

Mala

SUNDAY ROAST

1pm – 4pm

SMALL PLATES

Amritsari Machi Pakora.... £10

Juliennes of fresh Tilapia fillets in a spiced, crispy batter. Accompanied with a lightly spiced coriander, mint chutney.

Chicken 65.... £10

Diced chicken breast sizzled tossed with chillies, garlic, ginger and curry leaves

Papri Chaat v.... £8

Traditional street-style crispy papri chaat with potato cubes, homemade yogurt, tamarind, and mint chutneys.

“THE ROAST”

Slow Roasted Heritage Lamb Shank... £28pp

“A slow roasted lamb shank enriched with traditional Indian spices, in a rich, fragrant gravy”

Served on a naan bread with sides of roasted gunpowder potatoes, spiced tandoori broccoli, crisp onion bhaji & cranberry sauce

Tandoori Roasted Chicken... £25pp

“Yoghurt marinated chicken leg, roasted in the clay oven with aromatic spices and a smokey finish”

Served on a naan bread with sides of roasted gunpowder potatoes, spiced tandoori broccoli, crisp onion bhaji, cranberry sauce and a spiced tomato, fenugreek & cream curry to pour

V Tandoori Roasted Paneer Tikka... £25pp

“Tandoori-roasted cottage cheese steaks marinated in traditional tandoori spices”

Served on a naan bread with sides of roasted gunpowder potatoes, spiced tandoori broccoli, crisp onion bhaji, cranberry sauce and a spiced tomato, fenugreek & cream curry to pour

DESSERT

Warm Gulab Jamun...£7

Warm traditional milk dumplings soaked in rose-cardamom sugar syrup served with 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... £5

*Sweet traditional Indian rice pudding laced with cardamom.
Served hot*