

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.**

# KHAI KHAI 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 Samphire Bhaji**

   **5.95**

Crispy bhaji | fennel | chilli garlic dip

**Beetroot Shikampuri**

  **5.95**

Grilled beetroot cakes | hung yogurt filling |  
pistachio crust

**Chicken 65**

**7.50**  

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**

  **7.95**

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**  **7.50 / 14.50**

Smoked chicken | classic tandoori marinade |  
herb chutney



**Reshmi Chicken Kabab**  **7.50**

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

**Lamb Seekh Kabab 7.95** 



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**  **12.50**

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**  **12.95**

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 |  
herbs and spices

### 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

 All of our prices include VAT at its present rate  
 We only serve food which is certified halal  
 Khai Khai gift vouchers are available  
 Our dishes may contain a trace element of  
nuts, gluten & dairy

 A discretionary 10% service charge will be added  
 This menu is only available when dining in  
 Menu prices and menu items are subject to change  
without prior notice