



exclusiveIndiandiningmenu  
mahmaan

# mahmaan starters

## NON VEGETARIAN

Served with salad & mint sauce

Chicken / Lamb Tikka	£3.85
Chicken Chat	£3.85
Tandoori Chicken	£3.85
Chicken Pakora	£3.85
Kasturi Chicken	£3.95
Sheek Kebab	£3.85
Reshmi Kebab	£3.95
Mix Kebab	£4.25
Hot Meat Puri	£4.25
Meat Samosa	£3.50
Crispy Chicken	£4.25
Chef's Special Starter (per person)	£3.75

## VEGETARIAN

Served with salad & mint sauce

Onion Bhaji	£2.95
Vegetable Samosa	£3.10
Aloo Chat	£3.50
Chana Puri	£3.95
Garlic Mushroom Puri	£3.95
Chilli Paneer	£3.75
Vegetable Pakora	£3.25
Paneer Shaslick	£3.75
Dall Soup	£3.25
Spring Rolls	£3.25
Jeera Mushroom	£3.25

## SEAFOOD

Prawn Cocktail	£3.75
Prawn Puri	£3.95
King Prawn Butterfly	£4.25
Squid Shaslick	£4.25
Kasturi King Prawn	£4.50
King Prawn Puri	£4.75

## TANDOORIDELICACIES

Marinated In Yougurt Based Sauce  
Baked On Skewers(Clay Oven) served  
with salad & mint sauce

Tandoori Chicken	£7.95
Chicken Tikka	£7.95
Garlic Chicken Tikka	£8.50
Fish Tikka	£9.95
Lamb Chops	£8.95
Tandoori King Prawn	£10.95
Chicken Shaslick	£8.50
Shaslick Kebab	£8.50
Kasturi Chicken	£9.95
Lamb Tikka	£7.95
Batak Tikka (Duck)	£9.95
Paneer Shaslick	£7.95
Tandoori Mixed Grill	£10.95

(Upgrade the above dishes to a special,  
which is served with Curry Sauce, Nan  
Bread & Pilau Rice £2.95 extra)



## MASSALAKHAZANA

Britain's most popular dish marinated in yogurt  
grilled then cooked in fresh cream & rich tandoori sauce

Chicken Tikka Massala	£8.95
Lamb Tikka Massala	£8.95
Tandoori King Prawn Massala	£10.95
Butter Chicken Massala	£8.95
Garlic Chicken Tikka Massala	£8.95
Mahmaan Cocktail Massala	£10.95

## BIRIANIDISHES

The following dishes are prepared with  
Basmati rice, served with vegetable curry

Mahmaans Special Biriani	£9.95
Chicken Biriani	£8.50
Chicken Tikka Biriani	£8.95
Tandoori Chicken Biriani	£8.95
Lamb Biriani	£8.95
Lamb Tikka Biriani	£8.95
Prawn Biriani	£8.95
King Prawn Biriani	£10.95
Vegetable Biriani	£7.95
Mushroom Biriani	£7.95

## CHEF'S RECOMMENDATION

Lamb Shanks	£10.95
Lamb is cooked in exotic sauce consisting of fresh mint, garlic & corriander	
Chicken Sagorana	£9.95
Tandoori chicken & minced meat cooked with ginger, garlic & freshly ground medium spices.	
Mint (Chicken or Lamb)	£9.95
This delicate tasty mint dish cooked in medium spices.	
Batak Massala	£10.95
Grilled smoked supreme duck flavored with spicy Bengal curry.	
Jingis Massala	£11.95
King prawn marinated with herbs & spices roasted in the tandoor with thick and spicy sauce.	
Gulbhar (Chicken or Lamb)	£9.95
Mushroom ginger garlic & onions are fried together with blend of spices then mango chutney is added to give its sweet taste.	
Handi (Chicken or Lamb)	£9.95
Much loved all over India Handi (Copper steel serving dish) has a thick fiery sauce mixed with onions & tomatoes.	
Al Mashiki	£9.95
(Chicken Tikka or Lamb Tikka) Cooked with marinated chicken or lamb from exotic spices.	
Shahi Sheekra	£9.95
(Chicken or Lamb) Marinated with an assortment of peppers, onion and green chilli, barbecued in tandoor, served on skewers with salad .	

## MAHMAAN SPECIALITIES

Achari (Chicken or Lamb)	£9.95
Achar (pickle) is added to give this medium spicy dish its own distinctive taste.	
Katta Mitta (Chicken or Lamb)	£9.95
Sweet and sour dish prepared with mustard seed, garlic, ginger, lemon juice and ground spices.	
Garlic Tandoori Mix	£10.95
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, tandoori king prawn prepared with special spices, herbs and topped with fresh fried garlic.	
Tandoori Lamb Chops Massala	£9.95
Lamb marinated in spicy sauce & prepared from exotic spices.	
Passanda (Chicken or Lamb Tikka)	£9.95
Marinated chicken or lamb cooked in exotic herbs and spices simmered in a rich creamy red wine sauce.	
Jeera Chicken	£9.95
Freshly grounded dry roasted cumin seeds are used to marinate the chicken which is then cooked into a medium sauce.	
Tawa (Chicken or Lamb)	£9.95
Prepared, cooked and served in a tawa with onion, peppers and special spices.	
Monk-Fish Narangi	£10.95
Pan fried monk-fish fillet finished off in exotic spicy sauce.	
Garlic Chili Chicken	£9.95
Tender pieces of chicken breast marinated in garlic sauce. Delicately flavoured with ginger & green chillies. (South Indian)	

