



Qavali Vegetarian Tasting Menu £60

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.

Paneer Samsun Pide (V)

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.

Multani Paneer Tikka (V)

Cubes of Indian cottage cheese, marinated in fresh herbs and green chillies - as enjoyed by the Multans in North India.

CHOICE OF

Mughali Bamya-e-Achari (VE)

OR

Darbari Paneer Karahi (V)

OR

Darbar Baigan Bharta (VE)

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

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

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

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