

KHAU

— GALLI —

FROM THE STREETS OF BOMBAY

WINNERS OF THE
"BEST INDIAN STREET CUISINE - MANCHESTER" AWARD
SME Northern Enterprise Awards 2021

LET’S START! LOVE AT FIRST BITE



FOR THE MASAHARIS

CHICKEN TIKKA | 5.5
Pieces of succulent chicken marinated overnight with chef’s special spices and cooked in a clay tandoor. (M)(D)

GREEN LAMB CHOPS | 7.5
Family recipe, marinated overnight cooked in a clay tandoor. Don’t let the colour fool you! (3 PCS) (M)(D)

CHICKEN TANDOORI
Quarter | 5.0 or Half | 9.5
Perfectly spiced chicken cooked in a clay tandoor. Half comes with chips. (M)(D)

GARLIC TIKKA | 5.5
Chicken cooked in a tandoor with saffron, chilli, garlic & garam masala to get the true taste of India to your plate. (M)(D)

ALAG CHAAT | 5.5
Delicately spiced mashed chicken made into small sandwich bites using deep-fried puri. (M)

CHEESEY LAMB KEBAB | 6.0
Lightly spiced lamb minced with mozzarella cheese grilled on a skewer in a clay tandoor. (M)(D)

BANTAI KHEEMA PAV | 5.5
Spiced lamb mince cooked in fresh coriander and green peas. Served with a brioche toasted bun. (M)(G)

KHEEMA SAMOSA | 5.0
Lightly spiced lamb mince and potato filled in a crispy pastry. (M)

ROADSIDE SEEKH KEBABS | 5.5
Lamb mince marinated with a perfect spice blend, cooked on skewers in a clay tandoor. (M)(D)

CRISPY LAMB KHEEMA CUTLETS | 6.0
Lamb mince cooked in aromatic Indian spices, shaped into cutlets and shallow fried. (M)

JHAKAAS MALVANI TAVA PRAWNS FRY | 6.0
Chef’s native recipe, fresh prawns marinated in malvani masala and shallow fried. (M)(SF)

CHICKEN LOLLIPOP | 5.5
Succulent slow fried chicken marinated overnight in a perfect blend of Indo Chinese batter. (M)(G)

CHICKEN 65 | 5.0
Fried chicken strips tossed in an Indo Chinese sauce. (M)(G)

CHILLI CHICKEN | 6.0
Sweet and spicy dish with garlic, pepper, onion, chilli and soya sauce mix to give it a unique and mouthwatering flavour. (S)

MASALA PAPAD | 2.0
Topped with red onion, tomato, coriander, spicy massala, & fresh lemon piece. (VE)(G)

ROASTED PAPAD | 1.0
Roasted over naked flames for extra crunch and taste (VE)

PLAIN PAPAD (VE)(G) | 0.85
CHUTNEY TRAY | 2.0
Onion/Mango/Mint (VE)(G)(D)

FOR THE SHAKAHARIS

RAGDA PATTICE | 5.0
Potato patties topped with chick peas and assorted chutneys. (M)(VE)(V)(SC)

SAMOSA CHAT | 5.5
Khauf Gallif samosa doused with chick peas and mild yoghurt tamarind and mint chutney. (M)(D)(G)(V)(SC)

PANI PURI | 5.0
Bombay’s irresistible chat, crispy shell filled with mashed potato and chickpeas served with spiced tamarind water. (M)(VE)(G)(SC)

BUTTER VADA PAV | 5.5
Bombay’s staple snack, spicy potato filling in a bap. (M)(D)

TULSI PANEER TIKKA | 5.5
Basil-flavoured paneer cooked in a clay tandoor. (M)(D)

BARISH KANDA BHAJI | 4.5
Also known as ONION BHAJI is a popular & much loved snack especially during monsoon & cold winter. (V)

GHAUF KA SAMOSA | 5.0
Homemade spicy mashed potatoes & peas in a crispy & flaky pastry. (M)(VE)(V)(G)

GARLICKY MUSHROOM PAKODA | 4.5
Whole mushrooms dunked in a spiced garlicky batter and deep-fried until golden coloured. (V)

GALLI KA GOBI | 4.5
Cauliflower cooked in a wok with indo-Chinese spices. A must try for all! (V)

THE BRITISH FAVOURITES

MASALA | 11.5
Sweet and creamy dish cooked delicate herbs and spice and Tandoor grilled Chicken Tikka. (MD)(N)(D)

