



Explore the flavours of Kinara

Where the vibrant essence of India's streets and the elegance of its palaces blend in a symphony of flavours!

Here, traditional street food is elevated with gourmet finesse, featuring intricately spiced and textured dishes that are both familiar and adventurous.

Start your culinary adventure with an array of starters, perfect for sharing and setting the communal spirit of Indian dining.

As the meal unfolds, our tandoori selections highlight the unique charm of clay oven cooking.

The slow-cooked dishes demonstrate a mastery of technique, blending robust spices with gentle cooking to create deeply flavoursome experiences.

Accompanying side dishes and breads are finely tuned to enhance the main courses.

At Kinara, every meal is a journey through India's expansive culinary landscape. We invite you to dive into this gastronomic exploration, celebrating the rich heritage of Indian cuisine.

Chaat Mela

Classic street eats to innovative fusion bites, we celebrate India's vibrant chaat culture. Discover the essence of this beloved street food tradition, where every bite bursts with sweet, tangy, spicy, and savoury goodness.

Papadam and Chutneys \vee

Mini papadoms with tantalising dips, offering a crispy, flavourful experience with each dip.

4.95

Pani Puri \vee \neq

A beloved Indian street food where hollow, crispy balls are filled with a spicy and tangy tamarind water, mashed potatoes, chickpeas, and a medley of chutneys, creating an explosion of flavours in a single bite-sized treat.

6.95

Bombay Bhel \vee \neq

A popular Indian street food dish made from a mix of puffed rice, chopped vegetables, chutneys, and spices, offering a delightful blend of crunch, tanginess, and spiciness in every bite.

6.95

Bhalla Papdi \approx \neq

A delectable Indian chaat dish consisting of crispy fried dough wafers – *papdi* and soft lentil dumplings *bhalla*, topped with yogurt, chutneys, and a medley of spices, creating a symphony of flavours and textures in every mouthful.

6.95

Samosa Chaat \approx \neq

A tantalizing street food delight where crispy samosas are broken into pieces, topped with a medley of flavourful chutneys, yogurt, and spices, creating a burst of taste and textures in every bite.

6.95

Hariyali Chaat \vee

Spinach and potato lentil fritters, crowned with potatoes, chickpeas, and an assortment of vibrant fresh vegetables. A harmonious cascade of yogurt and chutneys adds a final touch of elegance.

6.95

Raj Kachori \approx \neq

A royal and indulgent Indian street food, where a large, crispy, and hollow pastry shell is generously filled with a delightful mixture of potatoes, sprouts, chutneys, yogurt, and an array of flavourful ingredients, delivering a regal burst of taste and textures.

7.95

\vee Vegan \approx Dairy \neq Gluten

Please check with our staff for allergen information before ordering.

Starters

Set the stage for an unforgettable dining experience, where flavours dance and textures mesmerise.

Zafrani Nisha

Indulge in jumbo prawns marinated in a symphony of spices and saffron, tandoori-cooked to harmonious perfection.

12.95

Coconut Prawns

Coconut and the subtle hint of fennel envelops each succulent prawn, for a symphony of flavours in every bite.

10.95

Tandoori Monkfish

Succulent monkfish in a tantalizing pomegranate marinade with aromatic spices and fragrant herbs.

11.95

Pan-seared Black Pomfret

Minimal spices coat this Indian Ocean Black Pomfret, pan-fried in coconut oil and curry leaves, for a subtle fragrant taste that complements the fish.

11.95

Lamb Burra Kabab ≈

Mughlai masterpiece – succulent lamb chops grilled in the tandoori oven for a distinctive smoky flavour, elevating their appeal.

11.95

Killi Koodu †

Golden-brown chicken patties, adorned with vermicelli, cradle petite chicken balls, crafting a visually enticing culinary masterpiece reminiscent of a bird's nest.

9.95

Tez Chicken Wings

Chicken wings marinated in red pepper, ginger, garlic, and Malaysian chilli pepper. Bursting with vibrant flavours, perfectly balanced, for a warm, lingering taste.

5.95

Nawabi Chicken Tikka ≈

Chicken, enrobed in velvety yogurt and clotted cream, embraces bold black pepper and invigorating green chilli, enhanced by the smoky allure of the tandoori oven.

7.95

Y Vegan ≈ Dairy † Gluten

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Chicken Porichathu

Succulent chicken meets fiery spices and hot oil – a tantalizing dance of sizzle and anticipation. Spicy heat and zesty lime grace its soft and crunchy perfection.

6.95

Chicken Pakora

Succulent chicken pieces delicately coated and fried to golden-brown perfection, offering a delicious treat for the palate.

