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## OPENING TIMING

Mon - Fri: 4pm - 10:00pm

Sat: 1pm - 10:30pm

Sun: 1pm - 9.30pm

### Starters - Vegetarian

|  |              |
|--|--------------|
| <b>Papadum Basket with Chutney Tray</b> <b>D</b>   | <b>£4.25</b> |
| <b>Vegetable Pizza Samosa</b> <b>G</b>   | <b>£5.50</b> |
| Fried pastry with savoury feeling of pizza flavoured   |              |
| <b>Samosa Chat</b> <b>D G</b>  | <b>£5.95</b> |
| Indian's favourite chat served with sweet yoghurt, tamarind sauce, mint chutney & sev  |              |
| <b>Papdi Chat</b> <b>D G</b>   | <b>£5.95</b> |
| Crisp Pastry, potato cubes, onion, chickpeas topped with tamarind sauce, sweet yoghurt & sev   |              |
| <b>Aloo Tikki Chat</b> <b>D G</b>  | <b>£5.95</b> |
| Pan Seared potato fritters with yoghurt mint & tamarind sauce  |              |
| <b>Pani Puri Shots</b> <i>Can be Vegan</i> <b>D G</b>  | <b>£5.95</b> |
| Crispy Fried puffed with potato, chickpeas, tamarind, mint sauce & cumin cooler  |              |
| <b>Kurkure Onion Bhaji</b> <i>Can be Vegan</i> <b>G</b>  | <b>£5.50</b> |
| Mixture of Onion & Herbs gently fried & served with mint & tamarind chutney  |              |
| <b>Cashew Nuts Roll</b> <b>N S</b>   | <b>£5.95</b> |
| Cashew Nuts, Coconut and spices stuffed in mashed potato served with salad and dips  |              |
| <b>Vegetable Momo</b> <b>D G S S</b>   | <b>£6.95</b> |
| The most popular & favourite dish from Nepal steamed dumplings stuffed with gently spiced finely chopped of vegetable & soya served with homemade tomato chutney             |              |
| <b>Vegetable Manchurian</b> <i>Can be Vegan</i> <b>G S C</b>   | <b>£7.25</b> |
| Finely chopped crisp fried vegetable balls tossed with Indo Chinese sauce  |              |
| <b>Chilli Momo</b> <b>G S C</b>  | <b>£7.75</b> |
| The most popular & favourite dish from Nepal steamed dumplings stuffed with gently spiced finely chopped of vegetable & soya tossed with Onion, Pepper in Indo Chinese Sauce |              |
| <b>Chilli Paneer</b> <b>D G S C</b>  | <b>£7.75</b> |
| Cubes of Indian Cottage Cheese tossed with onion, peppers & Indo Chinese sauce   |              |
| <b>Soya Chilli</b> <b>D G S C</b>  | <b>£7.95</b> |
| Chunk of Soya tossed with onion, peppers & Indo Chinese sauce  |              |
| <b>Paneer Shashlik</b> <b>D</b>  | <b>£7.95</b> |
| Indian Cottage cheese & mixed peeper and Onion marinated with yoghurt & Spices, cooked in charcoal oven  |              |
| <b>Soya Tikka Shashlik</b> <b>D</b>  | <b>£7.95</b> |
| Chunks of Soya, mixed pepper & Onion marinated with Indian herbs and spices, cooked in charcoal oven   |              |

