

W E L C O M E T O

# Mala

O U R S T O R Y

---

Following a long and memorable chapter of serving exquisite and traditional Indian food in London's beautiful hidden gem, St Katharine Dock marina since 1987. Moving forward to 2020 Mala has relocated to this stunning scenic location on the Canary Riverside promenade. Complete with picture perfect, stunning waterfront views of the London skyline which can be enjoyed from anywhere in the restaurant as well as our riverside heated terrace complete with private dining domes.

Our Mala team pays homage to the traditions of Indian food mainly from the district of Punjab and its culture, whilst blending in elegant and contemporary features. A bespoke open kitchen design offers diners exciting visuals of our chefs at work using only the finest and freshest ingredients.

It's London! Indian dining at its finest.



VAT included.

We do not charge service charge, 100% of the tips go to the waiting staff  
Prices and menu items can change at any time, without notice.

# STARTERS

---

<b>Murgh Pakora</b>	10
Juliennes of chicken breast in a spiced crispy batter. Accompanied with a lightly spiced coriander mint chutney.	
<b>Chicken Chilli</b>	12
Fried diced chicken breast, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.	
<b>Tandoori Duo</b>	12
Hariyali Chicken Tikka & Seekh kebab accompanied with our signature Haandi Lazeez curry dip.	
<b>Lamb Chops Adraki</b>	14
2 Prime succulent lamb chops marinated for 24hrs in tandoori spices.	
<b>Prawn Poori</b>	14
Prawns cooked in a tangy tomato base spiced curry served on a fried, flakey Indian tortilla.	
<b>Amritsari Cod Fish Pakora</b>	14
Juliennes of fresh cod fillets in a spiced, crispy batter. Accompanied with a lightly spiced coriander, mint chutney.	
<b>Himalayan Aloo Tikki Chaat v</b>	10
A pan fried seasoned mashed potato burger with a cheddar cheese melt centre. Topped with yogurt, tamarind chutney, coriander mint chutney, a sprinkle of crispy sev and pomegranate seeds.	
<b>Chilli Paneer v</b>	12
Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.	
<b>Samosa</b>	10
Triangular deep-fried pastry parcels, stuffed with your choice of: <ul style="list-style-type: none"><li>• Seasoned Potatoes and Vegetables v   Seasoned Keema Lamb mince</li></ul>	
<b>Onion Bhaji v</b>	9
Deep fired crispy onion fritters in a spiced batter.	
<b>Samosa Chaat v</b>	9
A triangular deep-fried pastry parcel, stuffed with seasoned potatoes drizzled with yogurt, tamarind sauce, coriander mint chutney and a sprinkle of crispy sev and pomegranate seeds.	



# THE TANDOORI CLAY OVEN

---

<b>Hariyali Chicken Tikka</b>	18
Succulent supreme of chicken breast marinated in coriander, mint, green chillies, garlic and ginger.	
<b>Tangdi Kebab</b>	18
Charcoal baked chicken drum sticks marinated in garlic, ginger, yogurt, lemon juice, garam masala and turmeric.	
<b>Lamb Seekh Kebab</b>	18
Seasoned prime minced lamb kebabs infused with onions, green chillies, ginger, and roasted ground coriander. (All our mince lamb is 100% lamb and is minced on the premises)	
<b>Lamb Chops Adraki</b>	28
4 Prime succulent lamb chops marinated overnight in tandoori spices .	
<b>Lahsooni Cod Fish Tikka</b>	26
Fresh cod fillet steaks marinated over night with ginger, garlic and tandoori Spices, baked in the clay oven then finished in a piping hot salamander grill.	
<b>Shahi Jhinga, King Prawns</b>	30
Jumbo “U5” King prawns marinated with tandoori spices then barbecued in the clay oven.	
<b>Tandoori Paneer Tikka v</b>	18
Cottage cheese steaks, chunky peppers and onions marinated in traditional tandoori spices.	

---

## Mala Kebab Platter

---

*A hearty kebab feast consisting of a mouth watering assortment of our tandoori delights.  
Ideal for 2 sharing*

Lamb Chops Adraki, Hariyali Chicken Tikka, Seekh Kebab,  
Shahi Jinga King Prawns, Lahsooni Cod Fish Tikka  
& Tandoori Paneer Tikka.  
Accompanied with naan bread and mazraani curry sauce dip.

60



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

Prices and menu items can change at any time, without notice.