KORMA
Chicken | 9.5 or Lamb | 11.5
Very mild, sweet & creamy dish cooked with almond and coconut. (MD)(N)(D)

BHUNA
Cooked with various herbs and spices of medium strength in an onion based mellow sauce (M)

BALTI
Chicken | 9.5 or Lamb | 11.5
Cooked with ginger, onion, tomatoes, capsicum & chillies in a medium strength sauce with rich flavours. (M)

SAAG BALTI
Chicken | 9.5 or Lamb | 11.5
Channa, saag, onions, peppers, balti spices roasted to create the most aromatic spice mixture. Cooked in a medium strength sauce (M)

KORAI
Chicken | 9.5 or Lamb | 11.5
Prepared with plenty of chunky onions, pepper, garlic, ginger, green chillies and tomatoes in a medium strength thickened sauce (M)

JALFREZI
Chicken | 9.5 or Lamb | 11.5
Stir-fried with generous amount of onion, green chillies & peppers then cooked in a spicy sauce with a dry consistency (S)

MADRAS
Chicken | 9.5 or Lamb | 11.5
A hot dish with a thick, smooth and piquant sauce. Not for the faint-hearted. (S)

IT’S BOMBAY’S RAILWAY BIRYANI

KHATARNAAK LAMB BIRYANI | 11.5
Succulent lamb cooked with whole spices and fragrant rice topped with fried onions (M)(D)

KHAUF GALLI CHICKEN BIRYANI | 9.5
Staff’s favourite, spiced *on the bone* chicken with fragrant rice topped with fresh coriander. (S)(D)

CHICKEN TIKKA BIRYANI | 9.5
Boneless chicken, marinated in a mix of yogurt & aromatic spices, grilled then mixed with cooked long grain Basmati rice & herbs (M)

IT’S DAL OR NOTHING

SAYS DAVE FROM ROYTON

DAL MAKHANI | 6.5
Whole black dal slow-cooked with spice, butter and cream for richness & flavour. (M)(D)

DAL TADKA | 6.5
Masur dal tempered with ghee and spices. Make a great meal with boiled rice (M)(D)

PANCHRATNA DAL | 7.0
Mix of 5 different dals tempered with spices to give a distinctive taste. Masur Dal, Channa Dal, Brown Dal, Moong Dal & whole Urid (V)

HUNGRY KIDS!

POPCORN CHICKEN | 5.5
Served with chips.

CHICKEN NUGGETS | 5.5
Served with chips.

CHICKEN 65 | 5.5
Served with chips.

SOMETHING DIFFERENT MAYBE?

GALLI GRILL CHICKEN & RICE | 10.5
Chicken breast cooked in a clay tandoor served with egg fried rice, topped with fired onions and peppers. A must try! (M)

BOLE TOH MAST KEBAB| 10.5
Mighty sized cheesy lamb mince kebab cooked in a clay tandoor served on a nan topped with salad, red onions and peppers. Too good to miss out! (M)

KHAUF GALLI BUN KEBAB | 7.0
Roadside chicken burger, topped with khanda bhaji, salad & house special sauce in a toasted brioche bun. Served with Bombay chips. (M)(G)(D)

CHICKEN FRIED RICE | 8.5
Rice tossed with chicken, spring onion & Indo-Chinese sauces. (M)(G)



RICE OR NAN?

PULAU RICE | 3.0
Rice cooked with whole spices. (D)

STEAMED RICE | 2.8
Long grain perfectly cooked rice.

FRIED RICE | 3.5
Stir fried onion mixed with white long grain rice.

SCHEZWAN RICE | 4.0
Bursting flavours of ginger, garlic and Indian red chilli paste garnished with spring onions. (M)

CLASSIC NAN | 3.00
Fresh out of tandoor. (D)(G)

CHEESE NAN | 3.5
Stuffed cheddar sprinkled with coriander. (D)(G)

SMOKEY CHILLY AND GARLIC NAN | 3.5
Smoked chillies and garlic. (D)(G)

GARLIC NAN | 3.5
Fresh garlic, coriander & butter. (D)(G)

PESHWARI NAN | 3.5
Stuffed with fruit and nut mixture. (D)(G)

TANDOORI ROTI (VE)(G) | 2.3

BOMBAY CHIPS | 2.5
Street style potato chips tossed in delicate Indian spices. (S)

CLASSIC CHIPS | 2.5

IT’S TRUE THEY’RE REALLY GOING VEGGIE!

