

LUNCH SET MENU

Nimki crackers, coriander yoghurt

Cauliflower, ricotta, curry sauce

Banana leaf grilled salmon, ginger, Himalayan herbs

or

Tandoori celeriac, hispi cabbage and fennel bhaji

saag paneer

Mango lassi

25

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"

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