# FISH & SEAFOOD CURRY

---

<b>Karahi Cod</b>	20
Cod fillets sizzled on a wrought iron griddle with onions, garlic, ginger, chopped green chillies in a spiced tomato curry.	
<b>Goan Cod Curry</b>	20
Cod fillets cooked in coconut curry with red chillies, coriander seeds, ginger & garlic.	
<b>King Prawn...  Madras<sup>(Hot)</sup>  Vindaloo<sup>(Very Hot)</sup>  Phaal<sup>(Extremely hot)</sup></b>	20
King Prawns cooked with onions and garlic in a traditional tomato based fiery curry sauce. "As hot as you like."	
<b>King Prawn Jalfrezi</b>	20
King prawns sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chillies, in a spiced, sour tomato curry.	
<b>King Prawn Tawa Masala</b>	20
King Prawns seared on an iron griddle then blast cooked with onions, garlic, ginger, green chillies and crushed coriander seeds and simmered in spiced tomato curry.	
<b>Malabari King Prawn Curry</b>	20
King Prawns simmered in coconut cream and delicately flavored with hint of chilli, cinnamon, ginger, garlic & coriander.	



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)  
Prices and menu items can change at any time, without notice.

# CHICKEN & LAMB CURRY

<p><b>Murgh Korma</b> (Sweet &amp; mild) 17 Succulent chicken breast diced and cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry.</p> <p><b>Butter Chicken</b> 17 Chicken tikka simmered in a medium spiced, velvety cream and tomato curry.</p> <p><b>Murgh Tikka Jalfrezi</b> 17 Diced tandoori chicken breast sizzled and tossed with onion, garlic, ginger, green chillies, and peppers in a spiced, sour tomato curry sauce.</p> <p><b>Chicken Haandi Lazeez</b> 17 A medium spiced traditional home style chicken curry cooked with crushed almonds, red chillies, garlic, ginger, coriander and tomatoes. (Contains nuts)</p> <p><b>Karahi Murgh</b> 17 Diced tender chicken breast sizzled in a wrought iron wok with onions, garlic, ginger, chopped green chillies in a semi dry spiced tomato masala curry.</p> <p><b>Chicken...</b> 17   <b>Madras</b> (Hot)   <b>Vindaloo</b> (Very Hot)   <b>Phaal</b> (Extremely hot) Chicken cooked with onions and garlic in a traditional tomato based fiery curry sauce. "As hot as you like."</p>	<p><b>Lamb Rogan Josh</b> 18 Soft diced lamb cooked with the traditional ingredients of garlic, ginger onions and various spices in a brown tomato curry.</p> <p><b>Lamb Korma</b> (sweet &amp; mild) 18 Tender diced lamb cooked with onions and garlic in a sweet, mild velvety cream of cardamom and almond curry. (Contains nuts).</p> <p><b>Lamb Jalfrezi</b> 18 Diced lamb sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chillies, in a spiced, sour tomato curry.</p> <p><b>Banjara Gosht</b> 18 Diced boneless lamb's leg, slowly cooked to perfection in a spiced brown onion masala curry with garlic, ginger, chopped green and red chillies and crushed coriander seeds.</p> <p><b>Hydrabadi Lamb Shank</b> 18 Braised lamb shank marinated with garlic, ginger, bay leaves cinnamon and authentic Indian spices, bathed in a rich medium spiced curry.</p> <p><b>Lamb...</b> 18   <b>Madras</b> (Hot)   <b>Vindaloo</b> (Very Hot)   <b>Phaal</b> (Extremely hot) Diced lamb cooked with onions and garlic in a traditional tomato based curry sauce. "As hot as you like."</p>
---	---



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

Prices and menu items can change at any time, without notice.

