

# Malika

Indian Restaurant

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Some of our dishes contain traces of nuts, if you have any allergy concerns, please inform us at time of ordering. We will be pleased to help.

**V** Vegetarian

**VE** Vegan



















**GF** Gluten Free

**N** Contains Nuts

## STARTERS

DEWANE KHAS <sup>GF</sup>	20
<i>Selection of chicken tikka, duck seekh, salmon tikka &amp; lamb chops.</i>	
SABZI BAHAR <sup>V</sup>	15
<i>Assorted vegetarian delicacies of yoghurt kebab, paneer tikka, onion bhaazia &amp; aloo tikki.</i>	
BOMBAY BHEL <sup>VE</sup>	7
<i>A famous street food of rice puffs, crunchy sev, pomegranate &amp; fresh coriander served with a combination of chutney.</i>	
ALOO TIKKI <sup>V</sup>	7
<i>Street food of India, potato cake filled with peas, tamarind, mint &amp; yoghurt dressing.</i>	
ONION BHAZIA <sup>VE</sup>	7
<i>All-time favourite snack of sliced onions, potatoes &amp; combination of spices blended with gram flour and deep fried.</i>	
VEGETABLE SAMOSA <sup>GF</sup>	7
<i>Crispy pastry with potatoes, green peas, carrots, onions, channa dal, green chillis and spices.</i>	
LAMB SAMOSA <sup>GF</sup>	7
<i>Crispy pastry with mince lamb, onions, ginger, green chillis and spices.</i>	
CHILLI PANEER <sup>V</sup>	9
<i>Cubes of Indian cottage cheese in a spicy chilli garlic masala.</i>	
PANEER TIKKA <sup>GF V</sup>	9
<i>Indian cottage cheese marinated in spiced yoghurt &amp; grilled in the clay oven.</i>	
CHICKEN TIKKA <sup>GF</sup>	9
<i>Medium spiced boneless chicken roasted in the clay oven.</i>	
LAMB SEEKH KEBAB <sup>GF</sup>	10
<i>Rolls of spiced lamb mince, grilled in the tandoor.</i>	
TANDOORI CHICKEN <sup>GF</sup>	8
<i>On the bone spring chicken, marinated in spiced yoghurt &amp; grilled in the tandoor.</i>	
LAMB CHOPS <sup>GF</sup>	10
<i>Tender lamb cutlets marinated overnight in a combination of authentic indian spices and roasted.</i>	
BHARVA MUSHROOM <sup>V</sup>	8
<i>Flat mushrooms stuffed with medium spiced vegetables, coated with yoghurt marinade and oven baked.</i>	
SALMON TIKKA <sup>GF</sup>	10
<i>Tender salmon marinated and flavoured with dill leaves &amp; grilled.</i>	
TANDOORI PRAWNS <sup>GF</sup>	10
<i>Jumbo prawns, sprinkled with carom &amp; tumeric, grilled in the tandoor.</i>	

## CHICKEN MAIN COURSES

- CHICKEN TIKKA MASALA   13  
*Boneless chicken breast cooked in a mild creamy tomato and coconut gravy.*
- BUTTER CHICKEN   13  
*Chicken tikka simmered in a rich tomato gravy and fenugreek leaves.*
- CHICKEN KORMA   12  
*Boneless chicken cooked in a mildly spiced almond based gravy.*
- MURG SAAGWALA  13  
*Chicken breast cooked in fresh spinach and fenugreek leaves.*
- CHICKEN DHANSAK  13  
*Boneless chicken cooked in fresh yellow lentils and onion gravy.*
- CHICKEN CHETTINAD   13  
*Traditional spicy chicken curry from Southern India.*
- CHICKEN BHUNA  13  
*Chicken curry medium spiced, cooked in a thick onion gravy.*
- CHICKEN KARAH   13  
*Boneless chicken breasts, cooked in a medium spiced karahi masala.*
- CHICKEN MADRAS   13  
*Spicy boneless chicken with a touch of lime & paprika.*
- MURG JALFREZI   13  
*Strips of chicken with bell peppers & crushed chilli.*
- CHICKEN VINDALOO   13  
*Chicken pieces cooked in an authentic spicy Goan gravy.*
- CHICKEN BIRYANI  14  
*Chicken combined with saffron infused basmati rice, cooked dum style. Served with cucumber raita.*

## LAMB MAIN COURSES

LAMB KORMA  	14
<i>Boneless Lamb in mildy spiced almond based gravy.</i>	
HYDRABADI KEEMA CURRY 	14
<i>Lamb mince cooked in thick onion masala with a touch of mint.</i>	
LAMB ROGANJOSH 	14
<i>Boneless leg of lamb curry in aromatic combination of spices.</i>	
SAAG GOSHT 	14
<i>Tasty combination of spinach and lamb flavoured with fenugreek.</i>	
LAMB DHANSAK 	14
<i>Tender lamb leg pieces cooked in a daal and tangy onion sauce.</i>	
LAMB JALFREZI  	14
<i>Boneless lamb curry cooked with bell peppers &amp; crushed chillis.</i>	
LAMB MADRAS  	14
<i>Spicy lamb curry cooked in an onion masala gravy with lime and paprika.</i>	
LAMB VINDALOO  	14
<i>A spicy creation of lamb with tangy flavours from the Goan region.</i>	
LAMB KARAH  	14
<i>Lamb leg pieces cooked in a medium spiced gravy with capiscum and crushed chillies.</i>	
LAMB BHUNA 	14
<i>Medium spiced boneless lamb cooked lamb leg pieces cooked in a thick onion masala gravy.</i>	
LAMB BIRYANI 	15
<i>Spiced curd marinated lamb cooked with fragrant basmati rice. Served with cucumber raita.</i>	

