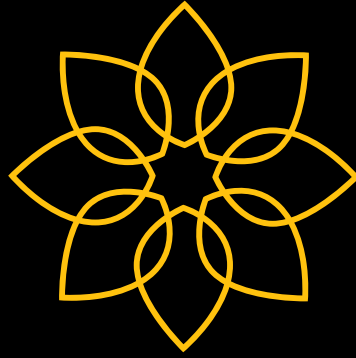




KIINARA
BY VIKAS KHANNA

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 chilli & peppers chutney (V)
Fresh pineapple & fennel seeds pickle (V)(S02)
Tomato & dates relish (V)
Pickled shallots & beetroot (V)(S02)

STARTERS

Carrot And Coriander Soup	55
Coriander oil, burrata, carrot crisp (D)(G)(E)	
Kurkuri Dahi	68
Baked yoghurt, kunafa, medjool dates, turmeric aioli (V)(D)(G)	
Shakarkandi Ki Chaat	78
Sandalwood smoked sweet potato, cumin yoghurt, strawberry-ginger dressing (V)(D)	
Paneer Fritters	72
Spiced green peas, cottage cheese, walnut chutney (V)(D)(N)(G)	
Ragi Roti	68
Millets flatbread, soya mince, beetroot ketchup, coriander yoghurt (V)(D)(S02)(E)(S)	
Beetroot Tikki	68
Ricotta cheese, beetroot dust, beetroot cress (V)(D)(G)(N)	
Goat Cheese Mushroom	78
Spiced button mushroom, smoky tomato salsa, mushroom chips (V)(D)	
Podi Crusted Scallops	115
Celeriac cream, floral infusions, nutty crust (CS)(D)(N)(C)	
Tandoori Lemon Prawns	125
Avocado mint sauce, fennel-lemon dust, radish (CS)(D)	
Chargrilled Spiced Octopus	115
Tamarind-jaggery sauce, smoked paprika labneh, curry leaves (CS)(D)(S02)	
Recheado Tawa Macchi	95
Silver pomfret, green mango pickle, curry ketchup (D)(F)(S02)	
Tellicherry Pepper Chicken Tikka	80
Chicken Breast, Carrot Raita, Green Papaya Relish (D)(S02)	
Ghee Roast Chicken	80
Clarified butter, pomegranate molasses, banana buns (D)(G)	
Lamb Seekh Kebab	95
Baby beets, roasted milk, mint sauce (D)(S02)	
Chaahein	125
Tandoori lamb chops, sweet potato mash, fennel - papaya salad (D)(M)(S02)	

(S02) Sulphur Dioxide (C) Celery (S) Soya (G) Wheat/Gluten (P) Peanuts (D) Milk/Lactose (CS) Crustaceans (F) Fish (E) Eggs (N) Nuts (SS) Sesame (M) Mustard

All prices are in UAE Dirhams and are inclusive of 7% municipality fee, 10% service charge, 5% VAT, and a 30% alcohol sales tax where applicable.

MAIN COURSE

Chenna Pista Qorma	78
Fresh cottage cheese, pista, gold leaf (V)(D)(N)(G)	
Paneer Masala	82
Cottage cheese, roasted onion and bell pepper, coriander oil (V)(D)	
Sesame Crusted Kofta	78
Cottage cheese, prunes, tomato-cashew gravy (V)(D)(N)(G)(SS)	
Aloo Gobhi	78
Braised potatoes, roasted cauliflower, peas, bengali five spice (V)	
Navaratna	78
Roasted baby vegetable, tomato gravy, torched onion (V)(D)	
Bhindi Kurkuri	68
Crispy okra, onion-tomato masala, sesame seeds (V)(SS)	
Khatta-Meetha Kaddu	68
Pickling spice, lemon, jaggery (V)(D)(M)(S02)	
Dal Sultani	68
Yellow lentil, garlic labneh, gram flour crisp (V)(D)	
Black Dal	68
Black lentil, fenugreek butter (V)(D)	
Pahadi Dal	68
Mixed lentils, fresh coriander, clarified butter (V)(D)	
Grilled Prawn Masala	125
Jumbo prawns, onion-tomato,curry leaves (CS)(D)(M)	
Pickled Red Chilli Sea Bass	142
Wild seabass, cherry tomatoes, pickled red chili chutney, onion-coconut curry (F)(S02)	
Roasted Tomato Chicken	98
Charred chicken breast, tomato gravy, fenugreek butter, red vein sorrel (D)(N)	
Salli Murgh	98
Spiced chicken curry, crispy potato, coriander leaves (S02)	
Achari Lamb	120
Slow cooked lamb, caramelised onion, nigella-fennel mix, green mangoes (D)	
Palak Methi Gosht	110
Tender lamb, fresh fenugreek & spinach, caramelised onion (D)	

