KAHAANi

UNREASONABLE AUTHENTIC

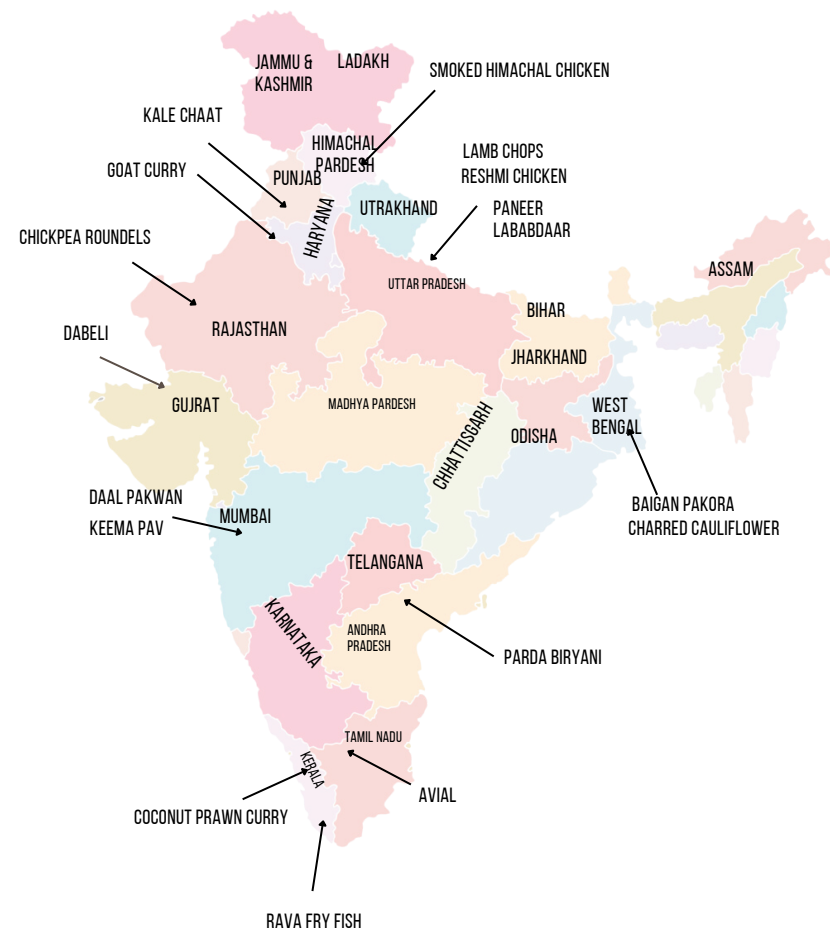**UNREASONABLY AUTHENTIC**

WHY KAHAANI ?

WHERE THE NAME ITSELF ENCAPSULATES THE ESSENCE OF STORYTELLING IN HINDI. WITH OUR UNCONVENTIONAL APPROACH, WE HANDPICK SELECT REGIONS AND THEIR DISHES, EACH REPRESENTING A UNIQUE CHAPTER IN INDIA'S CULINARY NARRATIVE. AUTHENTICITY TAKES CENTER STAGE HERE & WE TAKE GREAT PRIDE IN PRESENTING YOU WITH GENUINE FLAVORS AND TRADITIONAL RECIPES.

vg - Vegan / v - Vegetarian / CVG - Can be vegan / GF - Gluten Free / Nuts - Contains Nuts
All dishes may contain traces of gluten & nuts. Please inform your server of dieters
Min spend of $50 per adult & $30 per kid applies, 10% surcharge on WE & 15% on PH Applies
card surcharge applied to all payments made by card

STREETS

Pani puri 4pc — 18
crispy puffed balls, sweet tangy tamarind sherbet, chickpea and potato masala (vg/v)

Eggplant fritters / Baigan pakora — 18
besan battered eggplant, green chutney (vg/v/gf)

Puri crisps & daal sindhi / Daal pakwaan — 23
puri flatbread crisps, slow braised channa lentil daal, tomato onion salsa, chutney (vg/v)

