

Menu

mai'da



mai'da Specials

(Pre-order/ on special request)

mai'da whole lamb 🌶️🌶️ **£239.00**
Whole baby lamb, marinated and cooked in tandoor, served on a bed of fried masala rice.

mai'da Tandoori Raan 🌶️🌶️ **£59.00**

(suitable for 3 to 4 person)

Whole leg of lamb, marinated with special mai'da Tandoori spices & served either with Oriental style fried rice or Biryani rice.

STARTERS

mai'da daily specials

All, our starters are cooked fresh in the clay oven, griddle, so please allow 15 to 25 minutes to be served.

mai'da Mix Grill (2 pieces each) 🌶️🌶️ **£12.95**
Our in-house speciality of a combination of Tandoori lamb chops, Seekh Kebab, Tandoori Chicken & Murg Malai Tikka.

mai'da Mix Grill Deluxe (2 pcs of each) 🌶️🌶️ **17.50**
Our in-house speciality of a combination of Tandoori Fish Tikka, Tandoori Prawns, Burhansi Kebab, Murg Tikka, Tandoori Lamb Chops & Seekh Kebabs.

mai'da Veg Mix Grill (1 piece each) **£6.95**
Paneer Lal Mirch, Mushroom Kebab, Aloo Til Tikki, Tandoori Gobie

chicken (murgh)

Murgh Tikka 🌶️🌶️ **£4.20**
Chicken Tikka made from authentic Indian recipe, cooked in Tandoor.

Murgh Malai Tikka **£4.50**
Succulent & creamy pieces of chicken marinated & infused with cheese, fresh cream & spices.

Burhansi Kebab 🌶️ **£4.50**
Tender chicken pieces steeped in marination of beetroot, Kashmiri chillies & white sesame seeds & cooked in Tandoor.

Achari Tikka **£4.50**
Chunky pieces of chicken breast infused with tangy achar (pickle) marinated & cooked in Tandoor.

Tandoori Murgh (Half or Full) 🌶️🌶️ **£5.50 or £9.50**
Chicken marinated in classic Indian spices & cooked in traditional Tandoor.

lamb (gosht)

Lamb Seekh Kebab **£3.80**
The traditional Seekh kebab, made using lamb mince & roasted whole spices,

Bihari Tikka 🌶️🌶️ **£6.95**
The mouth melting delicacy of lamb kebab from the sub continent, new to the menu, and highly recommended

Tandoori Lamb Chops 🌶️🌶️ **£7.50**
Ineffably aromatic & tender lamb chops, marinated & cooked in Tandoor.

Shami Kebabs 🌶️ **£3.95**
Round patties type kebab, made from fine lamb mince & Chana daal, mixed together with spices & then finished on griddle.

seafood (machli aur jhinga)

Tandoori Fish Tikka 🌶️🌶️ **£6.50**
Chunky cubes of Coley fish marinated in Tandoori spices & cooked on skewers

Tawa Machli **£6.50**
Fillet of Coley, coated in paste of herbs & spices & griddled on Tawa.

Tandoori Jhinga 🌶️ **£9.50**
King prawns spiced with distinctive flavour of Tandoori spices, marinated & finished in Tandoor.

veg (subz) v

Aloo Til Tikka **£3.95**
Marinated baby potatoes tossed with sesame seeds, ginger & chillies

Tandoori Gobi **£4.25**
Cauliflowe florets infused with a tandoori marinade finished in a clay oven

Paneer Lal Mirch Tikka 🌶️ **£4.90**
Tikka made in Tandoor with cottage cheese, sandwiched with Kashmiri chilli sauce marination & served with roasted bell peppers.

Mushroom Ki Tikki (v) **£3.95**
Grilled mushroom cakes, made with potato, cauliflower and Indian spices.

SIDE DISHES

Onion Bhaji (v) **£2.25**
Popular Indian dumplings made using spices, onion, gram flour & deep fried.

Lamb or Vegetable Samosa **£2.50**
Lamb mince or mix veg cooked in spices & filled in triangular pastry & deep fried.

French Fries (v) **£2.50**
McCain's Julienne premium potato chips.

Kung Pao Fries (v) 🌶️🌶️ **£3.50**
Premium quality potato chips tossed in our favourite kung pao sauce, for a tangy & spicy taste

Chicken Kathi Wrap **£3.95**
Succulent pieces of chicken cooked on griddle with onion, tomatoes, veg & spices & served in a roll.

Paneer Kathi Wrap (v) **£3.95**
Juliennes of Indian cottage cheese, cooked on griddle with onion, tomatoes, veg & spices & served in a roll.

Nizami Seekh Kebab Wrap **£3.95**
Lamb Sheek kebab cooked in Tandoor & packed with warm salad & green chutney & served in a roll.

extras

Poppadum **£0.50**

Green Salad (v) **£2.50**
Green salad of lettuce, tomatoes, carrots and cucumber

Mango Salad (v) **£3.95**
A medley of bell peppers, onion, carrots and mango, in a light mango & olive oil dressing

Pickle & Sauce Tray **£0.99**

MAIN COURSE

ab kuch khaas

(chicken (murgh))

Murgh Korma £7.95
Moghlai style chicken Korma, made using cream & yoghurt.

Murgh Korma desi style // // £7.95
Chicken Korma made the traditional desi way.

Murgh Jalfrezi // // £7.95
Popular chicken curry with peppers & tomatoes.

Murgh Madras // // £7.95
Spicy chicken curry made using Madras spices & finished with coriander garnish.

Butter Chicken £7.95
Chicken cooked in tangy tomato sauce & butter.

Murgh Tikka Masala £7.95
Chicken cooked in clay oven, then finished using rich onion & tomato sauce.

Karahi Chicken // // £7.95
Chicken cooked in traditional spices finished in Karahi.

lamb (gosht)

Lamb Roganjosh // // £7.95
Lamb simmered in balanced spices, & cooked in Rogni sauce.

Karahi Gosht // // £7.95
Lamb cooked in traditional spices & finished in Karahi.

Khade Masala Ka Gosht, £7.95
Lucknowi lamb speciality with coarsely crushed Indian spices scented with roasted cumin.

Saag Gosht // // £7.95
Fresh spinach and lamb curry, made the traditional favourite way.

machli aur jhinga (sea food)

Telangana King Prawn Curry // // £9.50
Tangy and medium spicy king prawn curry, south indian style.

Fish Masala £8.50
Fried coley fish marinated in masala batter with hint of ajwain

vegetables (subz) V

Palak Paneer, £6.95
Cubes of Indian cottage cheese, cooked in mild, fresh pureed spinach sauce & finished with fresh cream.

Paneer Tikka Masala £6.95
Indian cottage cheese chunks, cooked in Tandoor & then added to tangy tomato based Makhni sauce.

Lasooni Saag, £5.50
Fresh spinach chopped & cooked with spices, with an extra hint of garlic

Pindi Ke Chole // // £5.50
Kabuli Chana cooked in North Indian style.

Saag Aloo £5.50
Potatoes and fresh spinach cooked in a delicate blend of spices, to make a medium spiced curry

Tadka Daal £4.50
Popular Tuvar lentils cooked to authentic recipe & tempered with spices.

Daal Makhni £5.95
A unique blend of Chana Daal, rajmah, black urad, roasted overnight & blended with tomatoes, butter and cream. Truly a connoisseur's choice.

rice (chawal)

Khouska £2.95
Steamed Basmati rice.

Ghosht Masala Biryani £7.95
Boneless spring lamb, cooked in masala and basmati rice, the traditional way to create this popular Indian main course.

Lucknowi Murgh Biryani // // £7.95
An aromatic delicacy of Basmati rice & chicken, truly Lucknowi style.

Subz Dum Biryani (v) £6.95
An aromatic delicacy of Basmati rice & vegetables cooked in layers in a sealed pot, served with Raita.

Pilao (v) // // £3.95
Soft, aromatic Basmati rice cooked in Dum with your choice of topping. (plain, peas, mushroom, broccoli)

bread (aate aur maide Se)

Naan -
tear shaped Indian bread made from flour & cooked in Tandoor.

Plain or Butter, £1.35

Garlic or Cheese, £2.25

Kheema or Peshawri, £2.50

Roti -
whole wheat Indian bread cooked in Tandoor.

Plain or Butter £1.25

Roomali Roti £1.95
a thin 'handkerchief' bread made on an upside down Roomali wok.

Reshmi Paratha £2.50

Laccha Paratha £2.50

Paratha - £1.95
Indian delicacy round bread, made from wheat plain flour, cooked either in Tandoor or Tawa (Griddle).

the name mai'da is pronounced as maa-e-da, and simply means dining table or banquet. our cuisine is truly Indian, with a real emphasis on using the freshest ingredients and reducing wastage. a passion for cooking combined with attention to detail means we do not use frozen meat or poultry and our fish is from sustainable sources. mindful of our environmental responsibility, our ingredients are from local suppliers and of English origin.

also at mai'da, like in India, we do not use artificial food colourings or flavour enhancers in our dishes. rather we meticulously combine various spices and vegetables to bring forth vivid colours and unique flavours to our menu. food is prepared afresh and not a permutation of base sauces. a far cry from the generic curry houses of today's Britain.

to further the theme of wholesome Indian food, and for you to enjoy it in its true sense, we are a completely non-smoking and non-alcoholic restaurant. we believe good food should be experienced by the palette, unadulterated.

finally, at mai'da we always promote an atmosphere of continuous improvement, hence we welcome your suggestions and comments at all times, and are happy to hear from you. our service team is not just a waiting staff, but guest experience ambassadors and highly value your feedback, of your experience at mai'da.

***good food, good service and good ambience,
is our ethos at mai'da.***

{please specify your preferred spice level at the time of ordering.
v suitable for vegetarians. some products contain nuts, please check with us before ordering. There maybe traces of nuts in all our products. prices include VAT at current rate, service not included.} .