BIRYANIS

Tarkari Dum Biryani	95
Seasonal vegetables, caramelised onion, yoghurt cucumber dip (V)(N)(D)	
Shrimp Pulao	110
Basmati rice, fried onion, cashew nut (CS)(N)(D)	
Chicken Berry Biryani	105
Basmati rice, fried onion, cashew nut (D)(N)	
Mutton Keema Biryani	115
Lamb mince, caramelised onion, yoghurt cucumber dip (N)(D)	

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SIDES

Pepper Paneer Bhurji	45
Cottage cheese, bell pepper and onion, cumin seeds (V)(D)	
Aloo Ke Gutke	45
Himalayan potato, wild mustard seed, clarified butter (V)(D)	
Baigan Bharta	45
Smoked eggplant, caramelised onion, green peas (V)(D)	
Green Salad	45
Baby carrot, shallots, cucumber, pink radish, heirloom tomato (V)(S02)	
Cauliflower Rice	45
Grated cauliflower, grated ginger, lime (V)(D)	

BREADS

Missi Roti (Gluten Free)	20
Gram flour, sea salt (V)(D)	
Bajra Ki Roti (Gluten Free)	22
Pearl millet flour unleavened bread (V)(D)	
Kinara Roti	20
Whole wheat flour, fenugreek leaves, clarified butter (V)(D)(G)	
Tandoori Roti	20
Whole wheat unleavened bread (V)(G)	
Naan/Garlic Naan	22
Leavened bread served plain or topped with garlic & cilantro (D)(G)	
Pista-Badam Laccha Paratha	22
Pistachio-almond crust, clarified butter (V)(D)(G)(N)	
Cheese Naan	22
Cheddar stuffing (D)(G)(V)	
Paneer Kulcha	22
Cottage cheese stuffing, caramelized onion, clarified butter (D)(G)(V)	
Bakarkhani	22
Refined flour, nuts, pumpkin seed, saffron (V)(D)(G)(N)	

DESSERTS

Baked Chhena	60
Ricotta cheese, pistachio sponge, compressed melon, cardamom gel, passion fruit (D)(N)(G)(E)	
Chocolate Molten Cake	60
Walnut crumble, berries compote, caramel ice cream (D)(N)(G)(E)	
Jaggery Rice Kheer	58
Candied pineapple, saffron cream, vanilla ice cream (V)(D)(G)(SS)	
Coconut Mango Layers	60
Coconut cream, fresh mangoes (V)	
Gulkand Kulfi	58
Candied rose, butterfly pea cream, chia seeds (D)	
Rhubarb Rose Mille-Feuille	60
Rhubarb marmalade, white chocolate ganache, cardamom wafer (D)(N)(E)	
Kinara Ice Creams (D) (G) (N)	40
Choice Of Sorbet (V)	40

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BEVERAGES

COCKTAILS

Samudra	75
Vodka, Blue Curacao, Aam Panna	
Silk Route	75
Tequila, Coconut Milk, Rose, Saffron Caviar	
Dakshin Highball	75
Vodka, Curry Leaf, Lime, Pineapple	
Adrak Wali Chai	75
Rum-infused Lemon Grass & Black Tea, Bar Made Ginger - Jaggery Syrup	
Piquancy Sour	75
Whisky, 5 Spice Infused Gomme Syrup	
Nilgiri	75
Gin, Lavender, Green Apple, Lime, Star Anise & Lemon Foam	
Kesariyaa	75
Rum-infused Saffron, Angostura Bitters, Brown Sugar Cubes	
Somras	80
Gin, Rum, Vodka, Cardamom Syrup, Masala Chai Decoction	
Gulabi Root	75
Beetroot Vodka, Lemongrass, Elderflower, Lime	
Gulab Jal	80
Aperol, Sparkling Wine, Rose Water	

