



THE MAHAL

 @themahalrestaurant

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## APPETISERS

- CHOWK KI ALOO TIKKI CHAAT** (VE) (G) 8  
Peas & ginger stuffed potato cakes, mint, chickpea, sev.
- HERITAGE BEETROOT CELEBRATION** (VE) 8  
Red beetroot and onion bhaji, pickled golden beetroot, candy beetroot chutney.
- CAULIFLOWER 65** (VE) (G) 8  
Mustard seeds tempered cauliflower tempura, green chilli, and curry leaves.
- PORTOBELLO MUSHROOM** (VE) (G) 8  
Buttery ginger-spiced potatoes, lime, garlic, panko and chili oil.
- VEGETABLE TASTER** (VE) (G) 10  
Chowk ki aloo tikka, beetroot, Portobello mushroom.
- CHICKEN TIKKA** (D) 10  
Black salt marinated chicken, chat masala gel, sirka pyaaz.
- CHICKEN TANGDI KEBAB** (D) 10  
Chicken drumsticks, garam masala, ginger, garlic, tandoori roasted.
- TANDOORI GAME** (G) (D) 11  
Tamarind glazed woodpigeon supreme, sweet potato poryial, puffed rice bhel.
- LUCKNOWI GALOUTI LAMB KEBAB** (D) 10  
Melt in mouth lamb mince kebabs, a delicacy from Lucknow.
- WELSH LAMB** (D) 12  
Duo of lamb cutlet, katai lamb bon-bon, pickled onion.
- RABBIT VARUVAL** 10  
Wild rabbit meat, curry leaves, crisp parsnip and ground spices.
- ACHAARI SALMON** (D) 12  
Scottish salmon, mooli & cucumber, panchpuran hung curd, charcoal papad.
- JAL TRANG** (D) 12  
Scallop, tulsii, tomato pachadi, lemon celeriac slaw.
- TANDOORI RATAN** (D) 12  
Chicken tikka, lamb cutlet, king prawn, mint & coriander chutney.



## MAIN COURSE

- PANEER PASANDA**  
Cottage cheese, cashewnut & almond stuffing, tender stem, makhani sauce. (15)  
(V) (D) (N)
- TAWA VEGETABLES**  
Mushroom, broccoli, pak choi, white garlic sauce, stir-fry. (15)  
(VE)
- KHADE MASALA KI TARKARI**  
Seasonal vegetables, bell peppers, kadhai masala, onion tomato gravy. (15)  
(VE)
- CAULIFLOWER STEAK**  
Tandoori cauliflower, tapioca kichadi, chickpea puree. (17)  
(VE)
- CORN-FED CHICKEN**  
Grilled chicken, satin smooth tomato butter broth, fenugreek. (15)  
(D) (N)
- SAFED MURGH**  
Fragrant & creamy chicken kurma. (15)  
(D) (N)
- CHICKEN CHETTINAD**  
Cotswold chicken, Kashmiri chilli, roasted mix spices. (15)  
(VE)
- CHICKEN BANJARA**  
Julienne of chicken breast, bell peppers, onion, tomato, ground spices. (15)  
(D)
- HIMACHALI LAMB RAARAH**  
Warwickshire lamb leg, minced lamb, cinnamon, cumin and ratan jot. (17)
- LAAL MAAS**  
Hampshire lamb cubes, mathania chilli sauce, bay leaf and cinnamon. (17)
- LAMB DUM BIRYANI**  
Diced lamb leg, fragrant basmati rice & cucumber raita. (20)
- ASSAM KA GOSHT**  
A traditional spicy hot beef curry, flavoured with wild citrus lime. (17)  
(N) (D)
- DUCK MAGRET**  
Gressingham duck breast, cabbage compote, spiced Chettinad chowder. (20)  
(D)
- MAHARAJA PLATTER**  
Tandoori king prawn, banjara chicken, lamb chop, fish tikka, paneer tikka, kachumber salad. (20)  
(D)
- TANDOOR COOKED KING PRAWNS**  
Shellfish, Goan curry bisque, onions, red chilli, bay leaf and cinnamon, gunpowder. (20)  
(D)
- PATIALA FISH TIKKA**  
Catch of the day, masala mash, Malabari ragout. (22)  
(D)
- TAWALI SEABASS**  
Pan fried spiced seabass, chickpea and spinach gateaux, cumin and coriander scented Mangalorean sauce. (20)
- FOREST OF DEAN VENISON TWO WAYS**  
Spiced venison loin, venison keema aloo, roasted gajjar, game broth. (28)
- HEREFORDSHIRE BEEF**  
Dry aged beef fillet, kale, spiced potato terrine, masala jus. (30)

## SIDES

- PAPAD** - With homemade chutneys (V) 2
- DAL MAKHNI** - 24 hour slow-cooked black lentils (D) (V) 6
- PALAK PANEER** - Cottage cheese, spinach, tomato, fenugreek (D) (V) 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 (VE) 6
- DAL PAANCH RATAN** - A slow-cooked blend of five lentils (VE) 6
- MIXED RAITA** - Tomato, cucumber & mint yoghurt, roasted cumin. (D) 4

## RICE AND BREAD

- Choice of RICE** - Steamed basmati rice/ Onion pulao/ Mushroom pulao. 4
- Choice of NAAN** - Plain / Butter / Keema/Garlic & Coriander / Cheese & Chilli 4
- Choice of KULCHA** - Onion/ Peshawari 4
- Choice of PARATHA** - Truffle & Honey / Mint /Aloo 4
- TANDOORI WHOLMEAL ROTI** 4

(all our breads are cooked fresh in traditional Indian tandoor clay oven)

## GIFT VOUCHERS

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 (G) Gluten (N) Nuts (D) Dairy