



# KINARA

BY VIKAS KHANNA

Inspired by the raw beauty of home cooking from the richly diverse regions of India and South Asia, lies my humble effort to present each dish in a unique style and form, while retaining its essence and flavours, and ultimately.. its memories.

**Vikas Khanna**





# AMUSE BOUCHE

## SEASONING POTS

Green Chili & Peppers Chutney (V)  
Fresh Pineapple & Fennel Seeds Pickle (V)  
Plum & Raisin Relish (V)  
Pickled Shallots & Beetroot (V)

## STARTERS

<b>Coconut and Squash Soup</b>	<b>58</b>
Butternut Squash, Pumpkin Seeds, Tender Coconut Foam (V)(D)	
<b>Kurkuri Dahi</b>	<b>68</b>
Baked Yoghurt, Kunafa, Medjool Dates, Turmeric Aioli (V)(D)(G)	
<b>Shakarkandi Ki Chaat</b>	<b>68</b>
Sandalwood Smoked Sweet Potato, Cumin Labneh, Strawberry-Ginger Dressing (V)(D)	
<b>Paneer Kurkuri</b>	<b>72</b>
Spiced Green Peas, Cottage Cheese, Walnut Chutney, (V)(D)(G)(N)	
<b>Potato and Cashew Pie</b>	<b>64</b>
Carom Seeds, Puff Pastry, Spiced Potatoes, Beetroot Ketchup, (V)(G)(N)(D)	
<b>Achhari Broccolini</b>	<b>70</b>
Pickled Lime Marinade, Zesty Labneh, White Radish, Pickled Onion, (V)(D)	
<b>Sigdi Mushroom</b>	<b>75</b>
King Oyster, Olive Dust, Burnt Tomato Salsa (V)(D)	
<b>Podi Crusted Scallops</b>	<b>110</b>
Celeriac Cream, Floral Infusions, Nutty Crust (S)(D)(N)	
<b>Tandoori Lemon Prawns</b>	<b>115</b>
Avocado Mint Sauce, Fennel-Lemon Dust, Radish (S)(D)	
<b>Ghee Roast Octopus</b>	<b>115</b>
Tamarind-Jaggery Sauce, Smoked Paprika Labneh, Curry Leaves (S)(D)	
<b>Tellicherry Pepper Chicken Tikka</b>	<b>75</b>
Chicken Breast, Carrot Raita, Green Papaya Relish (D)	
<b>Tawa Chicken</b>	<b>75</b>
Spiced Chicken Thigh, Micro Herbs, Curry Leaves Yoghurt(D)	
<b>Lamb Seekh Kebab</b>	<b>95</b>
Baby Beets, Roasted Milk, Mint Sauce (D)	
<b>Chaapein</b>	<b>120</b>
Tandoori Lamb Chops, Sweet Potato Mash, Saffron Poached Fennel (D)	

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## MAIN COURSE

<b>Sesame Crusted Kofta</b> Cottage Cheese, Prunes, Tomato-Cashew Gravy (V)(D)(N)(G)	76
<b>Saag Paneer</b> Cottage Cheese, Leafy Greens, Parmesan Crisp (D)(G)	78
<b>Multigrain Khichdi</b> Five Grains, Lentil, Rice, Spinach Puree, Truffle, Pickled Shimeji (V)(D)	98
<b>Aloo Gobhi Mattar</b> Braised Potatoes, Roasted Cauliflower, Peas, Bengali Five Spice (V)	72
<b>Navaratna</b> Roasted Baby Vegetable, Tomato Gravy, Torched Onion (V)(D)	72
<b>Mushroom Pepper Roast</b> Wild mushrooms, Tricolor Peppers, Enoki Tempura (V)(D)(G)	78
<b>Dal Sultani</b> Yellow Lentil, Garlic Labneh, Gram Flour Crisp (V)(D)	68
<b>Black Dal</b> Black Lentil, Fenugreek butter (V)(D)	68
<b>Prawn Curry</b> Jumbo Prawns, Lemon Foam, Squid Ink, Spiced Prawn Bisque (S)(N)	134
<b>Pickled Red Chili Seabass</b> Wild Seabass, Cherry Tomatoes, Pickled Red Chili Chutney, Onion-Coconut Curry (S)	142
<b>Roasted Tomato Chicken</b> Charred Chicken Breast, Tomato Gravy, Fenugreek Butter, Red Vein Sorrel (D)(N)	96
<b>Home Style Chicken Curry</b> Chicken Thigh, Spring Onion, White Onion Skin (D)	96
<b>Achari Lamb</b> Slow Cooked Lamb, Caramelized Onion, Nigella-Fennel Mix, Green Mangoes (D)	112
<b>Lamb Loin</b> Slow Cooked Lamb Loin, Brown Gravy, Spice Crisp (D)(G)	140

