APERITIF

Qavali non-alcoholic cocktail:

Paradise Garden

Sweet Lychee, Golden Grapefruit, Rose

"Paradise Garden is a heavenly concoction of some of the most fragrant and fruity ingredients. We take lychee, golden grapefruit and rosewater - and invite you to water the garden of your mind and soul."

SAVOUR & FLAVOUR

Your choice of Finger Sandwiches (select one):

- Ghicken tikka masala with olives.
- Achari paneer tikka & mango chutney (V)

Savoury Canapes:

- Bombay bhaji imli burger (V)
- Irani sambuseh with spiced potatoes and vegetable filling (V)

TEA

Heart of Persia

(Qavali's signature blend)

Fresh Mint Gardamom

Rose

Chamomile

Jasmine Pearls

Rooibos

SWEETS & TREATS

An Indulgent Selection:

- Persian chocolate brownie
- Pistachio baklava
- Rose Turkish delight
- Assorted macarons

COFFEE

Turkish Goffee Americano Gappuccino



SCONES

Served with clotted cream and seasonal preserve



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.



Qavali Afternoon Tea



Isn't it remarkable how the practise of tea-drinking is now steeped in ancient traditions and customs?

For centuries, the history of tea, and afternoon tea has brewed as profoundly as the beverage itself.

While specific customs vary from region-to-region, the commonality among them all is that tea is usually at the heart of blissful gatherings and catch-ups.



You and your loved ones will soak up the breathtaking ambience of Qavali's Persian garden setting, where even the clinks of teacups are akin to a serenade.

The Afternoon Tea will consist of a selection of handmade finger sandwiches, scones and classic Indo-Persian sweets and savouries.

No doubt, you will be utterly spoilt for choice.

So, step into the city's most paradisal venue that speak of nothing but love and togetherness.

Traditional Afternoon Tea.....£35 per guest

Champagne Afternoon Tea......£40 per guest









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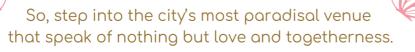


As such, Qavali's Afternoon Tea is the perfect excuse to soothe your insides, while being inspired by age-old traditions that have formed the very crevice(s) of Indo-Persian culture.

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(including a glass of Champagne)







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- Assorted macarons



Turkish Goffee Americano

Cappuccino



SCONES

Served with clotted cream and seasonal preserve



Legend: (V) Vegetarian

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