

A L A C A R T E

Small Plates

Masala grilled avocado, olives, caramelised onions, iceberg leaves 8	Octopus and tandoori calamari, kasooni mustard, aloo pomelo chaat 12
Golden beet cakes with mustard, curry leaf and poppadum crust, cranberry chutney 10	Char-grilled Scottish scallop, star anise coated, spiced raw mango thuvayal 12
Spiced chickpeas with sweetend yoghurt, mint, tamarind chutney 10	Samosa platter, Punjabi aloo, kolhapuri chicken, chettinad venison 11
Soft shell crunchy crab with Mangalorean spices, tomato chutney 12	



Kahani Klaasik Chargrilled

Seafood

Smoked Malabar prawns
fresh turmeric, coconut, curry leaves
32/16

Grilled sea bream
browned garlic, sundried tomato,
smoked aubergine
20/10

Organic salmon
mustard, Greek yoghurt, dill leaves,
Puli sadam
32/16

Game

Gressingham duck breast
coriander, pokharaya chutney, Jaitooni naan
20

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

Venison Keema
Venison keema, shallots, fenegreek leaves,
truffle naan
22

Meat

Free range chicken-tikka
saffron, mace, baby ginger,
coriander stem
20/10

Tandoori double poussin
marinated with red
and yellow chillies, ginger
20/10

Lamb seekh kebab
green chilli, coriander
22/11

Veg Kebab

Marinated tandoori broccoli
honey, nigella seeds, wheat crisps
14

Roasted spicy aubergine steak
milled mustard, glazed avocado
12

Chutney paneer tikka
Andhra pickling spice,
mint chutney filling
18/9

Kahani Specials

Sirloin kebab chargrilled, truffle oil, ground fennel, royal cumin 30/15
Somerset lamb chops, Kashmiri-chillies, Nagercoil clove 32/16
Scottish blue lobster, prepared in three different ways 48



Kahani Dawat

'Kahani' Butter Chicken
Chargrilled chicken
tomato makhani, fenugreek leaves
22

Travancore Fish Curry
Catch of the day
spiced and simmered with shallots,
turmeric, tamarind
24

Nalli Gosht
Slow cooked Somerset lamb shank
kashmiri flavours, spices
24

Thalasseri Biryani
Braised fragrant rice
exotic spices, mint, coriander
(with Lamb or Prawn)
25

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



Sides & Condiments

Ajwani okra 8	Naan / Tandoori roti 3-5	Poppadum chutneys 4
Jeera aloo 8	Garlic naan / Gruyere naan 4	Kahani pickles 3
Kahani duo dal (Maharani-tadka dal) 8	Kahani rice 4	Cucumber & mint raita 3