

Kanishka's

Neo-Indian Gastropub

Kanishka's encapsulates antiquity and modernity – power, strength & believe. Enchanté

Small Plates - Menu



With or Without You	Flash-Fried Brussel Sprouts	Chef Spices, Lemon Curry Aioli	8	IPA	Champagne
	Shareable Cheese, Chutney & Sausage	Marinated Paneer, cheese havarti dill, Presidente Brie, Andouille Sausage, Cucumbers, Pineapple Raisin Chutney	17	St Bernardus ABT 12	Botani
	Mixed Greens & Roasted Beets Salad	oranges, pistachios, citrus-mustard vinaigrette, shaved paneer, crostini (V/GF - available without cheese, crostini)	7	Allagash	Bridesmaid white
	Street Side Duets: Puchkas & Bhelpuri (V)	puffed Shells, mashed potatoes filling, seasoned puffed rice, cucumbers, tamarind herb shooter	7		Mordecai
	Shoe String Onions (V)	Indian blackened cajun shoe string onions, hot n sweet tomato mayo	5	IPA	
	Kennebac Masala Fries (V/GF)	seasoned fries, aioli, pungent house mustard, ketchup	7	Belgian Strong Dark	
	Chef's Mix Mushrooms Bruschetta (V - eggless bread), (GF - Lettuce Cups)	fenugreek mushrooms, roasted chili garlic oil, italian parsley, bruschetta	7	Belgian Ale	Rickshaw Pinot Noir
	Deconstructed East Indian Flatbread (V)	egg wash flaky flatbread, five spice tri-color baby potatoes, Chef's coriander-mint chutney, curry	8	Flying Horse Lager	Prosecco
	Chef's 6 O'Clock Cravings	trio of street style Rolls (choice of chicken/meat, veg, seafood)	9	Flying Horse Lager	Bridesmaid white
Living on a Prayer	Papas Bravas Re-Invented (V/GF)	Spanish paprika potatoes, tomato fenugreek cream sauce, lemon curry aioli	6	IPA	Chardonnay
	East Indian IPA Veggie Frito Misto	onion, zucchini, yellow squash, sweet peppers, lemon aioli	7	Doppelbock	Garnacha
	Garbanzo Masala Sliders (2)(V) (GF - Lettuce Cups)	chickpeas in tomato ragu sauce, eggless Indian bread, cucumber-sweet pepper-onion salad, chutneys	8	Le Merle	Tempranillo
	Potato Paneer Sliders (2)	mashed potatoes, chutney paneer, eggless Indian bread, tomato, pickled ginger-onions, hot n sweet tomato mayo	9	Maudite	Bridesmaid Sauvignon Blanc/ Semillon
	Spaghetti Okra Taco Cups (V)	chickpea flour shoe string okra crisps, corn taco cups, tomato onion yogurt sauce	10	Flying Horse Lager	Fantini Sangiovese
	BBQ Stuffed Poblano (GF)	chargrilled poblano, grated paneer, pesto basmati, potato, sweet pepper, raisins, cashews, cheese shavings (served with curry)	12	Scrimshaw	Botani

*We are dedicated in using fresh produce, farm raised meats, and sustainable seafood ingredients whenever possible.
V - Vegan/Veg | GF - Gluten Free

Exec/Chef: Paramita Roy
Prices As Is.

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Octupuses Garden	Manchurian Crispy Prawn-Tini (GF)	Indo-Asian sauce glazed prawns, scallions, butter lettuce	14	IPA	Bridesmaid white
	Monsoon Prawn-Tini (GF)	Alfonso jalapeno mango ginger sauce, soul curry grilled prawns	13	Skrimshaw	Chablis
	Asian Shrimp Po'Boy	chili garlic shrimp, sweet pepper curry remoulade, arugula, sweet chili sauce, sesame Hoagie rolls	12	Allagash	Botani
	Salmon Tandoori Caribbe' (GF)	"fresh catch" Chef's signature blackened tandoori, tropical pineapple salsa	15	IPA	Garnacha
	Nicoya Breeze Salad (GF)	warm seafood salad (fresh catch & shrimp), zucchini, yellow squash, carrots, avocado, butter lettuce, devilish egg, Chef's tangy dressing	12	Allagash	Sauvignon Blanc
Welcome to the Jungle	Tandoori-Tini (GF)	Tandoori bbq chicken thigh meat, paprika potatoes, spicy pico de gallo, Indian spices	11	Belgian Dark	Botani
	Shikampuri Lamb Sliders (2)	Superior Farms grilled lamb, arugula, chutney, aioli, onion straws (choice of Indian flatbread, eggless bread)	12	Abt 12	Mordecai
	Sausage n Curry Shrimp	Aidell's Andouille sausage, shrimp, onions n peppers	10	IPA	Fortant
	Jamaican Jerk Pork Ribs	Beer braised St. Louis Pork Ribs (4), pineapple chutney, curry ginger oil, pesto Basmati, house chips	17	Belgian Dark	Rickshaw Pinot Noir
	Tangra Chili Chicken	Chef's Indo-Asian spiced hormone-free chicken breast meat, sweet peppers, red onions, flatbread	11	Doppelbock	Botani
	Cabernet Lamb Chops (GF)	grilled Cab fenugreek New Zealand lamb chops, roasted curry mango mint salsa	12	ABT 12	Mordecai
	Argentinian Flank Steak (GF - without onions)	cumin grilled Angus flank steak, chimichurri, shoe string onions	16	IPA	Cabernet Sauvignon - Louis Martini, Obsidian
	Chicken Tikka Masala Poutin (GF)	creamy chicken white meat kebab, tikka masala sauce, kennebac masala fries, herbed queso	13	Kingfisher	Fantini Sangiovese
Drinks & Refreshments	San Pellegrino Water		\$3		
	Soda- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Orange		\$2.25		
Kids Menu \$6	Linguine in creamy cheese sauce	Chicken Strips & Kennebac Fries	Shrimp Tempura Tacos		
Desserts \$8	Tutti-Frutti Ice Cream Sundae, Fresh Mangoes, Strawberries, Alfonso Mango Coulis, Jello, House Made Whipped Cream n Cherry	Summer Cardamom Pudding, Toasted Almonds, Whipped Cream	Chocolate Mousse, Strawberry Compote, Berries Compote Sauce	Pistachio Ice Cream, Fresh Mint, Berries, Whipped Cream	

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