## TANDOORI MAIN COURSES

CHICKEN SHASHLIK <sup>GF</sup>	15.00
<i>Medium spiced boneless chicken grilled in the Tandoori oven with capsicum and onions.</i>	
SALMON TIKKA <sup>GF</sup>	17.00
<i>Moist salmon marinated overnight and flavoured with dill leaves and grilled in the tandoor.</i>	
PANEER TIKKA <sup>GF V</sup>	13.00
<i>Indian cottage cheese marinated in spiced yoghurt and grilled.</i>	
TANDOORI PRAWNS <sup>GF</sup>	17.00
<i>Jumbo prawns sprinkled with carom ad tumeric and grilled.</i>	
LAMB SEEKH KEBAB <sup>GF</sup>	16.00
<i>Spicy lamb mince grilled in the tandoor.</i>	
LAMB CHOPS <sup>GF</sup>	17.00
<i>Tender lamb cutlets marinated overnight in a combination of authentic Indian spices and roasted.</i>	
CHOOZA TANDOORI <sup>GF</sup>	13.00
<i>On the bone chicken, marinated in a spiced yoghurt and cooked in the tandoor.</i>	

## SEAFOOD MAIN COURSES

MACHI CURRY <sup>GF</sup>	13.00
<i>Tilapia fish simmered in coastal based spices and coconut milk.</i>	
PALAK JHEENGA	16.00
<i>Jumbo prawns cooked with blended spinach, touch of cream and butter.</i>	
PRAWN CURRY <sup>GF</sup>	15.00
<i>Black tiger prawns simmered in a crushed black pepper sauce.</i>	
PRAWN BIRYANI <sup>GF</sup>	18.00
<i>Juicy prawns cooked with aromatic basmati rice and served with cucumber raita.</i>	

### RICE DISHES

PLAIN RICE	3
PILAU RICE	4
MUSHROOM RICE	5
GARLIC RICE	4
KEEMA RICE	5
EGG FRIED RICE	5
SPECIAL FRIED RICE	5

### INDIAN NAAN BREAD

PLAIN NAAN	3
GARLIC NAAN	4
CHILLI NAAN	4
PESHWARI NAAN	4
CHEESE NAAN	4
KEEMA NAAN	5
TANDOORI ROTI	3

## VEGETARIAN MAIN COURSES

BOMBAY ALOO  	8
<i>Baby potatoes tossed in cumin seeds &amp; coriander masala.</i>	
DAL BALUCHI  	9
<i>Wholesome black lentils slow cooked, finished with butter &amp; cream.</i>	
GOBI BHAJI  	9
<i>Cauliflower florets cooked in a dry onion masala.</i>	
ALOO GOBI  	9
<i>Cauliflower florets combined with baby potatoes &amp; ginger dumpukht style.</i>	
VEGETABLE JALFREZI  	10
<i>Selection of seasonal vegetables with bell peppers and crushed chilli combined with authentic spices.</i>	
BHINDI MASALA  	10
<i>Fresh okra tossed in onions &amp; tomato masala.</i>	
TARKA DAL  	8
<i>Mung &amp; masoor lentils slow cooked and tempered in ginger and garlic.</i>	
SAAG ALOO  	10
<i>Baby potatoes cooked with fresh spinach and fenugreek.</i>	
PANEER MAKHANI  	11
<i>Indian cottage cheese simmered in a rich fenugreek flavoured tomato gravy.</i>	
BAIGAN BHARTA  	10
<i>Smoked aubergine mash with green peas &amp; tempering of cumin seeds &amp; tumeric.</i>	
HALLOUMI & PANEER  	11
<i>Unique combination of paneer &amp; halloumi cheese cooked in a special Lababdar gravy.</i>	
CHANNA MASALA  	9
<i>Nutritional chickpeas cooked in a popular northern Indian style.</i>	
PANEER SAAGWALA  	11
<i>Cubes of paneer with blended spinach, touch of butter &amp; cream.</i>	
VEGETABLE BIRYANI  	14
<i>Seasonal vegetables with selection of spices &amp; basmati rice. Served with cucumber raita.</i>	

## ACCOMPANIMENTS

PAPADUM - Thin, crisp round flatbread, deep fried	£1.00
MASALA PAPADUM - Crispy and spicy round flatbread baked in the clay oven	£1.00
CHUTNEY TRAY - Mixed pickle chutney, mango chutney, onion salad & mint sauce	£3.00
RAITA - Traditional natural yoghurt served plain with cucumber or onion	£4.00
CHIPS	£4.00

*Please note we use genetically modified oil in our cooking.  
A 10% discretionary service charge will be added to your bill.*

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