BOTTLED BEER

Tiger	60
Kingfisher	65
Peroni	65
Asahi	60

VODKA

Absolut Elyx	70
Beluga Noble	78
Ciroc	78
Grey Goose	78

GIN

Tanqueray London Dry	60
Bombay Sapphire	65
Hendrick's	78
Monkey 47	75
Roku	68

RUM

Bacardi Carta Blanca	60
Bacardi 8 Años	78
Ron Zacapa 23 Year	85

TEQUILA

Tequila Patron Silver	80
Tequila Patron Anejo	82
Tequila Patron Reposado	82

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	80
Johnnie Walker Double Black	85
Chivas Regal 12 Year Old	80
Chivas Regal XV	95
Chivas Regal Crystal Gold	120
Chivas 25 YO	385

INDIAN SINGLE MALT WHISKY

Longitude 77 Indian Single Malt	120
Paul John Brilliance Indian Single Malt	60
Amrut Fusion Indian Single Malt	60
Add Chivas Regal XV	95
Add Chivas Regal Crystal Gold	120
Add Chivas 25 YO	385
Dewars White Label	60
Dewars 12 YO Special Reserve	75
Dewars White Label	60
Dewars 12 YO Special Reserve	75

SINGLE MALT SCOTCH WHISKY

Glenfiddich 12 Year Old	75
Glenfiddich 15 Year Old	100
Glenfiddich 18 Year Old	280
Glenmorangie Original	75
Highland Park 12 Year Old	75
The Glenlivet 12 Year Old	75
The Glenlivet 15 Year Old	100
The Glenlivet 18 Year Old	280
Laphroaig 10 Year Old	75
The Macallan 18 Year Old Triple Cask	455

AMERICAN WHISKY

Bulleit Rye	68
Makers Mark	68
Woodford Reserve	68

COGNAC/BRANDY

Hennessy VS	68
Martell VSOP	90
Remy Martin VSOP	88

WINES

SPARKLING

Zonin Prosecco Brut	80	415
Moet & Chandon Imperial		1690
Ruinart Blanc de Blancs		1850
Laurent Perrier Brut		1560
Laurent Perrier Brut Rose		3120

WHITE

Chenin Blanc, Sula, India	70	285
Zuccardi Q Chardonnay, Argentina	70	350
Sauvignon Blanc, Sula, India	70	325
Emotivo Pinot Grigio		280
La Roche Chablis		845
Château La Louvière Bordeaux Blanc		1775

RED

Shiraz, Sula, India	72	345
Zuccardi Q Chardonnay, Argentina	80	400
Dindori Reserve Shiraz, Sula, India		585
Penfolds Koonunga, Hill Australia		465
DB Windy Peak Pinot Noir		495
Jose Zuccardi Malbec, Argentina		1450
Amarone Stella DOCG, 2010, Italy		5850
Dominus, Bordeaux, 2009, USA		11050

ROSÉ

M de Minuty , France Provence		585
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MOCKTAILS

Tropicana	45
Mango Puree, Banana Puree, Pineapple Juice	
Aam-E-Khaas	45
Mango, Coconut Milk, Saffron, Cardamom	
Naraangi Kaffir	45
Orange, Kaffir Lime, Vanilla, Lime	
Thandak	45
Watermelon, Cucumber, Mint, Lime	
Kairi Shikanji	45
Aam Panna Syrup, Lime Juice, Roasted Cumin Powder, Black Salt, Soda	
Kokum Rose Sharbat	45
Kokum Syrup, Rose Syrup, Soda	
Solkadhi	45
Kokum, Coconut milk, Green Chilli, Garlic, Black Salt	

WATER

SPARKLING

Al Ain Small	20
Al Ain Large	25
San Pellegrino 250ml	25
San Pellegrino 750ml	30

STILL

Al Ain Small	20
Al Ain Large	25
Aqua Panna 250ml	25
Aqua Panna 750ml	30

