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.
KHAI KHAI. LET'S EAT.

KHAI KHAI
খাই খাই
SMOKE PLAY

ALL DAY MENU

Chickpeas Chaat
£8.95 (V) (SE) (SU)
Spiced chickpeas | yoghurt
tamarind & mint chutney

Pappad Basket & Chutney Selection
£5.95 (V) (SU) (MU) (SE)
Serves two

CHEF'S FEAST £45 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 (i)

Mango & Coconut Salad
(V) (GF) (MU) (SE) **8.95**
Red peppers | black quinoa
lemon ginger vinaigrette

Burrata Chaat (V) (MU) (SE) **10.95**
Chickpea salad | yoghurt
tamarind | mint chutneys

Onion & Samphire Bhaji
(V) (GF) **8.95**
Crispy bhaji | fennel | chilli garlic dip

Beetroot Shikampuri (V) (N) **9.95**
Grilled beetroot cakes | hung yoghurt filling
pistachio crust

Chicken 65 (GF) (DF) (egg) (MU) **10.95**
Crisp fried chicken | curry leaf
chive yoghurt dip

Kolkata Chilli Chicken (DF) (spicy) **10.95**
Indo-Chinese stir-fry | green peppers
spring onions

Minted Kheema Pav (egg) **11.95**
Minced lamb | petit pois | chilli garlic pav

Tawa Tiger Prawns (crustacean) (MU) (SE) **12.50**
Tiger prawns | ginger
spring onion khichdi

HERITAGE (i)

Asparagus & Mushroom Khorma
(V) (GF) (N) (SU) **14.95**
Silky cashew nut sauce | screw pine | cardamom

Kale & Saag Paneer (V) (GF) (SU) **14.95**
Spinach | home-made cottage cheese
fenugreek leaves

Old Delhi Butter Chicken (GF) (SU) **15.50**
Smoked chicken tikka | aromatic tomato sauce | herb butter

Beef Vindaloo (GF) (DF) (SU) (spicy) **16.95**
Goan pickling spices | slow-cooked beef
toasted spices

Purdah Vegetable Biryani
(V) (egg) **15.95**
Seasonal vegetables | fragrant basmati
herbs and spices

Goan Prawn Balchao
(GF) (DF) (crustacean) (SU) (spicy) **16.95**
Tiger prawns | freshly ground spices | tomato

Grilled Seabass (GF) (MU) (fish) **18.95**
Kerala moilee sauce | pan-grilled fillet
spinach poriyal

Paneer Butter Masala
(V) (GF) (MU) (SU) **14.95**
Home-made cottage cheese | makhni sauce
onion masala

Chicken Pepper Fry (SO) (SU) (spicy) **14.95**
Garlic ginger paste | fennel seeds | cumin

Kashmiri Lamb Roganjosh
(GF) (DF) (SU) **16.95**
Slow-cooked lamb | browned onions
fennel and dry ginger

Adraki Bhuna Lamb
(GF) (DF) (MU) (SE) (SU) **16.95**
Braised boneless lamb | fresh ginger
roasted spices

Dum Gosht Biryani (GF) (MU) (SU) **18.95**
Boneless lamb | fragrant basmati
herbs and spices

SMOKE PLATES (i)

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

Saffron Paneer Tikka (V) (MU) (SE) **11.50**
Saffron marinade | home-made cottage cheese
red peppers

Murgh Tikka (GF) (MU) (SE) **11.50 / 22.95**
Smoked chicken | classic tandoori marinade
herb chutney

Signature Tandoori Broccoli (V) (GF) (N) (MU) (SE) (SU) **10.95**
Chilli flakes | pistachio | micro greens

Josper Smoked Aubergine
(V) (GF) (N) **10.95**
Tamarind vinaigrette | pomegranate
kachumber | pine nuts

Achari Tiger Prawn
(GF) (crustacean) (MU) (SE) **13.95 / 26.95**
Grilled prawns | pickling spices
fennel and dill

Patrani Josper Seabass
(GF) (DF) (fish) **23.95**
Banana leaf wrapped smoked seabass
coconut curry leaf | onion tomato masala

Reshmi Chicken Kabab
(GF) (MU) (SE) **11.50**
Skewered ground chicken | mixed
peppers | spices

Lamb Seekh Kabab (GF) (MU) (SE) **11.95**
Home-ground lamb | herbs | spices

Lamb Chops (GF) (MU) (SE) **15.95 / 29.95**
Lamb cutlets | star anise | fennel seeds

Tandoori Chicken (GF) (MU) (SE) **18.95**
Half roasted bone-in chicken
classic tandoori marinade

SIDES (i)

Gunpowder Chips (V) (GF) **6.95**

Bombay Aloo (V) (GF) **7.50**

Spinach Poriyal (V) (GF) (MU) **8.50**

Grilled Greens (V) (GF) **8.50**

Tadka Yellow Lentils (V) (GF) (SU) **7.50**

Cheese Naan (V) (egg) **5.50**

Butter Naan (V) (egg) **3.95**

Kheema Naan (egg) **5.50**

Signature Black Lentils (V) (GF) (SU) **8.95**

Steamed Basmati Rice
(V) (GF) (SU) **4.50**

Saffron Berry Pulao (V) (GF) (SU) **5.50**

Saffron Pulao Rice (V) (GF) (SU) **4.95**

Laccha Paratha (V) (egg) **3.95**

Peshawari Naan (N) (V) (egg) **6.95**

Tandoori Roti (V) **2.95**

Cucumber Raita (GF) (V) **3.95**

BE PART OF THE KHAI KHAI FAMILY - @KHAIKHAINCL
Please ask for your **KHAI KHAI Loyalty Card** from your server

ALLERGY ADVICE

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

(V) - vegetarian (V) - vegan (GF) - gluten free (DF) - dairy free (N) - nuts/peanuts (spicy) - spicy
(crustacean) - crustacean (egg) - egg (fish) - fish (SE) - sesame (SO) - soy (MU) - mustard (SU) - sulphites

- 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 trace elements of nuts, gluten & dairy
- A discretionary 10% service charge is added on the bill
- This menu is only available when dining in
- Menu prices and menu items are subject to change without prior notice