

# QAVALI

## 2 Courses And Unlimited Drinks

---

### HOW TO ENJOY THIS OFFER:

#### *Drinks*

Choose one drink per person, at any one time.  
After you have enjoyed your previous drink, you are  
welcome to place further orders. Please drink responsibly.

#### *Food*

Select a starter, a main and a side, one per person.

*This offer is available from Friday to Sunday between  
1pm - 5pm, with last seating at 3:30pm.*

*It is valid for the duration of 90 minutes, starting  
from the time your first drinks' order is put through the till.*

*Everyone on the table must choose the same drinks  
package.*



## Abundance Bottomless Brunch



## DRINKS

**Prosecco:** Casa Canevel Prosecco Extra Dry

**Beer (*pint*):** Cobra | Stella Unfiltered |  
Goose Island Midway IPA

### Non Alcoholic Cocktails

Scarlet | Akbar and Alphonso | Paradise Garden

### Qavali Cocktails

Princess Orange | King of Fruits | Flowers of Hafez

**Champagne:** Champagne Drappier Carte d'Or Brut, *France*

## STARTERS *(please choose one)*

### Samsun Pide

A traditional Turkish thick flatbread. Qavali's is topped with onions, tomatoes, peppers, garlic, and cheese; along with a choice of:

**Paneer (V) | Chicken | Lamb**

### Mast-O-Musir (V)

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

### Shirazi Salad (VE)

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

### Sikandari Falafel (V) (\*VE upon request)

Delicately spiced chickpea and herb fritters, served with hummus.

### Sultani Chaat (V)

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

### Bamya Achari (VE)

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

### Baigan Bharta (VE)

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

## 2 COURSES *(Starter, Main, Side) WITH:*

Prosecco, Beer, Non-Alcoholic Cocktails **£40**

The above and Qavali Cocktails **£50**

The above and Champagne **£55**

## MAINS *(please choose one)*

### Charsi Tikka Masala

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

### Kasoori Lamb Karahi

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.

### Darbari Paneer Karahi (V)

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.

### Punjabi Chicken Tikka

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

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

### Multani Paneer Tikka (V)

Cubes of Indian cottage cheese, marinated in fresh herbs and green chillies - as enjoyed by the Multans in North India.

### Indo-Persian Koobideh

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.

## SIDES *(please choose one)*

**Butter Naan | Garlic Naan | Mazadar Golden Fries |  
Steamed Basmati Rice | Mushroom Rice | Saffron Rice**

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