#### **BIRIYANI DISHES**

These dishes are cooked with rice using our own special he & spices. Served with vegetable curry sauce	erbs
Chicken Biriyani	£8.95
Lamb Biriyani	£8.95
Prawn Biriyani	£9.95
King Prawn Biriyanif	12.95
Chicken Tikka Biriyani	£9.95
Lamb Tikka Biriyani	
Tandoori King Prawn Biriyanif	13.50
Vegetable Biriyani	£8.50
Mushroom Biriyani	£8.50
Mixed Biriyani (Chicken, Lamb, Prawn)f	10.50
Duck Biriyanif	10.95

# VEGETABLE & SIDE DISH SPECIALITIES

OI DOMINITIES	
Aloo Ghobi£3.8	30
Potato & cauliflower	
Bhindi Bhajee£3.8	30
Okra	
Bombay Aloo£3.8	30
Hot spicy potato	
Brinjal Bhajee£3.8	30
Aubergine with onions	
Chana Masala£3.8	30
Chickness with anions & leman	
Mattar Paneer£3.8	30
Peas with Indian cheese chunks	
Madras Samber£3.8	30
Hot spicy vegetable & lentil curry	
Sag Aloo£3.8	30
Spinach with potato Methi Sag£3.8	
Methi Sag£3.8	30
Spinach & fenugreek	
Spinach & fenugreek Mushroom Bhajee£3.8	30
Mushroom curry	
Jeera Aloo£3.8	30
Neramishee Mahareesh£3.8	30
Mixed vegetable curry	
Neramishee Malai Kofta£3.8	30
Vegetable balls in creamy sauce	
Vegetable balls in creamy sauce Sag Paneer£3.8	30
Sag Paneer	
Tarka Dall£3.8	30
Lentils with fried onion & garlic	
Iomato Bhajee±3.8	30
Tonor or o	
Keema Aloo£4.5	60
Mincemeat with potato Malabon Mela£4.7	
Malabon Mela£4.7	75
Vegetables in a tasty sauce Chips£2.9	
Chips£2.9	)5



14 Dragon Street, Petersfield, Hampshire, GU31 4JJ www.malabonrestaurant.co.uk

RICES	
Plain Basmati Rice	£2.70
Steamed basmati rice	
Pilao Rice	£2.95
Aromatic basmati rice Coconut Rice	E3 90
Fragrant rice cooked with mustard seeds & desiccated co	CODULT
emon Riceemon Rice	£3.80
Aromatic & colourful rice flavoured with a wedge of lem	on
Special Fried Rice	£3.80
ilao rice with egg & peas	
Mushroom Rice Pilao rice with mushrooms	£3.80
'ilao rice with mushrooms	62.00
Sabzi Rice	£3.80
Pilao rice with vegetables Kashmiri Pilao	£3.80
Pilao rice with fruits	
BREADS	60.70
Plain Naan	£2.70
Fluffy bread baked in the tandoori oven Keema Naan	£2.05
Naan bread filled with special minced lamb	LZ.53
Garlic Naan	£2.95
Naan bread topped with garlic	
Peshwari Naan	£2.95
Naan bread with a sweet filling of almonds & sultanas	The de Contrat
(ulcha Naan	£2.95
Naan bread filled with vegetables	C2 0F
Paratha	£2.95
A layered and pan grilled thick bread	C2 2E

#### SUNDRIES

A thin, deep fried puffed, disk of unleavened wholemeal

Filled with vegetables

Flat unleavened bread

Chapatti ....

C S.I.I	
Green Salad	£2.95
Bombay Salad	£3.25
Tomatoes, cucumber, onions & carrots all finely sliced & garnished with chopped fresh coriander	STEWNS:
Raitha	£1.95
Cucumber in a refreshing yogurt sauce	
	£0.80
A crispy appetiser made of thinly rolled lentil dough	
	£0.80
	£0.80
	£0.80
Lime Pickle	£0.80
	£0.80

#### THALI DISHES

Thali Tandoori	£14.95
Papadom, quarter tandoori chick	
mushroom bhajee, pilao rice, plai	in naan & mango dessert
Thali Sabzi	£13.50
Vegetarian, papadom, vegetable s	amosa, aloo ghobi, chana

(IF YOU HAVE ANY ALLERGIES PLEASE INFORM A MEMBER OF STAFF AS SOME DISHES MAY CONTAIN NUTS/ & CREAM)

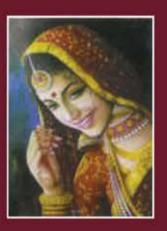
### Banquet Night £13.95 (PP)

Monday and Tuesday (Dining in only)

