THE MAHAL

STARTERS

Paneer Malai Tikka (V)(NF) £5
Mace and cardamom spiced cottage cheese, tomato chutney.

Hara Bhara Kebab (V)(NF)(VE) £5
Spicy lentil and spinach patties, a speciality of Uttar Pradesh.

Cauliflower Tempura (V)(NF)(VE)(GF) £5
Mustard seeds tempered cauliflower, green chilli and curry leaves.

Chicken Tikka (GF)(NF) £6
Char-grilled chicken, burnt garlic, kuchumber salad.

Lucknowi Sheek Kebab (GF)(NF) £6
Spiced lamb mince, soft cheese, pineapple relish.

Amritsari Champen (GF)(NF) £8
Warwickshire lamb chops, ginger, cumin and peppercorn.

Machli Bahar (NF) £8
Spiced sea bass roulade, tamarind coulis, chilli coriander oil.

Tandoori King Prawn (GF)(NF) £8
Ghee roasted prawns, onion marmalade, quinoa salsa

Tandoor taster (GF)(NF) £10
Chicken tikka, minced lamb, king prawn

Vegetarian Taster (V)(NF) £9
Hara bhara kebab, cauliflower tempura, paneer tikka.

RICE

Hyderabadi Lamb Dum Biryani £14
A classic dish made by layering rice over slow cooked mutton gravy.

Plain Rice £3.5
Pilau Rice £4
With:
Mushrooms £4
Vegetables £4

TANDOORI BREADS & SUNDRIES

Naan £3
Classic Indian bread cooked in a clay oven

Peshwari Naan £3
Naan bread stuffed with sultanas and nuts.

Kulcha £2.75
Naan stuffed with a choice of fillings: keema, cheese, garlic

Laccha Paratha £3

Tandoori Roti £2.5

Papadum £0.7

SIDE DISHES

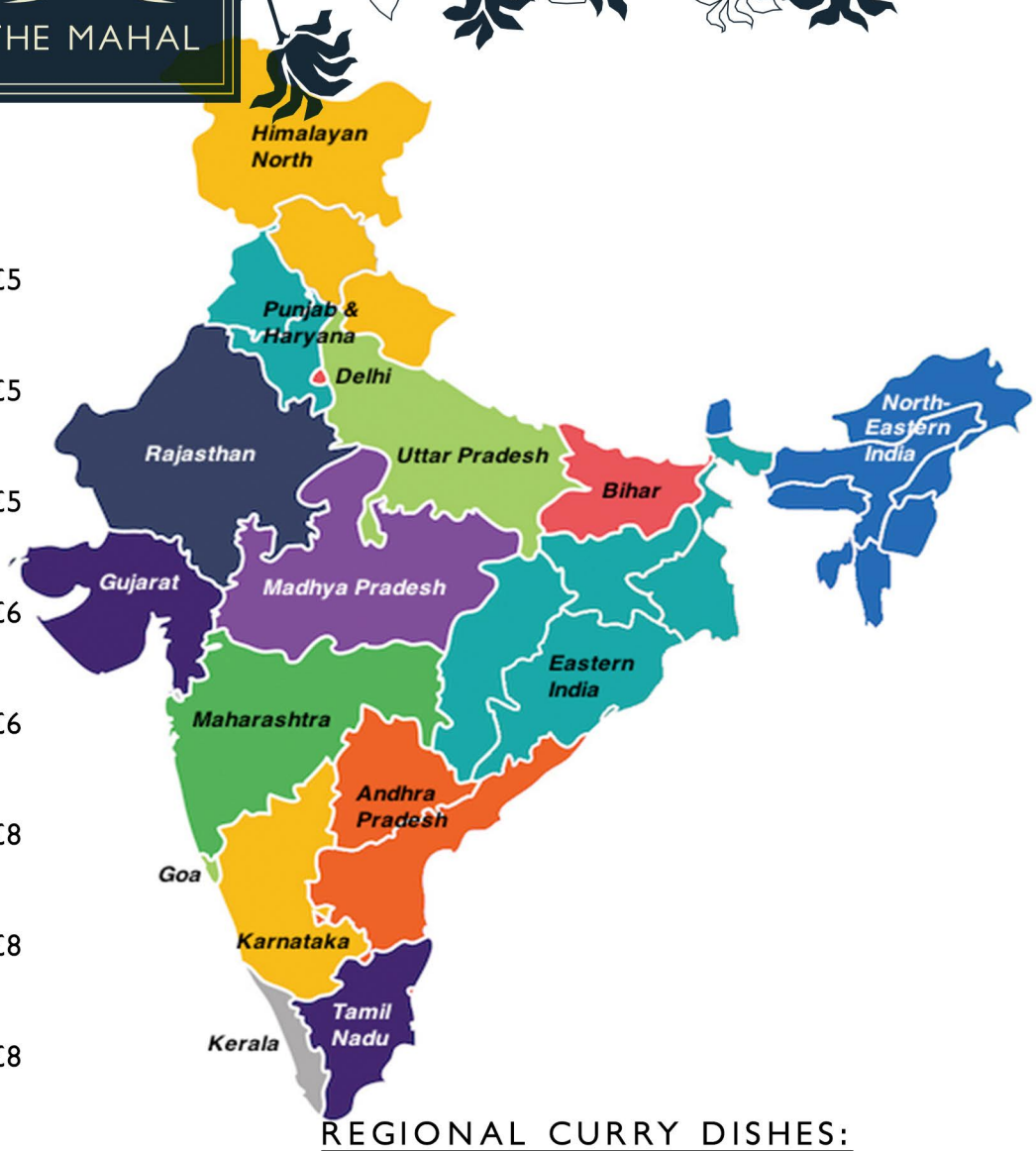
Okra (V)(NF)(GF)(VE) £4.5
Fresh, delicately spiced ladies fingers.

