



Kanyshka

MENU
RESTAURANT

The Fern Residency, Bhiwandi

SOUP

Shurbah Al Tamatim  269

Arabic tomato soup, roasted peppers, walnuts, cumin, toasted bread

Lentil and Vermicelli Soup  269

Yellow lentils, aromatics, cumin and vermicelli

Badami Murgh Shorba  299

Slow cooked chicken, almond puree, saffron, fried onion, garam masala

Sharwma Soup  299

Minced chicken, sharwma spices, chickpeas, toum and pickled vegetables

SALATA

Greek Salad  389

Marinated baby tomatoes, red onion, sliced cucumber, arugula, sweet peppers, kalamata olives, toasted pita, green-churn-vinaigrette

Quinoa Burghul  399/ 419

Quinoa and burghul, diced tomatoes, onion, cucumber, chickpeas, sumac, lemon, minty-vinaigrette(Paneer tikka / Grilled fish)

Lebanon Caesar Salad   449

Market rucola, olives, marinated tomatoes, dukkah crusted chicken, dukkah crumble, parmesan, tahini yogurt Caesar dressing

HUMMUS BAR

Classic Hummus  419

Chickpeas, garlic, tahini and olive oil

Beirut Hummus  449

Zesty hummus with yogurt, parsley, roasted pinenuts, chickpeas, lemon

Baharati Hummus   449

Spicy harissa, roasted peppers, Baharat garam masala, garlic, lemon

Hummus Tawook  749

Classic hummus, chargrilled chicken, lemon

Kheema Hummus   779

Hummus, spicy mutton kheema, methi, green peas, toasted pine nuts, coriander, lemon

Hummus Samak  779

Hummus, tahini yogurt, spicy grilled fish, charred lemon

Hummus Tandoori Prawns  819

Tandoor cooked prawns, chimichurri, lemon

COLD MEZZEH

Moutabel

Smoked brijal with tahini, yogurt, garlic and olive oil

419

Turkish Ezme

Red pepper and tomatoes salsa, parsley, fresh herbs and pomegranate molasses

419

Flavoured Labneh

Greek yogurt, fried garlic, za'atar, sumak, fresh herbs, sesame seeds, herb oil

479

Marinated Feta

Flavoured olive oil, herbs, spices, chili flakes

509

HOT MEZZEH

- Fries**  349/ 399/ 419
Salted / Truffled Za'atar/ Parmesan Zaatar
- Batata Harra**  419
Spicy potato, garlic-chili sauce, fresh cilantro, lemon
- Falafel**   419
Chickpeas, parsley, cumin, lemon and coriander fritters.
Tahini sauce
- Spinach and Feta Sambusek**  449
Fried garlic, mozzarella, feta and chilies
- Zaatar Cheese Rolls**  479
Mozarella, Cheddar, Feta
- Butter Chicken Baklava**   519
Phyllo sheets, creamy butter chicken, mint chutney
- Palestinian Musakhan Rolls**   549
Sumac grilled chicken, tahini yogurt, roomali
- Kibbeh Shammi Kebab**  549
Ground lamb and channa dal kebab, stuffed with pine nuts and yogurt.
Tahini sauce
- Calamari Curry Leaf Tarator**  549
Fried Turkish calamari, curry leaf podi, parmesan crumble,
walnut tarator

SMALL PLATES

- Paneer Tikka**  449
Spicy cottage cheese, tandoori masala, mint chutney
- Irani Joojeh Kebab**  699
Chicken kebabs, saffron, cardamom, fresh herbs, Zereshk berry chutney and ezme
- Izmir Tavuk Sis**  699
Turkish diced chicken kebab, fresh oregano, ground chilies, mild spices. Chargrilled
- Egyptian Chicken Roast**   719
Dukkah spice, mesclun, tahina dip
- S'feeha Gujia**   719
Spicy Turkish lamb, fried pastry, tahini sauce, butter, tomato sauce
- Roomali Taco, Adana Laham Kebab**   739
Popular Turkish minced lamb kebab, signature flat grill skewers, mild spices and chilies
- Beyti Kebab**   739
Minced lamb kebab, wrapped in roomali, garlic labneh and tomato sauce

PLATTERS

Vegetarian Mezzeh Platter   1319

Hummus, Baharatli hummus, Moutabel, Labhne, Ezme, Falafel, Batata harra, Sambusek and Khaboos

