



Kahani Menu

<https://menuweb.menu/restaurants/london-1/kahani-sloane-square>
1 Wilbraham Pl, London SW1X 9AE, United Kingdom
+442077307634,+33186995715,+442071994300 - kahanilondon.com

Categories

Dessert

Curry & Biryani

Small Plates

Sweet & Fortified Wine

Indian

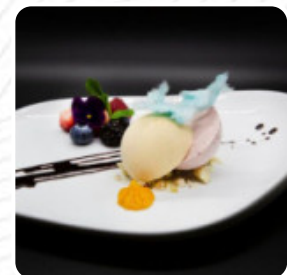
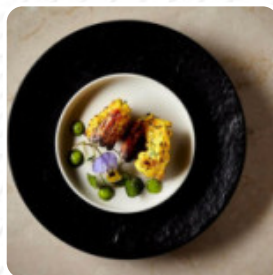
Accompaniments

Vegan Menu - Mains

Mains

Vegan Menu - Starters

Starters



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[View menu](#)

[View reviews](#)

Step into Kahani and let a modern, art-lined basement room set the scene for a truly curated Indian dining experience. Kahani celebrates regional flavours with confident, show-stopping plates—from tandoor lamb chops to coastal Malabar prawns—and thoughtfully composed tasting menus that pair beautifully with carefully chosen wines. The interiors are intimate and stylish, ideal for birthdays, anniversaries or any special evening. Expect imaginative desserts, strong cocktails and a service team focused on hospitality; it's the sort of place that turns a meal into an occasion.

Kahani Menu



Fish Dishes

FISH CURRY

Drinks

BEER

Lamb

LAMB SHANK

Spirits

MARTINI

Beer

GINGER BEER

Wine

BOTTLE OF WINE

Asian Specialties

SAMOSA

Lassi

MANGO LASSI

Schwarze Tees

EARL GREY £3

Pizza Vegetarisch Klein Ø 28Cm

JASMINE £3

Tea

CAMOMILE £3

Sweets / Desserts

SORBETS £7

Specialty Coffee

AMERICANO £3

Vegan Menu - Desserts

SPICE POACHED PEAR WITH
COCONUT SORBET £9

Desserts

DATE WALNUT TOFFEE PUDDING,
APPLE SAUCE, JALEBI ICE CREAM

Chás & Infusões

HIBISCUS £3

Kahani Specials

LOBSTER TAIL, TOSSED WITH
SHALLOTS, BROWNE GARLIC,
CUMIN AND STAR ANISE £28

Vegetarian Indian Dishes

JEERA ALOO £8

Kahani Klaasik - Veg & Seafood

MONKFISH CHAR GRILLED WITH
MUSTARD, TURMERIC, BROWNE
GARLIC, SAFFRON, QUINOA
KICHADI £14

Non Alcoholic Drinks

WATER

MINERAL WATER

Seafood

PRAWN

OCTOPUS AND ORZO

Kahani Menu



Vegetarian Dishes

OKRA WITH DOUBLE THE AMOUNT OF ONIONS £10

DAAL MAKHNI

Hot Drinks

ESPRESSO SINGLE £3

ESPRESSO DOUBLE £3

Coffee

CAPPUCCINO £3

LATTE £3

Grills

TANDOORI GRILLED CHICKEN WITH CUCUMBER SALAD

TANDOORI GRILLED BROCCOLI WITH HONEY AND NIGELLA SEEDS

Second Course

TANDOORI BROCCOLI MARINATED, HONEY, NIGELLA SEEDS AND WHEAT CRISPS

PANEER TIKKA WITH PEPPERS, RED ONION, KASHMIRI CHILLI, ROYAL CUMIN

Third Course

OKRA WITH ONIONS, GARAM MASALA SPICED AND CORIANDER

SERVED WITH BABAY AUBERGINE AND POTATO WITH TOMATO, GROUND SPICES NIGELLA SEEDS YELLOW LENTILS TEMPERED WITH GARLIC AND CUMIN

Fifth Course

RED PUMKIN CHUNKS, GINGER MUSTARD SAUCE, COCONUT YOGURT

SERVED WITH KADHAI VEGETABLES, DAL MAHARANI, RICE AND NAAN

Kahani Klaasik - Veg & Seafood

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TANDOORI BROCCOLI HONEY, NIGELLA SEEDS, CRUSHED WHEAT CRISPS, TEMPERED YOGHURT £15

