

# SOUPS

LASOONI TAMATAR SHORBA  345  
Light broth of seasonal tomatoes & organic green garlic

KHUMB KA MELEE  395  
Wild mushrooms blended with fresh cream & nutmeg

MURGH BADAMI SHORBA  425  
Chicken broth cooked with white onion & almond puree

MUTTON KHARODE  495  
Mutton feet & bone broth simmered overnight with aromatic & earthy spices

 - VEGETARIAN

 - NON-VEGETARIAN

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# APPETIZERS

VEGETARIAN

## SUBZ PASTUNKIWA KEBAB

Seasonal veggies galette stuffed with dry fruits & smoked yoghurt

495

## CHUKKI MATAR KI CHAAT Q

Textures of green peas served chaat style, green pea hummus

465

## PALAK CHANNE KI CHAAT

Baby spinach fritters served with white peas & tamarind

465

## QASAR E PUKHTAN Q

Stuffed paneer with spiced pumpkin puree & roasted pumpkin seed

495

## KEBAB E BURGHUL

Broken wheat cooked with lentils, stuffed with spicy cheese & dates chutney

455

## BROCCOLI KOYLA KEBAB

Roasted young broccoli cooked with cream cheese & pine nuts

495

## DELHI S MATAR KI CHAAT

A local delicacy of Delhi street food, spicy, tangy & lip smacking, milk kulcha

465

## DHUANDHAAR KHUMB Q

Confit King Oyster mushrooms & wild mushrooms in a creamy malai sauce, truffle

545

## DAHI POTLI KEBAB Q

Nawabi greek yogurt kebabs wrapped in phyllo potli with pomegranate seeds

495

## SHAHI PANEER TIKKA

Spiced homemade paneer served with spicy makhani & tomato chutney

485

## KEBAB GULE GUZAAR

Seasonal greens galette stuffed with cheese melt, pineapple chutney

455

## MUSHROOM GALAWAT

Mixture of mushrooms, melange of spices, wood smoked with ghee

495

Q - QAVALLI SIGNATURE DISHES

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# APPETIZERS

POULTRY, MEAT & SEAFOOD

**BADSHAHI MALAI TIKKA**  
Chicken thighs marinated with cream cheese & fennel paste, smoked yoghurt

495

**PESHWARI CHAPLI KEBAB**  
Hand smashed minced mutton patty with crushed whole spices & tomato dust

695

**MAAS SAMBUSA**  
Queens favorite chicken minced filled in a crisp pastry with bone marrow sauce

645

**GOSHT ROGHANI SEEKH**  
Mutton leg minced with aromatic spices & brown onions cooked on skewers, burrani dhalop

595

**MEWE MAWE KA MURGH**  
Tenders chicken marinated with dry fruits, reduced milk & garlic chutney

525

**ASHKAURI CHAAPEN**  
Khansama's special, lamb chops recipe specially curated for the Princess of Patiala

745

**ALAMGIRI CHICKEN TIKKA**    
Morsels of chicken marinated with saffron cream, kewra & walnut chutney

525

**KALI MIRCH KI CHAAPEN**  
Baby goat ribs cooked with Tellicherry black pepper in ghee, tawa grilled with mint relish

745

**DHUNGAARI MURGH TANDOORI**  
Bone-in farm chicken marinated with Kashmiri chilli, hung curd & garam masala

545

**DHUNGAARI SALMON BOTI**    
VILAYAT KA TAUFA - Salmon cooked to perfection with aromatic spices & kasundi

795

**MURGH BABARI SEEKH**  
A delicious recipe that was introduced in India by the Turkish soldiers in 1206 A.D., garlic yolk sauce

