

Kahani

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FOOD MENU

Kulle Ki Chaat

Literally translates to chaat in kullhar meaning cups. Its an old delhi, Chandni chowk specialty and probably one of the few Indian chaats that doesn't have any fried ingredients.

The fruits are scooped and filled with boiled chickpeas and pomegranate pearls, spiced with black chaat masala and drizzled with lemon juice.

It may look simple, but experience will be nothing sort of a sensation you'll ever forget.

Kahani Feast

CHEF'S TASTING MAHARAJA THALI (VEGETARIAN)

\$49

(Dahi Papdi chaat, dhaniya paneer tikka, dahi kebab, cauliflower kolihada, followed by selection of curries and dessert)

CHEF'S TASTING MAHARAJA THALI (NON-VEGETARIAN)

\$49

(Dahi Papdi chaat, Mangalore fried chicken, mutton barra kebab, chettinad prawn aglio olio, followed by selection of curries and dessert)

Street Fare

Not just food but an emotion that satiate the soul. Simple and easy street delights ready to explode, releasing an array of rich, exotic symphony of flavors in your mouth and leave you craving for more. Sit leisurely and relish them, Indian street food is the enormous, lip-smacking labyrinth where only exit is to eat your way out.

GREEN SALAD (DF/ NF/ GF)

\$8

Fortifying, fresh and crunchy helping of cucumber, tomato, carrots, lime, and green chilies.

MASALA PAPAD (DF/ NF)

\$8

Crisp and light fried/roasted poppadums topped generously with spicy tomato and onion mix and green coriander for the splash of freshness.

POPPADUM CHUTNEY PLATTER (GF/DFP)

\$16

Combination of poppadum and chutneys.

DAHI PAPDI CHAAT (NF)

\$16

Potato and sweet curd topped flaky Papdi with smatter of mint and tamarind chutney, creating a symphony of flavors in each bite.

GUP CHUP GOL GAPPA (NF)

\$8

Samolina puffs with chutney and spiced flavoured water

TOMATO RASAM – MINI IDLI (GF)

\$12

Madras spiced tomato broth with fermented rice lentil dumpling

KHAMAN DHOKLA CHAAT (GF)

\$12

Classic Gujarati spongy dhokla topped with finger licking chutneys, sev and other chaat favorites.

KULLE KI CHAAT (DF/NF/GF)

\$14

Tropical fruits cups filled with tangy and citrusy chickpea filling.



Burra Kebab

What steak is for west, Burra kebab was for the Grand Trunk Road. One of the oldest street treat, this iconic highway grub led to the art of kebab. It was not only loved by commoners but by royals too. It is said that when Nur Jahan became the empress and introduced the Sarai (INN) for travelers, burra became a standard fare in most of the places.

This isn't just an ancestor of today's kebab but also one of rare recipe that requires both the understanding of the meat, spices and the art of heat cooking. Burra is the ultimate test of a kebab maker skills and understanding of the meat because it straight on the ANGETHI left little to no scope for error.

Right from choosing the meat to the spice mix give the kebab its unique taste and the coal and wood mix that give the kebab its trademark char – everything needs not just a good amount of practice to master but also a good understanding of the meat, weather, spices, and other factors that play a key role on how the kebab eventually tasted.

While burra remained a soldiers, travelers meal for most of its life, it did reach its glory when years later Princess Jahanara invited some of the finest kebab chini to set shop in one of her masterpieces: Chandni Chowk.



