



## Desserts

Serenaded with worldly flavours; and are of course, splendid till the last bite.  
Order with an open mind, and indulge in the sweetness of the unordinary.

### Tea

The sweet essence  
of your restive presence -  
feels like home.

#### Heart of Persia Teapot

£6.45 (serves 2-3 people)

A warming blend of rose, saffron  
and cardamom.

#### Jasmine Green Tea £4.95

Floral notes, and a clean finish

#### Fresh Mint Tea £4.95

Prepared with fresh mint leaves

#### The Classics £3.95

Peppermint, Chamomile, Rooibos

#### Faloodeh £9.95

One of the oldest known desserts dating back to Ancient Persia  
in 400BC. A tender mix of fragrant rose syrup, vermicelli and  
sweet basil seeds, with milk. Served in a short, stemmed glass.

#### Baklava £9.95

A skilfully-layered filo pastry, filled with crushed pistachio and  
syrup for extra sweetness. Qavali's serving is brought to you  
with a delicious helping of Turkish Delight ice-cream. It is said  
that the Baklava recipe pre-dates the Ottoman era, with the  
earliest versions being prepared in the royal kitchens of  
Topkapi Palace.

#### Persian Chocolate Brownie £10.95

A decadent slice of chocolate brownie cake, served warm.  
The cake is coated with a layer of chocolate, crumbled pistachio  
and rose petals - and is brought to (even more) life with a scoop  
of Turkish Delight ice cream.

#### Alphonso Mango Sorbet (VE) £6.95

The joyfully celebrated "King of Fruits" is a favourite across the  
Indian subcontinent and honoured in South Asian poetry and  
literature. Enjoy Qavali's tribute to the Alphonso mango, as we take  
its sweet and ripe purée, and serve it as a scoop of chilled sorbet.

#### Qavali Artisan Ice Creams

£8.95 each (2 scoops per serving)

Lovingly homemade and served to you in a choice of  
3 signature flavours. Each flavour pays homage to the  
traditional sweets, fruits, herbs and spices of the Persian region.

#### Figs & Cinnamon Flavour

Figs, 'the fruit of heaven'. Its agricultural history dates back  
at least 11,000 years to Mesopotamia (in what is now, the Middle  
East) We pair this fruit with another prominent regional produce,  
cinnamon - to make the perfect match.

#### Jalebi Flavour

Jalebi is a widely popular, regional sweet fritter - deep fried  
and then soaked in saffron and rose syrup. The Jalebi dates back  
to the early 10th Century Persia. The recipe was brought to  
Southern Asia by Persian traders and artisans.

#### Turkish Delight Flavour

Turkish delight, also called lokum, is a traditional soft confection.  
As one of the oldest sweets in the world, Turkish Delight has been  
produced in Turkey and Persia since the 18th Century.

#### Dessert Medley £16.95

A collection of Qavali signature desserts including Persian Chocolate Brownie, Baklava, Turkish Delight sweets,  
a scoop of Turkish Delight ice cream and Jalebi ice cream.



### Coffee

My soul, at ease -  
with the glint of your darkness  
and the calm in your heat.

#### Turkish Coffee £4.95

Strong, intense in taste

#### Persian Latte £5.45

With saffron, cardamom and rose

#### Rose Hot Chocolate £5.45

Sweet and delicately scented

#### Double Espresso £4.95

#### Americano £4.45

#### Cappuccino £4.95

#### Latte £4.95

#### Mocha £4.95