### Vegetarian Mains

|  |              |
|--|--------------|
| <b>Panjabi Dal Tarka</b> <i>Can be Vegan</i> <b>D</b>  | <b>£9.50</b> |
| Yellow lentils tempered with garlic cumin and Kashmiri chilli  |              |
| <b>Dal Makhni</b> <b>D</b>   | <b>£9.50</b> |
| Black lentil & kidney beans simmered overnight in the tandoor cooked in delicious butter creamy sauce & aromatic Indian spices |              |
| <b>Chana Masala</b> <i>Can be Vegan</i>  | <b>£9.50</b> |
| Punjabi style homemade chickpeas cooked onion, tomato & spices   |              |
| <b>Jeera Wala Bombay Aloo</b>  | <b>£9.50</b> |
| Baby potatoes cooked with Onion Tomato and curry leaf  |              |
| <b>Seasonal Mix Vegetable</b> <b>D</b>   | <b>£9.50</b> |
| A tasty combination of vegetables cooked with onions, tomato and a hist of spices  |              |
| <b>Bhindi Do Pyaza</b>   | <b>£9.95</b> |
| Fresh Okra cooked with Onion, Tomato & Chef Special recipe,  |              |
| <b>Saag Aloo</b> <i>Can be Vegan</i>   | <b>£9.50</b> |
| Potatao cubes cooked with fresh spinach  |              |
| <b>Malai Kofta</b> <b>D G N</b>  | <b>£9.95</b> |
| Com & Cottage cheese dumpling cooked in rich cashew & tomato sauce   |              |
| <b>Shahi Paneer</b> <b>D N</b>   | <b>£9.95</b> |
| Cottage Cheese cooked in creamy tomato based sauce   |              |
| <b>Paneer Tikka Masala</b> <b>D N</b>  | <b>£9.95</b> |
| Marinated Cottage cheese cooked in onion & tomato gravy  |              |
| <b>Methi Paneer</b> <b>D</b>   | <b>£9.95</b> |
| Fresh Fenugreek leaves & cottage cheese cooked in Chef Special sauce   |              |
| <b>Palak Paneer</b> <b>D</b>   | <b>£9.95</b> |
| Indian cottage cheese cooked with fresh spinach cooked in aromatic sauce   |              |
| <b>Paneer Karahi</b> <b>D</b>  | <b>£9.95</b> |
| Homemade cottage cheese cooked with onion and pepper based Karahi Sauce  |              |
| <b>Soya Jalfrazi</b> <b>S</b>  | <b>£9.95</b> |
| Soya chunks cooked with onion, mixed peppers & cooked in Chef's special spices   |              |
| <b>Soya Karahi</b> <b>D S</b>  | <b>£9.95</b> |
| Soya chunk cooked with onion and pepper based karahi sauce   |              |
| <b>Veg Butter Chicken</b> <b>D N S</b>   | <b>£9.95</b> |
| Old Delhi Style Grilled Soya chunks cooked in rich tomato creamy sauce   |              |

### Britain's Favourite Dishes

| CHICKEN  | LAMB          | KING PRAWN    |
|--|---------------|---------------|
| <b>£12.75</b>  | <b>£13.75</b> | <b>£14.75</b> |
| <b>CURRY</b> the classic Indian curry made with fresh spices & herbs     |               |               |
| <b>BALTI</b> very popular curry base, made with peppers & onion          |               |               |
| <b>BHUNA</b> a dry sauce with Indian herbs & tomatoes                    |               |               |
| <b>JALFREZI</b> a classic slightly fiery Indian curry with pepper        |               |               |
| <b>TIKKA MASALA</b> <b>D N</b> a creamy sauce made of cashewnut tomato   |               |               |
| <b>KORMA</b> <b>D N</b> a creamy sauce with coconut                      |               |               |
| <b>MADRAS</b> a hot sauce made with Indian chillies                      |               |               |
| <b>SAAG</b> blended spinach cooked with onion,, garlic & herbs           |               |               |
| <b>PATIA</b> a sweet and sour sauce                                      |               |               |
| <b>KADHAI</b> a thick sauce infused with whole spices                    |               |               |
| <b>NAGA</b> Special Naga Chilli Sauce cooked with onion, garlic & spices |               |               |

### Starters - Non - Vegetarian

|  |               |
|--|---------------|
| <b>Chicken Tikka</b> <b>D</b>  | <b>£6.95</b>  |
| Chicken breast cubes marinate in yoghurt & spices cooked in tandoor  |               |
| <b>Chicken Wings</b> <b>D</b>  | <b>£6.50</b>  |
| Coked in grill, marinated with yogurt & Indian style herbs   |               |
| <b>Hara Bhara Chicken Tikka</b> <b>D</b>   | <b>£6.95</b>  |
| Pieces of Chicken breast marinate in mint & coriander  |               |
| <b>Lamb Seekh Kebab</b> <b>D</b>   | <b>£7.50</b>  |
| Lamb minced cooked in tandoor with unique recipe   |               |
| <b>Lamb Chops</b> <b>D M</b>   | <b>£7.95</b>  |
| Chargrilled tendered baby lamb chops marinate with yoghurt & special spices  |               |
| <b>Himalaya Lamb Tikka</b> <b>D</b>  | <b>£8.50</b>  |
| Lamb cubes marinated overnight in traditional Nepalese spices & cooked in tandoor  |               |
| <b>Chicken Momo</b> <b>D G S</b>   | <b>£7.50</b>  |
| The most popular & favourite dish from Nepal steamed dumplings stuffed with gently spiced  |               |
| <b>Amritsari Fish Pakora</b> <b>G F</b>  | <b>£8.95</b>  |
| Punjabi style fried cod fish with special chef's seasoning   |               |
| <b>Chilli Chicken</b> <b>G C S F</b>   | <b>£7.75</b>  |
| Crispy diced Chicken, onion & pepper tossed in Indo Chinese sauce  |               |
| <b>Chicken Manchurian</b> <b>G C S F</b>   | <b>£7.75</b>  |
| Crispy Chicken dumplings tossed in Schezwan sauce  |               |
| <b>Chilli Chicken Momo</b> <b>D M S</b>  | <b>£7.95</b>  |
| The most popular & favourite dish from Nepal steamed Chicken mince stuffed dumplings tossed with Onion, Pepper in Indo Chinese Sauce |               |
| <b>Chilli Fish</b> <b>D G C S F</b>  | <b>£7.95</b>  |
| Crispy Fish, onion & pepper tossed in Indo Chinese Sauce   |               |
| <b>Chicken Lollipop</b> <b>D G F S C</b>   | <b>£7.95</b>  |
| Chicken Niblets fried in crispy batter & tossed with Indo-Chinese sauce  |               |
| <b>Prawn Chilli</b> <b>G C S F M</b>   | <b>£8.95</b>  |
| Coated King prawn, onion & pepper tossed in Indo Chinese sauce   |               |
| <b>Himalaya Salmon Tikka</b> <b>D F</b>  | <b>£9.50</b>  |
| Scottish Salmon marinate with yoghurt & spices cooked in tandoor   |               |
| <b>Grilled King Prawn</b> <b>D</b>   | <b>£11.50</b> |
| King prawn marinate with yoghurt & spices cooked in tandoor  |               |