5.95

Hara Bara Tikki \vee

Savoury herby vegetable patties—a blend of leafy greens, green peas, potatoes, and exotic spices.

5.95

Seasonal Vegetable Pakora \vee

These seasonal vegetable fritters captivate with their crispy perfection and aromatic spices.

5.95

Sharing Starter Platters.

Embrace the ethos of sharing through our thoughtfully curated platters, each a tribute to India's rich culinary legacy. The delight of relishing unique flavours is magnified by the sheer joy of sharing.

Spicy Symphony

Hara Bara Tikki, Seasonal Vegetable Pakora, Tez Chicken Wings and Chicken Porichathu

20.95

Regal Selection

Tez Chicken Wings, Nawabi Chicken Tikka, Coconut Prawns and Seasonal Vegetable Pakora

34.95

Tandoori Temptation

Tandoori Monkfish, Nawabi Chicken Tikka, Zaffrani Nisha and Lamb Burra Kabab

39.95

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Tandoori Sangeet

The age-old tradition of
tandoori cooking.

The tandoor, a traditional clay oven, has been at the heart of Indian culinary heritage for centuries. It traces its origins back to the Indus Valley Civilization, where it was used to bake unleavened bread – naan.

Over time, the tandoor evolved, and its fiery embrace was employed to cook succulent meats and vibrant vegetables, creating a culinary tradition that is both timeless and revered.

The art of tandoori cooking was further refined in the royal kitchens of the Mughal Empire, where it became synonymous with opulence and gastronomic excellence.

At Kinara, our commitment to quality shines as we meticulously select the finest ingredients, marinate them to perfection, and sear them flawlessly within the fiery confines of the tandoor.

*These dishes are accompanied
by a complementary sauce.*

Lobster-e-Kinara

This exquisite, succulent lobster tail is adorned in an exclusive blend of hand-crafted spices and velvety yogurt. Meticulous grilling ensures an exceptional and unforgettable dining experience.

29.95

Seafood Khazana

A delightful assortment featuring tandoori-cooked prawns, monkfish, and salmon. A culinary journey that invites you to taste coastal India's finest flavours in one delectable platter.

25.95

Tandoori Sea Bass

Tender sea bass, delicately infused with aromatic spices and expertly grilled to enhance its natural taste and texture.

23.95

Grilled Pomfret

Expertly seasoned with a blend of aromatic spices, the fish is grilled to perfection, achieving a crispy exterior that gives way to succulent, flaky flesh.

23.95

Salmon Anjuthengu

Succulent salmon, kissed by the tandoor's flames, is adorned with a secret blend of spices and aromatic herbs, elevating grilling to new heights.

24.95

Kanthari Lamb Chops ≈

Tender lamb chops infused with spices and fiery *Kanthari* chilli offer an exciting taste adventure for those who crave a hearty meal with intense flavours.

22.95

Chandni Chicken Tikka ≈

Tender chicken breast, infused with aromatic herbs, spices, and fiery *Guntur* chilli powder, dazzles with vibrant flavours in a spicy, succulent delight.

19.95

Punjabi Paneer Tikka ≈

This tandoori masterpiece tantalizes with earthy mushrooms, soft cottage cheese, sizzling peppers, and harmonious potatoes in a sensory delight.

17.95

Y Vegan ≈ Dairy † Gluten

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Nawabi Nazakat

Dum Pukht

An exquisite culinary tradition that marries the art of slow-cooking with an intricate blend of aromatic spices and flavours.

Dum Pukht, which translates to '*to breathe and cook*' was born in the kitchens of the Nawabs of Awadh during the Mughal era, around the 18th century.

At the heart, Dum Pukht involves slow-cooking food in a sealed vessel, enveloped with a lid made of dough. This meticulous method allows the ingredients to gently simmer in their own juices, a process that preserves their innate flavors and aromatic essence.

The result is tender, succulent dishes that burst with flavour and fragrance.

Each a timeless masterpiece!

Please expect a 40-45 minute wait for these dishes.

Monkfish Dum †

Monkfish, lovingly embraced by a velvety mustard sauce, elegantly waltzes with delicate ginger juliennes and a symphony of aromatic spices. This dish pays homage to the Nawabi era of Awadhi cuisine, renowned for its opulence and refinement.

24.95

Kundan Koh-e-Awad †

Tender Mughlai lamb, caressed by the enchanting flavours of cardamom and saffron, embodies the essence of regal cuisine. It's a tribute to the epicurean legacy of a time when Mughal culinary artistry reigned supreme.

19.95

Chicken Khusk Purdah ≈ †

Boneless chicken, marinated in the essence of star anise, achieves perfection through grilling before being gently dum-cooked with vegetables under a delicate veil.

