



GYMKHANA TASTING MENU

6 courses £85

Wine Pairing £75

Pappadum Selection, Shrimp Sorpotel & Nimbu Achaari Raita
2019 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Gol Guppas, Jaljeera, Potato, Sprouting Moong
Aloo Chat, Tamarind, Sev
2018 Xarel.lo, Principia Mathematica, Alemany I Corrio, Penedes, Spain

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber
2018 Viognier, The Age of Grace, Lismore Estate, Greyton, South Africa
or
Achaari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2016 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)
2018 Langhe Nebbiolo, G.D. Vajra, Piemonte, Italy
or
Beetroot Chops Pao, Peanut Ghati Masala
2018 Morgon, Cuvee Classique, Domaine Jean Foillard, Beaujolais, France

Muntjac Biryani, Pomegranate & Mint Raita
2017 Pinot Noir, Herrenstuck, Weingut Holger Koch, Germany
or
Goan Prawn Curry
2017 Chardonnay, Bien Nacido, The Ojai Vineyard, Santa Maria Valley, California, USA
or
Gucchi, Khumb & Truffle Pilau
2019 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France

Served With: Dal Maharani, Saag Paneer - Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda
2019 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy
or
Anjeer Kheer, Honey Kulfi
2010 Chateau Filhot, Sauternes, France

All of our menus are daily single use menus and are put to bed overnight in our sanitizer bath. To see Gymkhana wellness measures in full please visit our website gymkhanalondon.com

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.