

Biryani

These dishes are cooked with rice using our own special herbs & spices. Served with a vegetable curry sauce
(Vegetable Curry Not Available with Banquet Deal)

Vegetable Biryani Mushroom Biryani	£10.95
Chicken Biryani Chicken Tikka Biryani	£11.50 £11.95
Lamb Biryani Lamb Tikka Biryani	£11.50 £11.95
Prawn Biryani	£12.50
Duck Tikka Biryani	£14.95
Mixed Biryani (Chicken, Lamb, Prawn)	£13.95
King Prawn Biryani	£15.95
Tandoori King Prawn Biryani	£16.50

Vegetable & Side Dish - £5.30 | main £10.60

Aloo Gobi
Potato & cauliflower

Bhindi Bhaji
Okra with garlic & onions

Bombay Aloo
Spicy potato

Brinjal Bhaji
Aubergine with onions

Chana Masala
Chickpeas with onions & lemon

Matar Paneer
Peas with Indian cheese chunks

Madras Samba
Hot spicy vegetable & lentil curry

Sag Aloo
Spinach with potato

Methi Sag
Spinach & fenugreek

Mushroom Bhaji
Mushroom with garlic & onions

Neramishee Mahareesh
Mixed vegetable curry

Sag Paneer
Spinach with Indian cheese chunks, creamy, sweet & with grounded coconut

Tarka Dall
Lentils with fried garlic

Tomato Bhaji
Chopped tomatoes with garlic & onions

Keema Aloo £6.45
Mincemeat with potato

Malabon Mela £6.45
Vegetables in a tasty sauce

Chips £4.30

(If you have any allergies please inform a member of staff as some dishes may contain nuts/cream.

For Vegan or Gluten allergies please ask the managment

BANQUET NIGHT £17.95 (PP)

Monday & Tuesday (Dining in only)

Includes: any starter, any main, any side, any rice or naan bread, coffee or vanilla ice cream.

Extra: £2.00 for starter / £4.00 for mains when having duck, lamb chops, lamb shank & seafood dishes - please read terms & conditions online.

THIS OFFER MUST BE MENTIONED WHEN ORDERING (£1.00 for doggy bag | offer can't be shared)

(Not Available on Bank Holidays)

Rices

Plain Basmati Rice	£3.80
Steamed Basmati Rice	
Pilau Rice	£4.20
Aromatic Basmati Rice	
Coconut Rice	£5.30
Pilau cooked with desiccated coconut	
Special Fried Rice	£5.30
Pilau rice with egg & peas	
Mushroom Rice	£5.30
Pilau rice with mushrooms	
Kashmiri Rice	£5.30
Pilau rice with lychee & pineapple	
Sabzi Rice	£5.30
Pilau rice with vegetables	

Breads

Chapatti	£2.60
Flat unleavened bread	
Puri	£2.60
A thin, deep fried bread	
Plain Naan	£3.80
Fluffy bread baked in the tandoori oven	
Keema Naan	£4.20
Bread filled with minced lamb	
Garlic Naan	£4.20
Topped with garlic & butter	
Peshwari Naan	£4.20
Sweet filling of almonds, coconut & sultanas	
Kulcha Naan	£4.20
Bread filled with vegetables	
Paratha	£4.20
A layered and pan grilled thick bread	
Stuffed Paratha	£4.60
Filled with vegetables	

Sundries

Papadum	£1.00
A crispy appetiser made of thin lentil dough	
Spiced Papadum	£1.00
Mango Chutney	£1.00
Chilli Pickle	£1.00
Lime Pickle	£1.00
Onion Salad	£1.00
Pickle Tray	£4.00
Onion salad, mango chutney, lime pickle & mint sauce	
Raita	£3.95
Chopped up cucumber, roasted cumin, salt in a yogurt	
Green Salad	£4.10
Tomatoes, cucumber, onions, carrots & green chillies are all finely sliced & garnished with peas & chopped fresh coriander	

Thali

(Not Available on Banquet Deal)

Thali Tandoori	£17.50
Papadum, quarter tandoori chicken, chicken tikka masala, mushroom bhaji, pilau rice, plain naan.	
Thali Sabzi (Vegetarian)	£16.00
Papadum, vegetable samosa, aloo gobi, chana masala, tarka dall, plain rice & puri.	



