
The Kinara Sharing Experience

Experience an exquisite dining journey at Kinara with our elegantly crafted set menus, tailored for groups of four.

Simply select one set menu, and indulge in a carefully curated selection of dishes, all presented for sharing.

Each menu promises a harmonious blend of flavours and textures, ensuring a sophisticated and memorable dining experience without the need for individual choices.

✓ Vegan ≈ Dairy † Gluten
Please check with our staff for allergen information before ordering.

Revati

29.95 per person

Papadam and Chutneys ✓

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

STARTERS

Chicken Pakora

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

Hara Bara Tikki ✓

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

Seasonal Vegetable Pakora ✓

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

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.

MAINS

Lamb Kala Bhuna

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

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.

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!

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.

SERVED WITH

Basmati Rice ✓

Jeera Rice ✓

Tandoori Naan ✓ †

Garlic Coriander Naan ✓ †

DESSERT

Kulfi

A dense, creamy frozen dessert with flavours of mango, pistachio, and malai, offering a rich and indulgent taste experience.

Chitra

39.95 per person

Papadam and Chutneys ✓

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

STARTERS

Coconut Prawns

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

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.

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.

Lamb Burra Kabab ≈

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

MAINS

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.

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.

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

Lamb Daal Saag

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

SERVED WITH

Basmati Rice ✓

Jeera Rice ✓

Garlic Coriander Naan ✓ †

Alphonso Peshawari Naan ✓ †

DESSERT

Kulfi

A dense, creamy frozen dessert with flavours of mango, pistachio, and malai, offering a rich and indulgent taste experience.

Ashvini

54.95 per person

Papadam and Chutneys ✓

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

Pani Puri ✓ †

Crispy hollow balls filled with spicy tamarind water, mashed potatoes, chickpeas, and chutneys.

STARTERS

Zaffrani Nisha

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

Salmon Anjuthengu

Tandoor-grilled salmon seasoned with a secret blend of spices and aromatic herbs.

Kanthari Lamb Chops ≈

Spice-infused lamb chops with fiery Kanthari chilli, perfect for those craving bold and intense flavours.

Nawabi Chicken Tikka ≈

Tandoori chicken marinated in yogurt, clotted cream, black pepper, and green chilli for a smoky, bold flavour.

MAINS

Monkfish Dum †

Slow-cooked monkfish in a rich mustard sauce with ginger juliennes and aromatic spices, inspired by the Nawabi era of Awadhi cuisine.

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.

Chicken Chettiyar

Spiced chicken in rich coconut milk, a traditional Tamil dish from the Chettiar clan, showcasing bold flavours.

Kundan Koh-e-Awad †

Tender lamb infused with cardamom and saffron, celebrating the rich culinary heritage of Mughal cuisine.

Dal Sultani ✓

Golden lentils cooked with tomatoes, cumin, and spices, topped with a fragrant red chilli tadka.

SERVED WITH

Mushroom Rice ✓

Jeera Rice ✓

Garlic Coriander Naan ✓ †

Alphonso Peshawari Naan ✓ †

Masala Mirchi ✓

Spiced stuffed banana peppers, delicately coated in flavourful spices

DESSERT

Kala Jamun

Dark, rich dumplings with a velvety sweetness, served with creamy vanilla ice cream for a sublime fusion of classic and exotic flavours.