

# MALA LUNCH

2 courses £16.95 / 3 courses £19.95

## STARTERS

### MULLIGATAWNY SOUP **v**

A velvety medium spiced cream of lentil soup with a hint of coconut

### WARM TANDOORI CHICKEN SALAD

Warm tender torn tandoori chicken, served on a bed of lettuce, sweet red onions & olives, drizzled with a tangy cocktail salad dressing.

### WARM TANDOORI PANEER SALAD **V**

Warm diced tandoori paneer steak, served on a bed of lettuce, sweet red onions & olives, drizzled with a tangy cocktail salad dressing.

### TANDOORI CLAY OVEN MINI MIX

Chicken tikka & Lamb seekh kebab, barbecued in the clay oven.  
Served with a mint & coriander dip and salad

### PRAWN POORI

Spicy & Tangy curried prawns  
served on a deep fried, flaky Indian tortilla

### AMRITSARI COD'N'CHIPs

Juliennes of cod fillets in golden crispy spicy batter,  
Accompanied with a couple of spiced thick cut potato chips  
Served with a lightly spiced tartar sauce

### HIMALAYAN ALOO TIKKI **V**

Pan grilled seasoned mashed pea & potato cakes with a cheese melt center.  
Served with a chickpea yogurt salsa

### SAMOSA

(Choose between **Veg** or **Lamb Keema**)

Two deep fried crispy triangle pastry parcels stuffed with your choice of seasoned vegetables or seasoned lamb mince and peas. Served with coriander chutney.

(Some dishes may contain nuts or traces of nuts)

## **MAIN**

### **LAMB CHOP MASALADHARI**

Succulent prime cuts of lamb chops cooked with garlic, ginger, onions, chopped green chilies & various herbs & spices, in a tomato based curry sauce.

### **MAZRANI MURG**

Skewered tender chicken cubes marinated in authentic tandoori herbs and spices slowly cooked in a clay oven finished with a medium spiced curry sauce

### **LAHSOONI MACHEE TIKKA**

Fresh Cod fillets marinated in tandoori spices, slowly baked in a clay oven then finished in a piping hot salamander grill, with a pouring of mazrani curry sauce

### **TANDOORI PANEER TIKKA V**

Cottage cheese steaks marinated in tandoori spices barbecued with onions & capsicum in the clay oven with a mazrani curry sauce

### **KARAHI CHANNA POORI V**

Chickpeas sizzled in a wrought iron wok with tomatoes, garlic, ginger, onions, chopped green chilies & various herbs & spices. Served on a flaky Indian tortilla ....(Not served with pilau rice and seasoned vegetables)

**ALL OF THE ABOVE SERVED WITH PILAU RICE AND  
SEASONED SAUTEED VEGETABLES**

## **DESSERT**

### **GULAB JAMUN**

Warm sweet traditional Indian style donut served with real Swiss vanilla ice cream

### **KHEER**

Sweet traditional Indian rice pudding laced with crushed pistachio. Served hot or cold

### **SORBET**

Chilled refreshing real passion fruit sorbet

### **KULFI**

Traditional Indian ice cream.  
Choice of Mango, Pistachio, Almond & Malai (condensed milk)

**SET MENUS ARE PER PERSON ONLY**  
**(Some dishes may contain nuts or traces of nuts)**

## THE MALA LUNCH THALI

*The Traditional Indian Tapas*

**NON-VEG THALI.** £11.50

(A HEARTY SELECTION OF NON VEG & VEG CURRIES)

Karahi Chicken, Lamb Rogan Josh, Saag, Aloo & Tarka Dal

**SEAFOOD THALI.** £12.50

(A FINE SELECTION OF SEAFOOD & VEG CURRIES)

Cod Mappas, Prawn Bhuna, Saag Aloo & Tarka Dal

**VEGETARIAN THALI. V** £10.50

(A MOUTH WATERING SELECTION OF VEGETARIAN CURRIES)

Paneer Makhani, Punjabi Bindi, Bombay Aloo & Dal Makhani

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ALL THALIES ARE SERVED WITH PILAU RICE,  
NAAN BREAD, RAITHA & SALAD

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THALIES ARE PER PERSON ONLY  
AND NOT PART OF THE LUNCH SET MENU

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## TANDOORI KEBAB WRAP

A choice of filling wrapped in a tandoori naan bread with salad and yogurt mint chutney

**CHICKEN TIKKA WRAP** £9.50

Succulent chicken breast cubes marinated in yogurt & tandoori spices and barbecued in the clay oven

**LAMB SEEKH WRAP** £9.50

Minced lamb kebabs seasoned with chopped onions, green chilies, ginger, and roasted ground coriander and barbecued in the clay oven

**PANEER TIKKA WRAP V** £8.95

Cottage cheese steaks, marinated in tandoori spices and barbecued in the clay oven

(Some dishes may contain nuts or traces of nuts)

