



KHUBLAI KHANS MONGOLIAN RESTAURANT

MENU



THE HISTORY

In the 13th Century, it was the custom for the warriors of the Great Khans who ruled Mongolia, to cook their food on their upturned shields over a camp fire.

In this way, they would prepare slivers of meat, cut with the sword edge, with a combination of vegetables, aromatic spices and oils.

With these ancient traditions in mind, we bring you one of the world's least known, but most original dining experiences...

THE MONGOLIAN FEAST!

Full Feast: From £22.95

Mini Feast: £18.95

Sun - Friday, all day.

Saturday, until 6:30pm

Pre-Theatre: £14.95

Sun Thurs, 5pm - 7pm

Sat, 5pm - 6:30pm

26 Candleriggs
Merchant City
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STARTERS

...order from the waiting staff

- SHUL Soup of the Day 
- IMJ Kangaroo Haggis - *Khublai's take on the classic Served with neeps, tatties and burnt whisky cream*
- ZAGAS Pork and Prawn Spring Rolls
with a light Thai dipping sauce
- YAMAA Goats' Cheese and Fig Jam Salad 
- LI MAK Asian Fish Cakes
with a spicy peanut and lime vinaigrette
- MELKHI Mongolian Beef Skewers
- CHI SIN Sticky Chicken Salad
with a Balsamic Syrup dressing
- KHUU
SHUUR Cumin spiced Wild Boar Dumplings
*Deep fried, with a Hot and Sour sauce.
A traditional Mongolian dish.*

SIDE ORDERS

...order from the waiting staff

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|--------------------------------------|-------|
| Cumin and Coriander Flatbread | £2.50 |
| Garlic Bread | £2.50 |
| Garlic Bread with Mozzarella | £3.00 |
| Mixed Salad | £3.00 |
| Hand Cut Chips | £3.00 |
| Salt, Pepper & Garlic Hand Cut Chips | £3.25 |
| Prawn Crackers | £2.50 |

HOW IT WORKS

STEP 1: Take your red token to the BBQ area and grab a silver Karahi bowl.



STEP 2: Select from the Rice, Noodles and Veg and pop them in your bowl.

STEP 3: Select from the various Meats and Seafood and add those in too.



STEP 4: Add a sauce to your dish by combining the plethora of oils, herbs and spices. If you're a little unsure, follow one of the recipes on the board.

STEP 5: Hand your creation, along with your token, to the Chef. He'll stir-fry it for you and we'll deliver it back to your table.

On our Full Feast menu, after your starter, head up to our unique DIY BBQ. You may re visit it as many times as you like. Then select a delicious home-made dessert.

Included in our Mini Feast menu is a starter, two visits to the BBQ and a dessert.

Our Pre-Theatre menu entitles you to a starter, one visit to the BBQ and a dessert.

Please note that unless you tell us otherwise before you place your starter order, we will assume you are having our Full Feast menu and you will be billed accordingly.

A 7.5% Service Charge is added to your final bill, all of which goes to the Staff.
This is discretionary.

DESSERTS

...order from the waiting staff

- BYALUU Salted Caramel and Chocolate Cheesecake
- INTOOR Sticky Rhubarb and Strawberry Sponge - *served with Vanilla Ice Cream*
- DARHAM Rich Chocolate Truffle Torte
- ULAN GAD Chai Latte Crème Brulee - *delicately spiced with cinnamon, cloves, cardamom and star anise.*
- ZAIRMAG Honeycomb Ice Cream
- GAU LA Mixed Berry and Vanilla Panna Cotta

HOT DRINKS

- Freshly Ground Coffee £2.30
- Espresso £2.30
- Ristretto £2.30
- Machiatto £2.30
- Cappuccino Reg £2.50, Large £2.75
- Latte £2.50
- Mocha £2.75
- Hot Chocolate £2.75
- Liqueur Coffee £4.80

- English Breakfast Tea £2.25
- Gunpowder Roll Green Tea £2.50
- Jasmin Leaf Green Tea £2.50
- Chrysanthemum Tea £2.50
- Traditional Mongolian Tea £2.75

All the way from Ulaan Bataar - authentic, milky, salty Green Tea not for the faint hearted.

- Vanilla or Caramel Shot £0.40

**ALL OUR COFFEE IS
FAIRTRADE &
AVAILABLE IN DECAF.**



PLEASE
FOLLOW
US ON
FACEBOOK,
AND FEEL
FREE TO
GIVE US A REVIEW.

