

QAVALI

My Journey With Qawali

I grew up in Kabul, Afghanistan, where food was at the heart of every moment. We cooked, ate, and shared stories together - it was our way of life.

Moving to Delhi introduced me to Mughlai Indian cuisine, and I instantly fell in love. The rich curries, fragrant biryanis, and charcoal-grilled kebabs were unlike anything I'd tasted before.

But it wasn't just about the food. I discovered Qawwali music and Sufi culture at Nizamuddin Auliya in Delhi. Sitting in those gatherings, listening to the beautiful melodies, I felt something special.

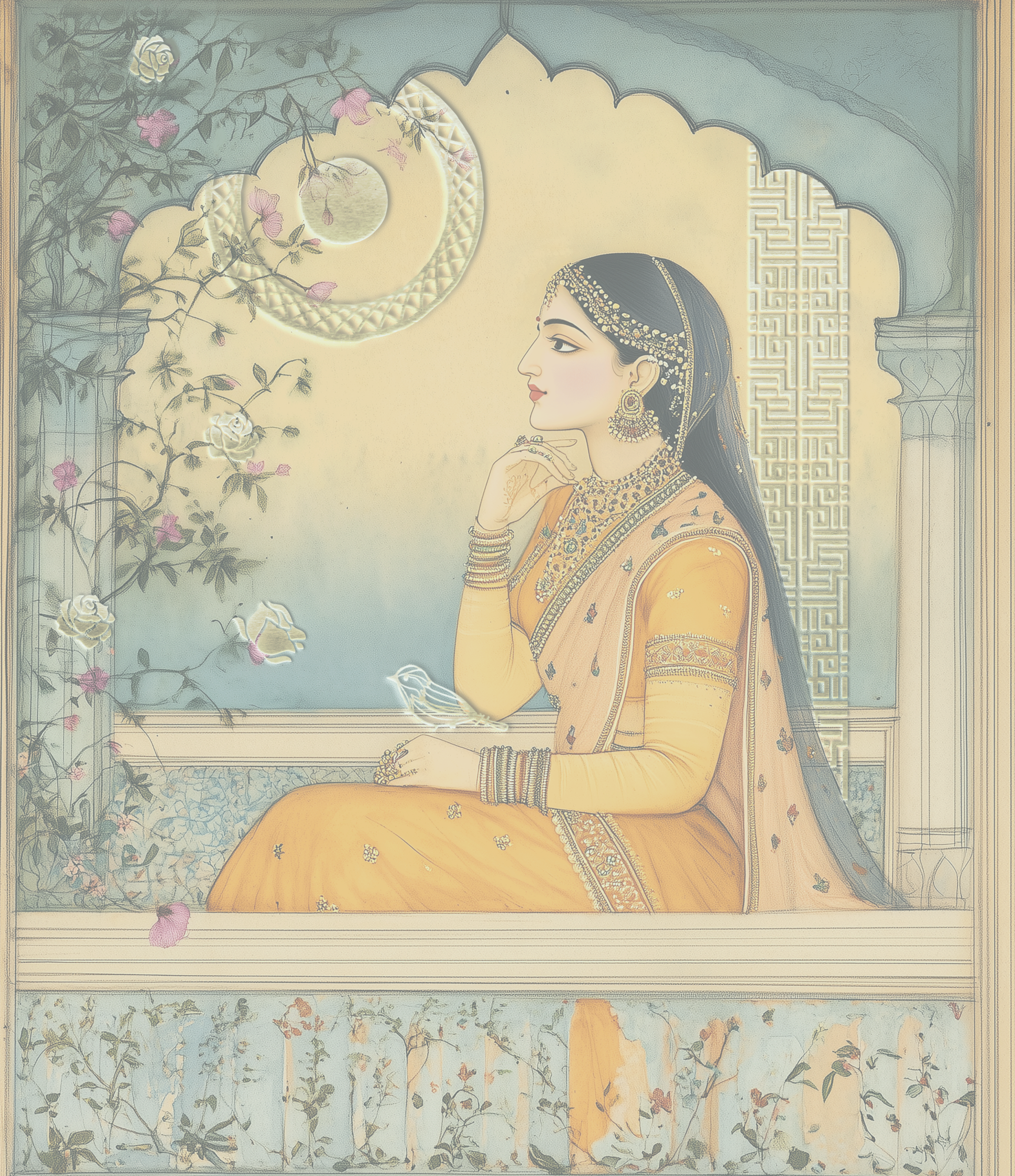
The music told stories that went back hundreds of years - from Persia to the Mughal courts to modern Delhi. It connected me to history in a way I'd never experienced.