495

**SUNEHRA JHEENGA**  
Tiger Prawns marinated with fennel & cooked on charcoal, pickled onion & lime curd

795

**NAWAB'S GALOUTI KEBAB**    
Chef's secret a melt in mouth delicacy, hand pound mutton patties, saffron toast

595

**JHEENGA KA NAMUNA**    
Fresh prawns with a melange of spices, creatively paired, innovatively presented

795

 - QAVALLI SIGNATURE DISHES

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# CHEF'S SPECIAL

ZAMIN DOZ, DUM PUKHT

## DUM KA PHOOL

Seasonal cauliflower cooked in clay pot with ginger & Mughlai spice mix

625

## BHUTTA CURRY

Corn cobs simmered in milk & cardamom broth, served in yakhni gravy

595

## HALEEM

Slow cooked mutton ribs & broken wheat to a silky smooth consistency

(HALEEM MEANS PATIENT LEVEL COOKING WHICH MEANS SABAR) AFTER ROZA IFTAAR, THE PRAYER OF MAGRIB IS PERFORMED & THEN THE FIRST MEAL IS OF HALEEM. IT IS ALSO CALLED HARISAA IN ARAB & IS MORE THAN 1500 YEARS OLD. THE ORIGIN OF HALEEM IS SKETCHY BUT SOME SAY THAT THIS TRADITIONALLY MUSLIM DISH CAME FROM PERSIA & WAS CONSUMED TO COMMEMORATE THE MARTYRDOM OF IMMAN HUSSAIN.

799

## NALLI NIHARI

Simmered overnight young goat shanks on a bed of coal

A DISH, WHICH CAME TO DELHI ALMOST 400 YEARS AGO & DEVELOPED IN OLD DELHI DURING THE REIGN OF THE MUGHAL EMPIRE. EARLIER, NIHARI WAS EATEN AFTER THE SUNRISE PRAYER (FAJAR) POST, WHICH ONE COULD TAKE A NAP UNTIL THE AFTERNOON MUSLIM PRAYER (JOHAR) WHILE NOWADAYS IT HAS BECOME A REGULAR BREAKFAST DISH FOR THE WORKING CLASSES DUE TO ITS ENERGY BOOSTING PROPERTIES.

799

## SIKANDERI RAAN

Whole leg of lamb cooked in a clay pot with Qavalli spice mix

WHEN KING ALEXANDER THE GREAT DEFEATED PORUS HE ASKED PORUS HOW WOULD WANT TO BE TREATED & PORUS REPLIED THAT HE WOULD WANT TO BE TREATED LIKE A KING WHICH LED TO RAAN BEING SEVERD IN HIS BANQUET TO FULFILL HIS DESIRE.

1899

## DUM KA MURGH

Free range country chicken cooked in a sealed clay pot cooked over simmering coal

A TRADITIONAL HYDERBADI DISH BY THE FIRST NIZAAM OF HYDERABAD MIR QAMAR-UD-DIN. IT IS A SLOW COOKED MARINATED CHICKEN IN GRAVY WHERE DUM COOKING IS THE ADOPTED METHOD, WHICH ALLOWS ALL THE FLAVOURS TO SEEP INTO THE MEAT & RENDER DIVINITY TO THE DISH.

899

 - VEGETARIAN

 - NON-VEGETARIAN

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# MAIN COURSE

VEGETARIAN

## KHOYA MATAR PANEER

545

Homemade cottage cheese cooked with green peas in a reduced milk & cumin curry

## GUCCHI MALAI MATAR Q

625

Royal kitchen's favorite, stuffed morel mushrooms in a nut base curry

## BAGHAR PANEER MAKHANI

575

Spiced cottage cheese cubes paired with a creamy tomato fenugreek curry

## DEHLI TAWA PANEER

575

Saffron spiced cottage cheese with a burst of aromatic spices & bellpeppers

## SHAHI METHI MALAI MAKAI

575

A burst of flavors, corn & fenugreek tempered with cumin & chillies in a cashew curry