17.95

Brinjal Salan †

Aubergines, simmered in a sauce with coconut milk. It's a celebration of flavours that harkens back to the rich Nawabi culinary heritage of Awadh.

16.95

Bharwa Dum Aloo †

Potatoes, elegantly stuffed and slow-cooked, bringing a rich and indulgent masterpiece. It's a dish steeped in the flavourful delights of bygone Nawabi Awadh, where culinary extravagance was the order of the day.

16.95

Dum Biryani ≈ †

Savour this aromatic slow-cooked dish of rice, enriched with fragrant rose water, crispy fried onions, velvety yogurt, and a symphony of spices and herbs.

A truly satisfying culinary experience.

Goat on the Bone 19.95 Lamb Shank 24.95

Chicken 16.95 Seasonal Vegetables 16.95

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Rasedar Rasoi

A rich tapestry of curries.

Celebrating the art of cookery with bold spices and vibrant flavours that define Indian cuisine.

Whether you seek comfort in familiar classics or a daring adventure with innovative twists, we promise to transport your taste buds to the enchanting landscapes of India.

Chicken Makhni ≈

Tender chicken, coated in a spiced yogurt marinade and cooked in a sauce that combines tomatoes, and cream, delivering rich, bold flavours to soothe your senses. The original butter chicken!

14.95

Garlic Chilli Chicken ≈

Experience fiery garlic-infused chicken, intensified by *Morich* chilli's heat. A tantalizing fusion of pungent and spicy, creating an unforgettable taste.

14.95

Shah Jahani Quorma ≈

Tender chicken in a creamy coconut milk, seamlessly blended with aromatic spices, crafting a velvety symphony of flavours that will enchant your taste buds

14.95

Nadan Chicken Kari

Spicy chicken on the bone, cooked to perfection in a tantalizing blend of traditional spices, offering a taste of authentic Indian cuisine that is both bold and satisfying.

14.95

Chicken Chettiyar

A taste bud-tingling chicken dish, with the warm embrace of roasted spices and rich coconut milk. This time-honoured *Tamil* gem, a prized recipe from the *Chettiar* clan, presents an exquisite tapestry of regional flavours.

14.95

Seyal Chicken

Delight in chicken lovingly simmered in coconut milk, and complemented by the freshness of spinach. A harmonious fusion of flavours that tantalizes your taste buds.

14.95

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Mangalore Goat Kari

Journey to the heart of tradition, where bone-in goat and potatoes are lovingly crafted into a rustic and soulful dish, preserving the essence of age-old culinary heritage.

16.⁹⁵

Lamb Daal Saag

Tender lamb and lentils unite with freshly shredded spinach, creating a wholesome culinary delight that nourishes both body and soul.

16.⁹⁵

Lamb Nilgiri Korma

Succulent lamb, embraced by the distinct aroma of sun-dried fenugreek, forms a culinary gem rich in taste and history, a testament to time-honoured recipes.

16.⁹⁵

Lamb Kala Bhuna

Tender lamb dances alongside generous chunks of peppers and onions. A harmonious blend of flavours delighting the palate with each bite.

16.⁹⁵

Kashmiri Rogan Josh

A treasure of Kashmiri cuisine, this dish showcases a tender lamb slow-cooked in its own juices, echoing centuries of culinary tradition.

16.⁹⁵

Jheengha Maharani ≈

Large prawns luxuriate in a decadent, intricately spiced sauce crafted with caramelized onions, sun-ripened tomatoes, and luscious cream, this culinary creation embodies a regal indulgence.

20.⁹⁵

Sea Bass Kaccha Mango

A Goan-inspired Anglo-Indian dish, featuring seabass gently cooked in a blend of raw mango and coconut milk, for a fusion of tangy and creamy flavours.

21.⁹⁵

Naga Naga Salmon

Salmon takes centre stage amidst a vibrant symphony of fiery naga chillies, tangy black tamarind, and a touch of coconut milk.

22.⁹⁵

Yellowtail Kingfish Kari

Yellowtail Kingfish in a fragrant blend of tamarind, mustard seeds, Kashmiri chillies, and curry leaves, this dish offers a great medley of flavours.

24.⁹⁵

Pondicherry Seafood Kari

Brimming with mussels, prawns, and squid, simmered in a fragrant coconut broth and enhanced with tangy tomatoes, fiery green chillies, and aromatic spices.

22.⁹⁵

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Aangan ke Sabzi

Garden-fresh vegetarian delights.

Celebrate the vibrant colours, textures, and fragrances of locally sourced vegetables. Each dish is a testament to the earth's bounty, brimming with natural goodness.