## TOUROFTHEEAST

<b>Goan Fish Curry</b>	£9.95
Fresh water fish delicately cooked with coconut milk & curry leaves	
<b>Sylheti (Chicken or Lamb)</b>	£9.95
Medium spice flavoured with bay leaves cinnamon & cloves then with tangy vegetable (Shatkora).	
<b>Chicken Jai Puri</b>	£9.95
This delicate tasty dish is cooked in medium spices with yoghurt, boiled egg & tomato dressed with fresh coriander.	
<b>Lamb Hyderabad</b>	£9.95
Tender lamb pieces prepared from exotic spices desi style (slightly hot).	
<b>Naaga (Chicken or Lamb)</b>	£9.95
This is really a hot one cooked with special Bengal green chillies (very hot).	
<b>Kashmiri (Chicken or Lamb)</b>	£9.95
A very mild dish cooked with oriental fruit	
<b>Tawa Machee</b>	£9.95
Traditional fish curry (Tela-Piya Bangladeshi fresh water fish).	

## VEGETARIANDISHES

<b>Rajma Dupiza</b>	£6.95
Red kidney beans & chick peas cooked with onion & green peppers.	
<b>Spicy Sabzi</b>	£6.95
Mixed vegetable prepared in a spicy sauce.	
<b>Saag Paneer</b>	£7.50
Vegetarian cheese cooked with spinach.	
<b>Aloo Cholay</b>	£6.95
Chick peas and potatoes cooked in a bhuna sauce.	
<b>Thakur Dalna</b>	£6.95
Potatoes & cauliflower with sweet & sour flavour in lentils.	
<b>Chana Massala</b>	£6.95
Chick peas in a mild creamy sauce.	

## EXOTICDISHES

### Jalfrazi

Spicy dish prepared with chilli powder garlic ginger & fresh green chilli.

### Balti

Cooked to a Punjabi recipe using garlic ginger & finely chopped onions prepared in a medium balti sauce.

### Karahi

Cooked with onions capsicum tomatoes & mushrooms in to a medium sauce.

### Saag Walla

Cooked with fresh spinach ginger garlic & fresh herbs.

### Makhani

A form of butter extracted from cows milk, together with yoghurt to give it's consistency & texture

All of the above dishes are available in:

Chicken	£8.95
Chicken Tikka	£9.95
Prawn	£8.95
King Prawn	£10.95
Lamb	£9.95
Lamb Tikka	£9.95
Tandoori Mix	£10.95
Keema	£8.95
Mushrooms	£6.95
Vegetables	£6.95



## TRADITIONAL DISHES

### Curry

South Indian dish cooked with tomato puree & mixture of spices available in Madras (hot), Vindaloo (very hot), Tindaloo (very very hot) & Phall (extremely hot)

### Korma

Cooked with cream, coconuts & almonds to form a very mild & highly flavoured dish.

### Dupiaza

This dish is cooked using lots of onions & lightly spiced

### Rogan Josh

Medium dish using lots of ginger garlic & topped with tomatoes

### Bhuna

A semi dry dish prepared onions garlic & ginger

### Dansak

Sweet & sour dish cooked with lentils & pineapples

### Malayan

Fruity dish where banana is added into a mild sauce

### Pathia

Sweet & spicy dish cooked with touch of sugar

### Methi

Medium dish where lots of Indian herb is added to give its own flavour

All of the above dishes are available in:

Chicken	£7.50
Chicken Tikka	£7.75
Prawn	£7.75
King Prawn	£10.95
Lamb	£7.95
Lamb Tikka	£7.95
Mushrooms	£6.75
Vegetables	£6.75

## VEGETARIAN SIDE DISHES

Saag Aloo	£3.95
Saag Bhaji	£3.95
Bhindi Bhaji	£3.95
Mushroom Bhaji	£3.95
Chana Bhaji	£3.95
Bombay Potatoes	£3.95
Mattar Paneer	£3.95
Tarka Dall	£3.95
Aloo Gobi	£3.95
Curry Sauce (choice of)	£3.95

## ENGLISH DISHES

All dishes are served with salad & chips

Fried Scampi	£8.95
Sirloin Steak	£11.95
Fried Chicken	£8.95
Roast Chicken	£9.95
Omelette	£8.95

(mushroom, chicken, prawn)

## RICE

Basmati Rice (Steamed)	£2.30
Pilau Rice	£2.40
Fried Rice	£2.70
Vegetable Rice	£2.70
Keema Rice	£2.95
Egg Fried Rice	£2.70
Mushroom Rice	£2.70
Special Rice	£3.25

