

At **mall road** we use the best ingredients to cook our dishes, our ethos is to offer light, fresh and healthy food to our lovely customers like you. Sharing food with our family and friends is part of Indian culture. We balance our meals with vegetables, whole grains, and pulses as well as grilled and braised meats and advise you to balance your meal as well.

Good to know—Dishes are medium spiced, if you would like to **spice it up, please let the server know. We hope you enjoy your meal. Team mall road**

poppadum bites with mango chutney		2	Vegetables		
chutney plate	Assortment of pickle and chutneys	3	tarka dal	curry leaves and garlic tempered lentils (ve)	5.5
Starters			dal makhani	slow cooked buttery, creamy black lentils (d)	7.5
papri chaat	most popular Indian street food. chickpea, crisp breads with cumin yogurt, tamarind and coriander chutney (v,d,g)	5	saag	braised spinach with garlic, cumin and dill (ve)	5.9
sev puri (6 pcs)	Have it in one bite and crush in your mouth for the busting flavours -little puris filled with spiced chickpeas, potatoes and chutneys (v,d,g)	5.3	chana masala	spiced chickpeas in caramelised onion, tomato and blend of spices (ve)	6
onion bhajiya (3pcs)	onion and potatoes chickpea flour fritters (ve)	5	bhindi (okra)	spiced with ginger and dried mango powder (ve)	6.5
veg samosa (3pcs)	crispy pastry triangles filled with spiced peas & potatoes (ve, g)	5	paneer butter masala	Indian cottage cheese in rich tomato and fenugreek sauce (d)	8.7
all balls (6pcs)	spiced potatoes, beetroot, spinach and sweetcorn (g)	6.5	saag paneer	spinach and Indian cheese tempered with garlic and cumin (d)	7.5
veg selection (for 2)	paneer tikka, onion bhajiya, beet balls, potato balls (d,m,g)	11	bombay potatoes	new potatoes with cumin, coriander and mango powder (ve)	5.9
lamb samosa (3pcs)	crispy pastry triangles with spiced lamb mince and peas (g)	5.5	adraki gobi	spiced braised cauliflower with ginger. (ve)	6.2
masala calamari	tangy spiced squid rings with carom & nigella seeds	6	saag aloo	braised spinach with new potatoes (ve)	6
kerala fried fish (3pcs)	crispy tilapia fillet in curry leaves and dry spices (m,)	7.5	aubergines crush	smoked crushed aubergines with peas (ve)	6.9
From the Tandoor (clay oven)			kadai vegetables	mix vegetables spiced with kadai spices (v)	6.9
sarson paneer tikka (3pcs)	grilled Indian cheese with kasoondi mustard and peppers (v,d,m)	6.3	muttar paneer	spiced Indian cheese and peas with caramelised onion and tomatoes (d)	7
seekh kebab (3pcs)	spiced minced lamb skewers	6	aloo gobi	braised cauliflowers and potatoes (ve)	6
trio of chicken tikka (3pcs)	overnight marinated chicken cubes, grilled to perfection (d)	6	tawa mushrooms	braised spiced mushrooms with onions and peppers (ve)	6.5
lamb chops (3pcs)	our signature grilled lamb chops twice marinated in herbs (d)	10.5	chilli paneer	Indian cheese, crushed chillies, peppers (d)	7.5
tandoori prawns (3pcs)	grilled jumbo prawns spiced with lime and pepper (d)	14.5	veg korma	mix vegetables in a rich and nutty korma sauce (n,d)	9.5
kebab platter (for 2)	lamb chops, chicken tikka, prawns, seek kebab (d)	18	Accompniments		
Braised and stews / curries			raita	low fat yogurt with roasted cumin and boondi (d)	3
railway lamb curry	aromatic lamb stew, slow cooked for a full meaty and smoky flavour	11.2	onion salad	spiced red onions with coriander and lemon dressing. (ve)	3
chilli lamb (hot)	lamb curry with peppers and crushed chillies	11.9	For kids	chips	3
malabar lamb curry (hot)	spiced with black peppers coconut and curry leaves (ms)	12.5	chicken nuggets		4
beet and lamb curry	slow cooked beetroot and lamb curry in aromatic spices	12.5	Biryanis - accompanied with raita		
saag lamb	spiced spinach & lamb with dill and fenugreek.	11.9	lamb biryani	dhaba (a roadside eatery) style lamb and basmati rice infused with aromatic spices (d)	12
chicken tikka butter masala	grilled chicken bites simmered in a rich ginger, tomato and cardamom sauce (d)	10.5	chicken biryani	braised basmati rice cooked with boneless chicken in aromatic spices and kewra (d)	11
chicken chettinad	curry leaves and black peppers spiced chicken curry from south of India (d, m)	11.2	prawn biryani	Jumbo prawns with braised basmati rice, mint and kewra (d)	15.5
chicken korma	in a rich and nutty sauce with saffron (n, d)	11.5	veg biryani	aromatic spiced vegies and basmati rice infused with saffron. (d)	10
grandma's chicken curry	home style chicken curry in a rich onion and tomato sauce (d)	10.2	Rice		
kadai chicken	simmered in a sauce with peppers and kadai spices (d)	10.9	veg pulao	veggies with braised basmati rice (ve)	4.7
saag chicken	spiced chicken wilted with braised spinach (d)	10.9	keema pulao	braised basmati rice with minced lamb and whole spices	5.5
chilli garlic chicken (hot)	spicy chicken curry with crushed chillies,peppers and brown garlic (d)	11.5	jeera pulao	braised basmati rice with whole spices and cumin (ve)	3.5
coconut prawn curry	jumbo prawns simmered in coconut and brown onion sauce (d,m)	14.5	mushroom pulao	braised basmati rice with mushroomscumin and whole spices (ve)	4
prawn tikka butter masala	grilled tandoori prawns in rich creamy sauce (d)	14.9	coconut rice	tempered with mustard seeds curry leaves and coconut (ve,m)	4
kadai prawns	king prawns in roasted crushed spices, onion, and peppers (d)	14.5	steamed rice	Himalayan basmati rice (ve)	3.2
calicut fish curry	tilapia in mustard seeds, onions and curry leaves (d,m)	11.5	Breads		
Our menu is short and unique but we also do old classics			plain naan	(g,d)	3
	Madras	Bhuna	garlic naan / chilli	(g,d)	3.5
Chicken	10.2	10.2	cheese naan	(g,d)	4.8
Lamb	11.2	11.2	peshwari naan	stuffed with nuts mango and coconut (g,d,n)	4.2
King Prawn	14.5	14.5	keema naan	stuffed with spiced minced lamb (g,d)	4.5
			kulcha naan	stuffed with spiced potatoes and roasted cumin (g,d)	4
			bread basket	A mix of kulcha naan, garlic naan and roti (g,d)	8
			laccha paratha	layered unleavened bread cooked in clay oven (g,d)	3.5
			roti	wholemeal unleavened bread cooked in clay oven (g)	2.9

Allergy advice: n=nuts, g=gluten, m=mustard , v=vegetarian, ve=vegan, d=(dairy), our dishes may contain traces of nuts. Please ask for assistance if you have an allergy