



Menu

Welcome to Kanya K2H, where East meets West.
A joint venture of Kanya and K2H Creative Indian Kitchen,
the two reputable Northwich restaurants
under the same roof.

Our aim is to take you for a trip throughout the flavours of
East and West accompanied by a relaxing, informal
atmosphere, amalgamating decades of experience of our
highly skilled chefs, and wonderful hospitality of our
dedicated front of house team.

If you have a food allergy or a special dietary requirements please
inform a member of the team .

TO START WITH.....

West

SMOKED SALMON (GF,DF) £6.95
SCOTTISH OAK SMOKED SALMON SERVED ON A
BED OF DRESSED SALAD LEAVES

GOATS CHEESE (V) £6.25
GRILLED GOATS CHEESE, CARAMELISED
RED ONION CHUTNEY SERVED ON A BED
OF SALAD LEAVES

MINI CAESAR SALAD £5.95
MIXED SALAD LEAVES, CAESAR DRESSING,
GRILLED CHICKEN BREAST, CROUTONS

CHICKEN BITES £6.50
BATTERED CHICKEN BREAST SERVED
WITH WITH TOMATO CHUTNEY AND
GARLIC AIOLI

SOUP OF THE DAY (GF,DF,VEGAN) £5.95
HOMEMADE SOUP OF THE DAY
SERVED WITH A CRUSTY BREAD ROLL

East

PAPADAMS SHARING BASKET
(GF,DF,V) £3.50
MINI PAPADAMS, SPICY PAPADAMS SERVED
WITH HOMEMADE TOMATO CHUTNEY
AND MANGO CHUTNEY(GF,DF,V)

CHILLI CHICKEN (DF)£6.50
STRIPS OF CHICKEN TOSSED WITH PEPPERS AND
ONION IN A SWEET AND SPICY CHILLI SAUCE

PEKIN DUCK SPRING ROLLS £6.25
HANDMADE SPRING ROLLS, WITH AN ORIENTAL
MIXED DUCK AND VEGETABLE FILLING ,
WRAPPED IN A GOLDEN CRISPY PASTRY

KHAJLOOR BHARI ALOO TIKKI (V,VEG) 🌶️
£6.95
FRIED POTATO PATTIES STUFFED WITH SPICED
DATES, GINGER AND CASHEW NUTS, TOPPED
WITH MINT YOGURT AND TAMARIND CHUTNEY
(VEGAN)

SUBZ PANEER TIKKA (V) 🌶️ £8.50
CHARGRILLED CUBES OF INDIAN COTTAGE CHEESE
MARINATED IN A ZINGY MASALA PASTE, WITH
PEPPERS, GREEN APPLE, AND FINISHED WITH CHAAT
MASALA. (GF)

MURGH MALAI TIKKA 🌶️ £7.95
CHICKEN MARINATED IN PHILADELPHIA SOFT
CHEESE, HUNG GREEK YOGURT
FLAVOURED WITH CARDAMOM AND TENDER
CORIANDER STEMS. (GF)

BARRAH CHAMP - HOUSE SPECIALITY 🌶️🌶️🌶️ £10.95
SELECT CUTS OF LAMB CHOPS, MARINATED WITH
CRUSHED GARLIC, CLOVES, CORIANDER,
DEGGI CHILLI AND YOGHURT, COOKED IN A CLAY
OVEN. (GF)

CHICKEN MANCHURIAN (DF) £6.50
CRISPY COATED BONELESS CHICKEN
PIECES IN A THICK AND TANGY GINGER,
GARLIC AND GREEN CHILLIES SAUCE

GHOBI MANCHURIAN (DF,V,VEG)£5.50
CRISPY COULIFLOWER IN A THICK AND TANGY
GINGER,GARLIC AND GREEN CHILLIES SAUCE

VEGETABLE SPRING ROLLS £ 5.95 (V)
HANDMADE SPRING ROLLS, WITH AN ORIENTAL
MIXED VEGETABLE FILLING, WRAPPED IN A
GOLDEN CRISPY PASTRY.

