



Qavali Tasting Menu £70

Please allow approximately two hours for your tasting experience

TO BEGIN

Qavali Sharbat

Fresh Lemon, Lime Zest, Sweet Cardamom, Pandan

Papadum Basket (V) (VE upon request)

A selection of papadums and Qavali signature chutneys.

Sultani Chaat (V)

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

Sikandari Falafel (V) (VE upon request)

Delicately spiced chickpea and herb fritters, served with hummus.

Mughlai Makhani Prawns

Coastal prawns liberally tossed in garlic, mustard and chilli lime.

Finished in a rich makhani malai sauce.

Qavali Grilled Plate

A marriage of Indian and Persian flavours. A succulent and aromatic selection of Shazadi koobideh kebab and Punjabi chicken tikka.

CHOICE OF

Akbari Keema Gosht

OR

Shahi Butter Chicken

OR

Darbari Paneer Karahi (V)

Tender lamb and richly spiced mince with brown onions, chillies, ginger, tomatoes, aromatic nutmeg, black pepper. A flavourful nod to Emperor Akbar's legacy.

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

Indian cottage cheese simmered in rich karahi spices – along with chillies, onions, tomatoes, and peppers.

Each served with Daal Makhani Bukhara, Saffron rice, Naan and Shirazi salad.

DESSERT

Baklava

Layered filo pastry with crushed pistachio and syrup. Served with a delicious homemade Turkish Delight ice-cream.

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