

# MAYA DINE IN MENU

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Slightly Hot - 🌶 Madras Hot - 🌶🌶 Vindaloo Hot - 🌶🌶🌶 May contain coconut or almonds – (N)

\*\* All food is prepared in an area where nuts are handled. For any specific dietary requirements please speak to a member of the management team.

## STARTERS

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| <b>Meat or Vegetable Samosas (2 in portion)</b>  | <b>£3.50</b> |
| The celebrated triangular meat or vegetable filled patties   |              |
| <b>Dall Soup</b>   | <b>£3.50</b> |
| Spiced lentils cooked with garlic and garnished with coriander leaves  |              |
| <b>Garlic Mushrooms</b>  | <b>£3.50</b> |
| Lightly spiced mushrooms with a hint of garlic   |              |
| <b>Onion Bhaji (2 in portion)</b>  | <b>£3.50</b> |
| Deep fried onion balls lightly spiced  |              |
| <b>Chicken or Lamb Tikka</b>   | <b>£3.50</b> |
| Charcoal grilled chicken or lamb lightly spiced  |              |
| <b>Sheek Kebab (2 in portion)</b>  | <b>£3.50</b> |
| Charcoal grilled minced lamb cooked on skewers   |              |
| <b>Shami Kebab (2 in portion)</b>  | <b>£3.50</b> |
| Spicy Indian-style hamburger   |              |
| <b>Reshmi Kebab</b>  | <b>£3.50</b> |
| Spicy ground steak covered in omelette   |              |
| <b>Prawn Cocktail</b>  | <b>£3.50</b> |
| Lettuce topped with fresh water prawns and dressed with seafood sauce  |              |
| <b>Chicken Chat Puree</b>  | <b>£3.95</b> |
| Diced chicken cooked in a tangy sauce and served on fried Indian bread                                       |              |
| <b>Prawn Puree</b>   | <b>£3.95</b> |
| Fresh water prawns lightly spiced with a wealth of Indian spices and herbs, served on fried Indian bread     |              |
| <b>King Prawn Puree</b>  | <b>£4.95</b> |
| Succulent king prawns, lightly spiced with a wealth of exotic spices and herbs, served on fried Indian bread |              |
| <b>King Prawn Butterfly</b>  | <b>£4.95</b> |
| Succulent large king prawn coated in breadcrumbs and deep-fried  |              |

## MIXED STARTERS TO SHARE

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| <b>Vegetable Platter (serves two)</b>   | <b>£7.95</b> |
| Consisting of Onion Bhajis, Vegetable Samosas and garlic mushrooms              |              |
| <b>Mixed Platter (serves two)</b>   | <b>£8.95</b> |
| Succulent chunks of chicken tikka, lamb tikka, vegetable samosa and onion bhaji |              |
| <b>Tandoori Platter (serves two)</b>  | <b>£9.95</b> |

# MAYA SPECIALS

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| <b>Tikka Massala (Chicken or Lamb) (N)</b>   | <b>£7.95</b> |
| Succulent chunks of marinated chicken tikka or lamb, cooked in a mild and gentle coconut and cream sauce               |              |
| <b>Korai (Chicken or Lamb)</b>   | <b>£7.95</b> |
| Medium hot, cooked with onions, green peppers and fresh coriander, <b>served sizzling</b>                              |              |
| <b>Mushuri (Chicken or Lamb) 🌶️</b>  | <b>£7.95</b> |
| Succulent chunks of chicken or lamb cooked in a fairly hot garlic and ginger sauce with a variety of lentils           |              |
| <b>Passanda (Chicken Tikka or Lamb) (N)</b>  | <b>£7.95</b> |
| A classic dish from Hyderabad, mildly cooked with coconut, fresh cream and red wine                                    |              |
| <b>Kallia (Chicken or Lamb) 🌶️</b>   | <b>£7.95</b> |
| Fairly hot, cooked with a variety of spices and herbs, crushed chilli and potato                                       |              |
| <b>Akbori (Chicken Tikka or Lamb)</b>  | <b>£7.95</b> |
| Succulent chunks of chicken or lamb cooked with a variety of spices in a thick sauce with a layer of spicy minced lamb |              |
| <b>Jalfrezy (Chicken Tikka or Lamb) 🌶️ 🌶️</b>  | <b>£7.95</b> |
| A fairly hot dish cooked with ginger, green peppers, onions and green chillies   |              |
| <b>Butter (Chicken Tikka or Lamb) (N)</b>  | <b>£7.95</b> |
| Marinated chunks of chicken or lamb enriched with butter, coconut and fresh cream                                      |              |
| <b>Aam Malai (Chicken or Lamb) (N)</b>   | <b>£7.95</b> |
| A mild and creamy dish cooked with slices of juicy mango   |              |
| <b>Chilli Achari (Chicken or Lamb) 🌶️ 🌶️</b>   | <b>£7.95</b> |
| A fairly hot dish cooked with garlic, green chillies, and a variety of traditional pickles                             |              |
| <b>Zafrani (Chicken or Lamb) (N)</b>   | <b>£7.95</b> |
| A mild dish cooked with plum tomatoes, coconut and fresh cream   |              |
| <b>Tava (Chicken or Lamb)</b>  | <b>£7.95</b> |
| Succulent chunks of chicken or lamb cooked with aromatic spices in a tangy sauce, <b>served sizzling</b>               |              |
| Capacilla (Chicken Tikka or Lamb)  |              |

## BIRYANI DISHES (served with vegetables)

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Biryanis were developed by the chefs of the moghul emperors. It is cooked with rice and served with vegetable curry, a decorative and festive dish, a meal in itself

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|------------------------|---------------|
| <b>Chicken</b>         | <b>£8.95</b>  |
| <b>Lamb</b>            | <b>£8.95</b>  |
| <b>Mixed Vegetable</b> | <b>£8.95</b>  |
| <b>Chicken Tikka</b>   | <b>£9.95</b>  |
| <b>King Prawn</b>      | <b>£10.95</b> |
| <b>Special Mixed</b>   | <b>£10.95</b> |

A combination of Chicken, Lamb and King Prawn

## TRADITIONAL MAINS

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|---|--------------|
| <b>Curry - <i>Chicken or Lamb</i></b> (Medium strength)   | <b>£6.95</b> |
| <b>Madras - <i>Chicken or Lamb</i></b> (Madras hot) 🌶️ 🌶️   | <b>£6.95</b> |
| <b>Korma - <i>Chicken or Lamb</i></b> (Mild) (N)  | <b>£6.95</b> |
| <b>Vindaloo - <i>Chicken or Lamb</i></b> (Very hot) 🌶️ 🌶️ 🌶️  | <b>£6.95</b> |
| <b>Bhuna - <i>Chicken or Lamb</i></b> (Medium strength but highly spiced)                             | <b>£6.95</b> |
| <b>Ceylon - <i>Chicken or Lamb</i></b> (Fairly hot, cooked with coconut) 🌶️ (N)                       | <b>£6.95</b> |
| <b>Kashmiri - <i>Chicken or Lamb</i></b> (Medium strength, cooked with mixed fruits) (N)              | <b>£6.95</b> |
| <b>Bombay - <i>Chicken or Lamb</i></b> (Medium strength, cooked with potato)                          | <b>£6.95</b> |
| <b>Patia - <i>Chicken or Lamb</i></b> (Fairly hot, cooked in a sweet and sour sauce) 🌶️               | <b>£6.95</b> |
| <b>Dansak - <i>Chicken or Lamb</i></b> (Fairly hot, cooked with lentils in a sweet and sour sauce) 🌶️ | <b>£6.95</b> |
| <b>Rajilla - <i>Chicken or Lamb</i></b> (Fairly hot, cooked with minced lamb) 🌶️                      | <b>£6.95</b> |

## VEGETABLE MAIN DISHES

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| <b>Tikka Massala (N)</b>   | <b>£6.95</b> |
| Cooked in a mild and gentle coconut and cream sauce  |              |
| <b>Chilli Achari</b> 🌶️ 🌶️   | <b>£6.95</b> |
| A fairly hot dish cooked with garlic, green chillies, and a variety of traditional pickles |              |
| <b>Tava</b>  | <b>£6.95</b> |
| Cooked with aromatic spices in a tangy sauce, <b>served sizzling</b>                       |              |
| <b>Passanda (N)</b>  | <b>£6.95</b> |
| A classic dish from Hyderabad, mildly cooked with coconut, fresh cream and red wine.       |              |

## SEAFOOD SPECIALS

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|  |               |
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| <b>Goan Squid</b> 🌶️   | <b>£8.95</b>  |
| A fairly hot and tangy sauce <b>served sizzling</b> , cooked with a variety of spices and enlivened by the use of green chillies and coriander |               |
| <b>Machley Jhol (Cod Fish)</b>   | <b>£8.95</b>  |
| Marinated cod, lightly spiced and cooked with tomatoes and onions and garnished with a variety of fresh herbs                                  |               |
| <b>Machley Massala (Cod Fish) (N)</b>  | <b>£8.95</b>  |
| Marinated cod, cooked in a mild and gentle creamy sauce  |               |
| <b>Jalfrezy King Prawn</b> 🌶️ 🌶️   | <b>£10.95</b> |
| A fairly hot dish cooked with ginger, green peppers, onions and green chillies   |               |
| <b>Aam Malai King Prawn (N)</b>  | <b>£10.95</b> |
| A mild and creamy dish cooked with slices of juicy mango   |               |
| <b>Zafrani King Prawn (N)</b>  | <b>£10.95</b> |
| Succulent whole King Prawns cooked in a mild sauce with plum tomatoes, coconut and fresh cream   |               |
| <b>Tandoori King Prawn Massala (N)</b>   | <b>£10.95</b> |
| Barbecued whole king prawns cooked in a mild and gentle creamy sauce   |               |
| <b>Tava King Prawn</b>   | <b>£10.95</b> |
| Succulent whole king prawns cooked with aromatic spices in a tangy sauce, <b>served sizzling</b>   |               |
| <b>Capacilla King Prawn</b>  | <b>£10.95</b> |
| Barbecued whole king prawns cooked with garam massala, fresh coriander, green peppers and onions, <b>served sizzling</b>                       |               |
| <b>Toofan King Prawn</b> 🌶️  | <b>£10.95</b> |
| Marinated whole king prawns cooked with plenty of onions in a fairly hot sauce   |               |
| <b>Hariali King Prawn</b>  | <b>£10.95</b> |
| Marinated and barbecued whole king prawns cooked with spinach and yoghurt in a creamy sauce  |               |
| <b>Passanda King Prawn (N)</b>   | <b>£10.95</b> |
| A classic dish from Hyderabad, mildly cooked with coconut, fresh cream and red wine  |               |

## DUCK SPECIALS

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|  |              |
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| <b>Tava Raj Batak</b>  | <b>£8.95</b> |
| Slices of barbecued of tender succulent duck, cooked with a variety of aromatic spices and <b>served sizzling</b>  |              |
| <b>Raj Batak Massala (N)</b>   | <b>£8.95</b> |
| A mild and gentle creamy sauce cooked with succulent slices of tender duck, lightly coloured                       |              |
| <b>Raj Batak Capacilla</b>   | <b>£8.95</b> |
| Slices of tender duck cooked with garam massala, fresh coriander, green peppers and onions, <b>served sizzling</b> |              |
| <b>Raj Batak Jalfrezy</b> 🌶️ 🌶️  | <b>£8.95</b> |
| A fairly hot dish cooked with ginger, green peppers, onions and green chillies                                     |              |

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| <b>Raj Batak Toofan</b> 🍴  | <b>£8.95</b> |
| Marinated chunks juicy duck cooked with plenty of onions in a fairly hot sauce             |              |
| <b>Raj Batak Chilli Achari</b> 🍴 🍴   | <b>£8.95</b> |
| A fairly hot dish cooked with garlic, green chillies, and a variety of traditional pickles |              |
| <b>Raj Batak Passanda (N)</b>  | <b>£8.95</b> |
| A classic dish from Hyderabad, mildly cooked with coconut, fresh cream and red wine        |              |
| <b>Raj Batak Aam Malai (N)</b>   | <b>£8.95</b> |

## VEGETABLE SIDE DISHES

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| <b>Onion Bhaji</b> (2) - Deep fried onion balls, lightly spiced      | <b>£3.50</b> |
| <b>Vegetable Curry</b> - A variety of vegetables in a gravy sauce    | <b>£3.50</b> |
| <b>Vegetable Bhaji</b> - Dry vegetable                               | <b>£3.50</b> |
| <b>Bombay Aloo</b> - Spicy potatoes                                  | <b>£3.50</b> |
| <b>Mushroom Bhaji</b> - Mushrooms cooked with onions                 | <b>£3.50</b> |
| <b>Cauliflower Bhaji</b> - Cauliflowers cooked with onions           | <b>£3.50</b> |
| <b>Bhindi Bhaji</b> - Spiced okra                                    | <b>£3.50</b> |
| <b>Brinjal Bhaji</b> - Spiced aubergine                              | <b>£3.50</b> |
| <b>Sag Bhaji</b> - Spinach with onions                               | <b>£3.50</b> |
| <b>Sag Paneer</b> - Spinach cooked with homemade curd cheese         | <b>£3.50</b> |
| <b>Sag Aloo</b> - Spinach with potato                                | <b>£3.50</b> |
| <b>Aloo Paneer</b> - Spicy potatoes cooked with homemade curd cheese | <b>£3.50</b> |
| <b>Green Pepper Bhaji</b> - Spicy peppers                            | <b>£3.50</b> |
| <b>Aloo Peas</b> - Potatoes with peas                                | <b>£3.50</b> |
| <b>Plain Dall</b> - Lentils with variety of spices                   | <b>£3.50</b> |
| <b>Tarka Dall</b> - Lentils cooked with garlic                       | <b>£3.50</b> |

# RICE AND BREADS

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|---|--------------|
| <b>Steamed Rice</b>   | <b>£2.95</b> |
| <b>Pilau Rice</b> (Basmati)                                   | <b>£2.95</b> |
| <b>Special Fried Rice</b> (Egg and Peas)                      | <b>£3.50</b> |
| <b>Mushroom Rice</b>  | <b>£3.50</b> |
| <b>Vegetable Rice</b>   | <b>£3.50</b> |
| <b>Coconut Rice (N)</b>                                       | <b>£3.50</b> |
| <b>Lemon Fried Rice</b>                                       | <b>£3.50</b> |
| <b>Keema Rice</b> (Minced Lamb)                               | <b>£3.50</b> |
| <b>Prawn Fried Rice</b>                                       | <b>£3.50</b> |
| <b>Chicken Fried Rice</b>                                     | <b>£3.50</b> |
| <b>Plain Poratha</b> (Fried, flaky bread)                     | <b>£2.50</b> |
| <b>Egg Poratha</b>  | <b>£2.50</b> |
| <b>Stuffed Poratha</b> (Stuffed with vegetables)              | <b>£2.50</b> |
| <b>Puree</b> (Fried thin bread)                               | <b>£1.50</b> |
| <b>Plain Nan</b> (Fluffy homemade bread)                      | <b>£2.25</b> |
| <b>Keema Nan</b> (Stuffed with spicy minced lamb)             | <b>£2.50</b> |
| <b>Garlic Nan</b> (Topped with garlic and coriander)          | <b>£2.50</b> |
| <b>Peshwari Nan</b> (Sultanas, coconut and almond) <b>(N)</b> | <b>£2.50</b> |
| <b>Stuffed Nan</b> (Stuffed with vegetables)                  | <b>£2.50</b> |
| <b>Chilli Nan</b> (Topped with green chillies) <b>🌶️🌶️</b>    | <b>£2.50</b> |
| <b>Tandoori Roti</b> (Indian bread baked in the tandoor)      | <b>£2.50</b> |
| <b>Plain/Buttered Chapatti</b> (Thin Indian bread)            | <b>£1.50</b> |
| <b>Chips</b>  | <b>£1.95</b> |
| <b>Plain/Spicy Popadom</b>                                    | <b>£0.50</b> |
| <b>Chutney Tray (Per Person)</b>                              | <b>£0.50</b> |
| <b>Cucumber Raita</b> (Cucumber with yoghurt)                 | <b>£1.95</b> |
| <b>Carrot Raita</b> (Carrots with yoghurt)                    | <b>£1.95</b> |
| <b>Plain Raita</b> (Yoghurt)                                  | <b>£1.95</b> |