

Vegetarian (main course)

SABZI SHASHLIK D M V £12	SABZI KORAI M V £11
Spiced vegetables roasted in a clay oven, glazed with cheese.	Seasonal fresh vegetables cooked with shallots, capsicum and tomato in a light medium blend of spice.
PONIR SHASHLIK D M V £12	VEGETARIAN GREEN CURRY V £12
Cubes of vegetarian cheese grilled in the Tandoor.	Mixed vegetables cooked with aromatic ground spices and coconut milk.
SABZI MASSALA D M V A £11	SABZI BIRIANY D M V A £14
Seasonal Bangladeshi and continental vegetables cooked in massala sauce and almond flour.	Stir fried spiced vegetables with basmati rice, fresh herbs, spices and almond flour, served with curried vegetables.
SABZI REZALLA D M V £12	
Stir fried mixed vegetables cooked in tangy lemon sauce and fresh chilli.	

Vegetable Side Dishes

NIRA MISH D M V £7	BEGUN BIRAN V £7.5
Mixed vegetables.	Strips of Bangladeshi aubergines cooked with light spices and herbs.
BINDI M V £7.5	SAG PONIR D V £7.5
Ladies fingers.	Spinach and homemade cheese cooked in a mild creamy blend.
SAG BHAJEE D M V £7	CHANNA MASSALA V £7
Spinach.	Tender chick peas cooked in medium spices and herbs.
TARKA DALL D M V £7	SAG ALOO D V £7
Lentils.	Spinach and seasonal potato wedges cooked with subtle spices and herbs.
SAG AND MUSHROOMS D M V £7.5	SESAME COURGETTES V £7.5
MUSHROOM BHAJEE V £7	Thin slices of fresh courgettes cooked with shallots, pepper, sesame seeds and spices.
CAULIFLOWER BHAJEE V £7	MATTAR PONIR D V £7.5
ALOO GOBI V £7	Cheese and peas
Potatoes and cauliflower.	
BOMBAY ALOO V £7	
Potatoes.	

VEGETARIAN BANQUET

£26 per person (minimum of two)

APPETISER

Pakora / Samosa / Chana Chat / Stuffed Chillies

MAIN COURSES

Vegetable Green Curry	Tarka Dall
Sabzi Massala	Rice
Sabzi Rezalla	Naan
Sag and Mushrooms	

For banquet dishes allergen information please ask staff

Rice and Accompaniments

GARLIC CHICKEN RICE D M A £7	BOILED RICE (steamed) V £3.5
Marinated, diced chicken cooked with basmati rice.	
KEEMA RICE D A £8	PULAO RICE D V £3.5
Mince Lamb cooked with Basmati rice.	Delicately spiced with delicious aromas.
SPECIAL RICE D V A £6	PAPADOM V £1
Basmati rice with egg ribbons, peas, shallots and herbs.	SPICED PAPADOM V £1
MUSHROOM RICE D V A £6	CHUTNEY SELECTION (per tub) D V £1
Basmati rice with mushrooms and herbs.	
COCONUT RICE D V £6	
Basmati rice with coconut flour, sweet.	

Breads

KEEMA NAAN D M G £5	ALOO PARATA D V G £4
Stuffed with minced lamb.	Stuffed with potato.
GARLIC NAAN D V G £3.5	PARATA D V G £3.5
With crushed garlic and pure ghee.	
CHEESE NAAN D V G £4	PUREE V G £3
	Deep fried crunchy thin bread.
PLAIN NAAN D V G £3.5	CHAPATI V G £3
PESHWARI NAAN D V G N £3.5	RAITHA D V £4
Stuffed with a sweet paste of crushed nuts.	Homemade natural yogurt with chopped onion and cucumber.

TRADITIONAL DISHES

CHICKEN £11.5 LAMB £13 KING PRAWN £17.5

MADRAS / VINDALOO / DANSAK /
KORMA / DOPIAZA / ROGAN / PATHIA / BHUNA

For traditional dishes allergen information please ask staff

For ONLINE orders, please visit www.maliks.co.uk

ALLERGY ADVICE: OUR DISHES ARE PREPARED IN AREAS WHERE ALERGENIC INGREDIENTS ARE PRESENT. WE CANNOT GUARANTEE THAT DISHES ARE 100% FREE OF THESE INGREDIENTS. SOME DISHES MAY CONTAIN TRACES OF NUTS, WHEAT, GLUTEN OR OTHER ALLERGEN INGREDIENTS.

PLEASE ASK OUR STAFF BEFORE PLACING YOUR ORDER

D Dairy Products G Contains Gluten M Mustard A Almond Flour
S Seafood N Contains Nuts V Vegetarian E Egg

TAKE AWAY MENU



MALIK'S

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Tel: 01628 532914 | 01628 520085

www.maliks.co.uk

Appetisers

MALIK'S SPECIALS D G S M	
per person (minimum of two)	£11
A selection of starters consisting of Pancake Kebab, Aloo Chaat, King Prawn Suka, Marrechi Ponir and Nazakat.	
KING PRAWN PUREE (spicy) G S	£11
JHINGHA GARLIC D S M	£12
Skewered king prawns grilled in the Tandoor with garlic and herbs.	
TANDOORI KING PRAWNS D S M	£12
King prawns marinated in spices and cooked on a skewer over charcoal.	
KING PRAWNS BUTTERFLY G S E	£11
NAZAKAT D M	£7
Delicately spiced succulent chicken skewered and grilled in the Tandoor.	
SHEEK KABAB D	£7
Mince lamb pungently spiced, medium hot and grilled over charcoal.	
MARRECHI PONIR D G V	£7
Fresh whole chilli stuffed with mild cheese, covered in breadcrumbs and deep fried.	
HAASH POURA D M	£8
Duck breast marinated and grilled over charcoal.	