# VEGETARIAN

---

<b>Paneer Makhani</b>	14
Chunky cottage cheese cubes cooked with onions, garlic, ginger and fenugreek in a rich velvet medium spiced creamy tomato curry.	
<b>Saag Paneer</b>	14
Diced cottage cheese cooked in seasoned spinach.	
<b>Mushroom Bhajia Tawa Masala</b>	12
Mushrooms tossed with onions, coriander, green chillies, garlic & tomatoes, sizzled & cooked in an iron wok.	
<b>Punjabi Bhindi</b>	12
Okra, lightly pan fried in garlic, ginger, onions, tomatoes & spices, The Punjabi way.	
<b>Karahi Channa</b>	12
Chickpeas sizzled & tossed in an iron wok, with onions, garlic, ginger, coriander, chopped green chillies & tomatoes.	
<b>Aloo...   Baingan</b> (Aubergine)   <b>Gobi</b> (Cauliflower)   <b>Saag</b> (Spinach)	12
Seasoned curried potatoes cooked with vegetables of your choice. (Choose one).	
<b>Dhal Makhani</b>	12
Specially prepared black lentils simmered in cream over charcoal overnight, Infused with garlic, onions and ginger. Smokey, rich and truly delightful.	
<b>Tarka Dhal</b>	10
Lentils simmered and tempered with curry leaves, garlic, onions and mustard seeds.	
<b>Bombay Aloo</b>	10
Seasoned potatoes, cooked with garlic, ginger and spices in a traditional Indian tomato and onion curry.	
<b>Makai Palak</b>	10
Our traditional saag bhaji cooked with sweet corn.	
<b>Saag Bhaji</b>	10
Spinach cooked the traditional Punjabi way.	



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

Prices and menu items can change at any time, without notice.

# THE MALA THALI

---

The Traditional Indian Tapas

---

## NON VEG THALI

32

Choose between:

Chicken Haandi Lazeez | Lamb Rogan Josh

Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan, Raitha, Salad & Gulab Jamun.

---

## SEAFOOD THALI

33

Choose between:

Goan Cod Curry | King Prawn Malabari

Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan, Raitha, Salad & Gulab Jamun.

---

## VEGETARIAN THALI

30

Choose between:

Paneer Makhani | Aloo Baingan

Accompanied with Punjabi Bhindi, Dhal Makhani Pilau Rice, Naan Bread, Raitha, Salad & Gulab Jamun.

---

*THALIES ARE PER PERSON ONLY*



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

Prices and menu items can change at any time, without notice.

# BIRYANI

---

*Mala's Signature biryanis are a true classic that celebrates the rich culinary traditions of India.*

*Slow cooked Basmati rice infused with traditional aromatic Indian spices, individually baked in layers and flavoured from the steam of the ingredients' own moisture,*

<b>Subzi Haandi Biryani</b> Hearty assorted vegetables and paneer	26
<b>Hydrabadi Murg Biryani</b> Succulent diced chicken breast	28
<b>Gosht Biryani</b> Tender diced lambs leg.	30
<b>Jingha Biryani</b> Firey tiger king prawns	30

*All Biryanis accompanied with a mix vegetable curry and raita yoghurt*



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

Prices and menu items can change at any time, without notice.



# BREADS

<b>Naan</b> Wheat flour bread baked in a clay oven.	5	<b>Keema Naan</b> Stuffed with seasoned lamb mince.	8
<b>Garlic Naan</b> Naan bread with garlic butter.	5.5	<b>Tandoori Roti</b> Whole wheat flour bread baked in clay oven.	4
<b>Cheese Naan</b> Stuffed with cheddar cheese.	5.5	<b>Onion Kulcha</b> Naan bread stuffed with onions, coriander and shredded green chillies.	5.5
<b>Garlic Cheese Naan</b> Naan with garlic butter stuffed with cheddar cheese.	6	<b>Missi Roti</b> Bread made of chickpea flour with onion and spices.	5
<b>Chilli Cheese Naan</b> Stuffed with cheddar cheese and chopped green chillies.	6	<b>Poori</b> A soft flaky deep fried Indian tortilla.	4
<b>Peshawari Naan</b> Naan with a sweet stuffing of crushed almonds & pistachio.	6	<b>Lachha Paratha</b> Buttered crispy flaky layered whole wheat flat bread.	4

*All breads are freshly baked to order.*

# RICE

<b>Steamed Rice</b> Fluffy steamed basmati rice	4	<b>Gucchi Pilau</b> Basmati rice infused with mushrooms.	6
<b>Pilau Rice</b> Basmati rice laced with saffron.	5	<b>Keema Matar Rice</b> Basmati peas rice with seasoned mince lamb cooked to an aromatic finish. <i>(our lamb mince is 100% lamb and minced on the premises)</i>	14
<b>Peas Pilau Rice</b> Basmati rice with fresh garden peas.	5.5		



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

Prices and menu items can change at any time, without notice.

# ACCOMPANIMENTS

---

**Poppadom Bowl** 3.95

A bowl full of broken poppadoms, accompanied with a pickle tray.

