

Unlimited Food & Drinks

£50 per Guest

HOW TO ENJOY THIS OFFER:

Drinks

Choose one drink per person, at any one time (selection of Qavali cocktails and non alcoholic cocktails, beer, glass of wine, soft drinks). Please drink responsibly.

Food

Order your first round of food - one dish from each section:

- * To Begin
- * For Sharing
- * Mains
- * Sides

After you have enjoyed your first round of dishes, you are welcome to place further food orders. To avoid food wastage, we request that all meals are finished before you order more items. Kindly note that food cannot be packed to take out.

This offer is valid for the duration of 90 minutes, starting from your allocated seating time.

We seat bookings between 12.00pm and 4.00pm

QAVALI



Abundance

TO BEGIN

Papadum Basket (V) (*VE upon request)

A selection of papadums and Qavali signature chutneys.

Bread Basket (V)

A selection of freshly baked breads.

FOR SHARING

Samsun Pide

A traditional Turkish thick flatbread. Qavali's is topped with onions, tomatoes, peppers, garlic, and cheese; along with a choice of:

Paneer (V) | Chicken | Lamb

Mast-O-Musir (V)

Homemade sour yoghurt infused with shallots, for a sweet and slightly sharp kick. This Persian classic pairs beautifully with grilled meats.

Shirazi Salad (VE)

Diced cucumber, tomatoes, red onion and dried ground mint, finished with a squeeze of lemon and pomegranate seeds.

Sikandari Falafel (V) (*VE upon request)

Delicately spiced chickpea and herb fritters, served with beetroot hummus.

Hummus Kavurma

Creamy hummus blended with garlic, tahini, olive oil, lemon juice and fresh herbs. This dish is sprinkled with pine nuts and topped with a choice of: **Chicken | Lamb**

Sultani Chaat (V)

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

Bamya Achari (VE)

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

Baigan Bharta (VE)

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

MAINS

Charsi Tikka Masala

Charcoal smoked chicken tikka pieces, gently cooked in a brown onion, tomato and chilli masala sauce. A dish of regality.

Daal Bukhara (V)

Black lentils and red kidney beans prepared in age-old Indian spices. Gently simmered in a slow-cooked creamy sauce.

Darbari Paneer Karahi (V)

Indian cottage cheese simmered in rich karahi spices - along with chillies, onion, tomatoes and peppers. The cheese has a melt-in-your-mouth finish; and is on par with culinary royalty.

Punjabi Chicken Tikka

Qavali's take on a Punjabi favourite. Succulent pieces of marinated chicken tikka, topped with fresh coriander and chaat masala (a hot, sweet, and tangy spice mix).

Sajji Wings

Smoky chargrilled chicken wings with pomegranate molasses and a light chilli dressing.

Multani Paneer Tikka (V)

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

Adana Kebab

Minced lamb kebab, mounted on an iron skewer and grilled on an 'open mangal'. The mangal is filled with burning charcoal, giving the kebab a delicate, smoky flavour.

SIDES

**Butter Naan | Garlic Naan | Steamed Basmati Rice |
Mushroom Rice | Mazadar Golden Fries | Saffron Rice**

DRINKS

Qavali Cocktails

Princess Orange | King of Fruits | Flowers of Hafez

Non Alcoholic Cocktails

Scarlet | Akbar and Alphonso

Wines (glass)

A selection of sparkling, white, rose and red wines available

Beers (pint)

Pari | Efes | Cobra

Soft Drinks

Coke | Diet Coke | Tonic Water | Juices | Ginger Ale |
Lemonade | Still Water | Sparkling Water

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 cannot 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. **Legend:** (V) Vegetarian, (VE) Vegan