

 tymalabar

# TY MALABAR

RESTAURANT

8 Hendre Road Pencoed,  
Bridgend CF35 5NW

the curry  
connect

Ph: 01656 860 844

[www.tymalabar.com](http://www.tymalabar.com)

## STARTERS (VEG)

<b>PAPPDOMS</b> <small>N G</small>	£0.95
Classic Indian lentil wafers	
<b>SPICY PAPPDOMS</b> <small>N G</small>	£0.95
<b>PICKLE TRAY</b> <small>D M T</small>	£3.95
Set of home made mint sauce, onion chutney, mango pickle and hot lime pickle.	
<b>ONION BHAJI</b> <small>V E S</small>	£4.50
Homemade Crunchy snack with onions, finely shredded spinach, fennel seeds, cumin, chick pea flour served with homemade chutneys and salad.	
<b>VEGETABLE SAMOSA</b> <small>G V</small>	£4.50
Triangle phyllo pastry filled with vegetable fillings, crispy fried served with tamarind chutney.	
<b>paneer tikka</b> <small>D V</small>	£5.95
Cottage cheese marinated with turmeric, ginger, garlic, saffron, yoghurt and spices, cooked in Tandoor.	
<b>VEG/Aloo Chat Poori</b> <small>G V</small>	£4.50
Unleavened bread deep fried filled with vegetables tossed in spiced onion and tomato sauce wrapped and served with salad leaves.	
<b>GARLIC MUSHROOM</b> <small>V</small>	£4.50
Deep fried Garlic with Mushroom lightly spiced coriander.	



## STARTERS (NON-VEG)

<b>CHICKEN TIKKA TIRANGA</b> <small>D</small>	£5.95
Trio of chicken morsel in three distinct flavour of basil, star anis and Kashmiri chilli cooked to perfection in tandoor	
<b>CHICKEN TIKKA</b> <small>D</small>	£5.95
Sliced chicken breast marinated in Yogurt and spices Cooked to perfection in tandoor	
<b>MEAT SAMOSA</b> <small>G E S</small>	£5.50
Triangle phyllo pastry filled with onions, minced meat and spices crispy fried served with tamarind chutney.	
<b>SHEESH KEBAB</b> <small>E</small>	£5.95
Ground lamb crusted with bell peppers, dry roast- ed garam masala and grilled in the tan- door. Served with salad and dressing.	



## STARTERS (NON-VEG)

**CHICKEN TIKKA CHAT POORI** G £6.50

Unleavened bread deep fried filled with chicken tikka tossed in spiced onion and tomato sauce wrapped and served with salad.

**PRAWN POORI** G C £6.50

Unleavened bread deep fried filled with prawn tossed in spiced onion and tomato sauce wrapped and served with salad.

**KING PRAWN CHAT POORI** G C £7.45

Unleavened bread deep fried filled with king prawn tossed in spiced onion and tomato sauce wrapped and served with salad.

**MIXED STARTER** G E S £7.95

A delightful combination of Onion Bhaji, Chicken Tikka, Sheesh Kebab and vegetable samosa served with salad and dressings

**SOFT SHELL CRAB** G C £8.20

Soft shell crab marinated with mince garlic, Malabar spices and curry leaves coated with chickpea/corn flour and crispy fried.

## CHEF'S RECOMMENDATIONS

**HOMESTYLE CHICKEN CURRY (MEDIUM)** M £11.95

Kerala style chicken preparation with coconut milk, curry leaves, ginger and tomatoes.

**HOMESTYLE VEGAN CURRY (MEDIUM)** M £9.95

Kerala style (fresh vegetables) preparation with coconut milk, curry leaves, ginger and tomatoes.

**CHETTINADU CURRY** M £11.50/£11.95/VEG: £9.45

**(CHICKEN, LAMB, BEEF AND VEG) (MEDIUM)**

Traditional South Indian dish cooked in rich fried coconut sauce with onion and tomato.