MALABON

Tandoori Restaurant

*The Finest
Bangladeshi and Indian food*



MENU

Starters

Mulligatawny Soup	£4.45
Vegetable, lentils, spice & herbs	
Hyderabadi Murgh Shoba	£5.00
Chicken and potatoes are blended with spices, herbs, coconut and lemon. A Traditional Indian Soup	
Samosa (Lamb Vegetable)	£5.30
A crispy triangle of pastry stuffed with spiced lamb or vegetable	
Onion Bhaji	£5.30
Two round shape crispy onion ball with gram flour, cornflour, lentils, spices & deep fried	
Dall Puri	£6.00
A very popular street snack in Bangladesh. Lentils inside a crispy puri	
Tandoori Chicken	£6.00
Quarter chicken marinated in a tandoori sauce and then cooked over charcoal in the tandoori oven	
Chicken Tikka Lamb Tikka	£6.00
Boneless pieces of chicken or lamb marinated in a tandoori sauce and then cooked over charcoal in the tandoori oven	
Chicken Chat Masala Aloo Chana Chat Masala	£6.00
Small chicken or potato & chickpeas cooked with spice garlic & chat masala (add puri bread for £2.60)	
Seekh Kebab	£6.00
Spiced mincemeat made into a sausage shape (seekh) & cooked in the tandoori oven	
Chicken Pakora	£6.45
Cubes of chicken tikka, coated with spiced gram flour batter then deep fried	
Kebab Platter	£6.45
Mixture of seekh kebab, lamb tikka & chicken tikka	
Chicken Tikka Lazeez Lamb Tikka Lazeez	£6.50
Cubes of chicken or lamb barbecued and marinated in lemon, yogurt sauce & cooked with onions & peppers	
Mixed Vegetable Platter	£7.00
Mini Vegetable samosa, Mini vegetable spring roll, onion bhaji & vegetable bortha	
Tandoori Lamb Chops	£7.00
Lamb chops marinated in a tandoori sauce & cooked in the tandoori oven	
King Prawn Butterfly	£7.00
Coated in breadcrumbs & spices then deep fried	
Tandoori King Prawns	£7.45
Marinated in tandoori spices & cooked in tandoori oven	
King Prawn Puri Prawn Puri	£8.00 £7.00
Cooked in a light spiced sauce with onions & served on an Indian pancake	
Ajwain Salmon	£8.45
Ajwain flavoured chunks of salmon, marinated in tikka spices & cooked in the tandoori oven	



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For Vegan or Gluten allergies please ask the managment

Malabon Special Main Course Curries

Malabon Special	£12.50
Combination of chicken, lamb & prawn in a special mild to medium sauce	
Haleem Lamb Shank	£17.95
Lamb shank (knuckle) marinated & baked until it is tender & cooked in a lentil sauce (medium or hot)	
Khassie Bhuna	£15.95
Tandoori lamb chops cooked in a Bhuna sauce with potatoes	
Nawabi Murgh Masala	£14.95
Quarter tandoori chicken, chicken tikka, lamb tikka & tandoori king prawn cooked in medium special sauce & spices	
Naga Chicken Lamb Prawn Vegetable	£12.50
Hot chilli, seriously hot curry!	
Kashmir Chicken Kashmir Lamb	£12.50
Cooked in a mild sauce with lychees & pineapple	
Shatkora Chicken Shatkora Lamb	£12.50
Cooked with special Bangladeshi citric called Shatkora (seven seeds) which only grows in the region of Sylhet	
Khatter Chef Special	£12.50
Chicken or lamb diced in a thick tamarind sauce with chickpeas	
Korai Chicken Tikka Korai Lamb Tikka	£11.95
Medium spiced curry cooked with onions, tomatoes & peppers	
Murgh Makhani	£11.95
Delicately blended with the chef's special mild mixture sauce	
Peshwari Chicken Peshwari Lamb	£11.95
Marinated with tandoori spices & cooked with tomatoes, peshwari seeds (sesame seeds) & onions	
Achari Chicken Achari Lamb	£11.95
Cooked with homemade lime pickle & spices	
Butter Chicken Butter Lamb	£11.95
Tossed in butter & cooked in rich, creamy spices with ground almonds & coconuts (mild)	
Gosht Lajawab	£11.95
Tender juicy pieces of lamb, marinated in spices & yogurt, cooked to perfection, flavoured with cinnamon & coriander	
Goan Green Chicken Curry	£11.95
Darjeeling chicken pieces with freshly pureed coriander, tamarind, mint, green chilli, spices & herbs	
Roshney Chicken Roshney Lamb	£11.95
Cooked with garlic, green chilli, tomatoe, peppers & onions	
Tapeli Chicken Tapeli Lamb	£11.95
Garnished with a hint of garlic & ginger, blended into a thick sauce	
Handi Chicken Handi Lamb	£11.95
This delicious dish has quite a dry sauce with madras heat & fried in ghee, dry red chillies & spices	
Rajeshwari Chicken	£11.95
Fairly hot, marinated pieces of chicken tikka cooked with fresh herbs, tomatoes, lime pickle, coriander, green chilli & garlic	
Garlic Chilli Chicken Masala	£11.95
Fairly hot chicken tikka with fresh garlic & chilli	
Madhu Chicken Madhu Lamb	£11.95
Cooked with spices & honey	

Balti

Stir-fried in an aromatic spice with our homemade Balti sauce with onions & peppers. Served with Plain Naan

"Choose between **Chicken** £12.50 | **Lamb** £12.50 | **Veg** £12.50 | **Prawn** £13.50 | **King Prawn** £15.95"

Dhansak

Hot, sweet & sour with lentils. Served with Pilau Rice

"Choose between **Chicken** £12.50 | **Lamb** £12.50 | **Veg** £12.50 | **Prawn** £13.50 | **King Prawn** £15.95"

Tikka & Tandoori (from the clay oven)

Marinated in tikka & tandoori spices and cooked in the tandoori oven.