Non Vegetarian Mezzeh Platter   1449

Hummus, Baharatli hummus, Moutabel, Labhne, Ezme, Musakhan roll, Kibbeh, Calamari tarator and Khaboos

Non Vegetarian Grill Platter   1749

Hummus, Tzatziki, Buttered Tomato Sauce, Khaboos, Joojeh kebab, Sis Tawook, Beyti Kebab, Fatoush and Pickled Veg

SANDWICHES AND DONER

Falafel Sandwich  549

Khaboos shawarma, chickpea falafel, salad, pickle, tahini sauce and toum

Paneer Tikka Doner  549

Pita pockets, spicy paneer tikka, hummus, mint chutney, pickle, sumac onion, arugula

Chicken Sis Tawook Sandwich  569

Khaboos shawarma, chicken sis tawook, salad, pickle, tahini sauce, toum

Doner Butter Chicken  569

Pita pockets, pulled butter chicken, hummus, pickle, sumac onion, arugula

MANAKEESH

- Cheese Manakeesh**  689
Mozarella and Cheddar flatbread
- Falafel Manakeesh**  719
Cheese, falafel, pickled vegetables, garlic, tahini yogurt
- Cheese and Za'ataar Manakeesh**   739
Mixed cheese and zaatar flatbread
- Chicken and Potato Manakeesh**  769
Chargrilled chicken, spicy hummus, pickles, parsley, paprika potato, hummus
- Chicken Tikka Manakeesh**  769
Chicken tikka, mixed cheese, onion, cilantro
- S'feeha Manakeesh**  779
Flatbread with ground lamb, onion, tomato, mint, and spices

MAINS

Kulcha Batata Harra   639

Stuffed kulcha, spicy garlic potatoes, green onion, chili garlic butter. Tzakiki

Baked Mousaka  639

Stuffed aubergine, zucchini, mushrooms, peppers, butter tomato sauce and mashed potato. Baked

Achaari Shawarma Bowl  699

Achaari tandoori vegetable and halloumi skewers, hummus, tzatziki, quinoa, Greek salad, lebanese pickle, khaboos

Harissa Chicken Kulcha   699

Stuffed kulcha, spicy chicken. Harissa butter. Tzakiki

Macarona Kheema Bechamel  819

Traditional Epyptian baked pasta, tava kheema mutter, penne, bechamel sauce

Dejaj Al Faham  1249

Whole spatchcock roast chicken, al-faham spices, khaboos, tahini sauce, seasonal salad

Fish Al Faham   1449

Fish fillet, al-faham spices, khaboos, tahini sauce, classic hummus and seasonal salad

DESI MAINS

Kofta Curry 	519
Dal Makhani 	569
Paneer Makhani 	569
Chicken Makhani 	569

RICE

Steamed Rice	389
Kofta Biryani 	719
Stuffed cottage cheese kofta, yogurt, raisins and cardamom, aromatic rice, fried onion and mint. Bhurani raita	
Parsi Berry Bulao  	749
Peraish Zereshk berries and chicken pilaf, yogurt and mild spices	
Mandi Lamb Chops 	879
Tandoor cooked lamb chops, mandi rice, mandi spice, condiments	
Mandi Raan  	1699
Roasted lamb leg, mandi rice, mandi spice, condiments	

BREADS

Khaboos	149
Roti (Plain / Buttered)	149/ 179
Naan (Plain / Buttered / Garlic)	179/ 189/ 199
Chili-Cheese Naan	219
Truffled Za'atar and Cheese Naan	299

SIDES

Bhurani Raita	149
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DESSERT

Luqaimat

Fried dough balls, pistachio crumble and cream

449

Apple Jalebi Fritters

Mango rabri

519

Baked Greek Yogurt

Rose and cardamom, sesame cookie crumble, seasonal fruits

519

Turkish Coffee Tresleches

Turkish coffee and cream, mild cardamom, crispy phyllo, vanilla sponge

599

Turkish Hazlenut and Chocolate Tresleches

Halnut milk, toasted Turkish hazlenuts, vanilla sponge, nutella

599

The Chocolate Souk

Salted caramel, tahini ganache, dark chocolate, chocolate rocks, hazlenuts

649