### Kids Menu

|   |              |
|---|--------------|
| <b>Veg Chocolate Samosa</b> <b>G</b>  | <b>£5.50</b> |
| <b>Chicken Nuggets &amp; Chips</b>  | <b>£5.50</b> |
| <b>Fish Finger &amp; Chips</b> <b>F G</b>                                   | <b>£5.50</b> |
| <b>Scampi &amp; Chips</b> <b>G M</b>  | <b>£5.50</b> |
| <b>Chicken Tikka with Chips</b> <b>D</b>                                    | <b>£7.95</b> |
| <b>Veg Butter Chicken</b> <b>S</b> OR <b>Paneer Tikka Masala</b> <b>D N</b> | <b>£8.50</b> |
| <i>Choice of Rice or Chips</i>  |              |
| <b>Butter Chicken OR Chicken Tikka Masala</b> <b>D N</b>                    | <b>£8.50</b> |
| <i>Choice of Rice or Chips</i>  |              |

### Sundries

|   |              |
|---|--------------|
| <b>Fresh Garden Salad</b>                     | <b>£4.25</b> |
| <b>Cucumber OR Pomegranate Raita</b> <b>D</b> | <b>£3.75</b> |
| <b>Plain Chips</b>                            | <b>£2.95</b> |
| <b>Masala Chips</b>                           | <b>£3.95</b> |
| <b>Garlic Chilli Chips</b> <b>S G</b>         | <b>£4.95</b> |

### Noodles

|   |               |
|---|---------------|
| <b>Vegetable Noodles</b> <b>G S C</b>   | <b>£8.95</b>  |
| <b>Chicken Noodles</b> <b>G S C</b>     | <b>£9.95</b>  |
| <b>King Prawn Noodle</b> <b>G S C M</b> | <b>£10.95</b> |

If any of your choice is not listed on our menu, please ask if possible our chefs will be happy to prepare on your request

**Allergies**  
Some dishes may contain allergens. Please follow the guide below

**G** Gluten **M** Mustard **F** Fish **E** Eggs  
**N** Nuts **D** Milk **P** Peanuts **C** Crustaceans  
**C** Celery **S** Sesame **SS** Sulphur Dioxide / Sulphites  
**L** Lupin **S** Soya **M** Molluscs

If you have food allergy or a special dietary requirement, please inform a member of our staff before you place your order