PUNJABI SAMOSA (V) 🌶️🌶️ £6.95
THE ORIGINAL SAMOSA, STUFFED WITH POTATO AND
GREEN PEAS, SEASONED WITH CUMIN, GINGER AND
GREEN CHILLI

ONION BHAJI (VEG/ GF/ DF)
🌶️ £5.95
SEASONED CRISPY FRIED ONION IN
GRAM FLOUR BATTER

GILAFI SEEKH KEBAB 🌶️🌶️ £7.95
THE TRADITIONAL SEEKH OF MINCED LAMB COLOURFUL
ATTIRE WITH THE SINGING FLAVOURS OF BELL PEPPERS,
ONION AND CORIANDER, CREATING AN EXTRAORDINARY
PLAY OF TASTES

MURGH HARIYALI TIKKA 🌶️🌶️£7.95
BONELESS CHICKEN BREAST MARINATED OVERNIGHT
WITH FRESH MINT, CORIANDER, GINGER, GARLIC,
LEMON JUICE PASTE WITH A TOUCH OF HOME
GROUND GARAM MASALA. (GF)

East meets west

West

BRAISED LAMB SHANK £19.95

SERVED WITH CRUSHED NEW POTATOES SEASONAL VEGETABLES AND MINTED GRAVY (GF,DF)

CHICKEN ROULADE £18.95

STUFFED CHICKEN BREAST WITH SAUSAGE ,WRAPPED WITH SMOKED BACON, SERVED WITH CRUSHED NEW POTATOES SEASONAL VEGETABLES AND RED WINE GRAVY (GF,DF)

PAN FRIED SEA BASS FILET £18.95

SERVED WITH CRUSHED NEW POTATOES, SEASONAL VEGETABLES AND BRANDY SAUCE (GF)

East

NAWABI LAMB SHANK £19.95

PAN SEARED LAMB SHANK MARINATED WITH WHOLE SPICES OVERNIGHT, SLOW COOKED WITH TOMATO, ONION AND LIGHT HOME F]GROUND GRAM MASALA SERVED WITH CRUSHED CUMIN NEW POTATO (GF)

HYDRABADI STUFFED CHICKEN £18.95

CHICKEN BREAST STUFFED WITH SPINACH AND COTTAGE CHEESE SERVED WITH CUMIN CRUSHED NEW POTATOES AND TOMATO SPINACH SAUCE (GF)

PAN FRIED SEA BASS FILET £18.95

SEA BASS FILET MARINATED WITH GOAN SPICES (MEDIUM) SERVED WITH PILLAU RICE, MASALA VEGETABLES AND VINDALOO SAUCE (GF,DF)

MEDITERINEAN VEGAN RATTATOUILLE £13.95

ROASTED COURGETTES, AUBERGINE, MIX PEPPERS COOKED IN A HEARTY TOMATO BASIL SAUCE SERVED ON A BED OF RICE (GF,DF,VEG,V)

MIXED GRILL NON VEG £22.95

SELECTION OF THE BEST K2H MEAT STARTERS SERVED AS A COMPLETE MEAL BARAH CHAMP, MURGH MALAI TIKKA, MURGH HARIYALI TIKKA, SEEKH KEBAB SERVED WITH NAAN BREAD SELECTION OF CHUTNEYS AND SIDE SALAD (GF UPON REQUEST)

MIXED GRILL VEGGIE £18.95

SELECTION OF THE BEST K2H VEGETARIAN STARTERS SERVED AS A COMPLETE MEAL PANEER TIKKA (V,GF), PUNJABI SAMOSAS (V,VEG) , ONION BHAJIS (V,GF,DF,VEG), ALOO TIKKI (DF,V,VEG) SERVED WITH NAAN BREAD SELECTION OF CHUTNEYS AND SIDE SALAD

HAKKA NOODLES £14.95

STIR FRIED INDOO- CHINEESE STYLE NOODLES SERVED WITH YOUR CHOICE OF PROTEIN)

- CHICKEN MANCHURIAN (DF)
- GHOBI MANCHURIAN (DF,V)
- CHIILI CHICKEN (DF)

FRIED RICE £13.95

STIR FRIED INDOO- CHINEESE STYLE SEASONED RICE SERVED WITH YOUR CHOICE OF PROTEIN (V,GF,DF)

- CHICKEN MANCHURIAN (DF)
- GHOBI MANCHURIAN (DF,VEG,V)
- CHIILI CHICKEN (DF)

K2h the best of - Curry dishes

PUNJABI BUTTER CHICKEN 🌶️ £14.50

CHARGRILLED CHICKEN BREAST IN CREAMY TOMATO GRAVY WITH GINGER, 'GARAM MASALA' AND A TOUCH OF HONEY, FINISHED WITH BROWN GARLIC. (GF)

MURGH TIKKA LABABDAR 🌶️🌶️ £14.50

CHARGRILLED CHICKEN BREAST, COOKED WITH GINGER, GARLIC, ONIONS AND SPICY TOMATO MASALA, FINISHED WITH FRESH CORIANDER LEAVES (GF)

LAMB ROGAN JOSH 🌶️🌶️ £15.50

AN ALL TIME FAVOURITE – AROMATIC CURRY OF DICED LEG OF LAMB, WITH HOME GROUND SPICES, GINGER POWDER AND FENNEL, COOKED IN KASHMIRI STYLE. (GF/ DF)

SAAG GOSHT (GF/CAN BE DF) 🌶️🌶️ £15.50

CHUNKS OF LAMB, SIMMERED WITH BROWNEED ONION AND TOSSED WITH SPINACH AND GARLIC.