## LABABDAR MALAI KOFTA

595

Fresh cream & ricotta dumplings served with a spicy onion tomato masala

## KADHAI PALAK PANEER Q

595

In house cheese cooked with chillies & peppers tempered with ginger & coriander

## SUBZ NIZAMI HANDI

575

Nizam's special seasonal veggies cooked in a spinach coconut base

## KAMAL BAHAR NADRU KOFTA

575

Crispy lotus root kofta stuffed with nuts & served with a butter tomato curry

## DAAL E KHAAS Q

495

Qavalli's special, dal makhani simmered overnight on coal with white butter

## SHAHI BAINGAN BHARTHA Q

545

Roasted eggplant tempered with ghee, cumin & chillies, cooked in curd

## DAAL E AAM

465

Dal for the soul, mashed lentils tempered with ghee, cumin & garlic

Q - QAVALLI SIGNATURE DISHES

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# MAIN COURSE

POULTRY, MEAT & SEAFOOD

<b>SHAAN E DILLI</b> 	645	<b>SHIKAAR KA GOSHT</b> 	745
Velvety smooth tomato curry simmered with roasted boneless chicken		Old Delhi style Mutton ishtoo, a traditional recipe of every Muslim household	
<b>MURGH YAKHNEE</b>	645	<b>DAANEDAAR GOSHT KORMA</b>	745
Chicken legs cooked in fennel & milk broth with aromatic spices		Fatty lamb ribs cooked in a flavourful curry with onion & almond base	
<b>MUGHLAI KADHAI CHICKEN</b>	645	<b>NARGISI KOFTA</b> 	895
Complexity in its simplicity, chicken cooked with tomato & chillies with minimal spices		Juicy Mutton kofta with a whole egg stuffed poached to perfection	
<b>LAGAN KA BATAIR</b> 	685	<b>TAWA MASALA JHEENGA</b>	925
A Royal wedding's must, Quail cooked with a melange of spices & nuts		Fresh catch Tiger Prawns seared on an iron tawa with chillies & coriander	
<b>RAMPURI MURGH TAAR KORMA</b>	685	<b>MAHI REZALA KORMA</b>	725
Tender chicken slow cooked in a silky smooth bone curry with a scent of cardamom		Catch of the day cooked in a rich & creamy Rezala gravy & tempered with ghee	
<b>JUNGLEE MAAS</b>	725		
Baby goat cooked Hunter's style with garlic, chillies & mustard			

 - QAVALLI SIGNATURE DISHES

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# BREADS

KHAMIRI ROTI	95
TIL LAVASA	125
LACCHA PARANTHA (Pudina Mirchi Ajwaini)	125
BUTTER NAAN	115
GARLIC NAAN	125
ZATAAR CREAM CHEESE NAAN	145
ALOO KADAK KULCHA	155
KEEMA KADAK KULCHA	185
TANDOORI ROTI	95
WARQI PARANTHA	125
RESHIMI ROTI	125
SHEERMAL	145

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# RICE

MANY HISTORIANS BELIEVE THAT BIRYANI ORIGINATED FROM PERSIA & WAS BROUGHT BY THE MUGHALS & FURTHER DEVELOPED IN THEIR ROYAL KITCHENS WHEN THE MUGHAL SOLDIERS LOOKED UNDERNOURISHED THE KING ASKED THE CHEFS TO PREPARE A DISH WITH MEAT AND RICE IN ORDER TO PROVIDE A BALANCED DIET.

PAKKE GOSHT KI DUM BIRYANI	695
SHAHJAHANBAD MURGH BIRYANI	645
MURGH YAKHNEE PULAO	645
SUBZ TEHERI	545
STEAMED BASMATI RICE	295

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable



# SIDES

RAITA (Burrani / Kachumber / Baingan)	195
TIL WALE ALOO	245
KURKURI BHINDI	295
PAPAD & CHUTNEY PLATTER	195
CHAKNA TASTING PLATTER	195
MASALA PAPAD	195

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# DESSERTS

QAWALI FALOODA	295
ROYAL KHEER	195
KESARI PHIRNI	195
DRY FRUIT & RABRI KULFI	195
BRITISH RAJ SHAHI TOAST	295

Please inform your servers of any food allergies or intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable

# NAVRATAN - 9 COURSES

VEG - 1995/- | NON-VEG - 2495/-

## KHUSHAMDEED : KHAJOOR

Ajwa, Gaur

## GUFTAGU : BATASHA

Makhanphal, Matra

## KHUSHNUMA : MAJLIS

Ghutwa, Murgh / Ghutwa, Sufiyan

## MEHFIL : VILAYATI

Salmon Boti, Afghani / Shrooms, Afghani

## ULFAT : CHATAK

Shaved Ice, Qavalli Spice

## NOSH : KHASA

Gosht, Burghul / Khumb, Khichda

## DAWAAT : DASTARKHWAN

Biryani, Korma, Khamiri

## NAZAKAT : MITHAAS

Anjeer, Chukandar, Rabri Kulfi

## RUKHSAT : KHOYA

Ladoo, Barfi, Sona, Chand

Please inform your servers of any food allergies of intolerances prior to ordering.  
We levy 10% service charge. Government Taxes Applicable