## BIRYANIS

<b>Gucchi Pulao</b> Morels, Basmati Rice, Fried Cashew nut (V)(N)(D)	98
<b>Tarkari Dum Biryani</b> Seasonal Vegetables, Caramelized Onion, Yoghurt Cucumber Dip (V)(N)(D)	90
<b>Chicken Berry Biryani</b> Braised Chicken, Mixed Berries, Yoghurt Cucumber Dip (N)(D)	90
<b>Mutton Keema Biryani</b> Lamb Mince, Caramelized Onion, Yoghurt Cucumber Dip (N)(D)	98

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## SIDES

<b>Chunki Mattar</b> Tempered Green Peas, Pea Shoots (V)	40
<b>Jeera Aloo</b> Baby Potatoes, Roasted Cumin, Clarified Butter (V)(D)	45
<b>Baigan Bharta</b> Smoked Eggplant, Caramelized Onion, Green Peas (V)(D)	45
<b>Green Salad</b> Baby Carrot, Shallots, Cucumber, Pink Radish, Heirloom Tomato (V)	35
<b>Chole</b> Spiced Chickpea, Pickled Shallots, Clarified Butter(V)(D)	40

## BREADS

<b>Missi Roti (Gluten Free)</b> Gram Flour, Sea Salt (V)(D)	18
<b>Kinara Roti</b> Whole Wheat Flour, Fenugreek Leaves, Clarified Butter (V)(D)(G)	18
<b>Tandoori Roti</b> Whole Wheat Unleavened Bread (V)(G)	18
<b>Naan/Garlic Naan</b> Leavened Bread Served Plain or Topped with Garlic & Cilantro (D)(G)	18
<b>Pista-Badam Laccha Paratha</b> Pistachio- Almond Crust, Clarified Butter (V)(D)(G)(N)	22
<b>Cheese Naan</b> Cheddar Stuffing (D)(G)	22
<b>Paneer Kulcha</b> Cottage Cheese stuffing, Caramelized Onion, Clarified Butter (D)(G)	22

## DESSERTS

<b>Baked Chenna (D)(N)(G)</b> Ricotta Cheese, Pistachio sponge, Compressed Melon, Cardamom gel, Passion Fruit (D)(G)(N)	58
<b>Chocolate Molten Cake</b> Walnut Crumble, Berries Compote, Caramel Ice Cream (D)(N)(G)	58
<b>Saffron Rose Pudding</b> Rose Petal Jam, Cardamom, Banana Caramel Sauce, Candied Nuts (V)(D)(N)	55
<b>Jaggery Rice Kheer</b> Candied Pineapple, Saffron cream, Vanilla Ice Cream (V)(D)(G)	52
<b>Soya Sago</b> Tapioca, Soya Milk, Fruit Jellies, Chia Seeds Crisp (V)	52
<b>Citrus Shrikhand</b> Set Yoghurt, Citrus Segments, Orange Crisp (V)(D)(G)	52
<b>Kinara Ice Creams (D) (G) (N)</b>	38

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# BEVERAGES

## COCKTAILS

<b>Quirky Spritz</b>	65
Aperol, Strawberry & Bay Leaf Shrub, Grapefruit, Yuzu, Prosecco	
<b>Tipsy Leaves</b>	65
Vodka, Apricot Brandy, Curry Leaf-Honey Syrup, Fresh Lime	
<b>Samundar</b>	70
Gin, Crème De Violet, Lime, Mint, Sugar, Soda	
<b>Ambar Old Fashion</b>	70
Dark Rum, Sugar Poached Gooseberry, Chocolate Bitters	
<b>Konkan Fizz</b>	65
Sake, Coconut Rum, Fresh Lemon, Peach, Yuzu Tonic	
<b>Desi Sip</b>	65
Indian Single Malt, Coconut Rum, Pineapple Bitter	
<b>AAMTINI</b>	65
Mango juice, Bacardi White, Amarula, Coconut Cream	
<b>KINARA SPICE</b>	65
Orange juice, Vodka, Triple Sec, Sugar syrup, Whole spices	