### Malai's Signature Dishes

|   |               |
|---|---------------|
| <b>Butter Chicken</b> <b>D N</b>  | <b>£13.95</b> |
| Old Delhi Style Grilled boneless pieces of Chicken slices cooked in rich tomato creamy sauce                    |               |
| <b>Methi Murgh</b> <b>D</b>   | <b>£13.95</b> |
| Diced chicken breast cooked with fresh fenugreek leaves onion & tomato based sauce                              |               |
| <b>Himalaya Chilli Garlic Chicken</b> <b>D M</b>  | <b>£13.95</b> |
| Tendered chicken breast cooked in Himalayan spices, curry leaves coconut milk, garlic & Chilli                  |               |
| <b>Malai's Chicken</b> <b>D</b>   | <b>£13.95</b> |
| Tendered Chicken breast cooked in tomato and creamy sauce and Malai's unique recipe                             |               |
| <b>Gurkha Chicken Curry on the Bone</b>   | <b>£13.95</b> |
| Baby Chicken on the bone cooked in tomato, onion, & Malai's unique recipe                                       |               |
| <b>Nawabi Lamb Roghan Josh</b> <b>D</b>   | <b>£14.95</b> |
| A classic Britain favourite boneless lamb curry cooked in tomato & brown onion sauce                            |               |
| <b>Lamb Keema Peas</b>  | <b>£14.95</b> |
| Lamb mince & peas cooked in tomato, onion & Indian Spices   |               |
| <b>Gurkha Goat Curry on the Bone</b>  | <b>£14.95</b> |
| Baby Goat on the bone cooked in tomato, onion, & Malai's unique recipe  |               |
| <b>Goan Fish Curry</b> <b>D M F</b>   | <b>£15.50</b> |
| Goan's famous Cod fish cooked in a spicy paste of chilli & coconut with the tang of fruity tamarind and onions. |               |
| <b>Panjim King Prawn</b> <b>D M</b>   | <b>£15.50</b> |
| Panjim style coconut based King prawn curry with mildly flavoured & south Indian spices                         |               |
| <b>Malai's Lamb Shank</b>   | <b>£18.95</b> |
| Tendered Baby lamb shank cooked in Chef's signature recipe  |               |

### Malai's Platter

|   |               |
|---|---------------|
| <b>Mix Grill Sizzler</b> <b>D</b>   | <b>£26.95</b> |
| A Mixture of Chicken Tikka, Seekh Kebab, Hara Bhara Chicken Tikka, Lamb Chops, Chicken Wings  |               |
| <b>Special Vegetarian Platter</b> <b>D G N S</b>  | <b>£20.95</b> |
| A Combination Of Paneer Tikka, Soya Tikka, Vegetable PizzaSamosa, Hara Bhara Kebab & Cashew Nut Roll.                                   |               |
| <b>Malai's Special Mix Grill Sizzler</b> <b>D S C M</b>   | <b>£29.95</b> |
| A Delicious mixture of Chicken Tikka, Himalaya Lamb Tikka, Lamb Chops Seekh Kebab, Hara Bhara Chicken Tikka, Chicken Wings & King Prawn |               |

### Basmati Rice

|                                  |              |
|----------------------------------|--------------|
| <b>Steamed Rice</b>              | <b>£3.50</b> |
| <b>Jeera Rice</b>                | <b>£3.95</b> |
| <b>Pilau Rice</b>                | <b>£3.95</b> |
| <b>Egg Fried Rice</b> <b>E S</b> | <b>£3.95</b> |
| <b>Mushroom Pilau Rice</b>       | <b>£3.95</b> |
| <b>Garlic Chilli Fried Rice</b>  | <b>£4.25</b> |
| <b>Keema Rice</b>                | <b>£4.75</b> |

### Malai's Hyderabad Dum Biryani

|   |               |
|---|---------------|
| Aromatic Basmati rice cooked in Hyderabad style & Served with cucumber raita or curry sauce |               |
| <b>Mix Vegetables</b> <b>D</b>  | <b>£10.95</b> |
| <b>Chicken</b> <b>D</b>   | <b>£14.95</b> |
| <b>Lamb</b> <b>D</b>  | <b>£15.95</b> |
| <b>King Prawn</b> <b>D M</b>  | <b>£16.95</b> |

### Naan Breads

|   |              |
|---|--------------|
| <b>Tandoori Roti</b> <i>can be vegan</i> <b>D G</b> | <b>£2.50</b> |
| <b>Plain Naan</b> <b>D G</b>                        | <b>£2.95</b> |
| <b>Butter Naan</b> <b>D G</b>                       | <b>£3.50</b> |
| <b>Chilli Naan</b> <b>D G</b>                       | <b>£3.95</b> |
| <b>Garlic &amp; Corriander Naan</b> <b>D G</b>      | <b>£3.95</b> |
| <b>Garlic Chilli Naan</b> <b>D G</b>                | <b>£3.95</b> |
| <b>Cheese Naan</b> <b>D G</b>                       | <b>£3.95</b> |
| <b>Cheese Garlic Naan</b> <b>D G</b>                | <b>£3.95</b> |
| <b>Cheese Chilli Naan</b> <b>D G</b>                | <b>£4.25</b> |
| <b>Peshwari Naan</b> <b>N D G</b>                   | <b>£4.25</b> |
| <b>Keema Naan</b> <b>D G</b>                        | <b>£4.25</b> |
| <b>Keema Cheese Naan</b> <b>D G</b>                 | <b>£4.25</b> |
| <b>Keema Garlic Naan</b> <b>D G</b>                 | <b>£4.25</b> |
| <b>Laacha Paratha</b> <b>D G</b>                    | <b>£4.50</b> |