Street Grills & Kebab

CLASSIC CHICKEN TIKKA (NF/GF)	\$20
Soft and succulent spicy boneless chicken tikka in red chili marinade, cooked in tandoor oven.	
MANGALORE FRIED CHICKEN (NF/GFP)	\$20
Deep fried chicken marinated in freshly ground herbs and spices, from the streets of Mangalore with dominant flavor of curry leaves.	
DEHLI BUTTER CHICKEN (Tandoori Chicken) (NF/GF)	\$18
From the by lanes of delhi this is a culinary heritage. Soft and succulent chicken in yoghurt marination roasted in tandoor oven.	
TODDY SHOP BEEF KEBAB	\$28
Mince of beef blended with southern Indian spices and cooked to perfection.	
MALABAR CHILI BEEF FRY	\$28
Slow Roasted Beef in a Spicy Aromatic Masala with Coconut bites and Curry leaves... Malayalee's favorite	
BEEF SHORTRIBS	\$28
Braised shortribs, Chimichuri marinated, served with pickled onions	
CHICKEN SAMPLER (NF/GFP)	\$26
Trio of chicken classic chicken tikka, Mangalore fired chicken and tandoori chicken. All the three flavors on one plate	
BARRA KEBAB (NF/GF)	\$30
Lamb Cutlets rubbed with a mix of sea salt and rock salt and garam masala cooked on open fire grill. A popular grub on the culinary highway	
MUTTON SEEKH KEBAB (NF/GF)	\$28
A minced meat kebab, so tender and succulent, this flavorsome kebabs from Lucknow are one the best from Awadhi cuisine.	
MUTTON CHAPLI (NF/DFP)	\$28
Hand pounded flattened mincemeat nutty and smoky kebab grilled on flat tawa.	
KONKANI BEEF SUKKA (GF/DFP)	\$28
Spicy, hot & delicious beef roast seasoned with flavors of clove and cinnamon, transcending taste of coastal Kerala.	
CHETTINAD PRAWN AGLIO OLIO (GF/DFP)	\$28
Pan tossed prawns seasoned with spicy Chettinad masala.	
AJWAINI FISH TIKKA (NF/DFP/GF)	\$28
Lightly marinated fish with garlic and carom, grilled in charcoal fired tandoor.	
OYSTERS (NF/DF/GF)	\$20 (1/2 Doz)
Chili, lime and shikanji masala	\$36 (1Doz)

Gucchi

Gucchi, an exotic wild mushroom that grows in deep forests and old orchids, in the foothills of the Himalaya.

What makes it exotic that it cannot be cultivated commercially. Categorized among the most expensive food items, it takes months for them to reach from the foothills to our plates

These morels grow in clusters on logs of decaying wood, leaves or humus soil in conifer forests across temperature regions, and the foothills in Himachal Pradesh, Uttaranchal, and Jammu and Kashmir. They may or may not grow in the same spot the next season, which only makes the process of collection more tedious. And it takes months for villagers to handpick these mushrooms, dry them and bring them to the market.

Loaded with micro & macro minerals, proteins n vitamins, it has an intense earthy and woody flavor. Used in various dishes but most popular being Gucci Pulao and stuffed Gucci.

It's like wine either you like it from the go or you develop a taste for it !!!!

Street Grills & Kebab Vegetarian

MUSHROOM GALOUTI

\$18

Melt in mouth galouti kebab from Awadhi cuisine. The kebabs are flavored with special blend of spices and subtle smokiness of cloves. It is said that original version of galouti masala consisted of 200 various spices.

DHANIYA PANEER TIKKA (NF)

\$18

Cubes of Cottage Cheese with coriander pesto, coated with yoghurt marination and grilled in charcoal fired tandoor.

BHARWAN GUCCHI (GF)

\$39

The exotic Himalayan morels stuffed with saffron infused goat cheese and nuts filling seasoned with shahi jeera cooked in tandoor.

CAULIFLOWER KOLIWADA PEANUT CHUTNEY

\$18

Hand-battered and fried cauliflower fritters seasoned with Maharashtrian koli masala served with spicy peanut chutney.

CALCUTTA BEETROOT CHOP

\$18

Moreish and full of flavor from the chaat masala which is tangy, salty and warm with spices, is not just a snack but a tradition in Kolkata. Comes along kasundi a fermented Indian mustard sauce having a crisp tart flavor.

DAHI KEBAB

\$18

A delicate deep-fried kebab that will literally melt in your mouth with subtle flavors of coriander and black pepper.

THE KEBAB SAMPLER

\$24

Assortment of mushroom galouti, dhaniya paneer and dahi kebab in single platter.



Goalondo Chicken Curry

How a boatman's unpretentious chicken curry with the most basic ingredients became a culinary folklore?

In the late 19th century, people travelling from Kolkata to Dakha in East Bengal (now Bangladesh) or Assam would travel by train to the sleepy hamlet of Goalondo, from where they would take the steamer to Narayanganj, and again take the train for onward journey to Dhaka, Sylhet or Chittagong (all in Bangladesh now) and parts of Assam

The boatmen would cook their meal aboard the ferry. In their makeshift kitchen, the 'khalasi' would prepare rice and a chicken curry to go with it. They used the simplest of ingredients, such as mustard oil, red chillies, onion and garlic, to prepare the chicken curry. Apparently, the passengers, drawn by the aroma of the rice and curry, would ask to share. Later, the meal would be sold on board.

With time, what was a simple meal served aboard the steamer, became known as the Goalondo Chicken Curry or Steamer Chicken Curry.

Royal Curries

When we think of India a picturesque vision of its earthy heritage, lush green fields, robust lifestyle and spectacular food flashes in mind. It's the culinary treasure trove that puts India and its culinary heritage in different echelon than other countries.