Indian culinary traditions have long embraced a plant-based diet, making vegetables the heart of countless delectable dishes. a reflection of the profound vegan heritage inherent in most of Indian cuisine.

Intriguingly, this tradition of plant-based cuisine dates back to ancient India, where philosophies such as Ayurveda emphasized the importance of a balanced and vegetarian diet for physical and spiritual well-being. The reverence for vegetables transcends time, and each dish on our menu is a testament to this enduring tradition.

As you savour these vegetarian delights, you embark on a journey where the simple elegance of nature meets exquisite artistry.

Chole Masala \vee

A delightful dish where chickpeas are simmered in a rich and aromatic blend of herbs and spices, creating a flavoursome and hearty treat.

11.95

Dal Sultani \vee

Golden-yellow lentils gently meld with tomatoes, earthy cumin, and a curated blend of spices, infusing the dish with rich, aromatic essence, crowned with a red chilli and fragrant spice-infused *tadka*.

11.95

Dal Bukhara \approx

A culinary treasure closely related to *Dal Makhani*, but with a unique twist. It features creamy black gram lentils, tomatoes, and cream, elevated by the addition of dried apricots. A delightful fusion of flavours that sets it apart.

12.95

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Madras Vegetable Kari \vee

A delightful ensemble of unique Indian vegetables, cooked together in a harmonious medley of spices, creating a dish that's both diverse and delectable.

13.95

Mysore Vegetable Kurma \vee

A medley of mixed vegetables is gently simmered in a velvety coconut milk sauce, green chillies and black pepper and touch of fennel. A delightful representation of Mysore's culinary heritage.

13.95

Subzi Kofta \approx

A delectable dish where potato and green vegetable dumplings are gently nestled in a flavourful and herby sauce, for a fusion of tastes and textures.

13.95

Bhindi Dopiaza \vee

A beloved Indian delicacy of tender okra in a luscious sauce enriched with an abundance of onions. The name dopiaza signifies the double use of onions, creating a rich and multi-dimensional flavour profile.

13.95

Indian cottage cheese treasures.

For those vegetarians seeking a rich and creamy dimension, we also offer paneer – the beloved Indian cottage cheese. This dairy delight adds a velvety richness to select dishes.

Paneer Maharajah \approx

A regal delight where paneer takes centre stage, luxuriating in a sumptuous sauce crafted from tomatoes, and cream. A dish of richness and indulgence.

13.95

Achari Paneer \approx

A fiery rendition where paneer is boldly cooked in the intense spices of Achar masala, delivering an exhilarating and scorching heat that's sure to awaken the taste buds.

13.95

Lazeez Mirch Paneer \approx

Delightful dish where paneer is cooked with a medley of peppers and onions, creating a harmonious blend of flavours and textures that please the palate.

13.95

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Side Dishes

Netholi

Deep-fried tiny anchovies deliver a crispy and crunchy bite.

6.95

Poshto Aloo \vee

Earthy potatoes tossed with nutty poppy seeds in a subtly spiced, classic.

6.95

Channa Saag \vee

Tender chickpeas, spinach and mustard leaves unite in a rich, hearty dish.

6.95

Masala Mirchi \vee

Spiced stuffed banana peppers, delicately coated in flavourful spices

6.95

Side Salads

Laal Pyazz \vee

Vibrant and zesty salad of thinly sliced red onions, dancing with tangy lemon juice and a subtle spice.

3.95

Lachha Salaad \vee

A medley of sliced onion, cucumber, coriander, lettuce, and a lime and black pepper dressing.

3.95

Pahadi Raita \approx

A harmonious blend of cucumber, cherry tomatoes, and pomegranate topped with fresh yoghurt.

3.95

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Flavours of Basmati

Mushroom Rice \vee

Featuring tender mushrooms and infused with aromatic caraway seeds.

4.95

Jeera Chawal \vee

A fragrant dish of long-grain Basmati rice cooked with cumin for a subtle earthy and nutty essence to the rice.

3.95

Saadam \vee

Steamed Basmati rice.

3.50

Bread Basket

Alphonso Peshawari Naan \vee \neq

Mango, coconut, fennel-filled golden bread.

5.95

Garlic Coriander Naan \vee \neq

Aromatic, garlicky flatbread with fresh coriander.

4.95

Tandoori Naan \vee \neq

Soft and fluffy Indian flatbread.

3.95

Malabar Paratha \vee \neq

Flaky, flavourful coastal delight.

2.95

Vegetable Paratha \vee \neq

Stuffed with seasonal veggies, aromatic spices.

2.95

Tandoori Roti \vee \neq

A simple classic Indian flatbread.

2.75

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