



# Mala



## STARTERS

<b>CHICKEN SALT PEPPER</b> Crispy chicken seasoned with salt, black pepper and chilli, Chinese style. (S)	7.00
<b>MURGH PAKORA</b> Juliennes of chicken breast in a spiced crispy batter, accompanied with a spiced salad and coriander, mint chutney (M)	7.00
<b>CHILLI FISH</b> Dices of crisp Tilapia tossed with peppers and onion in special chilli sauce. (S)	7.50
<b>FISH AMRITSARI</b> Crispy Tilapia fritters flavoured with ajwain, fried and served with mint chutney. (M)	7.50
<b>PRAWN KOLIWADA</b> Fishermen's recipe of Wada district. Delicate, crispy prawns – perfect with chutney. (M)	7.50
<b>CALAMARI KOLIWADA</b> Fishermen's recipe of Wada district. Delicate, crispy calamari – perfect with chutney. (M)	8.50
<b>PRAWN POORI</b> Prawns cooked in a tangy tomato based spiced curry, on a fried, flakey Indian tortilla. (M)	9.50
<b>CHILLI MOGO</b> Cassava stir fried in a special sauce of chillies, garlic & soya sauce. (S)	6.50
<b>CHILLI PANEER WITH CASHEWNUITS</b> Pieces of paneer stir fried with garlic, pepper, chilli and soya sauce (S) (N)	7.50
<b>ALOO TIKKI</b> Pan – fried patties of mashed potatoes served with yogurt, Chick pea & chutneys. (M)	6.00
<b>ONION BHAJI</b> Crispy fritters of onion served with tamarind chutney. (M)	5.00
<b>VEGETABLE SAMOSA / KEEMA SAMOSA</b> Vegetable samosa served with chick peas, yogurt, mint and tamarind chutney. (M)	5.50
<b>ALOO PAPADI CHAAT</b> Deep fried Lentil dumpling soaked in yogurt and served with Papadi and chutneys. (M) (G)	6.00
<b>CHILLI MUSHROOM</b> Crispy Mushroom tossed in garlic, chilli & soya. (S)	6.00
<b>OKRA FRY</b> Crispy Okra fries with Caraway seeds. (M)	7.00

## TANDOORI DELIGHTS

	STARTER	MAIN
<b>CHICKEN TIKKA</b> Chicken pieces marinated in yogurt spiced with garlic and ground Indian herbs. (M)	7.50	15.00
<b>TANDOORI CHICKEN WINGS</b> Chicken wings marinated in yogurt flavoured with Shahi Jeera and cooked in tandoor. (M)	10.50	15.00
<b>TANDOORI CHICKEN</b> Chicken on the bone marinated in yogurt flavoured with Shahi Jeera and cooked in tandoor. (M)	7.50	15.00
<b>PUDINA SHEEKH KEBAB</b> Skewers of minced lamb, flavoured with spices and fresh mint. (M)	7.50	15.00
<b>TANDOORI LAMB CHOPS</b> A Mala Special – They lie overnight in special marinade of garlic and ginger with warm dark spices, grilled but juicy inside. (M)	9.50	16.50
<b>ZAFRANI JHINGA</b> Marinated Prawns, delicately flavoured with saron cooked in tandoor. (M)	12.00	17.50
<b>PANEER SHASHLIK</b> Paneer marinated in yogurt and spices, grilled with onion, peppers and tomato. (M)	7.50	15.00

## PLATTERS

<b>NON-VEG</b> Lamb chop, chicken tikka, king prawns and lamb seekh kebab. (M)	16.50
<b>VEGETARIAN</b> Paneer shashlik, aloo tikki, okra fries and veg samosa. (M)	12.50
<b>MIX PLATTER</b> Chicken tikka, seekh kebab, veg samosa and aloo tikki. (M)	13.50

## MAINS CHICKEN

<b>CHICKEN KORMA</b> Chicken pieces simmered in a rich delicately flavoured creamy coconut & yogurt sauce. (M)	12.50
<b>METHI CHICKEN</b> A semi dry chicken dish with onions & garlic, flavoured with fenugreek. (M)	12.50
<b>CHICKEN TIKKA MASALA</b> Pieces of chicken tikka cooked in a rich tomato and onion sauce with a touch of cream. (M) (N)	12.50
<b>KARAH CHICKEN</b> Chicken tempered with cumin, funnel, coriander and chillies, cooked slowly in a traditional with peppers and tomatoes. (M)	12.50
<b>CHICKEN MADRAS / VINDALOO</b> Chicken cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like. (S)	12.50
<b>BUTTER CHICKEN</b> Chicken tikka simmered in a medium spiced, velvety cream and tomato curry. (M)	12.50
<b>MURGH TIKKA JALFREZI</b> Diced tandoori chicken breast sizzled and tossed with onion, garlic, ginger, green chillies, and peppers in a spiced, sour tomato sauce. (S)	12.50