## BOTTLED BEER

<b>Tiger</b>	45
<b>Kingfisher</b>	45
<b>Bira</b>	45
<b>Peroni</b>	40
<b>Asahi</b>	40

## VODKA

<b>Absolut Elyx</b>	50	990
<b>Beluga Noble</b>	50	990
<b>Ciroc</b>	50	990
<b>Ketel One</b>	45	600
<b>Grey Goose</b>	50	990

## GIN

<b>Tanqueray London Dry</b>	40	650
<b>Bombay Sapphire</b>	40	750
<b>Hendrick's</b>	50	900
<b>Monkey 47</b>	55	900
<b>Roku</b>	50	900

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## RUM & SUGAR CANE SPIRITS

Bacardi Carta Blanca	40	650
Bacardi 8 Años	45	900
Ron Zacapa Ambar	40	800
Ron Zacapa 23 Year	60	1450

## TEQUILA

Tequila Patron Silver	40	690
Don Julio Blanco	79	1200
Don Julio Reposado	89	1500
Patron XO Café	40	600

## BLENDED SCOTCH WHISKY

Johnnie Walker Red Label	40	790
Johnnie Walker Black Label	55	990
Johnnie Walker Double Black	55	990
Chivas Regal 12 Year Old	85	1700

## INDIAN SINGLE MALT WHISKY

Paul John Classic Indian Single Malt	50	900
Paul John Bold Indian Single Malt	50	900
Paul John Brilliance Indian Single Malt	50	900
Amrut Fusion Indian Single Malt	65	1400

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## SINGLE MALT SCOTCH WHISKY

Glenfiddich 12 Year Old	55	990
Glenfiddich 15 Year Old	75	1800
Glenfiddich 18 Year Old	199	3000
Glenmorangie Original	55	990
Highland Park 12 Year Old	55	990
The Glenlivet 12 Year Old	55	990
The Glenlivet 15 Year Old	75	1800
The Glenlivet 18 Year Old	199	3000
Laphroaig 10 Year Old	75	1800
The Macallan 18 Year Old Triple Cask	199	3000
Macallan Rare Cask	250	5600

## AMERICAN WHISKY

Bulleit Rye	50	990
Makers Mark	50	990
Woodford Reserve	50	990

## COGNAC/BRANDY

Hennessy VS	50	900
Martell VSOP	65	1100
Remy Martin VSOP	65	1100

## SPARKLING

Zonin Prosecco Brut	55	250
Moët & Chandon Imperial		650
Ruinart Blanc de Blancs		990
Laurent Perrier Brut		1200
Laurent Perrier Brut Rosé		1800

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# WINES

## WHITE

Chenin Blanc, Sula, India	55	250
Eaglehawk, Chardonnay, Australia	55	250
Sauvignon Blanc, Sula, India	55	250
Emotivo Pinot Grigio		350
La Roche Chablis		650
Chateau La Louviere Bordeaux Blanc		990
Vincent Girardin Puligny-Montrachet		1210

## RED

Shiraz, Sula, India	55	250
Malbec, Alamos, Catena, Argentina	55	250
Dindori Reserve Shiraz, Sula, India		300
Penfolds Koonunga , Hill Australia		400
DB Windy Peak Pinot Noir		450
Malbec, Catena Alta, Argentina		650
Prunotto Barolo DOCG, Italy		920
Amarone Stella DOCG, 2010, Italy		2000
Dominus, Bordeaux, 2009, USA		3200

## ROSÉ

Blossam Hills, Rosé	55	250
M de Minuty , France Provence		380

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## MOCKTAILS

<b>Jade Sword Iced Tea</b>	<b>35</b>
Cold Brew Jade Tea, Strawberry Shrub, Fresh Lemon, Agave	
<b>Carrot &amp; Ginger Fizz</b>	<b>35</b>
Homemade Carrot & Ginger Shrub, Topped with Soda Water	
<b>Thandak</b>	<b>35</b>
Watermelon, Cucumber, Mint, Lime	

## WATER

<b>Highland Spring Still</b>	<b>25</b>
<b>Highland Spring Sparkling</b>	<b>25</b>
<b>San Pellegrino sparkling</b>	<b>25</b>

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