

## To Begin

### Papadum Basket (V) £5.95

A selection of papadums and Qavali signature chutneys. (\*VE upon request)

### Bread Basket (V) £6.95

A selection of fresh naan breads baked to order in a clay oven.

### MazzeH Platter £17.95

A platter of Qavali's favourites, including Mast-O-Musir, Mirza Ghasemi, Hummus, Sikandari Falafel, Shirazi Salad, Marinated Olives, Smoked Garlic and freshly baked Butter Naan. Perfect for sharing. (V)

## Starters

### Samsun Pide

The city of Samsun is famous for its pide, a thick form of flatbread. Qavali's is topped with onions, tomatoes, peppers, garlic, and cheese; along with a choice of:

Paneer (V) £8.95

Chicken £9.95

Lamb £11.95

### Peshawari Chapli Kebab £13.95

A Pashtun inspired kebab of minced lamb. It is prepared with red onions, tomatoes, chillies, egg and a generous handful of spices.

### Sultani Chaat (V) £10.95

Cumin-spiced Kabuli chickpeas with wheat crisps and lentil dumplings. Topped with dates, tamarind chutney, mint and rose-scented yoghurt and pomegranate kadayif.

### Sikandari Falafel (V) £8.95

Delicately spiced chickpea and herb fritters, served with hummus. (\*VE upon request)

### Mughlai Prawns £15.95

Coastal prawns liberally tossed in garlic, mustard and chilli lime. Finished in a rich makhani malai sauce.

## Charcoal Grill

*A selection of meats, freshly cooked on a traditional charcoal grill*

### Punjabi Chicken Tikka £19.95

Qavali's take on a Punjabi favourite. Succulent pieces of marinated chicken tikka, topped with fresh coriander and chaat masala (a hot, sweet, and tangy spice mix).

### Sajji Wings £16.95

Smoky chargrilled chicken wings with pomegranate molasses and a light chilli dressing.

### Multani Paneer Tikka (V) £16.95

Cubes of Indian cottage cheese, marinated in fresh herbs and green chillies - as enjoyed by the Multans in North India. Served alongside a sweetcorn and pomegranate salad.

### Lahori Lamb Chops £28.95

Lamb chops chargrilled till tender, with sweet woody flavours of cinnamon and nutmeg. A taste of lively Lahore.

### Afghani Chopan Kebab £24.95

Tender cubes of lamb marinated in onion, Kashmiri chilli, garlic, ginger and a chilli, coriander and mint yoghurt. A warming speciality of Pashtun cuisine.

### Baluchi Charcoal Chicken £25.95

Half chicken marinated overnight in green chilli, roasted coriander, cumin and fresh lime. The chicken is cooked on a mangal charcoal grill and served alongside saffron rice.

### Indo-Persian Koobideh £24.95

A marriage of Indian and Persian flavours. Lamb mince marinated in onion, nutmeg, peppercorn, and rose petals; and further infused with saffron, floral notes and fresh lime.

### Mangal Seekh Kebab £24.95

Lamb mince marinated in chilli, onion, garlic, mint and fresh coriander. The kebab is cooked on a traditional mangal and finished with Qavali's own aromatic masala.

### Saffron Jujeh Kebab £21.95

Jujeh translating as "grilled chick" in Persian. Succulent chicken breast marinated inoyoghurt, lime, cream and cheese - and perfected with saffron, cardamom, and burnt butter.

## Indo-Persian Stews and Curries

*A voyage of flavours from across the regions of the Persian empire*

### Saffron Sea Bass £27.95

Pan-seared sea bass marinated with olive oil and mustard. Served with saffron rice and an aromatic sauce made of coconut, roasted chillies, tomatoes and tamarind.

### Badshahi Dhaniya Mirch Murgh £22.95

A Mughlai masterpiece, where tender chicken simmers in a rich blend of coriander, green chillies, and tomatoes. Enriched with cream and butter.

### Persian Lamb Shank £28.95

Meltingly tender lamb shank braised in a perfectly seasoned spice broth. Finished with pomegranate seeds and crumbled pistachio.

### Kasoori Lamb Karahi £24.95

From the Pakistani city of Kasur - famous for the best "methi" (fenugreek) in the world. Succulent lamb cooked with kasoori methi, green chilli, and an onion, tomato and coriander masala gravy. The dish is finished with a swirl of makhani (butter).