Includes: any starter, any main dish, any side dish, any rice or any naan bread, coffee or vanilla ice cream. Extra £2.00 for starter / £4.00 for main when having duck, lamb shank & seafood dishes

# MALABON

TANDOORI RESTAURANT



The Finest Bangladeshi and Indian food

MENU

#### ADDETTCEDC

APPETISERS
Mulligatawny Soup£3.50 Vegerable, lentils, spice & herbs
Vegetable, lentils, spice & herbs
Hyderabadi Murgh Shoba£3.70 Chicken and potatoes are blended with spices, herbs, coconut
Chicken and potatoes are blended with spices, herbs, coconut
and lemon. A Traditional Indian South
Chilled Melon£3.50
Refreshing starter
Dall Puri£4.25
A very popular street snack in Bangladesh. Lentils inside a
crispy puree
Tandoori Chicken£4.25 Quarter chicken marinated in a tandoori sauce and then cooked
Quarter chicken marinated in a tandoori sauce and then cooked
over charcoal in the tandoori oven Chicken Tikka Or Lamb Tikka£4.25
Repeles pieces of chicken or lamb marinated in a randoori
Boneless pieces of chicken or lamb marinated in a tandoori sauce and then cooked over charcoal in the tandoori oven
Chicken Tikka Or Lamb Tikka Lazeez£4.80
Cubes of chicken or lamb barbecued and marinated in lemon,
yogurt sauce, onions, peppers & tomatoes. Served with salad
Keema Sarta£5.80
Mushroom filled with spicy lamb mincemeat, covered with
Land declarate out the control of th
Lamb Chops£5.80
Marinated in a tandoori sauce & barbecued
Komla f6 95
Komla
Tandoori King Prawns F5 95
Tandoori King Prawns£5.95 Prawns soaked in special spices & marinated cooked in tandoori
arrow Campad with calad
Kebab Platter£5.25
Mixture of sheek kebab, lamb tikka & chicken tikka. Served
with salad
Mixed Vegetable Platter£5.80 Vegetable somosa, vegetable roll, onion bhajee and vegetable
Vegetable somosa, vegetable roll, onion bhaice and vegetable
bortha
Sheek Kebab Or Shammi Kebab£4.25 Spiced mincemeat made into a sausage shape (sheek) or dall
Spiced mincemeat made into a sausage shape (sheek) or dall
shaped (shammi) & placed on a skewer and cooked in the
tandoori oven
Reshmi Chicken Kebab£4.25
A tender kebab shaped into sausage made from mince chicken
& marinated in spice & herbs
Kebab Puri£4.25
Sheek kebab (sausage shaped lamb mincemeat) with puree bread
Sheek kebab (sausage shaped lamb mincemeat) with puree bread King Prawn Puri Or Prawn Puri£5.95/£4.95
King Prawns or Prawns cooked delicately with onions, garnished
tomato's capsicum, served on an Indian pancake
Chicken Pakora£4.80 Cubes of chicken tikka marinated in spices, coated with spiced
Cubes of chicken tikka marinated in spices, coated with spiced
batter then deep fried
Chicken Chat Masala Or Aloo Chana Chat Masala£4.25
Small chicken or potato & chickpeas cooked with spice garlic
& chat masala (add puri bread for £1.50)
King Prawn Butterfly£5.80
King prawn in a spicy batter, then deep fried
Onion Bhajee£3.80
Onion Bhajee £3.80 Two large gram flour balls, deep fried. Served with salad
Meat Or Vegetable Somosa£3.80 A crispy triangle of pastry stuffed with spiced meat or vegetable
A crispy triangle of pastry stuffed with spiced meat or vegetable
Mass Tandoor£6.95 Whole trout marinated and baked in the tandoori oven
Whole trout marinated and baked in the tandoori oven
Ajwani Salmon£6.95 Ajwani flavoured chunks of salmon, char grilled in tandoori oven
Ajwani flavoured chunks of salmon, char grilled in tandoori oven



