

KHAU

— GALLI —

FROM THE STREETS OF BOMBAY

SMALL PLATES WITH BIG FLAVOURS!



NIBBLES WHILE YOU WAIT FOR THE PARTY TO START

MASALA PAPADOM | 2.0
Topped with red onion, tomato, coriander, spicy massala, & fresh lemon piece.

PLAIN PAPADOM | 0.9

CHUTNEY TRAY | 2.5
Onion | Mango | Mint

CHICKEN TIKKA | 6.5
Traditional style chicken tikka marinated overnight with chef's special spices and cooked in a clay tandoor.

GREEN LAMB CHOPS | 11.5
Family recipe, marinated overnight cooked in a clay tandoor. Don't let the colour fool you! (3 PCS)

GARLIC CHICKEN TIKKA | 6.5
Chicken cooked in a tandoor with saffron, chilli, garlic & garam masala to get the true taste of India to your plate.

CHICKEN CHAAT TACOS | 6.5
Stripped chicken in small puri breads, topped with diced onions, tomatoes, pomegranate & magic massala. Served Taco style.

CHEESY LAMB KEBAB | 6.5
Lightly spiced lamb minced with mozzarella cheese grilled on a skewer in a clay tandoor.

ROADSIDE SEEKH KEBABS | 6.5
Lamb mince marinated with a perfect spice blend, cooked on skewers in a clay tandoor.

JHAKAAS MALVANI TAVA PRAWNS FRY | 8.0
Chef's native recipe, fresh prawns marinated in malvani masala and shallow fried.

CHICKEN 65 | 6.0
Fried chicken strips tossed in an sweet Indo-Chinese sauce.

CHILLI CHICKEN | 7.0
A sweet and spicy dish with garlic, pepper, onion, chilli and soya sauce mix to give it a unique and mouthwatering flavour.

CHICKEN MANCHURIAN | 6.5
Salt and pepper chicken balls in a flavourful savoury sauce with a hint of spice.

KHEEMA SAMOSA | 5.5
Lightly spiced lamb mince and potato filled in a crispy pastry.

CHILLI CHICK FLICKS | 6.5
Crispy chicken strips tossed with fiery bullet chillies and cracked pepper. Bold, street-style flavours in every bite!

GALLI GRILLED TIKKA | 6.5
Boldly grilled chicken tikka pieces, packed with smoky, spicy goodness.

CHICKEN TANDOORI | 6.0
Perfectly spiced chicken cooked in a clay tandoor.

SAMOSA CHAT | 6.5
Khaou Galli samosa doused in mild yoghurt, tamarind, chickpeas and mint chutney.

PANI PURI | 6.0
Bombay's irresistible chat, crispy shell filled with mashed potato and chickpeas served with spiced tamarind water.

TULSI PANEER TIKKA | 6.5
Basil-flavoured paneer cooked in a clay tandoor.

BARISH KANDA BHAJI | 5.5
Also known as ONION BHAJI is a popular & much loved snack especially during the monsoon & cold winters.

GHAR KA SAMOSA | 5.5
Homemade spicy mashed potatoes & peas in a crispy & flaky pastry.

GARLIC MUSHROOM CHILLI | 5.5
Seasoned fresh mushrooms tossed in a sweet garlic chilli sauce for a delicious and flavourful dish.

FIRE GRILLED WINGS | 6.5
Juicy wings cooked in the tandoor for bold, smoky BBQ-style flavours.

TRIPLE TREAT BUNS | 9.5
A bold trio of chicken, spiced mince, and potato-filled buns.

HOT GRILL GOSSIP

SIZZLING CHICKEN STEAK | 14.5
Golden chicken steak paired with sautéed onions, mushrooms, and garlic-infused herbs.

SMOKY MANCHURIAN GRILL | 14.5
Tandoor-grilled chicken with a perfect char, paired with a bold Manchurian twist.

GALLI GRILL CHICKEN & RICE | 13.5
Chicken breast cooked in a clay tandoor served with egg fried rice, topped with fired onions and peppers. A must try!

BOLE TOH MAST KEBAB | 12.5
Mighty sized cheesy lamb mine kebab cooked in a clay tandoor served on a nan topped with salad, red onions and peppers.

NOODLE LOVERS REJOICE: NEW TWISTS REVEALED!

CHAAT MASALA NOODLES | 13.5
Perfectly cooked noodles topped with savoury lamb mince and aromatic spices.

SWEET'N'SIZZLE NOODLES | 12.5
Juicy chicken and mushrooms wok-tossed with noodles and a vibrant Indo-Chinese glaze.

THE BRITISH FAVOURITES

Made using classic ingredients with a Khaou Galli twist, however, it's not part of our Street Kitchen range.

MASALA | 13.5
A mild and creamy dish with grilled chicken tikka, roasted coconut, almonds & delicate spice.

KORMA
Veg 10.5 | Chicken 11.5 | Lamb 13.5
Cooked with almonds, coconut, and cream. It has a sweet and creamy taste with a mild flavour.

BHUNA
Veg 10.5 | Chicken 11.5 | Lamb 13.5
Cooked with plenty of onions in a medium-strength sauce with a blend of herbs and spice.

BALTI
Veg 10.5 | Chicken 11.5 | Lamb 13.5
Cooked with ginger, onion, tomatoes, capsicum, and served in a medium strength sauce with rich flavors.

SAAG BALTI
Veg 10.5 | Chicken 11.5 | Lamb 13.5
Made using chaana, saag, onions, peppers, and balti spices, which gives it a rich yet aromatic flavor.