## MAINS LAMB

<b>LAMB ROGAN JOSH</b> Tender lamb pieces cooked in rich flavoured tomato sauce with touch of garam masala. (M)	13.50
<b>LAMB KORMA</b> Lamb pieces simmered in a creamy, delicately flavoured yogurt and coconut sauce. (M)	13.50
<b>KARAH GOSHT</b> Succulent lamb stir fried in an iron karahi with a spicy masala of onion, tomato and peppers. (M)	13.50
<b>GOSHT PALAKWALA</b> Tender Lamb cooked with spinach, toasted garlic & fenugreek. (M)	13.50
<b>LAMB MADRAS / VINDALOO</b> Lamb cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like. (S)	13.50
<b>KEEMA MATAR</b> Lamb mince and peas dish in tangy tomato onion sauce. (M)	13.50

## VEGETARIAN SIDES

<b>KARAH PANEER</b> Diced Paneer cooked in a traditional Indian wok with peppers and tomatoes. (M)	7.50
<b>PANEER MAKHANI</b> Diced Paneer cooked in a smooth, rich tomato sauce with touch of cream. (M)	7.50
<b>BAIGAN BHARTTA</b> Tandoori smoked aubergine cooked with fresh garlic, onion and green coriander. (M)	7.50
<b>PESHWARI CHOLE</b> Chickpeas cooked in a special Peshwari masala and tomatoes & onion. (M)	7.50
<b>BOMBAY ALOO</b> Potatoes cooked in Dum style. (M)	7.50
<b>DAL MAKHANI</b> Traditional Punjabi style black lentils cooked with tomatoes in a rich creamy flavour. (M)	7.50
<b>TADKA DAL</b> Yellow & Red lentil exotically flavoured with garlic, onion & tomatoes. (M)	7.50
<b>SUBZI KARAH</b> Assorted vegetables & tossed in an iron wok, with onions, garlic, ginger, coriander, chopped green chillies & tomatoes. (M)	7.50
<b>SOYA KARAH</b> Assorted soya tossed in iron wok, with onions, garlic, ginger, coriander, chopped green chillies & tomatoes. (M)	7.50
<b>ALOO.... ~ GOBI (CAULIFLOWER)</b> Seasoned curried potatoes cooked with cauliflower. (M)	7.50
<b>SAAG BHAJI (PANNER, ALOO, MUSHROOM/CORN)</b> Spinach cooked the traditional way with garlic & ginger. (M)	7.50

(M) MILD (M) MEDIUM (S) SPICY (N) NUTS

12.5% service charge is added to your final bill at your discretion.

## MAINS SEA FOOD

<b>KERALA FISH CURRY</b> Tilapia cooked in South Indian style with mustard and curry leaves with a touch of lemon (M)	14.50
<b>PRAWN MALAI MAKHANI</b> Succulent Prawns tossed in a creamy sauce of tomatoes, garlic and coconut. (M)	14.50
<b>KING PRAWN KARAH</b> King prawns stir fried in an karahi and finished with onion, tomatoes and peppers. (M)	14.50
<b>KARAH COD</b> Cod diced fillets sizzled on a wrought iron griddle with onions, garlic, ginger, chopped green chillies in a spiced tomato curry. (M)	14.50
<b>KING PRAWN MADRAS / VINDALOO</b> King Prawns cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like. (S)	14.50
<b>KING PRAWN JALFREZI</b> King Prawns sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chillies, in a spiced, soury, tangy tomato curry. (S)	14.50

## SIDE DISHES & RICE

<b>STEAMED BASMATI RICE</b> Finest Basmati Rice.	2.50
<b>PILAU RICE</b> Basmati rice flavoured with saron, cardamom cinnamon, clove & bay leaves. (M)	3.50
<b>JEERA RICE</b> Basmati rice flavoured with cumin seeds. (M)	3.50
<b>MUSHROOM RICE</b> Basmati rice tossed with dices of mushroom with a touch of garlic. (M)	4.25
<b>BIRYANI (LAMB / CHICKEN / VEG)</b> Basmati rice flavoured with saron cardamom, mace & mint served with Raita. (M)	10.50

## BREAD

<b>TRADITIONAL NAAN</b> With or without butter	2.50
<b>LASUNI NAAN</b> Garlic flavoured Naan.	3.50
<b>PESHWARI NAAN</b> Sweet Naan stuffed with coconut, raisin and mango.	3.50
<b>KEEMA NAAN</b> Naan stuffed with flavoured lamb mince. (M)	3.50
<b>ALOO KULCHA</b> Naan stuffed with potatoes.	3.50
<b>CHILLI NAAN</b> Naan flavoured with green chillies.	2.50
<b>CHEESE NAAN</b> Naan stuffed with cheese.	3.50
<b>LACHEDAR PARATHA</b> An exotic mouth watering layered bread.	3.00
<b>METHI PARATHA</b> Multi layered bread with fenugreek leaves.	3.00
<b>TANDOORI ROTI</b> Whole wheat unleavened bread.	2.50

## SUNDRIES

<b>KUCHUMBER SALAD</b>	3.50
<b>MIXED RAITA</b>	2.95
<b>SLICE ONION, CHILLIES &amp; LEMON</b>	1.50
<b>PLAIN YOGHURT</b>	1.50
<b>POPODOM &amp; CHUTNEY</b>	1.50
<b>CHUTNEY</b>	0.50

**FOOD WILL BE SERVED  
TO YOUR TABLE  
AS IT IS PREPARED**



OTHER DISHES ARE MADE WITHOUT NUTS, BUT MAY CONTAIN TRACES. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW. ASK FOR VEGAN OPTIONS.