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Kahani
कहानी

MENU



Kahani Menu

2 COURSES | 28.95

Lunch Only, 12pm–3pm | For Parties of 1–7 People

Diya -------- 15.00
Gordon's pink gin, Elderflower liqueur, strawberry, lemon, watermelon

Kingfisher -------- 7.00
Premium Indian lager bottle

Watermelon & Mint Sharbaat -------- 7.50
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 Tempered yellow lentils with cumin, garlic and fresh coriander	7.00
ALOO GOBI Cauliflower and potatoes simmered with tomato and spices	7.00

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 1–7 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-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), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin