

## PLANT-BASED MENU (V)

S M A L L P L A T E S

Red peppers | black quinoa | lemon ginger vinaigrette

Onion & Samphire Bhaji GF 8.95

Crispy bhaji | fennel | chilli garlic dip

Beetroot Tikki N 8.95

Grilled beetroot cakes | toasted spices | pistachio crust

S M O K E P L A T E S GF

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

Signature Tandoori Broccoli 🔊 9.95

Chilli flakes | pistachio | microgreens

Josper Smoked Aubergine\* (N) 9.95

Tamarind vinaigrette | pomegranate kachumber | pine nuts

H E R I T A G E

Asparagus & Mushroom Khorma 🕾 12.95

Silky cashew nut sauce | screw pine | cardamom

Kale & Corn Saag © 13.95

Spinach | baby corn | fenugreek leaves

Vegetable Biryani 13.95

Seasonal vegetables | fragrant basmati | herbs and spices

Bombay Aloo 🕞 5.95

SIDES

Spinach Poriyal @ 6.95

Grilled Greens GP 7.95

Tadka Yellow Lentils (GF) 5.95

Cucumber Raita @ 2.95

Steamed Basmati Rice @ 3.95

Tandoori Roti 2.95

D E S S E R T S

Lemon | rasberry | strawberry

- All of our prices include VAT at its present rate
- Our dishes may contain a trace element of nuts and gluten
- 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
- A discretionary 10% service charge will be added on groups of 8 and over

Please ask for your

KHAI KHAI Loyalty Card

from your server



ALLERGY ADVICE

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