### Kashmiri Lamb Rogan Josh £24.95

Cubes of lamb, slow-cooked to perfection and simmered in a rich sauce of Kashmiri chillies, tomatoes and onions.

### Charsi Tikka Masala £22.95

Charcoal smoked chicken tikka pieces, gently cooked in a brown onion, tomato and chilli masala sauce. A dish of regality.

### Lahori Chicken Karahi £22.95

Succulent chicken, simmered in a traditional cast iron wok. With tomatoes, and chilli-coriander karahi gravy.

### Shahi Butter Chicken £22.95

The classic Delhi style dish of chicken tikka cubes, cooked in a rich and creamy tomato sauce.

### Darbari Paneer Karahi (V) £19.95

Indian cottage cheese simmered in rich karahi spices - along with chillies, onion, tomatoes and peppers. The cheese has a melt-in-your-mouth finish; and is on par with culinary royalty.

### Akbari Keema Gosht £24.95

Tender lamb and richly spiced mince with brown onions, chillies, ginger, tomatoes, aromatic nutmeg and black pepper. This dish is a flavorful nod to Emperor Akbar's culinary legacy.

## Qavali Grand Platter £94.95

A selection of Qavali's finest grilled meats. Including Baluchi Charcoal Chicken, Lahori Lamb Chops, Sajji Wings, Indo-Persian Koobideh and Punjabi Chicken Tikka. Served with our signature chutneys and a vibrant house salad.

## Hyderabadi Biryani

Delicately layered saffron rice, topped with a thin and crispy pastry lid. Slow-cooked for a rich and aromatic flavour.

Paneer (V) £21.95 | Chicken £25.95 | Lamb £27.95 | Prawn £29.95

## Sides

### Mast-O-Musir (V) £7.95

Homemade sour yoghurt infused with shallots, for a sweet and slightly sharp kick. This Persian classic pairs beautifully with grilled meats.

### Shirazi Salad (VE) £8.95

Diced cucumber, tomatoes, red onion and dried ground mint, finished with a squeeze of lemon and pomegranate seeds.

### Hummus (VE) £8.95

Chickpeas blended with garlic, tahini, olive oil, lemon juice, herbs, and sprinkled with pine nuts.

### Bamya Achari (VE) £9.95

Fried okra tossed with cherry tomatoes and pickling 'achari' spices.

### Baigan Bharta (VE) £9.95

Smoked aubergine tempered with garlic and cumin; with peas, tomatoes, onions, and spices.

### Daal Makhani Bukhara (V) £9.95

Black lentils and red kidney beans, gently simmered in a slow-cooked creamy sauce.

### Amritsari Tarka Daal (V) £9.95

Yellow red lentils tempered with garlic, onions, tomatoes and chillies.

### Mazadar Golden Fries (V) £6.95

Sprinkled with masala spices and served with masala mayo.

## Rice

### Steamed Basmati Rice (VE) £6.45

Fluffy, long-grained rice.

### Mushroom Rice (V) £6.95

Cumin brown onion tempered mushroom rice.

### Saffron Rice (V) £7.95

Long-grained rice infused in the subtle flavours of saffron.

## Bread

### Butter Naan (V) £5.45

Leavened flatbread freshly cooked in the tandoor, glossed in butter.

### Garlic Naan (V) £5.95

Glossed in garlic butter and fresh garlic.

### Peshawari Naan (V) £6.45

With coconut, almond and pistachio.

### Chilli Cheese Kulcha (V) £6.95

Naan stuffed with green chillies and cheese.

### Tandori Roti (VE) £4.95

Indian flatbread cooked in a clay oven.

### Laccha Paratha (V) £5.45

Crispy, layered whole wheat bread.

## Condiments

### Trio of Signature Chutneys £3.95

Mint and Dates | Mango Murabba | Tomato Chilli (VE)

### Tamarind Chutney £1.95

### Hot Chilli Chutney £1.95

### Masala Mayo £1.95

### Raita £3.95

Cumin flavoured yoghurt.

### Chilli Tray (VE) £2.95

Green chillies, chopped onion and fresh lemon wedge.

*If you have any food allergies, please notify a member of our team when placing your order. Due to the style of our cooking we cannot guarantee that any dishes are free from allergy-causing substances. Although all care has been taken to remove bones from our chicken, lamb and fish dishes, some bones may still remain. Legend: (V) Vegetarian, (VE) Vegan*

