

दालाली

Kahani

कहानी

DINNER MENU

Kahani Dinner Menu

2 COURSES | 28.95

Available: Monday to Wednesday - All Day | Thursday & Sunday - Until 6.30pm

Diya -----14

Gordon's pink gin, Elderflower liqueur, strawberry, lemon, watermelon

KINGFISHER----- 6.50

Premium Indian lager bottle

Watermelon And ----- 7.30

Mint Sharbaat

Fresh watermelon, mint, lime

To Start

POPPADOMS WITH HOUSE CHUTNEYS

Starters

ONION BHAJI

Onion slivers and samphire coated with gram flour and spices 🍌

KERALA FRIED CALAMARI

Crispy, spicy calamari served with pepper fry sauce 🍌 🍌

MALAI CHICKEN TIKKA

Chicken breast, cream cheese and chilli marinade 🍌

CRISPY IDLI

Cubed fried rice pancakes, tossed in spices & served with tomato & coconut chutney 🍌

TANGRA CHILLI CHICKEN

Kolkata-Chinese stir-fry with peppers, chillies and soy 🍌 🍌 🍌 🍌

PRAWN MASALA

Tiger prawns, masala, sesame & chilli dust 🍌 🍌 🍌

DAHI PAPDI CHAAT

Potato, papdi, chutneys, sev 🍌 🍌

Naan And Roti

PLAIN NAAN 🍌 🍌 🍌	3.35
GARLIC AND CHIVE NAAN 🍌 🍌 🍌	4.15
BONE MARROW BUTTER NAAN 🍌 🍌 🍌	4.15
TRUFFLE CHEESE NAAN 🍌 🍌 🍌	6.50
AMRITSARI ALOO KULCHA 🍌 🍌 🍌	5.15
PESHAWARI COCONUT NAAN 🍌 🍌 🍌	5.15
TANDOORI ROTI 🍌	3.35

Sides

GUNPOWDER CHIPS SALT & CHILLI MASALA FRIES	5.75
KACHUMBER SALAD	5.15
YELLOW LENTILS	6.50
Tempered yellow lentils with cumin, garlic and fresh coriander	
ALOO GOBI	6.50
Cauliflower and potatoes simmered with tomato and spices	

Mains

Served with basmati rice

Upgrade to Pilau Rice +1.50

CHICKEN KORMA

Chicken breast simmered in a silky cashew nut sauce with spices and saffron 🍌 🍌

DAL MAKHNI

Signature black lentils slow cooked for 36 hours with ginger, tomato, butter & cream 🍌

BURRATA SAAG

Spinach, onion, tomato and brown garlic 🍌

BUTTER CHICKEN

Chicken thigh poached in a fragrant, creamy tomato sauce 🍌 🍌

PRAWN JALFREZI

Tiger prawns tossed with onion-tomato masala and mixed peppers 🍌 🍌

SEA BASS MOILEE +4

South Indian-style fish curry cooked in coconut milk, served with gunpowder Hasselback potato 🍌 🍌

LAMB SHANK ROGAN JOSH +4

Slow-cooked lamb shank curry with browned onions, tomato and Kashmiri spices 🍌

Desserts +7

GAJAR KA HALWA

Traditional North Indian delicacy made with carrots, cooked in ghee, milk and served with raisins and nuts 🍌 🍌 🍌 🍌

CHOCOLATE TEMPTATION CAKE

Served with nut crumble and chocolate Ice Cream 🍌 🍌 🍌 🍌 🍌 🍌

ICE CREAM SUNDAE

Hot caramel and chocolate sauces 🍌

RASMALAI-STYLE TRES LECHES

Sponge soaked in a rasmalai-style three-milk blend, flavoured with cardamom and saffron 🍌 🍌 🍌 🍌 🍌 🍌

Please note there is a 12.5% service charge for groups of 6 or more. | All our Beef is 100% Irish Origin.

Allergens

🍌 Gluten (🍌 Wheat, 🍌 Spelt, 🍌 Khorasan, 🍌 Rye, 🍌 Barley, 🍌 Oats), 🍌 Peanuts, 🍌 Nuts (🍌 Almonds, 🍌 Hazelnuts, 🍌 Cashews, 🍌 Pecans, 🍌 Brazil, 🍌 Pistachio, 🍌 Macadamia, 🍌 Walnut), 🍌 Milk, 🍌 Crustaceans (🍌 Crab, 🍌 Lobster, 🍌 Crayfish, 🍌 Shrimp), 🍌 Mollusc, 🍌 Eggs, 🍌 Fish, 🍌 Celery, 🍌 Soya, 🍌 Sesame Seeds, 🍌 Mustard, 🍌 Sulphur Dioxide & Sulphites, 🍌 Lupin