SPECIAL MAIN COURSE CURRIES
Malabon Special£9.9
ropical combination of chicken, lamb & prawn in a special
nild to medium sauce
lowahi Murah Masala £11.9
lowabi Murgh Masala£11.9 Quarter tandoori chicken, chicken tikka, lamb tikka & tandoori
ing prown cooked in medium special sauce & spices
ing prawn cooked in medium special sauce & spices alem Lamb Shank£12.5 amb shank (knuckle) marinated & baked until it is tender &
amb chank (knuckle) marinated & baked until it is tender &
poked in a lentil sauce (medium or hot)
Madhu Chicken Or Lamb£9.7
ooked with spices herbs & honey
hatter(Chef Special) £9.7
hicken or Lamb diced in a thick sauce with chickpeas
hatter(Chef Special)£9.7 Chicken or Lamb diced in a thick sauce with chickpeas orai Chicken Tikka Or Lamb Tikka£9.7 Medium spiced curry cooked with onions, tomatoes & capsicur
Medium spiced curry cooked with onions, tomatoes & capsicur
Mughlai Chicken Or Lamb
Cooked in a mild thick creamy sauce with scrambled egg
Nurgh Makhani£9.7
Delicately blended with the chef's special mild mixture sauce eshwari Chicken Or Lamb£9.7  Marinated with tandoori spices & cooked with tomato's,
eshwari Chicken Or Lamb£9.7
farinated with tandoori spices & cooked with tomato's,
eshwari seeds & onions
chari Chicken Or Lamb£9.7 Cooked with homemade pickle & spices
Cooked with homemade pickle & spices
utter Chicken Or Lamb£9.7
utter Chicken Or Lamb£9.7 ossed in butter & cooked in rich, mild spices with ground
monds, coconut & pistachio
osht Lajawaab£9.7
ender juicy pieces of lamb, marinated in spices & yogurt,
poked to perfection flavoured with cinnamon & coriander
hatkora Chicken Or Lamb£9.9 Cooked with special Bangladeshi citric called Shatkora (seven
ooked with special Bangladeshi citric called Shatkora (seven
reeds) which only grows in the region of Syhlet (Bangladesh) reen Chicken Curry From Goa£9.7 oneless chicken pieces with freshly pureed coriander, tamarind
reen Chicken Curry From Goa±9.7
oneless chicken pieces with freshly pureed corrander, tamarind
nint, green chilli, spices & herbs
oshney Chicken Or Lamb£9.7
Cooked with garlic, green chilli, tomato, green peppers & onion
apeli Chicken Or Lamb£9.7 Garnished with hint of garlic & ginger, blended into a thick sau
andi Lamb Or Chicken
his delicious dish has quite dry sauce with madras heat & fried a ghee, dry red chillies, salt & spices a geshwari Chicken £9.7 airly hot, marinated pieces of chicken cooked with fresh herbs,
abee dry red chillies salt & crises
ajechwari Chicken 50.7
airly hot, marinated pieces of chicken cooked with fresh herbs
omatoes, chutney, coriander, green chilli & garlic
hassie Bhuna f10.9
hassie Bhuna£10.9 andoori lamb chops cooked in a Bhuna sauce with potatoes engali Home Curry£9.7
engali Home Curry £9.7
Chicken on the bone marinated in a medium curry sauce cooke
ith spices and herbs
arlic Chilli Chicken Masala£9.7
airly har chicken tikka with fresh garlic & chilli
laga Chicken/ Lamb/Prawn/Vegetables£9.9
lot chilli, seriously hot curry.
hicken Or Lamb Kashmir£9.7
lot chilli, seriously hot curry. hicken Or Lamb Kashmir£9.7 Cooked with mixed fruit & in a mild sauce
BALTI SPECIALITIES

Served With Naan Stir fried in an aromatic spicy, herby sauce

Chicken/Lamb/Vegetables Balti	£10.25
King Prawn Balti	

## **DHANSAK SPECIALITIES**

Served With Pilao Rice Savoury, hot, sweet & sour with dall

Chicken/Lamb/Vegetable/Prawn Dhansak	£10.25
King Prawn Dhansak	£12.95

#### TANDOODI & TIKKA CDECIAI ITIEC

IMPOON & HIKKA SPECIALI	TIES
Chicken Tikka Or Lamb Tikka	
Duck Tikka	£10.50
Salmon Tikka	£10.50
Tandoori King Prawn	£12.95
Paneer Tikka	£8.95
Murgh Tandoori	£8.95
Half chicken marinated in a tandoori sauce then skewere	d &
Tandoori Mixed Grill	£12 95
Quarter tandoori chicken, chicken tikka, lamb tikka, she	ek kebab
& plain naan bread	CK KCDaU
Chicken Tikka Shashlick Or Lamb Tikka Shashlick	f9 95
Chicken or lamb cubes marinated then skewered with or	
peppers & tomatoes	
Paneer Tikka Shashlick	£9.50
Cubes of Indian cheese marinated then skewered with or	ions.
peppers & romatoes	
Tandoori King Prawn Shashlick	£13.50
King Prawns marinated then skewered with onions, pepp	pers &
tomatoes	00.00
Chicken Tikka Lazeez Or Lamb Tikka Lazeez	£9.50
Cubes of chicken or lamb barbecued and marinated in le	mon
and yoghurtsauce stir fried in butter Tandoori Rup Chanda Mirchi	
Tandoori Rup Chanda Mirchi	.£11.95
Rup fish marinated in spices & cooked in the tandoori of garnished with chilli & lemon	
Chicken Tikka Darjeeling	£10.50
Chicken tikka marinated in mint, coriander, with spring	onion,
green pepper & spices then cooked in the tandoori oven	
green pepper & spices then cooked in the tandoori oven Tandoori Lamb Chops	.£10.50
Marinated in tandoori sauce and cooked in the tandoori	oven



