

# kahani

MODERN INDIAN KITCHEN AND BAR






## STARTERS

Smoked Masoor Dal Samosa	 	800
Lentils, sweet tangy chutney		
Chatpata Karari Gobi	 	800
Garlic chutney, topped with caramelised milk powder		
Cheesling Jhaal	 	900
Baby kohlrabi, red apples, onions, green chillies, chickpea vermicelli, nuts		
Grilled Dhokla Chaat	 	1,100
Green tomato chutney, date & tamarind chutney, onions, coriander, coconut, chickpea vermicelli, masala fried chilli		
Aloo Bravas	  	800
Yoghurt, mustard & red chilli, chickpea vermicelli		
Palak Paneer salad	 	1,200
Spinach, cottage cheese, cherry tomatoes		
Methi Arugula Salad		1,400
Honey ,chilli oil dressing with toasted peanuts, sesame		
Smoked Rajma Taco	 	1,200
Salsa of charcoal roasted capsicum, tomato, cilantro, lemon juice , gram flour chura		
Kachori Chaat	 	1,200
Goat cheese raita, amchur chutney, snow peas, tamarind		
Nargisi Aloo Scotch Egg		1,200
Garlic chutney, tomato ,onion salad		
Grilled Prawns		3,500
Ginger ,curry leaf marinated prawn served with grilled lemon		
Kerala Fried Chicken		1,500
Mustard, curry leaves		
Lamb Burrah Kebab		2,800
Raw papaya salad ,red chilli yoghurt		
Tandoori Chicken Wings		1,600
Charcoal grilled red chillies salsa, garlic, chaat masala		

## MAIN COURSE

Corn & Paneer Bhurji		1,200
Green chilli chutney ,gram flour chura		
Aloo Dum Green Pea Luchis		1,600
Baby potatoes, flat bread stuffed with green peas		
Multigrain Khichdi		1,300
Eggplant caviar, mango chutney, poppadom, pickle raita		
Vegetable Kothu Roti		1,300
Malabar paratha, vegetable, pickled cabbage		
Mutton Ishtew Pot Pie		2,200
Coconut milk, lamb, seasonal vegetables		
Prawn Moilee		2,800
Cherry Tomatoes, Kaffir lime		
Mustard Chicken Curry		1,900
Potatoes, coriander,kahani hung curd gravy		
Seafood Kothu		3,200
Malabar Paratha, prawns, calamari, coconut, sunny side egg		

## SIDES

Multi Grain Roti		400
Khameeri Naan		400
Kulcha		400
Parsi Brown Pilaf		700
Maska Pao	 	500
Coconut Rice		500

## DESSERTS

Orange ,Pistachio Kheer		400
The Bombay Falooda		500
Mava Cake		500



Gluten



Dairy



Vegetarian



Shellfish

All our products are locally sourced, All our prices are inclusive of VAT 16%, Catering Levy 2%, Service Charge 7%.