



THE MAHAL

 @themahalrestaurant

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APPETISERS

- Samosa Chaat** (V) 8
- Please request for vegan option
Vegetable parcel curried white peas, trio Indian sauce, pomegranate.
- Subzi Brie Tikki** (V) (G) 8
- Please request for vegan option
Spiced seasonal vegetable cake, Somerset brie, fruit salsa, micro herbs.
- Chilli Paneer** (V) (G) 8
Cottage cheese, soy sauce, ginger garlic, peppers, chillies, red vain.
- Zucchini Onion Pakora & Wye Valley Asparagus** (VE) 8
Pan seared asparagus, mango-mustard coulis, micro amaranth.
- Mahal Vegetable Platter** (D) (G) 9
Brie tikki, samosa chat, zucchini & onion pakura, summer salad.
- Tawa Scallops** 12
Pan-fried Scottish scallops served with cauliflower and red pepper relish
- Mahal Machli** (G) 12
Spiced sea bass roulade, basil pea puree, garden greens, chilli coriander oil.

TANDOORI APPETISERS

- Cornfed Banjara Chicken** (D) 10
Spring onion relish, sago crisp, dehydrated Indian dust.
- Boti Kebab** 10
Herefordshire beef, exotic spices, chilli & tomato gel, micro green.
- Lucknow Sheek Kebab** (D) 9
Minced shoulder of lamb, soft cheese, bell peppers, pineapple relish.
- Lamb Chop** (D) 12
Double bone Welsh lamb rack, black cardamom, pickled shallot, mint chutney.
- Tandoori Rattan** (D) 12
Banjara tikka, sheek kebab, tandoori prawn, kachumber salad

SALADS

- Crab & Avocado Salad** (D) 10
Crab meat, green avocado, cilantro, vine ripe tomato, light spices
- Murgh Tandoori Salad** 9
Piccattas of chicken, bell peppers, tomatoes, balsamic vinegar and black pepper



MAIN COURSE

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|---|---|---|--|
| Navratan Kurma
Seasonal vegetables, cashew paste, fresh fruit, light spices
(14)
(VE) (N) | Makhan Paneer
Tandoor cooked spiced paneer, Swiss chard, parsnip crisp, makhani sauce
(14)
(V) (N) (D) | Bagara Baingan
Baby aubergines, roasted spices, peanut butter, caramelised onion.
(14)
(VE) (N) | Old Delhi Butter Chicken
Charred chicken, satin smooth tomato broth, green cardamom, fenugreek.
(15)
(N) (D) |
| Chicken Sahi Kurma
Free-range chicken breast, cashews, golden raisins, creamy sauce.
(15)
(N) (D) | Railway Chicken Curry
Cotswold white chicken, crushed spices, onion & tomato gravy.
(15) | Sindhi Methi Lamb
Hampshire lamb cubes, spinach, cinnamon & fresh fenugreek leaves.
(17)
(D) | Kashmiri Rogon Josh
Warwickshire lamb, classic Kashmiri rogon josh jus.
(17) |
| Hyderabadi Lamb Biryani
Slow cooked saffron rice, aromatic lamb morsels, cucumber raita.
(18)
(D) | Duck Magret
Breast of Moulard, spring onion relish, pineapple murabba, asparagus, celeriac tikki, jus.
(20)
(D) | Samundari Moilee
Assiette of grilled scallops, hake, and prawns, classic fish moilee sauce.
(22) | |
| Butter Poached Lobster
Scottish lobster tail, caramelized onion, pasanda bisque, salted herring caviar
(32)
(D) | Malabar Prawn Curry
King prawn, lemongrass, kaffir leaf, coconut milk, lemon foam.
(20) | | |

GRILL & TANDOOR

- | | |
|--|---|
| Hariali King Prawns (D) 19
Tandoori king prawns, mint, chilli, yoghurt, coriander, kachumber salad. | Herefordshire Beef Fillet 30
Dry aged beef fillet, gunpowder potatoes, sprouting broccoli, masala jus. |
| Tandoori Salmon Lasooni (D) 19
Lochfyne salmon fillet, traditional Indian spices with garlic, grilled to perfection. | Paneer Malai Tikka (D) 14
Grilled cottage cheese, malai cream, yoghurt, roasted spices. |
| Sizzling Chicken Tikka (G) 16
Tangy fiery South Indian stir-fry, soy sauce, peppers, tomatoes and chilli. | Maharaja Platter (D) 20
Tandoori king prawn, banjara chicken, lamb chop, fish tikka, paneer tikka, kachumber salad. |
| Welsh Lamb Cannon 27
Rosemary infused lamb cannon, braised kale, pea cream, Chettinad jus. | |

SIDES

- Papad** - With homemade chutneys (V) 2
- Dal Makhni** - 24 hour slow-cooked black lentils (V) (D) 6
- Palak Paneer** - Cottage cheese, spinach, tomato, fenugreek (V) (D) 6
- Achari Gobhi** - Cauliflower, pickling spices, ginger & tomatoes (VE) 6
- Jeera Aloo** - Desiree potatoes, slow roasted chillies & crushed garlic (VE) 6
- Ghar Ki Bhindi** - Stir fried okra, onion, tomato & cumin 6
- Mixed Raita** - Tomato, cucumber & mint yoghurt, roasted cumin. 4

RICE AND BREAD

- Choice of Rice** 4
- Steamed basmati rice/
Onion pulao/ Mushroom pulao.
- Choice of Naan** 4
- Plain / Butter / Keema/Garlic & Coriander / Cheese & Chilli
- Choice of Kulcha** 4
- /Onion/ Peshawari
- Choice of Paratha** 4
- Truffle & Honey / Mint /Aloo
- Tandoori Wholemeal Roti** 4

GIFT VOUCHER

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you

Available to purchase in the restaurant or online
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(V) Vegetarian (VE) Vegan (N) Contains nuts

(D) Dairy (GF) Gluten free

For more information on allergens, please speak with a member of the team