

W E L C O M E T O

Mala

at

The Rodings



VAT included.

A discretionary 12.5% service charge will be added to your final bill
Prices and menu items can change at any time, without notice.

STARTERS

Tandoori Trio	12
A medley of flavours with our Tandoori Trio, featuring classic, spicy, and aromatic chicken tikkas, all cooked to smoky perfection in the tandoor.	
Amritsari Machi Pakora	10
Juliennes of fresh Talapia fillets in a spiced, crispy batter. Accompanied with a lightly spiced coriander, mint chutney.	
Chicken 65	10
Diced chicken breast sizzled tossed with chillies and curry leaves	
Samosa	8
Triangular deep-fried pastry parcel, stuffed with your choice of:	
• Seasoned Potatoes and Vegetables v Seasoned Keema Lamb mince	
Papri Chaat v	8
Traditional street-style crispy papri chaat with potato cubes, homemade yogurt, tamarind, and mint chutneys.	
Chillie Paneer v	8
Cubed cottage cheese, tossed in a fiery Indo-Chinese sauce with red chillies spring onions, green capsicum, ginger & garlic.	
Pav Bhaji	8
An elevated interpretation of the Mumbai classic—silky spiced vegetable purée finished with cultured butter, paired with delicately toasted brioche pav.	
Onion Bhaji v	8
Deep fired crispy onion fritters in a spiced batter.	



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MAIN

Butter Chicken	15
Chicken tikka simmered in a medium spiced, velvety cream and tomato curry.	
Chicken Haandi Lazeez	15
A medium spiced traditional home style chicken curry cooked with crushed almonds, red chillies, garlic, ginger, coriander and tomatoes. (Contains nuts)	
Murgh Saagwala	15
Tender chicken simmered in a creamy blend of slow-cooked spinach and aromatic spices.	
Banjara Gosht.	17
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.	
Heritage Lamb Shank	17
A slow cooked lamb shank enriched with traditional Indian spices, served in a rich, fragrant gravy.	
Malabari King Prawn Curry	18
King Prawns simmered in coconut cream and delicately flavored with hint of chilli, cinnamon, ginger, garlic & coriander.	
King Prawn Jalfrezi	18
King prawns sizzled and tossed with chunky onions, capsicums, garlic, ginger, green chillies, in a spiced, sour tomato curry. Chicken tikka simmered in a medium spiced, velvety cream and tomato curry.	

BIRYANI

Hydrabadi Murg Biryani	20
basmati rice layered with tender, spice-infused chicken, slow-cooked and finished with saffron and delicate herbs (Contains nuts in garnish)	



THE TANDOORI CLAY OVEN

Hariyali Murgh Tikka	15
Succulent supreme of chicken breast marinated in coriander, mint, green chillies, garlic and ginger.	
Murgh Malai Tikka	15
Tender chicken cubes marinated in rich cream, subtle spices, and a hint of cardamom finished with Cheddar cheese melt	
The Classic Murgh Tikka	15
Marinated in aromatic spices and yogurt, barbecued to perfection with a hint of smokiness.	
Lamb Seekh Kebab	15
Seasoned prime minced lamb kebabs infused with onions, green chillies, ginger, and roasted ground coriander. <i>(All our mince lamb is 100% prime lamb and is minced on the premises)</i>	
Lamb Chops Adraaki	28
4 Prime succulent lamb chops marinated overnight in tandoori spices .	
Lahsooni Salmon Tikka	22
Fresh salmon fillet steaks marinated over night with ginger, garlic and tandoori Spices, baked in the clay oven then finished in a piping hot salamander grill.	
Shahi Jhinga, King Prawns	30
Jumbo “U5” King prawns marinated with tandoori spices then barbecued in the clay oven.	
Tandoori Paneer Tikka v	14
Cottage cheese steaks, chunky peppers and onions marinated in traditional tandoori spices.	
Hariyali Tandoori Broccoli v	14
Fresh broccoli florets marinated in spiced yogurt and char-grilled in the tandoor.	

The Mala Tandoori Feast

A hearty combination of our tandoori delights.

Ideal for 2 sharing

Lamb Chops Adraaki, Hariyali Chicken Tikka, Seekh Kebab, Shahi Jinga King Prawns, Lahsooni Salmon Tikka & Tandoori Paneer Tikka. Accompanied with our signature mazraani curry sauce dip	55
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VEGETARIAN

Paneer Makhani	10
Chunky cottage cheese cubes cooked with onions, garlic, ginger and fenugreek in a rich velvet medium spiced creamy tomato curry.	
Mushroom Bhajia Tawa Masala	10
Mushrooms tossed with onions, coriander, green chillies, garlic & tomatoes, sizzled & cooked in an iron wok.	
Punjabi Bhindi	10
Okra, lightly pan fried in garlic, ginger, onions, tomatoes & spices, The Punjabi way.	
Bombay Aloo	10
Seasoned potatoes, cooked with garlic, ginger and spices in a traditional Indian tomato and onion curry.	
Dhal Makhani	10
Specially prepared black lentils simmered in cream over charcoal overnight, Infused with garlic, onions and ginger. Smokey, rich and truly delightful.	
Tarka Dhal	9
Yellow lentils simmered and finished with a sizzling tempering of garlic, cumin, and aromatic spices.	
Aloo Mutter	10
A classic North Indian curry of tender potatoes and green peas simmered in a gently spiced tomato-onion gravy, prepared in true homestyle tradition.	
Saag Bhaji	9
Spinach cooked the traditional Punjabi way.	



