



कह नी { Kahani } ❧ STORY (Noun)

S m a l l P l a t e s

Smoked octopus & grilled scallop salad, turmeric,
ginger, cucumber, radish & grapefruit
16

Amritsari soft-shell crab delicately spiced with
ajwain; avocado, mint chutney
14

Kolkata beetroot cake, ginger, fennel & royal
cumin; kasundi mustard kadi sauce
12

Ruby papdi chaat, spiced chickpeas, sweetened
yoghurt, wild berry & tamarind chutney
14

Pani puri, spiced black chickpeas & shallots,
pomegranate & cranberry juice in crispy hollow puri
12

Bhindi kurkure – delicately spiced crispy okra
10

Venison keema chukka, slow cooked & tossed with
tomato, garlic and curry leaves; cumin pav
16



K a h a n i K l a a s i k

Chargrilled

Veg & Seafood

Tandoori broccoli, nigella seeds & honey, crushed
wheat crisps with tempered turmeric yoghurt
18

Grilled artichoke hearts & seasonal vegetable kofta;
Mughlai pine nut & mace korma
18

Angara paneer tikka, peppers, Kashmiri chilli,
ginger & royal cumin; mint chutney
13/26

Smoked Malabar prawns with fresh turmeric,
coconut, curry leaves; tapioca mash
22/42

Hariyali machhi (monkfish), fresh greens,
roasted cumin & browned garlic; lemon quinoa
18/36

Meat & Game

Duo of chicken tikka – tandoori chicken, cardamom
malai & Rajasthani achari; fresh salad
11/22

Tandoori chicken (half); classic marinade,
Punjabi red & Bengali yellow chilli
18

Lamb seekh kebab with water chestnut, ginger &
coriander; bhurani raita
14/28

Tandoori Nawabi lamb chops, chargrilled with saffron
yoghurt, nutmeg & black cardamom; mint yoghurt
22/42

Lucknowi guinea fowl supreme, celery, cashew nuts,
cumin & baby ginger; amla murabba
14/26

C u r r y & B i r y a n i

Chicken makhani, chargrilled chicken in a
creamed tomato sauce with fenugreek leaves
28

Hyderabadi biryani, braised basmati rice with exotic
spices, mint, coriander (with Lamb, Prawn or Veg)
32/28/26

Kottayam fish curry, stone bass, turmeric,
coconut & Kerala tamarind
28

Kori gassi, Mangalorean chicken curry, byadagi chili
& freshly ground spices
28

Calicut lobster masala, galangal, red chilli,
lime leaves & jaggery
34

Lahori nihari, lamb shank slow cooked with yoghurt,
chilli & nihari masala
32

Prawn vepudu, tossed with shallots, green
chilli, ginger & Andhra spices
28

Lasooni saag paneer, cottage cheese, onion, tomato,
garlic & spinach
20

Afghani bhunao lamb, tender lamb with
browned shallots & black cardamom
30

Methi malai gucchi & green peas, pine nut korma
sauce
22



A c c o m p a n i m e n t s

Kalonji baingan
11

Naan / Tandoori roti
4

Achari aloo gobi
11

Garlic naan / Cheese chilli naan
5

Kahani duo dal
(yellow and black lentils)
10

Bread basket
Choice of any three breads
12

Pulao rice
5

Assorted poppadums & chutneys
8

Kahani pickles
5

Cucumber & mint raita
4