Any dishes not listed can be cooked to order

BANQUETS	
SUPER BANQUET £30 per person (minimum of four)	SPECIAL BANQUET £30 (PER PERSON) (minimum of two)
APPETISER Maliks specials	APPETISER Anikas Mix
MAIN COURSES Chicken Tikka Massala Chicken Rezala Halim Seafood Bhuna	MAIN COURSES Green Chicken Curry Lamb Korai King Prawn Jalfraizi
ACCOMPANIED BY: Mushroom Sag Mattar Ponir Pulao Rice Chana Sag Rice Plain Naan Peshwari Naan	ACCOMPANIED BY: Chana Sag Pulao Rice Plain Naan <i>For banquet dishes allergen information please ask staff</i>

Poultry

MURGH TIKKA MASSALA D M A	£13
Breast of chicken marinated in mild spices, grilled, then cooked in massala sauce.	
MURGH KORAI M	£11.5
Spring chicken cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.	
HAASH SHUGANDA S	£15
Breast of duckling with onion, ginger and garlic, cooked in a creamy coconut milk with light ground spice, garam massala.	
ANNANS HAASH S	£15
Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple.	
MURGHI MASSALAM M	£13
Spring chicken cooked with medium spice, fresh herbs and minced lamb.	
GREEN CHICKEN CURRY M S	£13
A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.	
MURGH BIRIANY D M A	£15
Chicken cooked with basmati rice, fresh herbs and spices, served with curried vegetables.	
NAGA CHICKEN (hot) M	£13
Chicken cooked in hot naga pickle sauce.	

Meat

LAMB HALIM D M	£13
Lamb cooked in lentils, fried ginger and garlic.	
LAMB BIRIYANI D M A	£17
Lamb cooked with basmati rice, fresh herbs and spices, served with curried vegetables.	
TETUL LAMB (medium) M	£13
With tamarind.	
LAMB PASANDA (mild) D A	£13
Lamb cooked in almond sauce, cream.	
KORAI LAMB (medium) M	£13
Tender lamb cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.	
SIKANDARI LAMB M	£17
Lamb cooked with the Chef's own secret recipe, marinated for 48 hours and roasted in the oven.	
METHI SAG GOSTH D M	£13
Lamb with spinach, fenugreek and herbs.	
LAMB JALFRAIZI (hot) M	£13
Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.	

Sea Food

STUFFED CALAMARI S M	£17.5
Calamari stuffed with herbed minced prawns and chicken, cooked in a tasty mild sauce and almond flour.	
SEAFOOD BHUNA S D A	£17.5
An infusion of scallops, squid, red mullet and king prawns cooked in our Chef's speciality stock, a blend of medium 'Bhuna' spices and herbs.	
RED MULLET BIRAAAN S	£17.5
Fresh red mullet, marinated with light spices and delicate herbs, pan-fried with cayenne pepper and onion.	
MASSALA MONK FISH S D M A	£18
Grilled and cooked in massala sauce.	
KING PRAWN JALFRAIZI S M	£17.5
King prawns cooked in hot spices with onions, pepper, shallots, fresh herbs, green chilli and coriander.	
KING PRAWN MOGLAI S D M N A	£17.5
Grilled king prawns cooked in medium spices with cashew nuts.	
GOAN FISH CURRY S D	£18
Tandoori monkfish cooked in coconut milk.	
CHINGRI JOHL S	£17.5
King prawns cooked in a medium sauce, delicately flavoured with oriental herbs and spices.	
KING PRAWN BIRIANY S D A	£19
King prawns cooked with basmati rice, served with curried vegetables.	
KING PRAWN TANDOORI MASSALA	£17.5
King prawns marinated in mild spices, grilled, then cooked in a special massala sauce.	
KING PRAWN ACHARI (mild) S D M N A	£17.5
King prawns cooked in a homemade chutney with cashew nuts.	
MAS KORAI S M	£18
Grilled Monkfish cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs	
CHILLI MONKFISH S M	£18
Grilled Monkfish cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander	

Tandoori

TANDOORI LAMB CHOPS D M	£20
Selected pieces of chicken, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor.	
TANDOORI MIXED GRILL D M	£17
Consisting of Lamb Tikka, Chicken Tikka, Sheek Kebab and Tandoori Chicken.	
TANDOORI MURGH D M	£11.5
Spring chicken marinated in herbs and grilled over charcoal (on the bone).	
NAZAKAT D M	£12
Delicately spiced succulent chicken skewered and grilled in the Tandoor.	
CHICKEN TIKKA D M	£11.5
Chicken marinated in homemade paste, skewered and grilled over charcoal.	
LAMB TIKKA D M	£13
Lamb marinated in homemade paste, skewered and grilled over charcoal.	
HAASH SHASHLIK D M	£15
Duck breast cooked with tomato, onions and capsicum.	
MURGH SHASHLIK D M	£11.5
Selected pieces of chicken, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor.	
LAMB SHASHLIK D M	£13
Selected pieces of lamb, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor.	
TANDOORI KING PRAWNS D M S	£17.5
King prawns marinated in special sauce, skewered and flamed.	
KING PRAWN SHASHLIK D M S	£17.5
King prawns delicately spiced and skewered with capsicum, tomato, onions and garnished with fresh coriander.	
TANDOORI MONK FISH D M S	£18
Monkfish marinated in medium spices, cooked in the Tandoor.	

TRY OUR EXCLUSIVE SUNDAY BUFFET

As much as you can eat, served from 12 noon to 2.30pm £25 Adult £20 Child