

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

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.

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.

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



Signature Cakes



QAVALI

x



CAKE & CULTURE
BAKERY



x



A selection of premium cakes,
freshly made by our partners
at Cake & Culture Bakery:



C&C Royal Cake £8.75

Light vanilla sponge layered with crispy kunafa, luxurious hazelnut paste, finished with a silky white chocolate glaze

Dubai Chocolate Cake £8.75

Rich chocolate sponge layered with crispy kunafa and smooth pistachio paste, crowned with a decadent chocolate finish

Pistachio Bubble Cake £8.5

Indulgent chocolate sponge with delicate chocolate flakes and pure pistachio paste, enrobed in chocolate

Mona Lisa Cake £8.5

Classic vanilla sponge filled with sweet jam and fresh cream, artfully decorated with white and milk chocolate shavings

Fystiki Cake £9

Traditional pistachio sponge infused with house-made pistachio milk, topped with velvety vanilla cream and crushed pistachios

Khash Khash Milk Cake £9

Tender caramel sponge soaked in aromatic poppy seed milk, layered with vanilla cream and crunchy vermicelli, finished with a caramel drizzle

Velvet Cake £9

Soft velvet sponge soaked in fruit compote, crowned with vanilla cream and a generous fruit sauce drizzle



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