SMOKED MALABAR PRAWNS MARINATED WITH FRESH TURMERIC, COCONUT, CURRY LEAVES £16

Course 7Th

NUTTY CHOCOLATE BROWNIE WITH STRAWBERRY ICE CREAM

KULFI PLATTER

Teas & Coffes

MACHIATO SINGLE £3

MACHIATO DOUBLE £3

Kahani Klaasik - Meat & Game

TRIO OF CHICKEN TIKKA TANDOOR GRILLED CHICKEN SUPREME WITH CREAM CHEESE, PICKLING SPICES RAJASTHANI CHOPS £16

RIB EYE STEAK, 21 DAYS AGED, TANDOORI GRILLED WITH BROWNEED GARLIC CRUSHED PEPPER; KADAI VEGETABLES £14

Starters

GREEN APPLE AND BITTER GOURD, BLUE CHEESE SALAD WITH PICKLED SHALLOTS, SUNFLOWER PUMPKIN SEEDS

ANDHRA SOFT SHELL CRUNCHY CRAB, PINEAPPLE KACHUMBER, PEANUT BUTTER SALAN

Kahani Menu



LAMB SEEKH KEBAB, WATER CHESTNUT, GREEN CHILLI, CORIANDER, GINGER, BLACK OLIVE CRUMB

KOLKATA BEETROOT CHOP, GINGER, FENNEL ROYAL CUMIN WITH MUSTARD KADI SAUCE £10

Kahani Klaasik - Meat & Game -

TANDOORI CHICKEN WITH CLASSIC MARINATION RED AND YELLOW CHILLIES £11

TANDOOR LAMB CHOPS WITH KASHMIRI-CHILLIES, NAGERCOIL CLOVE £16

GUINEA FOWL TIKKA CHETTINAD SPICES, SMOKED TOMATO MAKHNI SAUCE, AJWAIN ROTI £11

Accompaniments

KAHANI DUO DAL £9

NAAN TANDOORI ROTI £3

GARLIC NAAN CHEESE CHILLI NAAN £4

POPPADUM CHUTNEYS £4

KAHANI PICKLES £3

Restaurant Category

DESSERT

VEGETARIAN

VEGAN

Vegan Menu - Mains

CHICKPEA MASALA WITH GLAZED GINGER SPRING ONION £12

MARINATED TANDOORI BROCCOLI JAGGERY, NIGELLA SEEDS, WHEAT CRISPS £13

VEGETABLE BIRYANI WITH MINT AND CORIANDER £22

YELLOW LENTIL TEMPERED WITH GARLIC AND CUMIN £9

CAULIFLOWER RICE, FRESH TURMERIC £10

Mains

PANEER TIKKA, KASHMIRI CHILLI, ROYAL CUMIN TANDOORI BROCCOLI, NIGELLA SEEDS, WHEAT CRISPS

GOAN FISH CURRY, STONE BASS SIMMERED WITH FRESHLY GROUND WHOLE SPICES AND KOKUM

CHICKEN MAKHANI, CHARGRILLED CHICKEN IN CREAMED TOMATO, FENUGREEK LEAVES, CARDAMOM

SERVED WITH YELLOW DAL, SAFFRON RICE AND ROTI

Side Dishes

KALONJI BAINGAN £10

PULAO RICE £4

CUCUMBER MINT RAITA £3

STEAMED RICE £4

RICE

NAN

Vegan Menu - Starters

TRUFFLE ROTI, CUMIN GARLIC SPINACH £9

GREEN APPLE AND BITTER GOURD SALAD WITH PICKLED SHALLOTS, SUNFLOWER PUMPKIN SEEDS £10

KALE, BROCCOLI PAKORA WITH BERRY TAMARIND CHUTNEY £9

These Types Of Dishes Are Being Served

LAMB

LAMB CHOPS

LOBSTER

Kahani Menu



FISH

BREAD

APPETIZER

DESSERTS

Indian



NAAN

ROTI

RAITA

£3

KEEMA NAAN

STRAWBERRIES LASSI

PANEER TIKKA

LAMB CURRY

BUTTER CHICKEN

Small Plates

BERRY PAPDI CHAAT, SPICED CHICKPEAS WITH SWEETENED YOGHURT, WILD BERRY TAMARIND CHUTNEY

MUSHROOM CASSAVA CAKE WITH CUMIN, GINGER AND CHILLI, TAMARIND DATE CHUTNEY

CHAR GRILLED CHICKEN CHOPS WITH MUSTARD OIL, RAJASTHANI SPICES; CHICKPEA RAITHA

£11

SAMOSAS PLATTER, PUNJABI ALOO, KOLHAPURI CHICKEN, MADRAS LAMB

£11

MANGO PANI PURI

£10

KOLKATA BEETROOT CHOP, GINGER, FENNEL ROYAL CUMIN SEEDS WITH KASUNDI MUSTARD KADI SAUCE

£10

SMOKED OCTOPUS AND SHRIMP SALAD, FRESH TURMERIC, SNAP PEAS, GRAPEFRUIT

£11

GRILLED SCALLOPS WITH RED PEPPER AND SESAME BLEND, COCONUT CURRY LEAVES SAUCE

£13

COORGI BLACK CHICKEN, MANGALOREAN POUNDED SPICE AND CURRY LEAVES

£12

Sweet & Fortified Wine

PETIT GUIRAUD, SAUTERNES, BORDEAUX, FRANCE. (2020) (50ML)

