

APPETIZERS

SAMOSA CHAAT (V) (G)	7
- Please ask for vegan option	
Vegetable parcel, curried white peas, tamarind, pomegranate.	
SPINACH & ONION PAKORA (VE)	7
Crispy fried julienne of spiced spinach and onions coated in gram flour	
CRISPY OKRA (VE)	7
Thinly sliced okra, batter fried, chat masala, tamarind coulis.	
CHILLI PANEER (V) (G) (D)	7
Cottage cheese, soy sauce, ginger garlic, mixed peppers, chillies.	
CHICKEN TIKKA (D)	9
Char grilled chicken, charcoal crisp, red pepper muhammara, watercress.	
WELSH LAMB (D) (G)	11
Duo of lamb cutlet, kataifi lamb bon-bon, pickled onion.	
SHIKAMPURI LAMB KEBAB (D)	10
Minced lamb, egg stuffing, garam masala, mint and tamarind.	
SPICED CALAMARI (D) (G)	9
Battered squid ring, sweet chilli sauce, curry leaves.	
SOFT SHELL CRAB	10
Crispy soft shell crab, bhel puri chaat, pomegranate seeds, guacamole.	
MAHAL MIX RATAN (D)	10/18
- OPTION FOR ONE/TWO PERSONS	
Chicken tikka, king prawn, shikampuri kebab, mint & coriander chutney.	
MAHAL VEGETARIAN PLATTER	9/16
(D) (G) - OPTION FOR ONE/TWO PERSONS	
Samosa chaat, tandoori paneer, spinach & onion pakora, kuchumber salad.	
BIRYANI DISHES	
VEGETABLE DUM BIRYANI (D) (G)	14
Seasonal vegetables, basmati rice, cucumber mint raita.	
CHICKEN DUM BIRYANI (D) (G)	15
Grilled chicken, basmati rice, saffron, crispy onion, cucumber mint raita.	
LAMB DUM BIRYANI (D) (G)	16
Diced lamb, basmati rice, saffron, kewra, ginger, cucumber mint raita.	



REGIONAL MAIN COURSE

NAVRATAN KORMA (Gujarat region) (N) (D) Seasonal mixed vegetables, aromatic spices, mild creamy sauce. (13)	MALABAR VEGETABLE CURRY (Kerala region) (VE) Seasonal vegetables, coconut infused gravy, fresh curry leaves. (13)	KOFTA LABABDAR (Panjab region) (N) (D) Spinach and cheese dumplings, almond, dry fruits, fresh cream. (13)
KOLAPURI VEGETATABLE (region of Maharashtra) (VE) Seasonal vegetables, bell peppers, Kadai masala, onion tomato gravy. (13)	OLD DELHI BUTTER CHICKEN (Delhi region)(D) (N) Charred chicken, satin smooth tomato butter gravy, fenugreek. (14)	MURGH JALFREZI (West Bengal region) Julienne chicken, onion, green chilli, mixed bell peppers, tomato. (14)
CHICKEN CHETTINAD (Tamil Nadu region) Cotswold chicken, Kashmiri chilli, roasted mix spices. (14)	RAMPURI LAMB KORMA (Uttar Pradesh region) (D) (N) Classic slow-cooked lamb korma, cardamom, rose water, fresh cream. (14)	LAMB SHANK ROGON JOSH (Kashmir region) A traditional lamb curry from north west frontier of India. (18)
LAAL MAAS (Rajasthan region) Slow cooked Hampshire lamb & Rajasthani chilli. (14)	DALCHA LAMB (Hyderabad region) Warwickshire lamb, lentils, fresh curry leaves, ginger, garlic and tamarind. (14)	MEEN MOILEE (Kerala region) Grilled seabass, classic fish moilee sauce. (17)
KARAIKUDI KING PRAWN (Tamil Nadu region) Spiced king prawn, coriander seeds, fennel powder. (17)	GOAN FISH CURRY (Goa Region) Cod loin, Kashmiri chilli, cardamom pods and tamarind extracts. (17)	

TANDOORI & GRILL MAIN

CAULIFLOWER STEAK (VE) Tandoori cauliflower, poha upma, curried cauliflower puree. (13)	PANEER MALAI TIKKA (D) Grilled cottage cheese, malai cream, yoghurt, roasted spices. (13)	TANDOORI CHICKEN (D) Overnight marinated grilled chicken, mint & coriander chutney, kuchumber salad. (13)
HARIALI KING PRAWNS (D) Tandoori king prawns, mint, yoghurt, coriander, kuchumber salad. (18)	FISH TIKKA AJWAIN (D) Chargrilled salmon, yoghurt, ginger, garlic, carom seed. (18)	MAHARAJA PLATTER (D) Tandoori king prawn, chicken tikka, lamb chop, fish tikka, paneer tikka, kuchumber salad. (18)
DUCK MARGRET (D) Gressingham duck breast, pineapple murabba, curried plum chowder. (18)	HEREFORDSHIRE BEEF (D) Dry aged beef fillet, seasonal vegetables, potato terrine, masala jus. (31)	

Mild & Calm

Medium & Zesty

Spicy Kick

SIDES

PAPAD - With homemade chutneys (V) (D)	2
DAL MAKHNI - 24 hour slow-cooked black lentils (V) (D)	7
PALAK PANEER - Cottage cheese, spinach, tomato, fenugreek (V) (D)	7
ACHARI GOBHI - Cauliflower, pickling spices, ginger & tomatoes (VE)	7
JEERA ALOO - Desiree potatoes, slow roasted chillies & crushed garlic (VE)	7
GHAR KI BHINDI - Stir fried okra, onion, tomato & cumin (VE)	7
DAL PAANCH RATAN - A slow-cooked blend of five lentils (VE)	7
MIXED RAITA - Tomato, cucumber & mint yoghurt, roasted cumin (D)	4

RICE AND BREAD

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

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
MASALA POTATO WEDGES	4

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
WWW.THEMAHALRESTAURANT.COM

(V) Vegetarian (VE) Vegan (G) Gluten (N) Nuts (D) Dairy