

LUNCH MENU

Menu served until 2.30pm Monday to Thursday and until 4.30pm Friday to Sunday

£ 2 0 P E R P E R S O N

(Please choose one from each section)

ADDITIONAL £3 SUPPLEMENT applies to lamb and seafood dishes

S M A L L P L A T E S

Mango & Coconut Salad VGFSE

Red peppers | black quinoa | lemon ginger vinaigrette

Chickpeas Chaat VSESU

Spiced chickpeas | yoghurt | tamarind | mint chutney

Tandoori Broccoli VGFNMUSU

Chilli flakes | pistachio crumble | micro greens

Chicken 65 GFDF

Crisp fried chicken | curry leaf | chive yoghurt dip

Lamb Seekh Kabab GF *additional £3

H E R I T A G E GF

Paneer Butter Masala VSESU

Home-made cottage cheese | makhni sauce | onion masala

Asparagus & Mushroom Khorma VNSU

Silky cashew nut sauce | screw pine | cardamom

Grilled Seabass MU+ *additional £3

Kerala moilee sauce | pan-grilled fillet | spinach poriyal

Old Delhi Butter Chicken SU

Smoked chicken tikka | aromatic tomato sauce | herb butter

Kashmiri Lamb Rogan Josh DFSU *additional £3

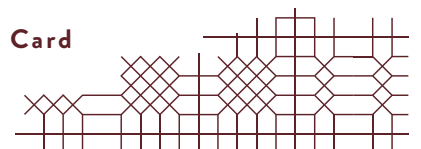
Slow-cooked lamb | browned onions | fennel and dry ginger

SERVED WITH Steamed Rice VGFSU or Plain Naan V+ and Signature Black Lentils VGFSU

- ⦿ All of our prices include VAT at its present rate
- ⦿ We only serve food which is certified halal
- ⦿ Our dishes may contain a trace element of nuts, gluten and dairy
- ⦿ A discretionary 10% service charge will be added on groups of 8 and over
- ⦿ This menu is not for sharing
- ⦿ This menu is only available when dining in
- ⦿ Menu prices and menu items are subject to change without prior notice

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Please ask for your
KHAI KHAI Loyalty Card
from your server



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

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 + - spicy + - crustacean + - egg

+ - fish SE - sesame SO - soy MU - mustard SU - sulphites