Nilgiri Paneer (V)(NF)(GF) £4.5
Tandoori paneer, spinach and fenugreek leaves.

Jeera Aloo (V)(NF)(GF)(VE) £4.5
Diced potato, cumin, lemon juice and onion seeds.

Dal Makhni (V)(NF)(GF)(VE) £4.5
Rich, creamy black lentils and red kidney beans.

Punjabi chole (V)(NF)(GF)(VE) £4.5
Chickpeas cooked the authentic Punjabi way



REGIONAL CURRY DISHES:

Butter Chicken - Delhi Region £11
Free range chicken, satin smooth tomato broth, green cardamom. (Dairy)

Chennai Chicken Curry - Chennai Region £11
Cotswold white chicken, coconut milk, curry leaves and fenugreek seeds.

Chicken Chettinad - Chettinad Region £11
Corn fed chicken in spicy coconut, fennel and stone flower gravy. (Dairy)

Rampuri Lamb Korma - Uttar Pradesh Region £12
Influenced by the royal palaces of the Mughals; classic korma slow-cooked, fragrant cardamom, rose water & saffron. (Dairy)

Sindhi Methi Lamb - Kutch region of Gujarat £12
Warwickshire Lamb, spinach, cinnamon & fresh fenugreek leaves.

Laal Maas - Rajasthan Region £12
Slow cooked Hampshire lamb & Rajasthan chilli.

Seafood Moilie - Kerela Region £15
Grilled scallops, seabass & prawns, classic fish moilee sauce. (Shellfish)

King Prawn Malai Curry - Calcutta Region £14
King prawn, mustard seed coconut milk and coriander. (Shellfish)

Goan Fish Curry - Goa Region £14
Cod loins, Kashmiri chillies, cardamom pods and tamarind extracts.

Vegetable Kofta Lababdar - Punjab Region £11
Organic assorted vegetables dumplings in creamy tomato and onion gravy. (Dairy)

Bagara Baingan - Hyderabad Region £11
Mustard tempered baby aubergine, spiced peanut ragout. (Nuts, Dairy)