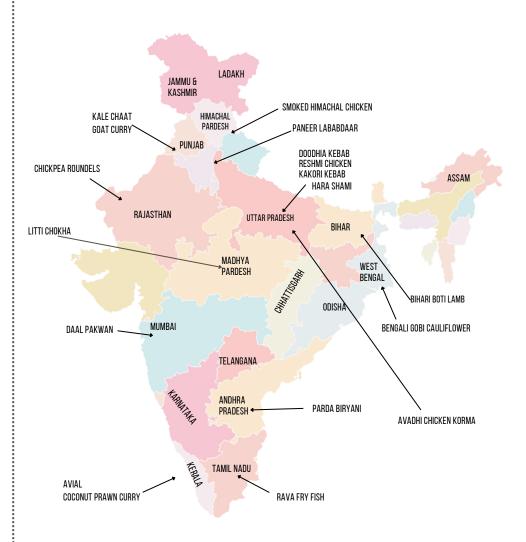
KAHAANI

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 apllied to all payments made by card

STREETS

Pani puri 4pc crispy puffed balls, sweet tangy tamarind sherbet, chickpea and potato masala (vg/v)	18
Kale leaf chaat funky sweet tangy, battered kale wafers, trio of chutney, beetroot coulis (cvg/v/gf)	20
Litti Chokha Fired baked bread, smoked eggplant, Dylesford garlic (cvg/v)	24
Daal pakwaan puri flatbread crisps, braised channa lentil daal, tomato onion salsa, chutney (vg/v)	23
Chicken Kathi roll Chicken, flat bread, kasundi	24
Rava fry fish spice rub, semolina, market fish , fried until crusty	25

GRILLED

Doodhia paneer kebab Jersey paneer cheese, tree nuts, potato, green mango chutney (v)	24
Bengali gobi cauliflower Tandoor roasted cauliflower, kasundi, smoked yoghurt (cvg,v,gf)	23
Hari-mandi shami kebab Mix veg, lentil, Spices, Ghee roasted (v/gf/cvg)	24
Madrasi grilled jhinga prawns fire grilled tiger prawns, curry leaf butter, gun powder (gf)	26
Skewered reshmi chicken steeped chicken, cashew cream, skewered and fire grilled (gf/nuts)	24
Mutton kakori kebab Finely minced mutton, saffron and spices & walnut chutney	24
Bihari boti lamb chops lamb chops, marinated, fire grilled (gf)	26

MAKE MY FEAST BANQUET	
57 per person	
For 2 - 6 poeple all must participate	

Pani Puri You Choose 1 from Street 1 from Grilled 2 from mains with rice or Naan



PACKAGES FROM \$50PP

let's do

event

CORPORATE & OFFSITE CATERING



SENSATIONAL SID

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Kachumber Salad - c
Yoghurt raitaboondi o
Papadum / Papad (vg
Beetroot pickled onic
Naan / garlic naan / p
Butter roti
Rice basmati
MATNIC
MAINS
Palak paneer / Panee Homemade Jersey pane
Gatte ki sabzi / Chick authentic Rajasthani delicately tangy yoghurt
Vegetables & coconu seasonal mix vegetable
Paneer lababdaar

Homemade Jersey pane and cashew sauce (v/gf/ Awadhi chicken korma from Avadh region, Infu delicate and packed with Ghar ka gosht goat cu rustic goat curry, big bol

Konkan prawn curry king prawns, curried coc

Smoked pahari murgh Rustic, impressive but simple, smoked chicken curry (gf)

Ghee roast vegeta Ghee roasted mix se

Parda biryani of th pot set biryani cooke check with our staff

DAAL

Yellow mix lentil / Daa braised yellow lentil, gar

Smoked black daal / I braised black lentil, ghe

DESSERT

Kesari Bath Semolina rava, Gipsla

Shahi tukda bread pu Butter loaf, rabri milk,

Cardamom kheer rice Indian rice, Gipsland jer

ES	
ucumber, tomato, citrus (vg, gf)	18
crisps / Boondi ka raita (v,gf)	7
ı/v/gf)	7
ons / Sirka pyaz (vg/gf)	7
parantha	7
	6
	7

er & spinach curry eer, garlic, tempered spinach (cvg/v/gf)	35
<pea curry<br="" roundels="">dish, chickpea roundels simmered in t sauce (v/gf)</pea>	32
It avial e, coconut, mustard tempered (vg/gf)	32
eer cheese, charred veg with rich tomato i/nuts)	34
na used with delicate aromas, this dish is rather th flavours (gf/nuts)	36
urry old flavours and mouth-melting meat (gf)	38
conut sauce, mustard (gf)	36
h simple, smoked chicken curry (gf)	36

able pulao seasonal vegetables rice pulao	28
he day ked to order, sealed with parda. allow 20 mins, f for more	32

al tadka arlic & ghee tempered (cvg/v/gf)	26
Daal bukhara ee smoked (v/gf)	28
and ghee, treenuts, saffron	15
udding c, nuts	20
e pudding ersey milk, aromatics	15