£7

GEWURZTRAMINER NOBLE EDITION, LITTLE BEAUTY, MARLBOROUGH, NEW ZEALAND (2015) (50ML)

£12

TAYLOR'S QUINTA DE VARGELLAS, VINTAGE PORT, DOURO, PORTUGAL. (1998) (50ML)

£6

TIO PEPE FINO SHERRY, SPAIN (NV) (50ML)

£2

VIN DE CONSTANCE, KLEIN CONSTANTIA, CONSTANCIA, SOUTH AFRICA (2018) (50ML)

£17

MANZANILLA SHERRY LA GITANA, HIDALGO, SPAIN (NV) (50ML)

£3

PEDRO XIMEREZ TRIANA, HIDALGO 15, SPAIN (NV) (50ML)

£4

FONSECA BIN 27 PORT, DOURO VALLEY, PORTUGA (NV) (50ML)

£2

CHÂTEAU RIEUSSEC, 1ER GRAND CRU CLASSÉ OF 1855, BORDEAUX, FRANCE (2009) (750ML)

£247

Curry & Biryani

SAAG PANEER TOSSED WITH ONION-TOMATO MASALA, PURÉED SPINACH

CHICKEN MAKHANI CHARGRILLED CHICKEN IN CREAMED TOMATO, FENUGREEK LEAVES

£22

GOAN FISH CURRY, STONE BASS SIMMERED WITH FRESHLY GROUND WHOLE SPICES, KOKUM AND FENUGREEK

£23

Kahani Menu



KERALA PRAWN MASALA WITH
SHALLOTS, TOMATOES, TURMERIC, GREEN CHILLI CURRY LEAVES £22

LAHORI NIHARI, LAMB SHANK
SLOW COOKED WITH ONION,
YOGURT, BLACK AND GREEN
CARDAMOM £24

HYDRABADI BIRYANI BRAISED
FRAGRANT BASMATI RICE EXOTIC
SPICES, MINT, CORRIANDER WITH
LAMB £26

HYDRABADI BIRYANI BRAISED
FRAGRANT BASMATI RICE EXOTIC
SPICES, MINT, CORRIANDER WITH
PRAWN £24

HYDRABADI BIRYANI BRAISED
FRAGRANT BASMATI RICE EXOTIC
SPICES, MINT, CORRIANDER WITH
VEG £22

KARAIKUDI CHICKEN, SIMMERED
WITH FENNEL, STAR ANISE,
TOMATO AND CORIANDER £22

LAAL MAAS JAIPURI LAMB CURRY
SIMMERED WITH ONIONS, RED
CHILLI, BAY LEAF AND CINNAMON £24

Dessert



WARM CARROT AND RAISIN
FUDGE WITH BOURBON
VANILLA ICE CREAM
SORBET

BAKED CHEESECAKE, RASPBERRY
COULI, CANDIED RICE PUFF, SOUR
YOGHURT ICE-CREAM £10

CHOCOLATE DELIGHT, ALMOND
BRITTLE, MANDARIN ICECREAM £10

MEDLEY OF KULFI – ROSE,
PISTACHIO, JACKFRUIT £9

MASALA CHAI PARIS-BREST,
NANKHATAI, CHOCOLATE HAZELNUT
ICE-CREAM £8

CHOICES OF ICE CREAM AND
SORBET £7

DESSERT PLATTER £19

CHEESECAKE

STICKY TOFFEE PUDDING

KULFI

ICE CREAM

Ingredients Used



PEPPERMINT £3

CHOCOLATE

SCALLOPS

KALE

OKRA

MINT

CUCUMBER

BUTTER

PEANUT BUTTER

POTATOES

CARAMEL

SHRIMP

RASPBERRY

FRUIT

MANGO

GINGER

PASSION FRUIT

PRAWNS

[View gallery](#)

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Kahani Menu



Kahani

1 Wilbraham Pl, London SW1X
9AE, United Kingdom

Opening Hours:

Sunday 12:00-20:30
Monday 05:00-22:30
Tuesday 05:00-22:30
Wednesday 05:00-22:30
Thursday 12:00-22:30
Friday 12:00-22:30
Saturday 12:00-22:30

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