PANEER BUTTER MASALA (V) 🌶️ £10.95

INDIAN PANEER IN CREAMY TOMATO GRAVY WITH GINGER, 'GARAM MASALA' AND A TOUCH OF HONEY, FINISHED WITH BROWN GARLIC. (GF)

KALONJI BAIGAN (V / GF/ DF) 🌶️🌶️ £10.95

BABY AUBERGINE TEMPERED WITH BLACK CARAWAY SEED, COOKED WITH CHOPPED ONIONS AND TOMATOES, BIRD EYE GREEN CHILLI, GINGER AND GARLIC.

GHOBI MATAR MASALA (V) 🌶️🌶️ SIDE £6.95 MAIN £8.95

CAULIFLOWER AND PETIT-POIS, CUMIN, GINGER JULIENNES, LIME JUICE AND CORIANDER, COOKED DRY IN AN NORTH INDIAN STYLE. GF/DF/VEGAN

DAL TARKA (V) 🌶️🌶️ SIDE £6.95 MAIN £8.50

YELLOW AND RED LENTILS TEMPERED WITH CUMIN, CHOPPED ONION, GINGER AND GARLIC. GF/DF/VEGAN

PULAO RICE £3.75

BRAISED RICE WITH BROWNEED ONIONS AND WHOLE SPICES. GF/DF/VEGAN.

MIX VEGETABLE RAITA 🌶️ £3.95

YOGHURT WITH CUCUMBER, ONION AND TOMATO FINISHED WITH ROASTED CUMIN POWDER.

NAAN £2.95

All dishes may contain traces of nuts and allergens .If you have a food allergy or a special dietary requirements please inform a member of the team .

V-vegetarian, Veg-vegan, DF- no diary ingredients, GF- no gluten ingredients

THALI

THALI IS AN INDIAN STYLE MEAL MADE UP OF A SELECTION OF DISHES TO CREATE PERFECTLY BALANCED MEAL .
TRADITIONALLY SERVED ON A STEEL PLATTER

NON VEG THALI £21.95

DAL TARDKA (GF,DF,VEG,V)
GHOBI MATAR MASALA (GF,VEG,V)
CHICKEN TIKKA LABABDAR (GF)
LAMB ROGAN JOSH (GF,DF)
PULAO RICE (GF ON REQUEST ,DF)
VEGETABLE RAITA (GF)
KACHUMBER SALAD (GF,DF,VEG,V)
GULAB JAMUN (INDIAN SWEETS)
NAAN (DF)

VEGETARIAN THALI £18.95

DAL TARDKA (GF,DF,VEG)
GHOBI MATAR MASALA (GF,DF,VEG)
PANEER BUTTER MASALA (GF,V)
KALONGI BAJGAN (GF,DF,VEG)
PULAO RICE (GF ON REQUEST,DF,VEG)
VEGETABLE RAITA (GF)
KACHUMBER SALAD (GF,DF,VEG,V)
GULAB JAMUN (INDIAN SWEETS)
NAAN (DF)

BIRYANI

CHICKEN BIRYANI 🌶️🌶️ £13.95

FLAVOURED RICE DELICACY – BONELESS CHICKEN THIGH, SLOW 'DUM-COOKED' WITH AROMATIC SPICES, CURRY LEAF, SAFFRON AND FINEST BASMATI RICE, BEST SERVED WITH RAITA.
CURRY SAUCE £2.50

LAMB DUM BIRYANI 🌶️🌶️ £14.95

FLAVOURED RICE DELICACY – DICED BONELESS LEG OF LAMB SLOW 'DUM-COOKED' WITH AROMATIC SPICES, SAFFRON AND FINEST BASMATI RICE, BEST SERVED WITH RAITA.
CURRY SAUCE £2.50

VEGETABLE BIRYANI (V) 🌶️🌶️ £12.95 (V, VEGAN)

THE FINEST BASMATI RICE SLOW 'DUM-COOKED' AROMATIC SPICES, SAFFRON, GARDEN GREEN VEGETABLES, BEST SERVED WITH RAITA

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