



LUNCH

Tuesday to Sunday | 12pm - 3pm

MALARESTAURANT.UK

LUNCH SET MENU

2 courses £25pp | 3 courses £28pp

Add **Bottomless Prosecco, Draught Beer** or **Wine** for 90 minutes + £25pp
(All party members must upgrade to bottomless option to receive the bottomless offer)

STARTERS

Murgh Pakora

Juliennes of chicken breast in a spiced crispy batter. Accompanied with a lightly spiced coriander mint chutney.

Tandoori Duo

Hariali Chicken Tikka & Seekh kebab accompanied with a mint and coriander chutney.

Samosa

Triangular deep-fried pastry parcels, stuffed with your choice of:

- Seasoned Potatoes and Vegetables **v**
- Seasoned Keema Lamb mince

Onion Bhaji **v**

Deep fired crispy onion fritters in a spiced batter.

Himalayan Aloo Tikki Chaat **v**

Pan fried seasoned mashed potato cakes with cheddar cheese melt center. Accompanied with a cool chickpea chaat salsa.

Chilli Paneer **v**

Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.

Prawn Poori

Prawns cooked in a tangy tomato base spiced curry served on a fried, flakey Indian tortilla.

MAIN

The Tradition Indian Tapas

NON VEG THALI

Choose between: **Chicken Haandi Lazeez** | **Lamb Rogan Josh**
Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan & Raitha

SEAFOOD THALI

Choose between: **Karahi Cod** | **Prawn Bhuna**
Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan & Raitha

VEGETARIAN THALI

Choose between: **Paneer Makhani** | **Aloo Baingan**
Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan & Raitha

DESSERT

Please ask your server for the dessert menu

*The entire party must upgrade to the Bottomless lunch option to receive this offer.

*Set menus are **per person only**

*90 minute count down starts from first drink served.

*One drink per person ordered at a time.

*Food or Drinks items not on the offer will be charged at A la carte menu price.

*We have the right to refuse alcohol should we deem it necessary.

*PLEASE DRINK RESPONSIBLY

SMALL PLATES

Murgh Pakora	10
Juliennes of chicken breast in a spiced crispy batter. Accompanied with a lightly spiced coriander mint chutney.	
Chicken Chilli	10
Fried diced chicken breast, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.	
Tandoori Duo	12
Hariyali Chicken Tikka & Seekh kebab accompanied with our signature Haandi Lazeez curry dip.	
Lamb Chops Adraki	14
2 Prime succulent lamb chops marinated for 24hrs in tandoori spices.	
Prawn Poori	12
Prawns cooked in a tangy tomato base spiced curry served on a fried, flakey Indian tortilla.	
Amritsari Cod Fish Pakora	10
Juliennes of cod fish in a spiced, crispy batter. Accompanied with a lightly spiced coriander, mint chutney.	
Himalayan Aloo Tikki Chaat v	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.	
Chilli Paneer v	10
Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.	
Samosa	10
Triangular deep-fried pastry parcels, stuffed with your choice of:	
• Seasoned Potatoes and Vegetables v Seasoned Keema Lamb mince	
Onion Bhaji v	9
Deep fired crispy onion fritters in a spiced batter.	
Samosa Chaat v	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.	

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

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LUNCH IN A HURRY

RICE BOWLS

All served on a bed of Basmati rice

BUTTER CHICKEN 13

Tender chicken breast cooked in a medium spiced, rich and velvety tomato curry sauce

LAMB ROGAN JOSH 13

Succulent diced lamb cooked with onions, garlic, ginger and spices

PANEER MAKHANI 10

Cubed homemade cottage cheese cooked in a medium spiced, rich and velvety tomato curry sauce

KHARAI CHANNA 10

Chickpeas sizzled in a traditional curry sauce with onions, garlic, ginger and chillies

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WRAPS

Tandoori Wraps

13

Choice of fillings wrapped in tandoori naan bread with salad & yogurt mint chutney. "Try adding chopped green chillies for that extra kick"

- **Chicken Tikka**

Tender chicken cubes marinated in tandoori spices.

- **Lamb Seekh**

Minced lamb kebab seasoned with chopped green chillies, garlic, ginger & authentic spices.

- **Paneer Tikka v**

Paneer marinated in authentic tandoori spices

"MIX IT UP"

14

Chicken Tikka & Lamb Seekh

Chicken Tikka & Paneer Tikka

Lamb Seekh & Paneer Tikka

All fillings are freshly prepared to order in the tandoori clay oven

LUNCH THALI

The Tradition Indian Tapas

NON VEG THALI

15

Choose between: **Chicken Haandi Lazeez** | **Lamb Rogan Josh**
Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan & Raitha

SEAFOOD THALI

15

Choose between: **Karahi Cod** | **Prawn Bhuna**
Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan & Raitha

VEGETARIAN THALI

15

Choose between: **Paneer Makhani** | **Aloo Baingan**
Accompanied with Saag aloo, Tarka Dhal, Pilau rice, Naan & Raitha

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