**KADAI CURRY** £11.50/£11.95/VEG: £9.45

**(CHICKEN, LAMB, BEEF AND VEG) (MEDIUM)**

Classic North Indian dish cooked with onion, peppers and crushed spices.

**KOLHAPORI CURRY** £11.50 /£11.95/VEG: £9.45

**(CHICKEN, LAMB, BEEF AND VEG) (MEDIUM)**

Flavoursome dish with fresh onion, peppers, ground spices and grated coconut.



## CHEF'S RECOMMENDATIONS

**LAAL CHAUK MURG (MEDIUM)** £11.50

Chicken Tikka cooked to perfection in onion tomato masala with bell pepper with dry mango powder, cumin and black salt. A dish popular dhaba style delicacy from Delhi.

**MALABAR BEEF CURRY (MEDIUM) M** £11.95

Tender beef braised in caramelised onions, tomatoes, ground Malabar spices, ginger. Tempered with shallots and fresh curry leaves.

**SAAG MURG (MEDIUM) (CHICKEN SAAG) D** £11.50

Chicken morsels simmered in medium spiced masala with chopped spinach leaves and fenugreek. Finished off with fresh cream and chat masala.

**LAMB ROGAN (MEDIUM) D** £11.50

An aromatic Kashmiri braised lamb preparation with ground spices, garlic, ginger and onions with Saffron extract.

**SAAG GOSHT (MEDIUM) (LAMB SAAG) D** £11.95

Succulent lamb cooked in onion, tomatoes and cardamom with chopped spinach and cumin. Finished off with a dash of cream and butter.

**CHUTTY CURRY (VERY HOT) M** £11.50

Chicken Chutty Curry is authentic preparation of yummy traditional Kerala style chicken curry with lots of spicy gravy.

**LAMB SHANK HYDERABADI CURRY (MEDIUM) D** £16.95

Grilled Lamb Shank cooked with aromatic sauce and chef's special spice.

## SPECIALITIES

**CHICKEN** £10.95

**LAMB** £11.95

**BEEF** £11.95

**PRAWN C** £10.95

**KING PRAWN C** £14.95

**PANEER D** £10.95

**MIXED VEGETABLE** £9.45



## SPECIALITIES

### MAKHANI (VERY MILD) D

Cooked in butter, mild spices gently simmered in cream, coconut and masala sauce

### PASSANDA (VERY MILD) D

Mildly spiced simmered in green cardamom served in rich creamy sauce

### GINGER GARLIC CHILLI D

#### CHICKEN MASALA (HOT)

Breast chicken sliced cooked with chopped ginger, garlic, green chilli, extra coriander, tomato, green pepper extra mouth watery spiced with dry chilli on top.

### HARI MIRCHI BHUNA (FAIRLY HOT) D

Tender piece of lamb/chicken cooked with spinach, fresh chillies and coriander. (one of the best Gujarati popular dish

### BUTTER CHICKEN/LAMB (MEDIUM) D

Marinated in mild spices cooked in a butter based sauce with chef's special spices and herbs.

### CAPTAIN PATIALA (FAIRLY HOT) D S

Hot tender strips prepared with very special herbs and spices including coriander, mint, curry leaves, garlic and yoghurt in a rich tangy sauce.

### CHAMILI(MEDIUM) D

Sliced chicken or lamb cooked with onion, green pepper, green chillies, garlic and tomato sauce.

### MURGI MASALA (MEDIUM) D

Cooked with mince lamb with herbs, spices and masala sauce.

### SHATKORA (MEDIUM) D

Pieces of Chicken or meat cooked with shatkora (wild lem- on) and chef's exotic spicy thick sauce.

### KALI MIRCHI BAHAR (MEDIUM TO MILD) D

Cooked in rich yoghurt, cream, garden mint, and coriander lightly spiced

### REZALA (MEDIUM TO MILD) D

An aromatic dish of distinctions served in a rich creamy butter with a touch of rose water.

### AZUBA (MEDIUM) D

Marinated in spices, tomatoes, green peppers, potato, herbs medium sauce comes with fried mushroom on top.



## SPECIALITIES

**TAWA CHICKEN (MEDIUM) D** £13.45

Stir Fried with medium spices and herbs with very thick sauce on top.

**GARLIC CHICKEN/LAMB (MEDIUM) D** £10.95/£11.45

Marinated breast of chicken or lamb cooked in a thick spicy sauce with garlic.

## TRADITIONAL CURRY DISHES

**CHICKEN/PRAWN C** £9.95

**LAMB** £10.95

**BEEF** £10.95

**KING PRAWN C** £13.95

**MIXED VEGETABLE D** £9.45

**PANEER D** £9.95

**TIKKA MASALA (MILD) D**

Char grilled chicken/Lamb tikka cooked in a velvety onion, yoghurt and spices.

**KORMA (MILD) D**

Chicken/Lamb morsel simmered to perfection in a rich creamy coconut sauce with nutmeg and fresh coriander

**PATHIA (SWEET SOUR AND HOT)**

Persian dish cooked with special spices, onion, tomato which is sweet hot and sour

**BHUNA (MEDIUM) D**

Well spiced with thick gravy

**BALTI (MEDIUM) D Saag Balti (£0.65)/ Mushroom Balti (£0.65)**

Delicious Punjabi dish prepared with onion, tomato, fenugreek ginger and coriander

**DUPIAZA (MEDIUM)**

This dish cooked with onion, tomato and chef's special spices DANSAK (MEDIUM)

Persian most popular lentils based dish which is sour and sweet

**KORAI (MEDIUM) D**

Stir fried with medium spices and herbs with chef's special sauce





## TRADITIONAL CURRY DISHES



### KASHMIRI (VERY MILD)

Cooked with spices and sweet fresh fruits

### MADRAS (HOT)

Curry and madras infused with different spicy flavours

### VINDALOO (VERY HOT)

Cooked with hot spice and sauce

### JALFREZI (HOT) D

Delightfully flavorful curry with tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions.

### CEYLON (HOT)

Cooked with coconut lemon juice and chilli resulting in an exotic sweet and sour combination

### LAHORE BALTI (MEDIUM) D

£11.95

Prepared with chicken, lamb, prawn, mushroom, spinach and chef's special exotic Balti sauce.

### MALAYAN (MILD) D

Cooked with spices, sweet fruits, pineapple and fresh cream.

## SEAFOOD

### ALLEPY CURRY (MEDIUM)

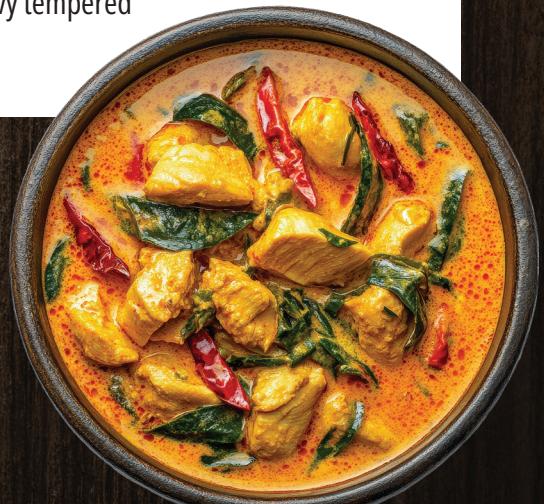
(PRAWN) F C M

£11.95

(KING PRAWN/ SALMON) C

£15.95

Choice of Fish or Prawn simmered gently in a smooth blend of ginger, raw mango and coconut gravy tempered with fenu- greek and curry leaves.





## FROM THE CLAY OVEN (MEDIUM-HOT)



### CHICKEN TIKKA TIRANGA D

£ 9.95

Trio of chicken morsel in three distinct flavour of basil, star anis and Kashmiri chilli cooked to perfection in tandoor

### CHICKEN TIKKA D

£9.75

Sliced chicken breast marinated in Yogurt and spices  
Cooked to perfection in tandoor

### TANDOORI CHICKEN D

(HALF PORTION £9.95 / FULL PORTION £15.50)

Baby chicken marinated in Kashmiri chilli, spices, fenugreek leaves, yoghurt and mustard oil cooked to perfection in Tandoor.

### CHICKEN/LAMB SHASHLIK D

(CHICKEN: £14.50 / LAMB: £15.15)

Chicken breast pieces or Tender pieces of lamb marinated in turmeric, yoghurt and chilli along with diced onion, tomato and bell pepper. Seasoned and cooked in Tandoor.

### KING PRAWN SHASHLIK D C

£15.95

King Prawn marinated in turmeric, yoghurt and chilli along with diced onion, tomato and bell pepper. Seasoned and cooked in Tandoor.

### PANEER SHASHLIK D

£14.50

Cottage cheese marinated in turmeric, yoghurt and chilli along with diced onion, tomato and bell pepper. Seasoned and cooked in Tandoor.

### DILL SALMON D F M

£16.95

Salmon cubes marinated with dill leaves, ginger, garlic, mustard paste, honey, carom seeds and yogurt. Finished in Tandoor. Served with Fish risotto, Salad leaves and dressings.

### HYDERABADI LAMB SHANK D M

£16.95

Lamb shank marinated with aromatic Hyderbadi spices, slow cooked in pot and then roasted in Tandoor served with mustard tempered potato mash and salad.

### LAAL JINGA TANDOORI D F C M

£17.95

King prawns marinated with mustard paste, Kashmiri chilli, carom seeds, aromatic garam masala yoghurt and roasted in Tandoor. Served with Chef's special rice and fish sauce.

### TANDOORI MIX GRILL D F C

£ 17.95

Chicken tikka, sheesh kebab, tan-doori chicken, king prawn and salmon tikka cooked to perfection and served with chutney and salad



## MALABAR BIRYANI



Classic DUM biryani preparation from Malabar coast of Kerala. Chef's special blend of spices makes it unique. Served with biryani sauce.

<b>VEGETABLE</b>	<b>D</b>	<b>£11.50</b>
<b>CHICKEN/PRAWNS</b>	<b>C D</b>	<b>£13.95</b>
<b>LAMB</b>	<b>D</b>	<b>£14.45</b>
<b>KING PRAWN BIRYANI</b>	<b>C D</b>	<b>£16.50</b>
<b>SPECIAL BIRYANI</b>	<b>C E D</b>	<b>£16.95</b>

## VEGETARIAN

<b>REGULAR (SIDE)</b>	<b>£5.95</b>
<b>MAIN</b>	<b>£8.95</b>

### **ALOO GOBI MASALA** **V**

Pan finished baby potatoes and cauliflower florets with onions, ginger, tomatoes, fresh coriander, aromatic spices and cumin

### **BOMBAY ALOO** **V**

A dry preparation of Baby potatoes with cumin, onions, ginger and tomatoes

### **SAAG ALOO** **V D**

A classic potato and spinach dish with spices, onion tomato masala and cream



### **SAAG PANEER** **V D**

Cottage cheese slow cooked with onions, tomatoes and spinach with aromatic spices and cream

### **TADKA DAAL** **V D**

Home style tempered masoor and moong dal with cumin, garlic, onions and turmeric

### **CHANA MASALA** **V**

Chickpeas cooked Punjabi style with cumin, onions, ginger, Kashmiri chilli, fresh coriander and dry mango powder.

### **BHINDI BHAJI** **V**

Deep fried Okra tossed in onion tomato masala with kasuri methi, fresh coriander and seasoned with Chaat masala

### **MUTTER PANEER** **V D**

Homemade cottage cheese and green peas stir fried with herbs and spices



## VEGETARIAN

### BRINJOL BHAJI (AUBERGINE) V

A rich, simple aubergine dish that packs an amazing punch in terms of flavour

### SAAG BHAJI (SPINACH) V

Very tasty variation on spinach

### MUSHROOM BHAJI V

Fresh mushrooms tossed with onion and with a touch of chefs own spices



## RICE

### PLAIN/BASMATI RICE V

£3.95

### PILAV RICE D V

£4.50

### MUSHROOM RICE D V

£4.95

### COCONUT RICE D V

£4.95

### GARLIC RICE D V

£4.95

### LEMON&ONION RICE D V

£4.95

### EGG RICE D E

£4.95

### KHEEMA RICE D

£4.95

### CHEF'S SPECIAL RICE D E

£4.95

### HALF PILAV RICE & HALF CHIPS D V

£5.50

## BREADS

### TANDOORI ROTI G

£3.50

Unleavened whole wheat flat bread baked in Tandoor

### PLAIN NAN G E D T

£3.50

Leavened flat bread made from refined flour, baked in Tandoor

### PESHWARI NAN G E D T

£3.95

Mango and coconut stuffed leavened flat refined bread, baked in Tandoor

### KHEEMA NAN G E D T

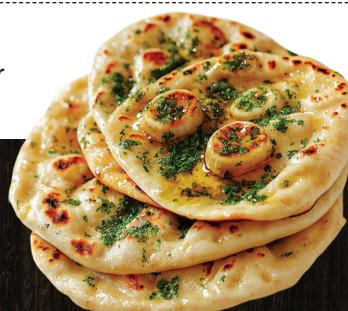
£3.95

Nan stuffed with spiced minced meat

### GARLIC NAN G E D T

£3.95

Nan topped with garlic and coriander



## BREADS



### CHILLI NAN G E D T

£3.95

Nan topped with crushed chilli baked in tandoor and finished off with butter.

### MALABAR PORATTA G E D

£2.95

A layered flatbread made from refined flour

### CHAPATI G

£2.45

A round flat unleavened bread that made of whole-wheat flour and cooked on a griddle.

### CHEESE NAN G E D T

£3.95

## EXTRAS

### ANY CURRY SAUCE D

£4.95

### PLAIN CHIPS

£3.95

### MASALA CHIPS

£4.25

### MANGO CHUTNEY T

£0.95

### MINT SAUCE D

£0.95

### ONION SALAD

£0.95

### LEMON PICKLE M

£0.95

## KIDS MEAL

### 5PCS CHICKEN NUGGETS AND CHIPS G E

£7.45

### CHICKEN KORMA AND CHIPS D

£8.00

### CHICKEN TIKKA MASALA AND CHIPS D

£8.00

### CHICKEN TIKKA MASALA, CHIPS & RICE D

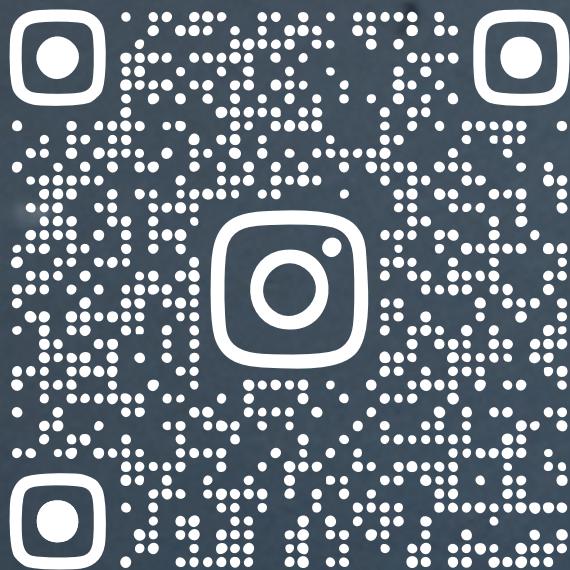
£9.50

\*Food images are for illustrative purposes only  
Prices are subject to change without notice and seasonal rates may apply

PRESENT: G Gluten E Egg D Dairy F Fish C Crustaceans

N Nuts M Mustard S Soya T Sesame seeds | Vegetarian Option: V

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Any table with more than 4 or more people will be charged 15 % Service Charge on your final bill. If you are not happy with our service kindly let us know before you pay and you wont be charged service charges