

SELECTION OF OUR FAVOURITES

Pani puri	
Nimki crackers, coriander yoghurt	
Nepali momo dumpling of salsify, truffle and tropea onion achar chutney	
Cauliflower, ricotta, curry sauce	
Banana leaf grilled salmon, ginger, Himalayan herbs or Pakku pork chop, hispi cabbage, fennel bhaji	
Saag paneer	
Daal makhani	
Saffron bhat rice	
Chilled rice pudding, date, pistachio sorbet	

50

To be taken by the whole table

A LA CARTE

Nimki crackers, coriander yoghurt	4
Pani puri	2ea
Nepali momo dumpling of salsify, truffle and tropea onion, achar chutney	6
Cauliflower, ricotta, curry sauce	9
Torched makerel, keralan coconut, malossol caviar	12
Chicken korma, cashew	14
Banana leaf grilled salmon, ginger, Himalayan herbs	16
Pakku pork chop, hispi cabbage, fennel bhaji	18
Saag paneer	5.5
Daal makhani	5
Saffron bhat rice	5
Chilled rice pudding, date, pistachio sorbet	7.5
Mango lassi	7.5

COCKTAILS

All at 11

Cardamon Negroni

Copperhead Black Batch Gin, La Copa vermouth,
Cardamon infused Campari

Kumquat Martini

Fair Vodka, Kumquat Liqueur, Lemon Juice

Fig Old Fashioned

Plantation 5 year old, Fig Liqueur

Saffron Collins

Plantation Dark Rum, Palm turmeric Syrup, Coconut,
Lime Juice, Topped up with Ginger Ale.
Saffron spray

किटीकाउ KITYCOW

1 February to 30 April 2019

Fresh from BBC2's Million Pound Menu, we are proud to introduce
you to Joe Allen and Aaron Thomas

Indian/Nepalese residency "KityCow"

Aaron and Joe's menu is a small plates menu and all of the dishes
are made to share

Please inform us about any dietary requirements or allergies and we will be happy to assist you.

All prices include VAT. An optional service charge of 13.5% will be added to your bill