BREADS

Naan	4	Tandoori Roti	4
Wheat flour bread baked in a clay oven.		Whole wheat flour bread baked in clay oven.	
Garlic Naan	5	Lachha Paratha	5
Naan bread with garlic butter.		Buttered crispy flaky layered whole wheat flat bread.	
Cheese Naan	5.5	Peshawari Naan	6
Stuffed with cheddar cheese.		Naan with a sweet stuffing of crushed almonds & pistachio.	
Garlic Cheese Naan	5.5	Keema Naan	7
Naan with garlic butter stuffed with cheddar cheese.		Stuffed with seasoned lamb mince. <i>(All our mince lamb is 100% prime lamb and is minced on the premises)</i>	

RICE

Steamed Rice	4
Fluffy steamed basmati rice	
Pilau Rice	5
Basmati rice laced with saffron and aromatic flavours	



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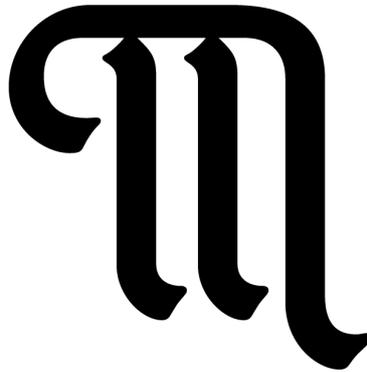
ACCOMPANIMENTS

Punjabi Salad	5	Chilli Chips	7
Fresh salad of sliced tomatoes, cucumber, onions and whole green chillies with a sprincke of chaat masala.		Crisp potato chips tossed in red chilli flakes, peppers, red onion & coriander.	
Kachumber Salad	4	Chips	5
Finely chopped onion, tomatoes, cucumber & coriander leaf. <i>(Finely chopped fresh green chillies can be added if requested).</i>		Crisp salted potato chips.	
Fried Green Chillies	4	Sirf Piyaz	4
Deep fried green chillies. The traditional way for that extra kick.		Raw onion rings & fresh green chillies with squeezed lemon and a sprinkle of chaat masala.	
		Raita	3-5
		Home-made yoghurt with grated cucumber & cumin.	
		Dhai	3
		Plain yoghurt.	



DESSERT

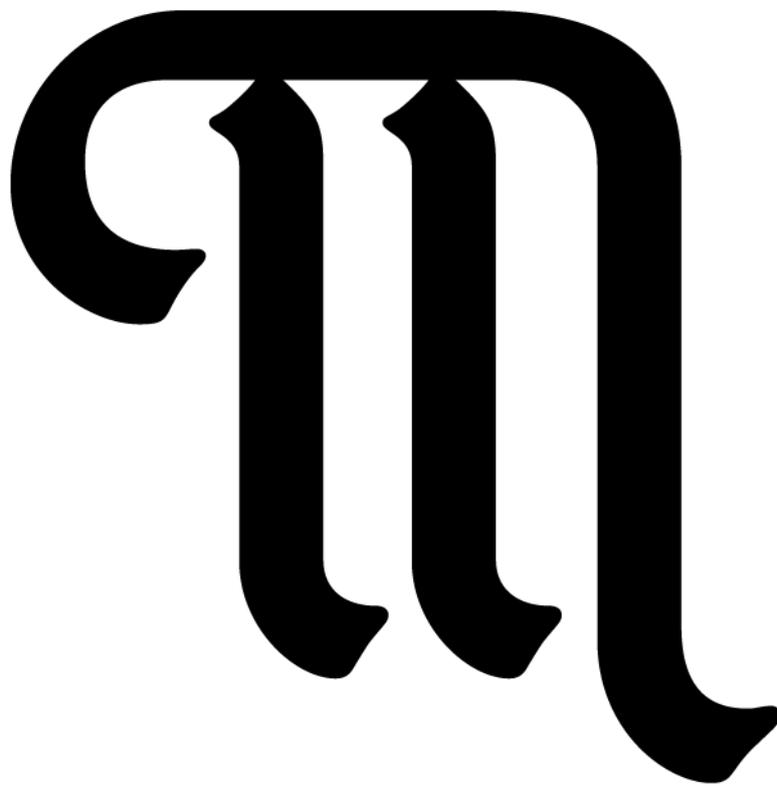
Chocolate Fondant	8.5
Warm chocolate fondant with a hot velvety chocolate molten centre served with Mövenpick Swiss vanilla ice cream.	
Gulab Jamun	8
Warm traditional Indian doughnut balls with a drizzle of rose syrup and chocolate sauce accompanied with Mövenpick Swiss vanilla ice cream.	
Gajaar Halwa	7
A warm velvety carrot reduction infused with cardamom and saffron, garnished with crushed roasted pistachio for a refined finish. Served with vanilla ice cream	
Kheer	6
Traditional sweet Indian rice pudding laced with cardamom. Served hot or cold	



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