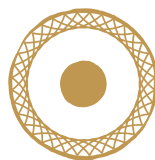
When I arrived in Birmingham, I knew I had to share this journey. And that's how Qawali came to be.

This isn't just a restaurant. It's my story - Afghan warmth, Mughlai flavours, Qawwali music, and the spirit of bringing people together. When you eat here, you're tasting a journey of food and memories and hopefully creating some of your own.

Faheem Badur, Founder







TO BEGIN

Mazzeh Platter (V) £19.95

An indulgent platter consisting of Mughlai Mast, Mirza Ghasemi, Hummus, Sikandari Falafel, Shirazi Salad, Marinated Olives, Smoked Garlic and Butter Naan. Perfect for sharing.

Papadum Basket (V) (*VE) £6.95

A selection of papadums and Qavali signature chutneys.

STARTERS

Samsun Pide £9.95

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

Paneer (V) | Chicken

Sultani Chaat (V) £9.95

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

Keema Kulcha Nihari £9.95

Buttery naan filled with spicy lamb mince with coriander. Accompanied by a creamy Nihari gravy.

Lamb Boti Paratha £11.95

Tender lamb chunks in rich onion and Kashmiri chilli masala. Served on a warm paratha.

Sikandari Falafel (V) (*VE) £8.95

Delicately spiced chickpea and herb fritters with hummus.

Mughlai Makhani Prawns £12.95

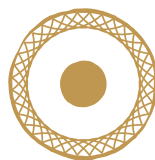
Coastal prawns tossed with mustard chilli and coconut makhni.

Royal Hummus Mezze (V) £8.95

Creamy house special hummus served with a garlic cheese kulcha.

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 can't 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.

A discretionary service charge of 12.5% applies. | (V) Vegetarian, (*VE) Vegan upon request, (VE) Vegan



CHARCOAL GRILL

Freshly cooked on a traditional mangal charcoal grill

Punjabi Chicken Tikka £19.95

Succulent pieces of marinated chicken tikka, with fresh coriander and chaat masala, and mint chutney.

Butter Chicken Chops £19.95

Tandoori chicken chops marinated in yoghurt, Kashmiri chilli and methi, smothered in makhni sauce.

Sajji Wings £19.95

Smoky chargrilled chicken wings with pomegranate molasses and a light chilli dressing. Served with house salad and mint chutney.

Afghan Steak Qalandari £29.95

Tender lamb steak marinated with nutmeg, cinnamon, smoked chilli, and paprika. Served with bone marrow sauce.

Masala Grilled Fish £27.95

Grilled sea bass fillet marinated in coriander, shahi cumin, lime, Kashmiri chilli, mustard, and turmeric. Served with saffron rice and coconut chilli sauce.

Changezi Charcoal Chicken £26.95

Half grilled chicken marinated overnight in green chilli, roasted coriander, cumin and fresh lime. Tossed in tomato and brown onion masala.

Shazadi Koobideh Kebab £26.95

Lamb mince marinated in onion, nutmeg, peppercorn, and rose petals; and further infused with saffron.

Kabuli Lamb Chops £29.95

Lamb chops chargrilled until tender, with woody flavours of cinnamon and nutmeg.

