

**voolally**

FATHER'S DAY SPECIAL

# Kahani कहानी

DINNER MENU



## Kahani Dinner Menu

2 COURSES | 28.95

Available June 21 All Day

## Dad's Drink Is On Us

All Dads enjoy a complimentary pint of Cobra on arrival.

## Diya ----- 15.00

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

## Kingfisher ----- 7.00

Premium Indian lager bottle

## Watermelon &amp; ----- 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 &amp; Roti

PLAIN NAAN (1A, 4, 7) ..... 3.60

GARLIC &amp; 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 &amp; 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.

## Allergens

1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, 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 E-All Irish Beef, 6 Mollusc,  
7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin