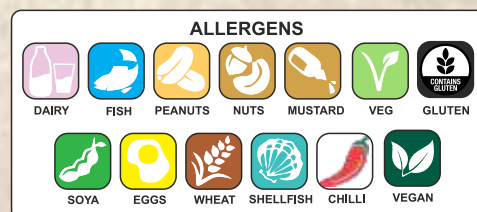




MALLROAD HOUSE

EAT - DRINK - ENJOY


A La Carte Menu



LET'S BEGIN

VEG PAKORA 🥕🍷	£4.50
<i>Crispy pakora made with mixed vegetables, kale coated in spiced gram flour batter, deep-fried to golden perfection. Served with chutney.</i>	
ONION BHAJI 🍷	£4.50
<i>Crispy onion slices coated in spiced gram flour batter and deep-fried until golden. Served with chutney</i>	
VEGETABLE SOMASA 🥕🍷	£5.50
<i>Potatoes, green peas, and spices mixture wrapped in a homemade flour pastry dough and deep fried.</i>	
CHICKEN PAKORA 🍷	£5.95
<i>Chicken chunks with spicy fritters in gram flour served with sauce</i>	
AMRITSARI FISH PAKORA 🍷	£6.50
<i>Delicacy of Amritsar , fish marinated with spices and coated with batter of gram flour deep fried and served with mint sauce.</i>	
ASSORTED PAKORA PLATTER 🍷	£10.50
<i>A delicious selection of crispy favourites - tender chicken pakora, golden onion bhajis, vegetable pakora, and succulent Amratsari fish. All served with our signature pakora sauce. Prefect for sharing</i>	
CHILLI CHICKEN 🍷	£6.50
<i>Tender chicken stir-fried with peppers and onions, tossed in our signature spicy-tangy chili sauce.</i>	

THE CHAAT CORNER

- ALOO TIKKI CHAAT** £6.50
Crispy potato patties topped with chutneys, yogurt, and spices—a perfect tangy treat!
- VEGETABLE SAMOSA**  £6.50
Crispy samosas crushed and topped with yogurt, and spices—a tangy, spicy delight.

TANDOORI STARTERS

MURGH TIKKA 🍗 🍷	£7.25
<i>Boneless chicken breast pieces marinated with yoghurt & spices and cooked in tandoor.</i>	
MURGH ACHARI TIKKA 🍗 🍷	£7.25
<i>Boneless chicken breast pieces marinated with yoghurt & Indian five spice mix cooked in tandoor.</i>	
MURGH MALAI TIKKA 🍷	£7.25
<i>Chicken Breast pieces of chicken with cream, mace & cardamom, cooked in tandoor served with mint sauce.</i>	
PAHADI KABAB 🍷 🍗	£7.25
<i>Chicken breast pieces marinated with yoghurt ,mint ,coriander, black pepper ,some Indian spices and cooked in tandoor.</i>	
CHICKEN TIKKA HIGHWAY 🍷 🍗	£7.25
<i>Chicken breast pieces marinated with yoghurt & Indian five spice mix cooked in tandoor with perfection.</i>	
CHICKEN SEEK KABAB 🍷	£7.25
<i>Juicy minced Chicken seasoned with aromatic spices, shaped onto skewers, and grilled to perfection. A flavourful and succulent delight, perfect as an appetizer or main course.</i>	

FINISHING TOUCHES

MANGO CHUTNEY	£1.50
MIX PICKLE 🥒	£1.50
MIX RAITA 🥛	£2.50
SPICED ONION	£1.50
PAPPADAM 🍲	£1.20

PAN- ASIAN DELIGHTS

CHILLI GARLIC CHICKEN 🍲🌶️	£9.50
<i>Chili Garlic Chicken is a spicy, flavour full dish with garlic, chili, and lime-seasoned chicken. Garnished with cilantro, it's smoky and zesty.</i>	
CHICKEN MANCHURIAN 🍲🌶️🍷	£9.50
<i>Indo Chinese fusion dish chicken stir fry sweet pepper ginger ,garlic.</i>	
HONEY GARLIC CHICKEN 🍲🌶️🍷🍷	£9.50
<i>Chicken stir fry with sweet and spicy honey chilli sauce .</i>	
SWEET AND SOUR CHICKEN 🍲🍷	£9.50
<i>Chicken stir fry with sweet pepper , pineapple and sweet and sour sauce.</i>	
SIZZILING ORIENTAL CHICKEN 🍲🍷🌶️🍷	£10.50
<i>Onion and tomato based sauce with mushroom ,dry roasted onion garlic, coriander seed, glangal, red chilli finished with coconut milk</i>	
SIZZILING ORIENTAL PRAWN 🍲🍷🌶️🍷	£14.95
<i>Onion and tomato based sauce with mushroom ,dry roasted onion, garlic, coriander seed, glangal, red chilli finished with coconut milk</i>	

CHINESE- RICE/ NOODLE

SPECIAL FRIED RICE 🍳🍷🥬	£10.50
<i>Basmati rice with chicken breast pieces, prawns' egg sweet pepper, ginger garlic, bean sprouts, spring onions, mushroom, chilli, oyster sauce, fish sauce & coriander. £13.95</i>	
CHICKEN FRIED RICE 🥬	£9.50
<i>Tender chicken pieces, aromatic rice, and colourful vegetables stir-fried with soy sauce and aromatics.</i>	
VEG FRIED RICE 🥬	£9.50
<i>Basmati rice, and colourful vegetables stir-fried with soy sauce and aromatics.</i>	
FISH FRIED RICE 🐟	£10.50
<i>Basmati rice with fish, prawns' egg sweet pepper, ginger garlic, bean sprout, spring onions, mushroom, chilli, oyster sauce, fish sauce & coriander</i>	
CHICKEN FRIED NOODLES 🥬	£9.50
<i>Succulent chicken pieces, stir-fried with vibrant vegetables and tender noodles in a savoury soy-based sauce.</i>	
SPECIAL FRIED NOODLE 🍳🍷🥬🐟	£10.50
<i>Egg noodle with chicken breast pieces, prawn, egg, sweet pepper, ginger garlic, bean sprouts, spring onions, mushroom, chilli, oyster sauce, fish sauce & coriander.</i>	

TANDOORI NAAN & ROTI

TANDOORI ROTI 🍲	£1.75
<i>Traditional whole wheat bread baked in a clay oven slightly crispy and smoky.</i>	
PLAIN NAAN 🍲	£2.75
<i>Soft and fluffy traditional Indian flatbread, freshly baked in a tandoor oven. Perfect for pairing with any curry or grilled dish.</i>	
BUTTER NAAN 🍲 🍳	£3.00
<i>Soft, fluffy naan bread brushed with melted butter and cooked to golden perfection</i>	
GARIC NAAN 🍲	£3.50
<i>Leavened bread cooked in a clay oven topped with fresh chopped garlic.</i>	
GARLIC CORIANDER NAAN 🍲	£3.75
<i>Soft tandoori flatbread topped with chopped garlic and fresh coriander.</i>	
CHEESE GARLC NAAN 🍲 🍳	£4.75
<i>Soft, fluffy naan bread filled with cheese, cooked in tandoor with perfection. A delicious twist on a classic favourite</i>	
PUDINA PARATHA 🍲 🍳	£3.75
<i>Flaky flat bread layered with crushed dry mint leaves and mild spices, griddled with butter for a refreshing and aromatic twist</i>	
LACHA PARATHA 🍲 🍳	£3.50
<i>A crispy multi layered tandoori bread baked in tandoor</i>	
PASHWARI NAAN 🍲 🍳	£3.95
<i>Bread cooked in clay oven with stuffing of coconut and dry fruit.</i>	
KEEMA NAAN 🍲 🍳	£4.50
<i>Seasoned lambs mince stuffed leavened bread made with refined flour.</i>	
ALOO KULCHA 🍲 🍳	£3.50
<i>Freshly made naan stuffed with spiced potato and baked in tandoori oven.</i>	
CHEF SPECIAL NAAN 🍲 🍳	£4.00
<i>A delicious twist on classic naan, stuffed with basil cheese and chef's special herbs, cooked to golden perfection in a tandoor. Like an Indian-style stuffed pizza.</i>	

CHOICE OF RICE

BOILED RICE	£2.75
<i>Basmati rice perfectly cooked white rice, a simple yet essential side dish that pairs well with any meal.</i>	
JEERA PILAU	£2.95
<i>Basmati rice cooked with tempering of cumin seed.</i>	
LEMON RICE	£3.75
<i>Basmati rice cooked with tempering of mustard seed turmeric, curry leaf, Pink Peanuts & fresh lemon juice</i>	
TAWA PILAU	£4.50
<i>A vibrant and flavour full rice dish cooked with basmati rice, aromatic spices, fresh herbs, lemon juice, and a medley of assorted vegetables.</i>	
MUSHROOM RICE	£4.50
<i>A flavourful and aromatic rice dish featuring tender mushrooms, sauteed onions, and tomatoes, infused with traditional Indian spices</i>	
EGG FRIED RICE 🥗	£4.50
<i>rice stir-fried with scrambled eggs and a blend of soy sauce, and sesame oil, making it a quick and satisfying meal.</i>	


FROM THE TANDOOR (MAINS)


<i>TANDOOR MAINS SERVED WITH RICE & CURRY SAUCE</i>	
CHICKEN TIKKA SHASHLIK 🍲 🍳	£12.95
<i>Tender chicken pieces marinated in spiced yogurt, skewered with vibrant peppers and onions, and chargrilled to smoky perfection in a traditional tandoor.</i>	
MURGH TIKKA 🍲 🍳	£11.50
<i>Boneless chicken breast pieces marinated with yoghurt & spices and cooked in tandoor.</i>	
MURGH ACHARI TIKKA 🍲 🍳	£11.95
<i>Boneless chicken breast pieces marinated with yoghurt & Indian five spic mix cooked in tandoor.</i>	
MURGH MALAI TIKKA 🍳	£11.95
<i>Chicken Breast pieces of chicken with cream, mace & cardamom, cooked in tandoor served with mint sauce.</i>	
PAHADI KABAB 🍲 🍳	£11.95
<i>Chicken breast pieces marinated with yoghurt , mint ,coriander, black pepper ,some Indian spices and cooked in tandoor</i>	
CHICKEN TIKKA HIGHWAY 🍲 🍲 🍳	£11.95
<i>Chicken breast pieces marinated with yoghurt & Indian five spice mix cooked in tandoor with perfection.</i>	
TANDOORI CHICKEN 🍲 🍳	£12.95
<i>Chicken on bone marinated with indian spice and chef special marination roasted In with perfection in clay oven served mintsauce.</i>	
CHICKEN SEEKH KEBAB 🍳	£11.50
<i>Juicy minced Chicken seasoned with aromatic spices, shaped onto skewers, and grilled to perfection. A flavourful and succulent delight, perfect as an appetizer or main course.</i>	
TANDOORI LAMB CHOP 🍲 🍳	£14.50
<i>lamb Chop marinated in a blend of yogurt and traditional spices, then grilled in tandoori oven with perfection. A mouth watering dish that offers an explosion of flavour with each bite.</i>	
JHINGA SARSO KA 🍲 🍳 🍲	£16.50
<i>King prawn marinated with yoghurt mustard and some Indian spice served with mint sauce.</i>	
PANEER TIKKA SHASLIK 🍳	£11.95
<i>Paneer cubes marinated with tangy mango purée and aromatic spices, grilled to perfection. A vegetarian delight bursting with flavour.</i>	
MALLROAD TANDOORI MIX SPECIAL 🍳 🍲	£17.95
<i>A flavourful feast featuring Murgh Tikka, Murgh Achari Tikka,creamy Murgh Malai Tikka and vibrant & Lamb Chops. Served with mint chutney</i>	

CLAY POT BIRYANI


<i>An authentic Hydrabadi masterpiece. Fragrant basmati rice layered with tender spiced meat of vegetables, caramelized onions, fresh herbs and asaffron. Sealed and slow cooked (dum-pukht) in a traditional clay pot to lock in rich, aromatic favors. Served with mixed raita or choice of curry sauce</i>	
VEG 🍳	£10.50
CHICKEN 🍳	£11.50
LAMB 🍳	£12.50
KING PRAWN 🍳 🍲	£14.95


TASTE OF SCOTLAND


DHANSAK 
Classic Parsi dish that combines , lentils, and a mix of spices to create a richly flavoured curry


BHUNA 
A rich and flavour full curry , aromatic sauce of caramelized onions, tomatoes, and spices.


MOILEE CURRY
A light, aromatic coconut curry infused with coastal spices and fresh herbs


PATIA 
Delicious dish known for its unique sweet, sour, and spicy flavour profile.


DO PYAZA 
Delightful Indian curry enhanced by the rich flavours of onions used in two different stages of cooking

CLASSIC KORMA 
A luxurious Indian curry featuring , creamy sauce made with onion, yogurt, and aromatic spices.


CEYLONESE KORMA 
Dish combines the richness of coconut milk with aromatic spices to create a creamy and delicious curry.

MUGLAI KORMA 
combining tender chicken with a blend of yogurt, cream, nuts, and fragrant spices.

MIRCHI KORMA 
made with a blend of hot chillies, aromatic spices.

KASHMIRI KORMA 
rich and aromatic dish from the Kashmir region of India, known for its unique blend of spices and creamy texture with Assorted fruit.

CHASNI
vibrant sauce made with tomatoes, mango chutney, and spices.


TIKKA MASLA 
Marinated chicken cooked in a creamy, spiced tomato sauce


SOUTHERN CHILLI GARLIC CHICKEN 
deliciously spicy and bold flavours of garlic and chillies.


ALL THE ABOVE DISHES WITH CHOICE OF YOURS

CHICKEN BREAST	£9.50
CHICKEN TIKKA	£9.95
MIX VEGETABLE	£8.50
LAMB	£10.95
KING PRAWN 	£14.25


VEGETARIAN



DAL TARKA WALI 
Yellow lentil with tempering of cumin and garlic mixed with onion tomato masala.

BOMBAY ALOO 
Potato cubes with tempering of Indian five spices with onion tomato masala finish with dry mango powder& kasoori methi.

MIXED VEG CURRY 
Mixed vegetables cooked with spices in an onion and tomato gravy


AMRITSARI CHOLEY VEGAN 
Chickpeas cooked with Indian spices in onion, tomato gravy.


PALAK PANEER 
A classic north Indian dish, fresh spinach puree with garlic and some Indian spices with paneer.


KADHAI PANEER 
paneer cooked with onions, tomato, green peppers in thick sauce with tempering of coriander seed finished with fresh cream



PANEER SHIMLA MIRCH KI KHURCHAN 
It is a savoury Indian dish with paneer and bell peppers in a flavourful onion tomato gravy and hint of cream.



CONNOISSEUR’S CHICKEN CURRY



BHUNA MURG 
Tender chicken cooked in a thick, spiced onion-tomato masala, reduced to a rich, semi-dry consistency for deep, bold flavours.


.MURGH TIKKA LABABDAR 
Chicken tikka cooked in a rich onion and tomato sauce, finished with butter, fresh cream, mild spices, and fresh green coriander.



DELHI BUTTER CHICKEN 
Chicken tikka simmered in a creamy tomato sauce, finished with a tempering of chopped garlic, fenugreek, and garam masala for authentic Old Delhi flavours.



MURGH KORMA 
Succulent chicken simmered in a creamy cashew nut sauce, delicately spiced with mace and green cardamom powder, finished with a hint of rose water for a fragrant touch

CHICKEN MADRAS 
Boneless chicken cooked in a spicy onion and tomato sauce, finished with a tempering of green curry leaves, mustard seeds, and coconut milk.




HERA MASALE KI MURGI 
Chicken cooked in a vibrant green sauce made with fresh coriander, mint, spinach, roasted cumin powder, garam masala, brown garlic, a hint of fenugreek, and mild aromatic spices


KADHAI CHICKEN 
Chicken tikka cooked with onions, tomato, green peppers in thick sauce with tempering of coriander seed finished with fresh cream.


CHICKEN JALFRAZI 
Chicken tikka Julian cooked with onion tomato sauce, sweet pepper, dutch onion and some Indian spices.


HANDI MURG 
Chicken, yogurt, and a blend of spices, slow-cooked in a clay pot (handi) for rich and deep flavours.


CONNOISSEUR’S LAMB CURRY


LAMB MADRAS 
Boneless lamb cooked in onion tomato sauce with southern spices tempering of mustered finished with coconut cream


LAMB KORMA 
Lamb chunks cooked in onion, cashew nuts and finish with hint of saffron and fresh cream.


TAWA MEAT 
Tender lamb cooked on a traditional Punjabi griddle with onions, tomatoes, peppers, and robust spices, delivering bold and rustic flavours.

SAAGWALA GOSHT 
Boneless lamb cooked with spinach, onion tomato sauce, tempering of garlic finished with fresh cream.



LAMB ROGAN JOSH 
Tender lamb slow-cooked in a rich Kashmiri-style sauce with onions, tomatoes, and a blend of aromatic spices.



RARA GOSHT 
A hearty North Indian dish combining tender lamb pieces and minced lamb, slow-cooked together in a rich, spiced onion, omato gravy for deep, robust flavours.



RAILWAY LAMB CURRY 
Boneless tender lamb chunk and cube of potato cooked in onion tomato sauce with aromatic spices tempering of garlic, finished with fresh coriander.



SALLI BOTI 
Boneless tender chunks lamb cooked in brown onion tomato sauce with sauce spices tempering of garlic, finished garnish with crispy potatoes.


CATCH OF THE SEA

MONK FISH CURRY 
Monkfish fillets gently simmered in a spiced onion, tomato, and coconut milk curry, delicately tempered with carom seeds and finished with freshcoriander.

GOAN KING PRAWN CURRY 
King prawn simmered with Goanese curry, flavoured with Goanese spices and coconut milk.

COCHIN PRAWN CURRY 
Spicy king prawn curry prepared with tempering of mustard seed onion tomato chilli, ginger and southern spices

KADHAI PRAWN 
King prawns cooked in a rich tomato and onion sauce with bell peppers and aromatic Kadhaispices, finished with fresh coriander

COCONUT FISH 
fish fillets gently simmered in a creamy coconut sauce infused with a medley of aromatic spices. This tropical-inspired curry delivers a rich and flavourful experience with every bite.