Kale leaf chaat — 20
funky sweet tangy flavours, battered kale wafers, trio of chutney, beetroot coulis (cvg/v/gf)

Spiced potato bun / Dabeli — 22
home made pav buns, dry peanut and garlic chutney, stuffed spiced potato (cvg/v)

Rava fry fish / Meen varuval — 25
spice rub, semolina, market fish , fried until crusty (gf)

Kahaani fried chicken — 23
fried chicken served with hot sauce on side (gf)

Braised minced lamb & buns / Keema pav — 23
slow braised lamb, two pav buns, salsa, herbs

GRILLED

Charred paneer skewer / Adraki paneer tikka — 22
smoked paneer cheese marinated in ginger, charred in tandoor (v,gf)

Tandoor roasted cauliflower / Bengali gobi — 23
charred in tandoor, kasundi, smoked charcoal yoghurt (cvg,v,gf)

Lamb chops / Burra kebab — 26
lamb chops, marinated, fire grilled (gf)

Fire grilled prawns / Madrasi jhinga — 26
fire grilled tiger prawns, curry leaf butter, gun powder (gf)

Skewered chicken / Reshmi kebab — 24
steeped chicken, cashew cream, skewered and fire grilled (gf/nuts)

57 per person	MAKE MY FEAST BANQUET	Pani Puri You Choose 1 from Street 1 from Grilled 2 from mains comes with Rice
	FOR 2 - 6 POEPLE all must participate	

75 per person	THE BIGGER BANQUET	Pani Puri You Choose 1 from Street 1 from Grilled 3 from mains comes with Rice & Naan Bread
	FOR 7 POEPLE OR MORE all must participate	

SENSATIONAL SIDES

Mix Fresh salad Kachumber Salad — 16
cucumber, tomato, citrus (vg, gf)

Yoghurt raita / Boondi ka raita — 7
Hung yoghurt, Aromatics, boondi crisps (v,gf)

Papadum / Papad (vg/v/gf) — 7

Beetroot pickled onions / Sirka pyaz (vg/gf) — 7

Naan / garlic naan / parantha — 7.5

Butter roti — 7

Bread Basket - Naan, Parantha & Roi — 18

MAINS

Paneer & spinach curry / Palak paneer — 35
hand streched paneer cheese, tempered spinach (cvg/v/gf)

Chickpea roundels curry / Gatte ki sabzi — 32
authentic Rajasthani dish, chickpea roundels simmered in delicately tangy yoghurt sauce (cvc/v/gf)

Vegetables in coconut sauce / Avail — 32
seasonal mix vegetable, coconut, mustard tempered (vg/gf)

Paneer Lababdaar — 34
Home made paneer cheese , charred veg with rich tomato and cashew sauce (v/gf/nuts)

Parda biryani of the day — 34
pot set biryani cooked to order, sealed with parda. allow 25 mins, check with our staff for more

Goat curry / Ghar ka Gosht — 38
rustic goat curry, big bold flavours and mouth-melting meat (gf)

Coconut prawn curry / konkan jhinga — 38
king prawns, curried coconut sauce, mustard (gf)

Smoked himachal chicken curry / Pahari murgh — 36
Rustic, impressive but simple, smoked chicken curry (gf)

DAAL

Yellow mix lentil / Daal tadka — 26
braised yellow lentil, garlic & ghee tempered (cvg/v/gf)

Smoked black daal / Daal bukhara — 28
braised black lentil, ghee smoked (v/gf)

DESSERTS

Moong Daal Halwa — 18
traditional dessert made with mung bean, saffron, and cardamom topped with almonds.

Bread Pudding / Shahi tukda — 20
crispy brioche slice is delicately soaked in a saffron-infused syrup, slathered with thickened, fragrant milk, rabri.

Kulfa Flooda — 20
Home made kulfi icream, basil seeds, vermicelli, flavoured with rose and toped with Rabri, almonds and pistachios