Zafrani Jumbo Prawns £29.95

Jumbo king prawns marinated with malai yoghurt, saffron, lime. Served with coconut chilli sauce.

Multani Paneer Tikka (V) £19.95

Indian cottage cheese, marinated in pickling spices. Served with house salad and mint chutney.

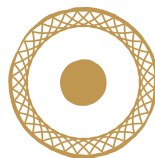
GRILL PLATTERS

Qavali Grand Platter £99.95

A selection of Qavali's finest grilled meats. Including Changezi Charcoal Chicken, Kabuli Lamb Chops, Sajji Wings, Koobideh Kebab and Punjabi Chicken Tikka. Served with our signature chutneys and a vibrant house salad.

Emperor's Sea & Land £79.95

An opulent Mughlai surf and turf platter: Masala Grilled Sea Bass Fillets, Zafrani Jumbo Prawns, Kabuli Lamb Chops, Butter Chicken Chops. Served with our mint and tomato chutneys, olives and salad.



QORMA & CURRIES

A culinary journey through the rich aromatic heritage of the Mughal empire

Saffron Sea Bass £29.95

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.

Persian Lamb Shank £29.95

Tender lamb shank braised in a seasoned spice broth. Finished with pomegranate seeds and crispy fried onions. Served with saffron rice.

Akbari Keema Gosht £26.95

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

Darbar Baigan Bharta (VE) £18.95

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

Daal Makhani Bukhara (V) £18.95

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

Kasoori Lamb Karahi £26.95

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. Finished with a swirl of butter.

Dhaniya Mirch Murgh £24.95

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

Lahori Chicken Karahi £24.95

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

Shahi Butter Chicken £24.95

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

Darbari Paneer Karahi (V) £21.95

Indian cottage cheese simmered in rich karahi spices, chillies, onion, tomatoes and peppers.

Amritsari Tarka Daal (V) £14.95

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

Mughlai Bamya-e-Achari (VE) £18.95

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

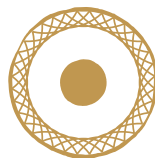
Kashmiri Lamb Rogan Josh £26.95

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

BIRYANI

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

Paneer (V) £24.95 | Chicken £27.95 | Lamb £29.95 | Prawn £29.95



SIDES

Mughlai Mast (V) £7.95

Ottoman-Persian inspired creamy yoghurt with shallots, smoked chilli paprika, olive oil.

Shirazi Salad (VE) £7.95

Cucumber, tomatoes, red onion and ground mint, lemon juice and pomegranate.

Hummus (VE) £7.95

Mazadar Golden Fries (V) £6.95
With masala spices, served with masala mayo.

Raita £6.75
Cumin flavoured yoghurt.

Plain Yoghurt £4.95

BREAD

Butter Naan (V) £5.95
Leavened flatbread freshly cooked in the tandoor, glossed in butter.

Garlic Naan (V) £6.25
Glossed in garlic butter and fresh garlic.

Peshawari Naan (V) £6.95
With coconut, almond and pistachio.

Chilli Cheese Kulcha (V) £6.95
Naan stuffed with green chillies and cheese.

Tandoori Roti (VE) £4.95
Indian flatbread cooked in a clay oven.

Laccha Paratha (V) £5.95
Crispy, layered whole wheat bread.

RICE

Steamed Basmati Rice (VE) £6.95
Fluffy, long-grained rice.

Saffron Rice (V) £8.95
Long-grained rice infused in the subtle flavours of saffron.

CONDIMENTS

Trio of Signature Chutneys £3.95
Mint & Coriander | Mango Murabba | Tomato Chilli (VE)

Tamarind Chutney £1.95

Hot Chilli Chutney £1.95

Masala Mayo £1.95

Chilli Tray (VE) £2.95
Green chillies, chopped onion and fresh lemon wedge.

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