## TANDOORI MASALA SPECIALITIES

	THE COLD WILLIAM OF LCD HATTIES	
	nicken Tikka or Lamb Tikka Masala£8.95	
	hicken tikka or lamb tikka barbecued in the tandoori oven then oked with fresh cream, yogurt and a mixture of medium spices	
1	ith a unique taste	
ŀ	ng Prawn Delight	
- 0	undoori King Prawn tikka barbecued in the tandoori oven then oked with fresh cream, yogurt and a mixture of medium spices	
١	ith a unique taste	
5	ılmon Tikka Masala£11.95	
(	hunks of salmon tikka barbecued in the tandoori oven then looked with fresh cream and yogurt and a mixture of medium lices with a unique taste	
-	indoori King Prawn In Goan Masala£12.95	(
	undoori King Prawn in a red chilli sauce	ĺ
9	ibzi Tikka Masala£8.50	
1	egetables cooked in a mild & spicy masala sauce	
[	uck Tikka Masala £11.95	
	uck tikka barbecued in the tandoori oven then cooked with fresh	
	eam, yogurt and a mixture of medium spices with a unique taste	ŀ
		ĺ

PATHIA SPECIALITIES

Served With Pilao Rice

Pathia is a dish from Bombay & is served on auspicious occasions.

It has an interesting balance between hot, sweet & sour flavours

Chicken/Lamb/Vegetable/Prawn Pathia	£10.25
King Prawn Pathia	£12.95

#### CLASSIC CURRY SPECIALITIES

CLASSIC COIGG ST LCIALITI	
Chicken Or Lamb Curry	£8.50
Classic curry	
Chicken/Lamb/ Prawn/Vegetables Madras	£8.50
Madras hot curry	
Chicken/Lamb/Prawn/Vegetables Vindaloo	£8.50
Hot curry with potato	
Chicken/Lamb/Prawn/Vegetable Bhuna	£8.95
Dry medium curry in a thick sauce	
King Prawn Bhuna	£12.95
Dry medium curry in a thick cauce	
Chicken/Lamb/Vegetable/Prawn Dupiaza	£8.95
Cooked sweet with double onions	
Elaichi Gosht	£8.95
Lamb curry cooked with fresh green cardamom, coriano	ler, garlic
and ginger	
Chicken/Lamb/Vegetables/Prawn Jalfrezi	£8.95
Stir-fried with capsicum, fresh green chillies, in a thick sa	auce
and hot	
King Prawn Jalfrezi	£12.95
Stir-fried with capsicum, fresh green chillies, in a thick sa	auce
and hot	
Methi Gosht Or Murgh	£8.95
Curry cooked with fenugreek leaves	
Mumbia—Ke Murgh Masala	£8.95
Curried chicken topped with slices of hardboiled egg	
Curried chicken topped with slices of hardboiled egg Palak Sagwala	£8.95
Podian Murgh	£8.95
Tandoori chicken in a mild sauce, with mint	
Chicken/Lamb/Vegetables/ Prawn Rogon	£8.95
Medium cooked with ownished tomatoes	
	£9.75
Medium cooked with herbs, garlic & spices	
KORMA SPECIALITIES	

Mild, nutty creamy dish

Trines, treater executing calour	
Chicken/Lamb/Vegetable/Prawn Korma	£8.50
King Prawn Korma	£12.95
Mirchwagan Korma	
Korma dish is not always mild in Kashmir as we present h Its red hot colour comes from the use of beetroot, dry red tomatoes & capsicum. Available as a lamb, chicken, prawn	chillies,
vegetables dish	1070



## PASSANDA SPECIALITIES Cooked in a creamy sauce with almonds & raisins

Chicken/Lamb/Vegetables/Prawn Passanda ...... King Prawn Passanda .....

## **SEAFOOD DISHES**

Bangladeshi Fish Curry (Fish—Ayre)	£10.95
Authentic Bangladeshi fish curry. Fish fillet, battere	d in gram
flour and cooked in medium spice sauce	
Moolee King Prawn	
Slightly spiced cooked with coconut, turmeric & m	oolee seeds
Golda Chingri Pordanishi	
Goan style, coconut flavoured Pordanishi, made wi	th king prawns
Annarosh King Prawn	£13.95
King Prawns cooked with pineapple & served in ha	lf pineapple