MALAI CHENNA (Shahi Paneer) (GF)

Home made cottage cheese in rich tomato and cashew gravy.

\$20

DAL TADKA (NF/GF/DFP)

Our very own humble and homely trio of moong, masoor and toor dal with generous garlic and green chili tadka.

\$18

KAHANI SPECIAL DAAL MAKHANI (NF/GF)

Silky, rich, and buttery slow cooked black lentils with mellow smokiness, a KAHANI'S signature.

\$20

THE THAR -GATTA CURRY (NF/GF)

Steamed gram flour dumplings in spicy yoghurt curry.

\$18

SWEET POTATO NIMONA (NF/GF/DFP)

Spicy green peas curry with sweet potato a surprising delicacy from Varanasi.

\$18

JACKFRUIT NIHARI (NF/GF/DFP)

Slow cooked jackfruit flavour with long pepper (Pippali) a relative of black pepper

\$18



Ahuna Meat

The Champaran district in Bihar was not only the epicenter of the farmers revolt against the British power against the imposed Indigo Cultivation but also for the origin of new kid in the block "AHUNA MEAT".

Ahuna mutton or Champaran meat! This classical mutton preparation's flavors are going viral. Its growing popularity across the country has given rise to scores of small outlets plying their regional culinary craft of cooking 'Ahuna Meat'. 'Ahuna' is the Bhojpuri name for the Earthenware Pot or Handi used in its cooking. Rows and stacks of 'Ahuna', the fragrance of meat cooked over the embers of charcoal, and meat enthusiasts enjoying their finger-licking experience.

The process of cooking in an earthen pot makes all difference. Being porous allows the heat to distribute evenly, making the meat tender and flavorful. Cooking over charcoal is another aspect of this cooking style that is ideal for the meat and spices to combine well over low heat. This unique style of preparation and traditional cooking setup attracts meat lovers to try out the earthy and irresistible flavors of Ahuna Mutton.



Big Plates

COOKER MEAT (GF/NF/DF)

Dhaba style spicy single pot Mutton curry.

\$26

KADHAI CHICKEN (GF)

Tender chicken tikka simmered in onion and bell peppers kadhAI masala tempered by whole coriander.

\$24

GOALONDO STEAMER CHICKEN CURRY (GF/NF/DFP)

Simple and rustic chicken curry spiced with dry red chillies.

\$24

GRILLED TOMATO BUTTER CHICKEN (GF)

The quintessential classic butter chicken in buttery grilled tomato gravy.

\$26

DAK BUNGALOW DUCK CURRY (GF/NF)

The comforting duck curry is a recipe from the British Raj, developed in the rest stop bungalows sprawled along the travel routes of India.

\$28

Haleem

The city of Nizams Hyderabad is not only famous for biryani but haleem equally famous specialty of the city.

Haleem had evidently said to be arrived in India by the 16th century because it is mentioned in Ain-i-Akbari.

However, the first reference to the dish in Hyderabad was in the 1930s, when it appears to have come, more or less simultaneously, from Arab as well as Iran. A nawab of Arab origin introduced harisa to his peers, and the Irani proprietor of the old Madina Hotel introduced haleem on his menu. Later on dal and Telangana spices were thus married into the recipe to bring it close to the delicacy that it is today.

Smooth, rich and full of flavours, this Hyderabadi Haleem recipe is a perfect balance of taste and health. Loaded with protein and complex carbs, this mutton haleem recipe is perfect for people of all ages. This meaty dish is popular because of its Geographical Indication System (GIS) status, as Haleem is the first non-vegetarian dish in India to be listed as GIS.

Big Plates

AHUNA MEAT CURRY (GF/NF/DFP) Rustic and spicy lamb curry cooked in earthen pot flavored with whole garam masala.	\$28
KHATTA BEEF (GF/NF/DFP) A famous version beef curry with dominant flavor of mango powder and anardana(sour pomegranate seeds).	\$28
HYDERABADI HALEEM Rich and delectable mutton stew cooked with lentils and Telangana spices	\$28
KOLLAYAM MEEN MOILEE (GF/DF) Pan roasted barra mundi with fragrant moilee sauce.	\$28
DABH CHINGRI/PRAWN BIMBLI CURRY (GF/DF) Shrimps marinated in mustard, cooked with coconut jelly and milk.	\$28
TAMILIAN CRAB CURRY (GF/NF/DFP) Roast tomato and tamarind gravy, spiced with curry leaves and pepper	\$28
GOAN BEEF VINDALOO Beef curry cooked with Goan vinegar, garlic and chilies, brilliantly adapted for the western palate.	\$28
RUSTIC BEEF CURRY Bengal Style rustic beef curry cooked with aromatic spices and potato.	\$28
BEEF NIHARI A high energy dish on stomach, Slow cooked beef stew, flavoured with selection of spices.	\$28



Biryani

Biryani is an evergreen classic that really needs no introduction. India offers so much on its culinary platter, but the one dish Indians unanimously love indulging in is the mouth-watering biryani.

