

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 £4.95  
Serves two

CHEF'S FEAST £42
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 & Coconut Salad
  **8.95**

Red peppers | black quinoa | lemon ginger vinaigrette

Chickpeas Chaat  **7.95**

Spiced chickpeas | yoghurt | tamarind | mint chutneys

Onion & Samphire Bhaji
  **8.95**

Crispy bhaji | fennel | chilli garlic dip

Beetroot Shikampuri
  **8.95**

Grilled beetroot cakes | hung yogurt filling | pistachio crust

Chicken 65  **9.50**

Crisp fried chicken | curry leaf | chive yogurt dip

Kolkata Chilli Chicken
  **9.50**

Indo-Chinese stir-fry | green peppers | spring onions

Minted Kheema Pav **9.95**

Minced lamb | petit pois | chilli garlic pav

Prawn Pakora **12.50** 

Tiger prawns | seasoned garam flour | tomato chilli garlic dip

SMOKE PLATES

Dishes from the Tandoor and Jospur oven (* Jospur dishes are only available from 5pm)

Saffron Paneer Tikka   **9.95**


Saffron marinade | home-made cottage cheese | red peppers

Signature Tandoori Broccoli
   **9.95**

Chilli flakes | pistachio | micro greens

Jospur Smoked Aubergine*
   **10.95**

Tamarind vinaigrette | pomegranate kachumber | pine nuts

Achari Tiger Prawn
 **13.95 / 26.95**


Grilled prawns | pickling spices | fennel and dill

Murgh Tikka  **9.95 / 18.95**



Smoked chicken | classic tandoori marinade | herb chutney

Reshmi Chicken Kabab  **9.95**

Skewered ground chicken | mixed peppers | spices

Lamb Seekh Kabab  **10.95**

Home-ground lamb | herbs | spices

Lamb Chops
  **14.95 / 28.95**

Lamb cutlets | star anise | fennel seeds

Tandoori Chicken  **16.95**

Half roasted bone-in chicken | classic tandoori marinade

Patrani Jospur Seabass   **19.95**

Banana leaf wrapped smoked seabass | coconut curry leaf | onion tomato masala

HERITAGE

Asparagus & Mushroom Khorma
   **13.95**

Silky cashew nut sauce | screw pine | cardamom

Beef Vindaloo    **14.95**

Goan pickling spices | slow-cooked beef | toasted spices

Purdah Vegetable Biryani  **13.95**

Seasonal vegetables | fragrant basmati | herbs and spices

Goan Prawn Balchao    **14.95**

Tiger prawns | freshly ground spices | tomato

Grilled Seabass   **17.95**

Kerala moilee sauce | pan-grilled fillet | spinach poriyal

Paneer Butter Masala
  **13.95**

Home-made cottage cheese | makhni sauce | onion masala

Kale & Saag Paneer   **14.95**

Spinach | home-made cottage cheese | fenugreek leaves

Old Delhi Butter Chicken  **14.95**

Smoked chicken tikka | aromatic tomato sauce | herb butter

Chicken Pepper Roast
  **13.95**

Chicken supreme | mixed peppercorns | caramelised onions

Kashmiri Lamb Roganjosh
  **14.95**

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

Adraki Bhuna Lamb   **14.95**

Braised boneless lamb | fresh ginger | roasted spices

Dum Gosht Biryani  **17.50**

Boneless lamb | fragrant basmati | herbs and spices

SIDES

Gunpowder Chips    **6.95**

Bombay Aloo    **5.95**

Spinach Poriyal    **6.95**

Grilled Greens    **7.95**

Signature Black Lentils   **7.95**

Tadka Yellow Lentils    **5.95**

Cucumber Raita   **2.95**

Steamed Basmati Rice    **3.95**

Saffron Pulao Rice    **4.50**

Saffron Berry Pulao    **4.95**

Cheese Naan  **5.50**

Butter Naan  **3.95**

Kheema Naan **5.50**

Laccha Paratha  **3.90**

Peshawari Naan   **5.95**

Tandoori Roti  **2.95**









BE PART OF THE KHAİ KHAİ FAMILY - @KHAİKHAINCL  

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 to groups of 8 and over

 This menu is only available when dining in

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