

व॒ळाल्य

Kahani कहानी

DINNER MENU



Kahani Dinner Menu

2 COURSES | 28.95

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

Diya ----- 15.00

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

Kingfisher ----- 7.00

Premium Indian lager bottle

Watermelon & ----- 7.50

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 ⁽⁹⁾

KERALA FRIED CALAMARI

Crispy, spicy calamari served with pepper fry sauce ^(6, 12)

MALAI CHICKEN TIKKA

Chicken breast, cream cheese and chilli marinade ⁽⁴⁾

CRISPY IDLI

Cubed fried rice pancakes, tossed in spices and
served with tomato and coconut chutney ⁽¹²⁾

TANGRA CHILLI CHICKEN

Kolkata-Chinese stir-fry with peppers, chillies and soy ^(1A, 10, 11)

PRAWN MASALA

Tiger prawns, masala, sesame and chilli dust ^(4, 5D, 11)

DAHI PAPDI CHAAT

Potato, papdi, chutneys, sev ^(1A, 4)

◆ Naan & Roti ◆

PLAIN NAAN ^(1A, 4, 7)	3.60
GARLIC & CHIVE NAAN ^(1A, 4, 7)	4.40
BONE MARROW BUTTER NAAN ^(1A, 4, 7)	4.40
TRUFFLE CHEESE NAAN ^(1A, 4, 7)	7.00
AMRITSARI ALOO KULCHA ^(1A, 4, 7)	5.50
PESHAWARI COCONUT NAAN ^(1A, 4, 7)	5.50
TANDOORI ROTI ^(1A)	3.60

◆ Sides ◆

GUNPOWDER CHIPS SALT & CHILLI MASALA FRIES	6.00
KACHUMBER SALAD	5.50
YELLOW LENTILS	7.00
Tempered yellow lentils with cumin, garlic and fresh coriander	
ALOO GOBI	7.00
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 ^(3C, 4)

DAL MAKHNI

Signature black lentils slow cooked for 36 hours
with ginger, tomato, butter and cream ⁽⁴⁾

BURRATA SAAG

Spinach, onion, tomato and brown garlic ⁽⁴⁾

BUTTER CHICKEN

Chicken thigh poached in a fragrant,
creamy tomato sauce ^(4, 12)

PRAWN JALFREZI

Tiger prawns tossed with onion-tomato masala
and mixed peppers ^(4, 5D)

SEA BASS MOILEE +4

South Indian-style fish curry cooked in
coconut milk, served with gunpowder
Hasselback potato ^(8, 12)

LAMB SHANK ROGAN JOSH +4

Slow-cooked lamb shank curry with
browned onions, tomato and
Kashmiri spices ⁽⁴⁾

Desserts +7

GAJAR KA HALWA

Traditional North Indian delicacy made with
carrots, cooked in ghee, milk and served
with raisins and nuts ^(3A, 3C, 3F, 4)

CHOCOLATE TEMPTATION CAKE

Served with nut crumble and
chocolate ice cream ^(1A, 3A, 3B, 3C, 4, 7, 10)

ICE CREAM SUNDAE

Hot caramel and chocolate sauces ⁽⁴⁾

RASMALAI-STYLE TRES LECHES

Sponge soaked in a rasmalai-style three-milk
blend, flavoured with cardamom and saffron ^(1A, 3C, 3F, 4, 7)

Available for parties of 1-9 pax only.

Please note there is a 12.5% service charge for groups of 5 or more.

All Beef is 100% of Irish origin. While every effort is made to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens. Please speak to a member of our team if you have any allergies or dietary requirements.

Allergens

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Pye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans,
E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc,
7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin