

# JUST FOR STARTERS

## Manchow Soup

(Chicken/Veg) Oriental style soup with hot spicy taste, served with fried noodle garnish and egg threading.

Reg **£4.00** Lrg **£10.00**

## Lamb Seekh Kebab

Two traditional seekh kebab, made with lamb mince, roasted whole spices and cooked on skewers in Tandoor.

**£3.50**

## Shami Kebab

Two moghlai style lamb mince patties, cooked on griddle and served with slice of lemon.

**£4.50**

## Tandoori Lamb Chops

Three ineffably aromatic and tender lamb chops, marinated and cooked in tandoor.

**£6.00**

## Murgh Tikka

Three chicken tikka made from authentic Indian recipe, cooked in tandoor.

**£3.50**

## Murgh Malai Tikka

Three cubes of chicken breast meat steeped overnight in garlic, ginger, coriander stems and a little cream. Still slightly pink when fully cooked.

**£3.75**

## Thread Chicken

Two deep fried goujons of chicken, coated with our special Mai'da thread coating, served with dipping sauce.

**£3.50**

## Thread Paneer (V)

Two deep fried strips of marinated paneer, wrapped in our special Mai'da pastry thread, served with dipping sauce.

**£3.50**

## Vegetable Samosa (V)

Two samosa's made using in house pastry filled with potatoes and peas spiced filling.

**£3.00**

## Vegetable Samosa Chaat (V)

Samosa pieces dressed in tangy tarmarid sauce, sweet yoghurt, chickpeas garnished with chopped onion, tomatoes and corriander.

**£4.00**

## Paneer Tikka (V)

Paneer is vegetarian first-class fare and a subtle cheese to make, infused with kashmiri chilli marination, cooked in tandoor with roasted bell peppers.

(Four pieces)

**£5.00**

## Crispy Chicken Tai Pai

Crispy fried chicken fingers glazed in tangy and sweet tai pai sauce.

**£5.75**

## Lollypop Chicken

Three deep fried chicken wings coated in ginger, garlic, chili oil and seasoning. Tossed in chef's special sauce.

**£4.50**

# SHARING

## Tandoori Murgh

Chicken marinated in classic Indian spices and cooked in traditional tandoor, served with french fries.

Half **£8.00** & Full **£15.00**

## Maida Pulled Raan

(Suitable for 1 to 2 persons)

Pulled leg of lamb marinated in chilli, garlic & ginger, braised overnight with spices, then flame- grilled, sliced and dressed with fresh lime. Tender, juicy and satisfying, served with french fries.

**£23.00**

## Mai'da Mix Grill

(2 pieces each)

Our in-house speciality comprising tandoori lamb chops, lamb seekh kebab, tandoori chicken, murgh malai tikka and peri peri wings.

**£19.00**

## Mai'da Mix Grill XL

(4 pieces each)

Our in-house speciality comprising tandoori lamb chops, lamb seekh kebab, tandoori chicken, murgh malai tikka and peri peri wings. Accompanied with spicy rice and fries.

**£37.00**

## Veg Platter (V)

A real feast for the vegetarians, comprising of paneer tikka, tomato mozzarella olive grill, punjabi samosa, grilled halloumi & peri peri fries.

**£16.00**

# SIDES

Pickle & Sauce ..... **£1.00**

Poppadum ..... **£0.60**

House Salad ..... **£3.50**

# MAINS

Butter Chicken ..... **£9.00**

Shredded tandoori chicken cooked in tangy tomato sauce and butter.

Karahi Chicken ..... **£8.50**

Chicken cooked in traditional spices finished in Karahi

Chicken Chilli ..... **£9.00**

Popular indo chinese dish made using green chillies and light soy sauce.

Lahori Karahi Chicken ..... 1/2kg **£11.50** 1kg **£20.00**

On the Bone in Olive Oil

Dum Murgh Biryani ..... **£11.50**

An aromatic delicacy of basmati rice and chicken, truly Lucknowi style.

Lamb Nihari ..... **£10.00**

Lamb shank cooked in centuries old authentic recipe, highly recommended.

Karahi Gosht ..... **£9.00**

Lamb cooked in traditional spice and finished in Karahi. (Like it extra hot? can be cooked on request using fresh green chillies).

Lahori Karahi Gosht ..... 1/2kg **£15.00** 1kg **£27.50**

On the Bone in Olive Oil

Moghlai Kheema ..... **£6.50**

Lamb mince and green peas curry cooked in a traditional moghlai style.

Dum Gosht Biryani ..... **£13.50**

Select pieces of lamb cooked in layers of rice, served with raita.

Tadka Daal (V) ..... **£5.00**

Combination of Tuvar, Masoor and Mung Daal lentils cooked to authentic recipe and tempered with spices.

Paneer Butter Masala (V) ..... **£8.50**

Deep fried paneer cooked in classic tomato, butter and cream sauce with dash of honey.

Daal Makhni (V) ..... **£5.75**

Medley of black urad daal, rajmah and chana daal roasted overnight and cooked in spices and butter.

Kabli Chana (V) ..... **£5.75**

Tangy & spicy chick pea curry made the authentic way.

Sabzi Ka Salan (V) ..... **£8.50**

Veg Curry of the day.

Egg Fried Rice ..... **£7.50**

Indo-Chinese style fried rice with slices of spring onion and egg threading, wok fried and seasoned with soya sauce.

Chinese Fried Rice ..... **£8.50**

(Chicken or Veg) Indo-Chinese style fried rice with slices of mixed veg & egg threading, wok fried and seasoned with soy sauce. (All fried rice except Veg contains egg).

Szechuan Fried Rice ..... **£9.00**

(Chicken or Veg) Indo-chinese style fried rice made using szechuan sauce. (All fried rice except Veg contains egg).

Khouska Premium quality steamed basmati rice ..... **£3.00**

Pilau Premium basmati rice cooked and tempered with whole spices ..... **£4.00**

Hakka Noodles ..... **£7.50**

(Chicken or Veg) Indo-Chinese style Oriental noodles prepared in a Wok, using soy sauce. (All noodles except Veg contains egg).

# BUNS **BURGERS &** FRANKIES **WRAPS**

## Bun Kebab

Street version burger of lamb shami kebab served with chutney in a brioche bun.

**£4.50**

## Bun Tandoori Chicken

Tandoori chicken breast served in a soft a brioche bun with lettuce and asian slaw.

**£6.00**

## Bun Raan Sikanderi

Juicy slow cooked pulled leg of lamb, piled up in soft brioche bun topped with indian coleslaw.

**£7.50**

## Chicken Frankie Roll

Tandoori Chicken packed with warm salad & green chutney in a toasted roll.

**£5.00**

## Raan Frankie Roll

Leg of lamb marinated in chilli, garlic, & ginger, braised overnight, flame grilled and pulled, served in a toasted roll.

**£7.50**

## Seekh Frankie Roll

Lamb seekh kebab packed with warm salad, green chutney in a toasted roll.

**£5.00**

## Paneer Frankie Roll

Flame grilled paneer packed with chutnies and warm salad in a toasted roll.

**£5.00**

**Add French Fries £1.00**

# STREET FOOD (Tapas style small plates, hawker inspired)

## Chilli Paneer (V)

Paneer dipped in batter and deep fried then tossed in light soy sauce with sliced green chillies.

**£4.50**

## Chana Paratha (V)

Delhi style street food chickpea curry served with paratha.

**£4.50**

## Kheema Pav/Paratha

Lamb mince and green peas curry cooked in a traditional moghlai style. (with paratha or pav).

**£5.00**

## Seekh Paratha

Lamb seekh kebab served with kachumber, mint sauce & tawa paratha.

**£4.50**

# FRIES

French Fries Premium potato chips. .... **£3.00**

Skin on Fries ..... **£2.75**

Garlic Fries ..... **£4.00**

Peri Peri Fries ..... **£3.50**

Premium potato chips sprinkled with our special Peri Peri spices.

Kung Pao Fries ..... **£4.00**

Premium potato chips tossed in our favourite kung pao sauce, for a tangy and spicy taste

# BREADS

Naan ..... **£1.25**

Butter Naan ..... **£1.50**

Garlic Naan ..... **£2.25**

Rogni Naan ..... **£2.25**

Roti ..... **£1.25**

**mai'da**  
Indian & Indo-Chinese