

A L A C A R T E

S M A L L P L A T E S

Masala grilled avocado, olives,
caramelised onions, iceberg leaves
8

Golden beet cakes with mustard, curry leaf
and poppadum crust, cranberry chutney
9

Chawri bazaar savoury doughnuts with sweet
yoghurt, mint, tamarind chutney
9

Soft shell crunchy crab with Mangalorean spices,
tomato chutney
10

Octopus and tandoori calamari, kasoondi
mustard, aloo pomelo chaat
11

Char-grilled Scottish scallop, star anise coated,
spiced raw mango thuvayal
11

Samosa platter, Punjabi aloo, kolhapuri chicken,
chettinad venison
10



K A H A N I S P E C I A L S

Sirloin kebab chargrilled, truffle oil, ground fennel, royal cumin
28/14

Somerset lamb chops, Kashmiri-chillies, Nagercoil clove
30/15

Scottish blue lobster, prepared in three different ways
45



K A H A N I D A W A T

THALASSERI BIRYANI

Braised fragrant rice
exotic spices, mint, corriander
(with Lamb or Prawn)
23

TRAVANCORE FISH CURRY

Catch of the day
spiced and simmered with shallots, turmeric,
tamarind
22

‘KAHANI’ BUTTER CHICKEN

Chargrilled chicken
tomato makhani, fenugreek leaves
20

NALLI GOSHT

Slow cooked Somerset lamb shank,
kashmiri flavours, spices
22

ACHAYA PANEER MASALA

Paneer
peppers, glazed red onion, crushed chilli, coriander
16

K A H A N I K L A A S I K (*Chargrilled*)

SEAFOOD

Smoked Malabar prawns
fresh turmeric, coconut, curry leaves
28/14

Grilled sea bream
browned garlic, sundried tomato, smoked aubergine
18/9

Organic salmon
mustard, Greek yoghurt, dill leaves, Puli sadam
24/12

GAME

Gressingham duck breast
coriander, pokharaya chutney, Jaitooni naan
18

Guinea fowl tikka
Chettinad spices, smoked tomato sauce, Ajwain roti
20/10

Venison bhuna
black cardamom, peppers, shallots, paratha
20

MEAT

Free range chicken-tikka
saffron, mace, baby ginger, coriander stem
18/9

Tandoori double poussin
marinated with red and yellow chillies, ginger
18/9

Lamb seekh kebab
green chilli, coriander
18/9

VEG KEBAB

Marinated tandoori broccoli
honey, nigella seeds, wheat crisps
12

Roasted spicy aubergine steak
milled mustard, glazed avocado
10

Chutney paneer tikka
Andhra pickling spice, mint chutney filling
16/8

Roasted butternut
asparagus, garlic, quinoa
12

S I D E S & C O N D I M E N T S

Kahani rice 3.5	Naan / Tandoori roti 3	Poppadum chutneys 4
Kahani duo dal (Maharani-tadka dal) 8	Garlic naan / Gruyere naan 4	Kahani pickles 3
Aloo chatpate 7	Cucumber & mint raita 2.5	