

T A K E A W A Y M E N U

Pappad Basket & Chutney Selection £4.95

Serves two
Please ask for dairy free chutney options

S M A L L P L A T E S

Onion & Samphire Bhaji 8.95

Crispy bhaji | fennel | tomato chilli garlic dip

Mango & Coconut Salad 8.95

Red peppers | black quinoa | lemon ginger vinaigrette

Beetroot Shikampuri 9.95

Grilled beetroot cakes | hung yoghurt filling | pistachio crust

Chicken 65 9.95

Crisp fried chicken | curry leaf | chive yoghurt dip

Kolkata Chilli Chicken 9.95

Chinese stir-fry | green peppers | burnt red chilli

Minted Kheema Pav 10.95

Minced lamb | petit pois | chilli garlic pav

S M O K E P L A T E S

Signature Tandoori Broccoli 10.95

Chilli flakes | pistachio | microgreens

Saffron Paneer Tikka 9.95

Saffron marinade | home-made cottage cheese | red peppers

Murgh Tikka 9.95 / 19.95

Classic tandoori marinade | herb chutney | pickled onions

Reshmi Chicken Kabab 9.95

Skewered ground chicken | mixed peppers | spices

Lamb Seekh Kabab 10.95

Home-ground lamb | herbs | spices

Achari Tiger Prawn 13.95 / 26.95

Grilled prawns | pickling spices | fennel and dill

H E R I T A G E M A I N S

Paneer Butter Masala 13.95

Home-made cottage cheese | makhni sauce | onion masala

Saag Paneer 12.95

Spinach | home-made cottage cheese | fenugreek leaves

Vegetable Jalfrezi 12.95

Seasonal vegetables | mushrooms | spiced tomato

Old Delhi Butter Chicken 14.95

Smoked chicken tikka | aromatic tomato sauce | herb butter

Chicken Khorma 14.25

Braised chicken | fragrant khorma sauce | garam masala

Chicken Jalfrezi 14.25

Chicken breast | julienned mixed peppers | spiced tomato

Chicken Pepper Fry 13.95

Garlic ginger paste | fennel seeds | cumin

Beef Vindaloo 15.95

Goan pickling spices | slow-cooked beef | toasted spices

Adraki Bhuna Lamb 15.95

Braised boneless lamb | fresh ginger | roasted spices

Kashmiri Lamb Roganjosht 15.95

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

Kheema Matar 13.95

Minced lamb | petit pois | cumin

Lamb Saag 15.95

Slow-cooked lamb | roasted cumin | onion tomato masala

Vegetable Biryani 14.95

Seasonal vegetables | fragrant basmati | herbs and spices

Lamb Biryani 18.50

Boneless lamb | fragrant basmati | herbs and spices

Grilled Seabass 17.95

Kerala moilee sauce | pan-grilled fillet | spinach poriyal

Prawn Jalfrezi 14.95

Stir-fried prawns | mixed peppers | spiced tomato

K H A I K H A I F E A S T B O X

£59.95 Serves two

A feast for...

Small & smoke plates, heritage mains, sides and a dessert to share. Please let us know if you have any dietary requirements and we can tailor the menu for you.



S I D E S

Steamed Basmati Rice    **4.50**

Saffron Pulao Rice    **4.95**

Saffron Berry Pulao    **5.50**

Bombay Aloo   **5.95**

Saag Aloo   (Vegan option available) **5.95**

Gunpowder Chips   **6.95**

Signature Black Lentils    **8.95**

Plain Naan   **2.95**

Butter Naan   **3.95**

Peshawari Naan    **5.95**

Kheema Naan  **5.50**

Laccha Paratha   **3.95**

D R I N K S & D E S S E R T S

Home-made Gulab Jamun  **7.95**

Milk dough dumplings | cardamom

Home-made Orange Juice 125ml 4

4-5 whole oranges freshly squeezed & bottled at Khai Khai

O N T H E G O

Chicken Tikka Wrap    **10.50**

Classic tandoori marinade | herb chutney | mixed green salad

Paneer Tikka Wrap     **10.50**

Saffron marinade | home-made cottage cheese | mixed green salad

* Items available 12PM-2:15PM Monday-Thursday
12PM-4PM Friday & Sunday

A L L E R G Y A D V I C E

 - Some ingredient(s) may come from facilities handling other allergens. Please ask a member of staff for more information.

 - vegetarian  - vegan  - gluten free  - dairy free
 - nuts/peanuts  - spicy  - crustacean  - egg  - fish
 - sesame  - soy  - mustard  - sulphites



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BE PART OF THE KHAİ KHAİ FAMILY @KHAIKHAINCL   



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