

Let's take a journey back to the way things used to be. To heritage Indian comfort food expertly prepared with fire and smoke.
There is something deeply primal and hugely satisfying about cooking with fire and smoke. Something elemental that talks to shared human experiences buried deep in the memory. At Khai Khai that magic comes alive and transports you to another place and time.

**IT'S NOT FOOD. IT'S HERITAGE.
KHAİ KHAİ. LET'S EAT.**

KHAİ KHAİ খাই খাই SMOKE PLAY

ALL DAY MENU

Pappad Basket & Chutney Selection £3.95  

Serves two

**CHEF'S FEAST £39
PER PERSON**

Worthy of the Last Supper!
Small & smoke plates, heritage, sides and desserts to share
Everyone on the table must order, please inform your server
if you have any dietary requirements

SMALL PLATES

Mango and Coconut Salad

   **6.25**

Red peppers | black quinoa |
lemon ginger vinaigrette

Chickpeas Chaat  **5.95**

Spiced chickpeas | yogurt |
tamarind, mint chutneys

Onion and Saphire Bhaji

  **5.95**

Crispy bhaji | fennel | chilli garlic dip

Beetroot Shikampuri

  **5.95**

Grilled beetroot cakes | hung yogurt filling |
pistachio crust

Chicken 65 **6.95**

Crisp fried chicken | curry leaf | chive yogurt dip

Kolkata Chilli Chicken

  **7.50**

Indian-Chinese stir-fry | green peppers |
burnt red chilli

Minted Kheema Pav **8.50**

Minced lamb | petit pois | chilli garlic pav

Beef Shammi Kabab  **7.50**

Ground beef patties | five spice | herb chutney

SMOKE PLATES

Dishes from the Tandoor and Josper oven (* Josper dishes are only available from 5pm to close)

Saffron Paneer Tikka  **6.95**

Saffron marinade | cottage cheese |
red peppers

Signature Tandoori Broccoli

   **7.25**

Chilli flakes | spiced almond crumble | barberries

Josper Smoked Aubergine*

   **7.95**

Tamarind vinaigrette | pomegranate
kachumber | pine nuts

Achari Tiger Prawn **12.50 / 23.95**

Grilled prawns | pickling spices |
fennel and dill

Murgh Tikka **7.25 / 13.95**

Smoked chicken | classic tandoori marinade |
herb chutney

Reshmi Chicken Kabab **7.95**

Skewered ground chicken | mixed peppers, spices |
baby leaf salad

Lamb Seekh Kabab **7.50**

Home-ground lamb | herbs and spices |
baby leaf salad

Josper Lamb Chops*  **9.95 / 19.50**

Lamb cutlets | star anise and fennel seeds |
baby leaf salad



Josper Grilled Sirloin*  **19.50**

Keralan spice rub | coconut flakes | spinach
poriyal

HERITAGE

Squash & Gourd Rezala    **9.95**

Butternut squash, bottle gourd and ivy gourd |
fragrant khorma sauce

Three Greens Saag Aloo    **9.95**

Kale, spinach and dill | baby potatoes |
kasoori methi

Purdah Vegetable Biryani  **11.50**

Seasonal vegetables | fragrant basmati |
herbs and spices

Goan Prawn Balchao    **14.95**

Tiger prawns | freshly ground spices | tomato

Grilled Seabass   **15.95**

Kerala moilee sauce | pan-grilled fillet |
spinach poriyal

Paneer Butter Masala   **10.95**

Home-made cottage cheese | makhni sauce | onion
masala

Saag Paneer  **10.95**

Spinach | home-made cottage cheese | black pepper

Old Delhi Butter Chicken

 **12.50**

Smoked chicken tikka | aromatic tomato sauce |
herb butter

Chicken Pepper Roast

   **12.95**

Chicken supreme | mixed peppercorns |
caramelised onions

Kashmiri Lamb Roganjosh  **13.50**

Slow-cooked lamb | browned onions |
fennel and dry ginger

Adraki Bhuna Lamb  **13.95**

Braised boneless lamb | fresh ginger |
roasted spices

Dum Gosht Biryani **15.50**

Boneless lamb | fragrant basmati |

SIDES

Gunpowder Chips    **3.95**

Bombay Aloo    **4.25**

Spinach Poriyal    **4.50**

Grilled Greens    **4.50**



Signature Black Lentils   **5.95**

Tadka Yellow Lentils    **4.50**

Cucumber Raita   **2.50**

Steamed Basmati Rice    **3.50**

Saffron Pulao Rice    **3.95**

Saffron Berry Pulao   **4.25**

Cheese Naan  **3.95**

Butter Naan  **2.95**

Kheema Naan **3.95**

Laccha Paratha  **3.25**







Peshawari Naan   **4.95**


BE PART OF THE KHAİ KHAİ FAMILY - @KHAİKHAINCL @ f t


Please ask for your **KHAİ KHAİ Loyalty Card** from your server


ALLERGY ADVICE


Should you have any dietary requirements, please ask a member of staff for more information.


 - vegetarian  - vegan  - gluten free  - dairy free  - contains nuts  - spicy


 We ensure we are cutting the calories in all our dishes


 We use the leanest cuts of lamb & chicken to ensure that our food is healthy, light and tasty


 All of our prices include VAT at its present rate

 We only serve food which is certified halal

 Our dishes may contain a trace element of nuts, gluten & dairy

 A discretionary 10% service charge will be added on groups of 6 and more

 Khai Khai gift vouchers are available

 This menu is only available when dining in

 Menu prices and menu items are subject to change without prior notice