## SUNDRIES

Plain Nan	£2.25
Stuffed Nan	£2.30
Peshwari Nan	£2.30
Garlic Nan	£2.30
Keema Nan	£2.40
Cheese Nan	£2.30
Green salad	£2.30
Garlic & Tomato Nan	£2.40
Garlic & Cheese Nan	£2.40
Tandoori Roti	£2.20
Paratha (plain or stuffed)	£2.40
Chapati	£1.85
Chips	£2.25
Raitha	£1.75
Popadom (plain or spicy)	£0.70
Pickle Tray	£2.50

# drinks

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## DRINKS SELECTION

	Small (175ml)	Large (250ml)	Carafes
House Wine			
Medium Dry White	£3.50	£4.50	£10.95
Red Wine			
Rose			

## VARIETAL SELECTION

We have chosen our varietal selection extremely carefully and have decided upon the 'Pure' range as they truly represent the very best in the Mediterranean style.

## WHITES

- 1. Pure Sauvignon Blanc** £13.95  
Overt, up front bouquet of grapefruit & citrus zest, quenching and long on the finish.
- 2. Pinot Grigio** £13.95  
Pure, Girelli (Italy) High altitude from the foothills of the Dolomites, light clean fruits with a touch of almonds.

## REDS

- 3. Pure Merlot** £13.95  
Rich, soft jammy fruit tones with a long satisfying finish.
- 4. Pure Shiraz** £13.95  
Huge brooding bouquet with typical dried fruit, cherry & spice on the palate.

## ROSE

- 5. Pure Pink** £13.95  
Not an ordinary Rose! The wine is made from carefully 'bleeding' the grape allowing full integration of colour & fruit.

## WHITE WINES

- 6. Colombard Chardonnay 2004** £16.95  
Sandford Estate (Australia)  
A wonderful open expression of aromatic bouquet & rich fruity palate in a lemon zest.
- 7. Chenin Blanc 2005** £16.95  
Drakensberg (South Africa) FromPaarl, crisp quenching wine with a long steely finish.
- 8. Sauvignon Blanc 2005** £16.95  
Finca El Picador (Chile) Grassy & quenching with firm aromas of gooseberry and tropical green fruits.

## REDS

- 9. Pinotage 2004** £17.95  
Drakensberg (South Africa) Big rustic wine softened by 20% ageing in American oak barrels - stunning!
- 10. Rioja Vega Sin Crianza 2005** £17.95  
Bodega Muerza (Spain) A silky fruity wine with a little spice.
- 11. Pinot Noir** £17.95  
Las Manitos Mendoza  
Soft Simple wine with attractive & very ripe fruit on the palate.

## SPARKLING WINE

- 12. Cava** £19.95  
Castell d'Olerdola Brut Reserve  
Actually a favourite of King Juan Carlos.

## CHAMPAGNE

- 13. Moët Chandon** £31.95  
A champagne that needs no introduction. This premier Cuvee has a dry, distinctive appeal. It is fine and elegant.
- 14. Bollinger Special Cuvee** £41.95  
Bolly enjoys a fine place amongst all the great Champagnes, lemon bouquet, elegant long finish.
- 15. Dom Perignon** £100.00  
Elegant in style with undertones of almond on the palate with a gloriously long finish. This wine is a testament to Moët's supreme skill in selection and blending of some of the finest cuvees, all from the Premier Cru 100% vineyards.
- 16. Louis Roederer Cristal** £250.00  
The epitome of the finest, elegant, amazingly long Champagne from the best premier cru vineyards. Drakensberg (South Africa) FromPaarl, crisp quenching wine with a long steely finish.

## SPIRITS

Gin	£2.75
Vodka	£2.75
Bacardi	£2.75
Dark Rum	£2.75
Martell VS	£2.75
Martini Dry / Bianco	£2.75
Malibu	£2.75
Taboo	£2.75
Remy Martin	£2.95
Tequila	£2.75
Archers	£2.75

## WHISKEYS

Jack Daniels	£2.75
Southern Comfort	£2.75
Bells	£2.75
Famous Grouse	£2.75

## PORT & SHERRY

Cockburns Ruby Port	£2.75
Harvey's Bristol Cream	£2.75
Tio Pepe	£2.75

## LIQUEURS

Cointreau	£2.85
Baileys	£2.85
Drambuie	£2.85
Sambuca	£2.85
Tia Maria	£2.85

## BOTTLED BEERS

Cobra (zero)	£2.95
Cobra (330ml)	£2.95
Cobra Large (660ml)	£4.95
Smirnoff Ice	£2.95
Strongbow Dry Cider	£2.95
Budweiser	£2.95
Corona	£2.95
Kingfisher (Draught) pint	£3.15
1/2 pint	£1.75

## SOFT DRINKS

Coke	£1.50
Diet Coke	£1.50
Lemonade	£1.50
Tonic or Slimline Tonic	£1.50
Soda Water	£1.50
Ginger Ale	£1.50
Cordial Lime / Blackcurrant Mixer	£1.00 £0.55

## FRUIT JUICE

Orange Juice	£1.50
Pineapple Juice	£1.50
J20	£2.50

## BOTTLED WATER

Still Water	£3.95
Sparkling Water	£3.95

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