**Additional Pickle Tray** 2

A trio of dips consisting of mango pickle, spicy lime pickle and yogurt mint sauce.

**Punjabi Salad** 5

Fresh salad of sliced tomatoes, cucumber, onions and whole green chillies with a sprincke of chaat masala.

**Kachumber Salad** 3.5

Finely chopped onion, tomatoes, cucumber & coriander leaf with fresh lemon. (Finely chopped fresh green chillies can be added if requested).

**Chilli Chips** 6.5

Crisp potato chips tossed in red chilli flakes, peppers, red onion & coriander.

**Chips** 5

Crisp salted potato chips.

**Sirf Piyaz** 3

Raw onion rings & fresh green chillies with squeezed lemon and a sprinkle of chaat masala.

**Fried Green Chillies** 3

Deep fried green chillies. The traditional way for that extra kick.

**Raita** 3.5

Home-made yoghurt with grated cucumber & cumin.

**Dhai** 3

Plain yoghurt.



# DESSERTS

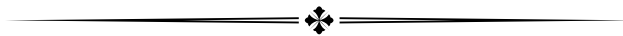
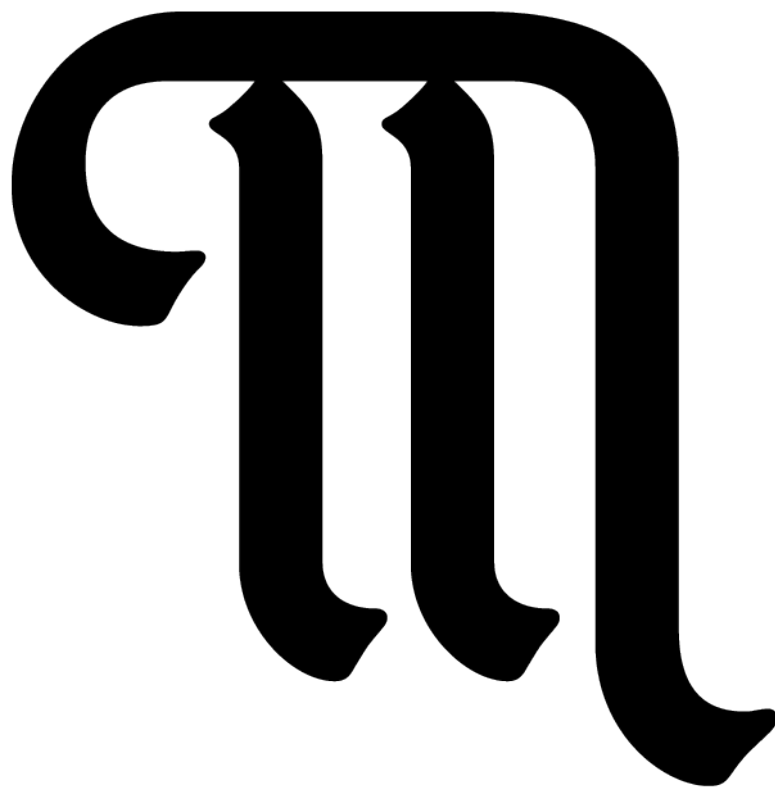
---

<b>Gulab Jamun</b>	8.5
Warm traditional Indian doughnut balls with a drizzle of rose syrup and chocolate sauce accompanied with Mövenpick Swiss vanilla ice cream.	
<b>Gajar Ka Halwa (Carrot Cake)</b>	8.5
A true Indian classic. Grated carrots simmered in sweetened milk . Topped with nuts and flavoured with cardamom for a deliciously rich and warming treat. Served with vanilla ice cream.	
<b>Chocolate Fondant</b>	8.5
Warm chocolate fondant with a hot velvety chocolate molten centre served with Mövenpick Swiss vanilla ice cream.	
<b>Kulfi</b>	6
Traditional Indian ice cream on a stick made of creamy condensed milk. Pistachio   Mango   Malai	
<b>Ice Cream</b>	5
Two scoops of real Swiss ice cream, with a drizzle of chocolate sauce and Rossini wafer. Vanilla  Chocolate	



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

Prices and menu items can change at any time, without notice.



(Some dishes may contain nuts or traces of nuts. Please inform your server of any allergies)

VAT included.

We do not charge service charge, 100% of the tips go to the waiting staff  
Prices and menu items can change at any time, without notice.