

SOUPS

LASOONI TAMATAR SHORBA Light broth of seasonal tomatoes & confit garlic	395
KHUMB KA MELEE Wild mushrooms blended with fresh cream & essence of truffle	425
MURGH BADAMI SHORBA Chicken legs slow braised in milk & blanched almond puree	455
MUTTON KHARODE Mutton trotters broth simmered overnight with aromatic spices	495

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

APPETIZERS

VEGETARIAN

PALAK CHANNE KI CHAAT Baby spinach fritters served with white peas, tamarind chutney & condiments	545
CHUKANDAR PAPDI CHAAT  Delhi's favourite street food, textures of beetroot, elements of chaat	575
MEZBANI GHUGHNI  Dried white peas cooked with "Potli Masala" & topped with jhuri bhaja & tok jhaal mishti	575
PASTUNKHWA SEEKH KEBAB  Seasonal veggies minced with dry fruits, roasted garlic, plum chutney	545
SHAHI PANEER TIKKA Spiced cottage cheese, kasturi spice served with tomato makhani sauce, garlic chips	575
BROCCOLI KOYLA KEBAB Roasted young broccoli cooked with parmesan cream, roasted pine nuts, black salt	595
DHUANDHAAR KHUMB Confit king oyster mushroom, morel green chilli sauce, truffle parmesan essence	645

 - QAVALLI SIGNATURE DISHES

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CHEF'S SPECIAL

ZAMIN DOZ, DUM PUKHT

VEGETARIAN

DUM PANEER LATIKA ...895

A meticulously crafted dish of tender paneer enveloped in a velvet-smooth sauce, perfumed with the nuanced warmth of whole cloves and a delicate blend of hand-ground spices. Each element is harmonized to elevate the creamy texture of paneer with subtle smoky undertones, creating a deeply layered, aromatic profile that embodies culinary finesse.

KATHAL KA HALEEM ...775

A slow-cooked vegetarian delicacy featuring tender jackfruit, skillfully blended with aromatic spices and lentils to create a rich, hearty consistency. Haleem is delicately seasoned with earthy flavors of herbs like paan, khas & nutmeg to shine through, while a medley of secret spice mix adds depth and warmth. Each spoonful is a celebration of texture and taste, embodying the essence of heritage cuisine.

PHOOL KA MUSSALLAM ...795

Savor the elegance of Phool Ka Mussallam, where tender cauliflower is marinated in a fragrant spiced yogurt blend and expertly roasted to achieve a harmonious balance of flavors. Lavished with a velvety tomato butter sauce, this dish is beautifully garnished with shimmering silver varq and a medley of crunchy nuts, offering a delightful interplay of textures that celebrate the opulence of Mughlai heritage.

BHUTTA DAL MAASH ...725

Indulge in the royal delight of Bhutta Dal Mash, a dish fit for kings and queens that showcases the opulence of Indian culinary heritage. Begin with the finest corn on the cob, luxuriously simmered in creamy milk infused with aromatic spices, allowing its natural sweetness to blossom. This golden corn is then elegantly combined with a harmonious blend of slow-cooked mixed lentils, lavishly enriched with rich ghee and an array of fragrant herbs. Finished with a whisper of smokiness from cooking over burnt coal ashes, this dish captures the essence of royalty, delivering a sublime experience that marries tradition with sophistication and an enchanting tribute to the flavors of a regal past.

APPETIZERS

POULTRY, MEAT & SEAFOOD

SUNEHRA TANDOORI JHEENGA Tiger prawns marinated with fennel & orange zest, roasted garlic chutney	895
ASHKAURI CHAAPEIN  A secret recipe of the royal kitchens of Sindh, char-grilled lamb chops, pomegranate molasses	995
BADSHAHI MALAI TIKKA Chicken thighs marinated with cashew cream, feta cheese & arugula salad	575
BHUNA KEEMA KALEJI  Hand pound mutton, roasted goat liver cooked with banana peppers, til taftan	675
DAKSHIN KI PASAND  From the coasts of India, seabass coated with kokum masala, wrapped in banana leaf	895
JHEENGE KA NAMUNA King prawn croquettes served with green chutney tartare, spiced potato wedges	825
MAAS SAMBUSA Queen's favorite, chicken qeema filled in a crisp pastry paired with bone marrow sauce	675

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APPETIZERS

POULTRY, MEAT & SEAFOOD

BATAK KI SHAMI 	755
Confit duck leg, stone ground on a silbatta with pistachio, orange & mint	
NAWAB'S GALAWAT KEBAB	645
Chef's secret, a melt in mouth delicacy served with zaffrani parantha, avocado tartar	
DHUNGAARI SALMON BOTI	995
Vilayat ka taufa - Tandoori Salmon fish cooked to perfection with pickled lemon, peanut chilli crumble	
MEWE MAWE KA MURGH 	575
Tender chicken thighs marinated with nuts & greek yogurt, pickled onion salad	
ALAMGIRI CHICKEN TIKKA	575
Morsels of chicken marinated with saffron, ittar & secret spice blend, smoked curd	
MURGH BABARI SEEKH 	595
Chicken mince coated with egg white & aromatics, egg yolk remoulade butter	
GOSHT ROGHANI SEEKH	725
Mutton leg minced with aromatic spices & brown onions, poached plum chutney	