There is nothing subtle about Biryani, its a dish with strong & complex flavor, capable to fill the whole lane with its heavenly aroma the moment you open the pot.

Though it may appear to be a dish indigenous to India, in reality, the dish originated quite far away. Believed to be originated in Persia and brought to India by Mughals, some even believe that the dish was introduced to India by Arab traders who frequently visited southern Malabar coast.

The nizams of Hyderabad and nawabs of Lucknow appreciated the subtle nuances of biryani and were responsible for making their versions of biryani a delicacy loved by all.

A perfect biryani calls for meticulously measured ingredients and a practiced technique. The ingredients are assembled in a pot, sealed and slow cooked on dum. The steam works the magic and allows the meat to tenderize in its own juices while flavoring the rice.

Rice, Biryani & Pulao

If there is such thing as AMBROSIA, it is undoubtedly the BIRYANI.

It's fragrant, it's heavenly and one of the most savoured delicacies across the globe. There are theories and contradiction about the origin of biryani, but it is common belief that it originated sometime around 15th century in Persia and brought to India by Mughals. The earliest description of biryani is found in Mughal text Ain-i-Akbari.

STEAMED RICE (GF/NF/DF)

Plain steamed rice.

\$5

JEERA RICE (NF)

Basmati rice tempered with whole Cumin seeds

\$6

TARKARI KESARI BIRYANI (GF)

Aromatic basmati rice and vegetables cooked on dum with our in-house blend of biryani masala and whole spices.

\$20

AWADHI BIRYANI CHICKEN (GF)

Aromatic basmati rice cooked on dum with chicken in fragrant spice blend of cardamom, mace, cinnamon and saffron.

\$24

MUTTON DUM BIRYANI (GF)

Mutton on bone cooked with aromatic basmati rice on dum with our in-house blend of biryani masala and whole spices.

\$26

Raita

MIX-VEG RAITA

Smooth salted curd seasoned with roasted cumin

\$5

PINEAPPLE RAITA

Smooth sweet curd topped with pineapple.

\$6

CHUTNEY

Pachidi, Tomato relish, mint, jalapeno yoghurt, chili pickle, tamarind, pineapple

\$4(EACH)

KIDS MEAL

12 years or below

Choice of small curry Veg/ Non veg, rice, raita, naan, dessert

\$18





Breads

Indian cuisine consist of various breads to pair with our spicy, flavor some hearty curries. The breads cooked in tandoor are the most loved because of the distinct smokiness they get from the tandoor. The soft pillowy butter naan or the flaky laccha paratha or crispy rotis pick whichever they all just compliment the curries like match made in heaven.

TANDOORI ROTI

Whole wheat flat bread cooked in tandoor.

\$4

MISSI ROTI

Gram flour and whole wheat flatbread seasoned with turmeric, cumin and kasoori methi.

\$5

LACCHA PARATHA PLAIN/MINT/CHILI

Dhaba style layered paratha cooked in tandoor with flavors of choice.

\$6

NAAN PLAIN/BUTTER/GARLIC

Leavened flat bread cooked in charcoal fired tandoor.

\$6

Dessert

When the meal itself is loaded with rich ingredients and what not, just imagine the desserts of India would be. Indeed, just like the whole cuisine the sweet affair of India is also lavish. They will warm your heart and serenade your palate with their richness and lingering flavour.

We have presented selected array of desserts to culminate your culinary journey of India with a memorable flavour.

RASMALAI

A soft melt in mouth home made cheese dumplings soaked in fragrant saffron milk.

\$10

GULAB JAMUN

Decadent deep-fried khoya orbs soaked in sugar syrup.

\$10

MANGO CHEESECAKE (CHURMA BASE)

Classic cheesecake with churma base topped with mango sauce.

\$12

MEETHA PAN WITH MINT KULFI

Banarasi meetha paan with mint kulfi topped with candid fennel. Serves as perfect after dinner mint.

\$10

10% PUBLIC HOLIDAY AND SUNDAY
SURCHARGE APPLIES
CARD TRANSACTION SURCHARGE
AS APPLICABLE