KORAI
Veg 10.5 | Chicken 11.5 | Lamb 13.5
Prepared with plenty of onions, peppers, garlic, ginger, and tomatoes in a medium-strength thickened sauce.

JALFREZI
Veg 10.5 | Chicken 11.5 | Lamb 13.5
Generous amounts of onions, green chillies, and peppers are stir-fried and cooked in a spicy, dry sauce.

MADRAS
Veg 10.5 | Chicken 11.5 | Lamb 13.5
A dish served hot with a smooth, spicy and tangy sauce

ROGAN JOSH
Veg 10.5 | Chicken 11.5 | Lamb 13.5
A rich, aromatic curry featuring tender, slow-cooked meat in a bold tomato base.

DAL TADKA | 7.5
Masur dal tempered with ghee and spices. Make a great meal with boiled rice.

VEGGIE VIBES TAKE OVER THE STREETS!

DHABA PANEER BUTTER MASALA | 10.5
A rich, creamy vegetarian paneer gravy full of flavour.

SAAG PANEER | 10.5
Spinach with paneer.

CHANA MASALA | 10.5
Traditional chickpeas in a medium spiced sauce.

BOMBAY SALAD | 3.5
Freshly chopped salad with lettuce, red onion, peppers, chickpeas, jalapenos, topped with fresh coriander. A flavourful addition to your meal.

LOCAL KACHUMBER SALAD | 4.5
Freshly chopped salad with cucumber tomatoes,



THE RICE TIMES: FLAVOUR IN EVERY LAYER!

KHATARNAAK LAMB BIRYANI | 13.5
Succulent lamb cooked with whole spices and fragrant rice topped with fried onions.

CHICKEN TIKKA BIRYANI | 12.5
Freshly grilled chicken tikka cooked with long grain Basmati rice, herbs & spice.

PESHWARI ROYAL BIRYANI | 12.5
A regal mix of chicken, fragrant spices, and ground nuts, served street-style with bold flavours.

CHICKEN FRIED RICE | 12.5
Thigh chicken cooked in a clay tandoor served with egg fried rice, topped with fired onions and peppers. A must try!

SIDE STORIES: FLAVOURS YOU CAN'T MISS!

RICE

PULAU RICE | 3.5
STEAMED RICE | 3.0
ONION FRIED RICE | 4.0
MUSHROOM FRIED RICE | 4.0
EGG FRIED RICE | 4.0
SCHEZWAN RICE | 4.5

Bursting flavours of ginger, garlic and Indian red chilli paste, cooked with egg, peas and spring onions.

NAN

PLAIN NAN | 3.5
CHEESE NAN | 4.0
SMOKY CHILLY AND GARLIC NAN | 4.0
GARLIC NAN | 4.0
PESHWARI NAN | 4.0
TANDOORI ROTI | 2.5

CHIPS

PLAIN CHIPS | 3.0
BOMBAY CHIPS | 3.5
Street style potato chips tossed in delicate Indian spices

KIDS SPECIAL: FUN ON A PLATE!

CHICKEN TIKKA | POPCORN CHICKEN | CHICKEN NUGGETS | 6.5
Served with chips.

THE MAIN STORY

★ FROM THE ROADSIDE EATERIES OF BOMBAY ★

DELHI BUTTER CHICKEN | 13.5
Tender chicken thigh grilled to perfection and cooked in a rich, buttery tomato-based sauce with a spicy kick. Also available with Paneer.

HOUSE LAMB | 14.5
Tender lamb cooked with whole garam masala in a tomato-based gravy with a fairly spicy consistency.

HOUSE CHICKEN | 13.5
Tender chicken thigh cooked in a spicy homemade-style sauce with whole garam masala spices.

MAST PRAWN SAAG | 14.5
Chef's aromatic spice, garlic, and green chillies are combined in a thick spinach sauce that perfectly complements tiger king prawns.

MURGH NIMBU MIRCH | 13.5
A spicy chicken dish cooked with onions, peppers, tomatoes, and green chillies, garnished with fresh lemon and coriander.

GOLMAAL KHEEMA MURGH | 13.5
Chicken Tikka and minced lamb cooked in a fairly spicy sauce consisting naga pickle.

CHUMMESHWARI BUTTER CHICKEN | 13.5
Chicken tikka cooked with ground roasted almonds in a sweet, creamy tomato-based gravy.

FULLTOO LAMB LASOONI | 14.5
This classic dish features tender lamb cooked with spices and tossed in whole garlic.

JHINGA BHUNA | 15.5
Whole king prawns tail on, cooked with onions, tomatoes and peppers with a blend of herbs and spices.



CHICKEN ZEST | 12.5
Succulent chicken infused with aromatic herbs and the bold zest of Sylheti citrus.

CHIC'N'CHANA | 12.5
Succulent chicken pieces cooked with chickpeas in a vibrant curry blend.

SIZZLING SHASHLICK BOWL | 14.5
Flavourful chicken with onions and peppers in a vibrant, thick spiced sauce.

MINCED MAGIC POT | 12.5
Lamb mince simmered with bold spices and tender potatoes for a hearty street-style curry.

Please note your dishes may come out at different times. We serve up our plates as soon as they are ready.

Medium 🕒 Spicy 🌶️ Extra Spicy 🌶️🌶️ Popular | Recommended 🌟

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AN IMPORTANT READ!

Our kitchen staff make great effort to avoid cross-contamination, but unfortunately we can't guarantee that dishes and drinks are allergen free. If you have any food allergies or dietary requirements, please let us know before you place any food or drink order.