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APPETIZERS

VEGETARIAN

KHUSK AKHROT KI ASHRAFIYAN 	575
Galette of yam, lotus stem & raw banana, spice blend, served with walnut chutney	
DHINGRI KI GALAWAT 	595
Wild mushrooms mashed with spices & nuts, saffron coin parantha & mushroom chips	
KEBAB GUL-E-GULZAAR	575
Seasonal greens galette stuffed with spiced curd, green pea mousse, pineapple relish	
QASAR-E-PUKHTAN	595
Stuffed cottage cheese with butternut squash, pukhtan sauce, roasted pumpkin seed	
DAHI GILAFI KEBAB	545
Mixture of greek yogurt with pomegranate, nuts & desiccated coconut, mango chutney	
KEBAB-E-BURGHUL	545
Broken wheat & lentils, stuffed with spiced cheese accompanied with dates chutney	
KONKANI KADAK KHUMB	575
Pepper crusted mushrooms dusted with Konkani spice mix, curry leaf sour cream	

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MAIN COURSE

POULTRY, MEAT & SEAFOOD

SHAAN E DILLI 	695
Velvety smooth tomato curry simmered with roasted boneless chicken, cashew cream & clarified butter	
LAHORI ACHARI MURGH	775
Farm raised broiler, cooked hunter's style with ginger, chilli & pickling spices in mustard oil	
MUGHLAI KADHAI KHURCHAN	725
Complexity in its simplicity, chicken cooked with tomato & chillies with minimal spices in a copper vessel	
KAJU KEEMA KA NIMOONA	695
Hand pound chicken mince cooked on tawa with cashews, raisins, green peas & whole spices	
RAMPURI TAAR KORMA	745
Speciality of Rampur gharana, bone-in chicken cooked in stock & traditional korma masala	
KHUMANI ROGHAN JOSH 	795
Mutton chunks cooked in fennel, kashmiri chilli broth, aromatic spices & stewed apricots	

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MAIN COURSE

VEGETARIAN

SHAHI METHI MALAI MAKAI 	675
A burst of flavors, corn tikki & fenugreek tempered with cumin, chillies in a cashew curry, charred corn kernels	
SUBZ BEGAM KI PASAND 	675
Fresh seasonal vegetables cooked in a mild blend of spices & roasted tomatoes	
SONAR ALOO POSTO 	645
Baby potatoes cooked with poppy seeds & mustard, 24KT Gold, shoestring potato	
SHAHI BAINGAN KA BHARTHA	645
Coal roasted eggplant tempered with ghee, cumin & chillies, cooked in curd & finished in a clay pot	
DAAL E KHAAS	625
Qavalli's special, black lentils simmered overnight on coal with tempered raisins & white butter	
DAAL E AAM	595
Dal for the soul, mashed lentils tempered with ghee, cumin & garlic	

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MAIN COURSE

VEGETARIAN

GUCCHI MALAI MATAR Royal kitchen's favorite, stuffed morel mushrooms in a nut based curry with green peas & fresh cream	725
KAMAL BAHAR NADRU KOFTA Crispy lotus root kofta stuffed with nuts & served in cashew & pistachio curry	675
MALAI PANEER LABABDAAR Homemade cottage cheese cooked in a reduced milk, brown onion & cumin curry	645
DHUNGAARI PANEER MAKHANI Spiced cottage cheese cubes paired with a creamy tomato fenugreek curry finished with an essence of smoked clarified butter	675
KADHAI PALAK PANEER Grilled cheese cooked with chillies & mixed peppers, tempered with ginger & coriander	695
LUCKNOWI SHAHI NAZRANA Saffron spiced cottage cheese dumplings with a burst of aromatic spices	725

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CHEF'S SPECIAL

ZAMIN DOZ, DUM PUKHT

NON-VEGETARIAN

HALEEM ...895

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 magrub is performed & then the first meal of Haleem. It is also called Harisa 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.

NALLI NIHARI ...1195

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 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.

SIKANDERI RAAN ...2195

Whole leg of lamb cooked in a clay pot with Qavalli spice mix.
When King Alexander the Great defeated Porus, he asked Porus how he would want to be treated & Porus replied that he would want to be treated like a king, which led to Raan being served in his banquet to fulfill his desire.

DUM KA MURGH ...1195

Free range country chicken cooked in a sealed clay pot cooked over simmering coal.
A traditional Hyderabadi dish by the first Nizam 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.