



FESTIVE MENU

QAVALI

Four courses per person £55

APPETISER

Papadum Basket (V)

A selection of papadums and Qavali signature chutneys.

STARTER

CHOICE OF ONE

Sultani Chaat (V)

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

Lamb Boti Paratha

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

Chicken Samsun Pide

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

Mughlai Makhani Prawns

Coastal prawns tossed with mustard chilli and coconut makhni.

MAIN

CHOICE OF ONE

Saffron Sea Bass

OR

Kasoori Lamb Karahi

OR

Shahi Butter Chicken

OR

Darbari Paneer Karahi (V)

Pan-seared sea bass with saffron rice. Served in a rich coconut, roasted chilli, tomato and tamarind sauce.

Succulent lamb cooked with aromatic kasoori methi, green chilli, and a tomato-onion masala gravy, finished with butter.

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

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

All mains served with steam Rice or butter Naan.

DESSERT

CHOICE OF ONE

Persian Chocolate Brownie

OR

Baklava

Warm chocolate brownie with pistachio and rose, served with Malai vanilla ice cream.

Layered filo pastry with crushed pistachio and syrup, and a scoop of Malai vanilla 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.