DHABA PANEER BUTTER MASALA | 9.0
A rich, creamy vegetarian paneer gravy full of flavour. (M)(D)

PALAK PANEER | 8.5
Spinach with spiced paneer. (M)(D)

TAVA E BENDI | 8.5
Okra tossed with fresh spices, cooked in a sauce. (M)

CHANA MASALA | 8.5
Traditional chickpeas in a mild spiced sauce. (M)

MUSHROOM TAKATAK | 8.0
A versatile dish that’s packs in a burst of flavours from earthy mushrooms, green peppers and aromatic garam masala. (V)(S)

PANEER CHILLY | 8.5
Paneer cooked in Indo Chinese sauces along with ginger and garlic. (D)(S)(G)

SALAD ON THE SIDE TOO?

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

LOCAL KACHUMBER SALAD | 4.0
Freshly chopped salad with cucumber tomatoes, red onion topped with fresh coriander, mint and lemon. (SC)(M)

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.

(S) SPICY | (MD) MILD | (M) MEDIUM
(VE) VEGAN | (V) VEGETARIAN
(G) GLUTEN | (N) CONTAINS NUTS
(D) DAIRY | (SC) SERVED COLD (SF) SHELL FISH

THE MAIN STORY!

★ FROM THE ROADSIDE EATERIES OF BOMBAY ★

KASURI CHICKEN | 10.5
Chicken cooked with herbs & spices and dry roasted fenugreek. Not bitter! (M)(N)(D)

CHUMMESHWARI BUTTER CHICKEN | 11.5
Khauf Gallif signature dish, chicken tikka in a rich tomato and creamy gravy sauce. (M)(N)(D)

ZANZANNIT KOLHAPURI LAMB | 11.5
Tender lamb cooked with authentic Kolhapuri spices. Kolhapur, an Indian city known for it’s spicy food. (S)

FULLTOO LAMB LASOONI | 11.5
A classic dish, tender lamb cooked with spices and tossed in whole garlic. (M)

MAST JHINGA MASALA | 12.0
Everyone’s favorite, prawns cooked in chef’s own aromatic spice mixed in a thick sauce (S)

KHAUF GALLI LAMB KOFTA | 11.5
These delicious kofta are deep fried meat balls cooked using minced lamb yogurt and spices. (M)(D)

RAPCHIK CHICKEN RASSA | 10.5
Bombay’s Marathi community dish, chicken *on the bone*, cooked with classic spices, onion and tomato gravy. (S)

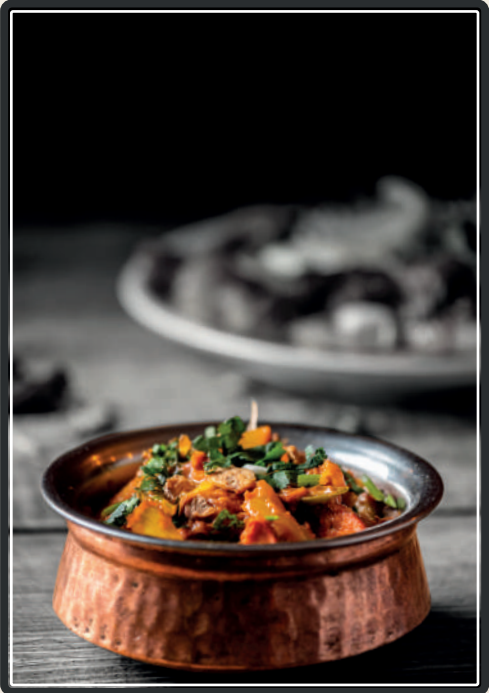
MURGH NIMBU MIRCH | 10.5
A hot dish cooked with onions, peppers, tomatoes, coriander, garnished with fresh green chillies and lemon. (S)

LASOONI MURGH | 10.5
Cooked in a garlic flavoured sauce with onions peppers and rich spices. (M)

RED CART CHILLI | 9.5
Chicken cooked in Indo Chinese sauces along with ginger, garlic, onions and peppers. (S)(G)

GOLMAAL KHEEMA MURGH | 10.5
Chicken Tikka and minced lamb cooked in a fairly spicy sauce consisting naga pickle (S)

JHINGA BHUNA | 13.5
Whole king prawns tail on, cooked with onions, tomatoes and peppers with a blend of herbs and spices made to medium strength. (M)



SHE SAID APNA “ISHTYLE”

JABARDAST LAMB | 11.5
Homecook style curry cooked with tender pieces of lamb, herbs and spice. (S)(G)

GHAUF KI MURGHI | 10.5
Chicken curry made using chefs own homemade authentic spice mix. (S)(G)