"Choose between **Paneer Tikka** £10.50 | **Chicken Tikka** £11.50 | **Lamb Tikka** £11.50 | **Duck Tikka** £13.95 | **Salmon Tikka** £14.95 | **Tandoori King Prawn** £15.95 | **Tandoori Lamb Chops** £13.95"

Murgh Tandoori £11.50
Half chicken (chicken on the bone) marinated in a tandoori sauce then cooked in the tandoori oven

Tandoori Mixed Grill £15.95
Quarter tandoori chicken, chicken tikka, lamb tikka, seekh kebab & plain naan bread

Chicken Tikka Lazeez | Lamb Tikka Lazeez £12.50
Cubes of chicken or lamb, barbecued and marinated in lemon, yogurt sauce & cooked with onions & peppers

Chicken Tikka Darjeeling £12.50
Chicken tikka marinated in mint, green sauce & coriander, with onions, peppers, tomatoes & spices then cooked in the tandoori oven



Tikka Shashlik (from the clay oven)

Marinated in shashlik red sauce then skewered with onions, peppers & tomatoes

"Choose between **Paneer Tikka** £11.50 | **Chicken Tikka** £12.50 | **Lamb Tikka** £12.50 | **Tandoori King Prawn** £16.50"

Tikka Masala

Cooked with fresh cream, yogurt, almonds, coconut and a mixture of mild spices with a unique taste

"Choose between **Paneer Tikka** £11.50 | **Chicken Tikka** £12.50 | **Lamb Tikka** £12.50 | **Veg** £11.95 | **Duck Tikka** £14.95 | **Salmon Tikka** £15.95 | **Tandoori King Prawn Delight** £15.95"

Pathia

Pathia is a dish from Bombay & it has an interesting balance between hot, sweet & sour flavours
Served with Pilau Rice

"Choose between **Chicken** £12.50 | **Lamb** £12.50 | **Veg** £12.50 | **Prawn** £13.50 | **King Prawn** £15.95"

Badam Pasanda

Creamy sauce cooked with almonds cashew nuts & yogurt

"Choose between **Chicken** £11.50 | **Lamb** £11.50 | **Veg** £11.50 | **Prawn** £11.50 | **King Prawn** £15.95"

Classic Curry

"Choose between Chicken | Lamb | Vegetable | Prawn extra £1 | King Prawn extra £4.50"

Malabon Curry	£10.95
Classic curry	
Madras	£10.95
Madras hot curry	
Vindaloo	£10.95
Hot curry with potato	
Bhuna	£11.50
Dry medium curry in a thick sauce	
Dopiazza	£11.50
Cooked sweet with onions	
Elaichi Gosht	£11.50
Lamb curry cooked with fresh green cardamom, coriander, garlic and ginger	
Jalfrezi	£11.50
Stir-fried with peppers, fresh green chillies, in a thick sauce & hot	
Methi	£11.50
Curry cooked with fenugreek leaves	
Palak	£11.50
Cooked with spinach leaves	
Podian	£11.50
Tikka in a mild, creamy, with mint sauce	
Rogan	£11.50
Medium cooked with garnished tomatoes	
Tikka Rezala	£11.95
Medium cooked with herbs, garlic & spices	

Korma

A creamy mild, sweet, grounded with coconut dish

"Choose between **Chicken** £10.95 | **Lamb** £10.95 | **Veg** £10.95 | **Prawn** £11.50 | **King Prawn** £15.95"

Mirchwangan Korma £11.50

Korma dish is not always mild in Kashmir as we present here. Its red hot colour comes from the use of beetroot & dry red chillies. Available as a Lamb, Chicken, Prawn or Veg dish



Seafood Special

Bangladeshi Fish Curry (Ayre)	£13.95
Authentic Bangladeshi fish curry. Bangladeshi boneless white fillet fish, battered in gram flour & cooked in a medium spice sauce	
Mooli King Prawn	£15.95
Slightly spiced, cooked with coconut, turmeric & mooli seeds	
Golda Chingri Pordanishi	£15.95
Goan style, coconut-flavoured pordanishi, made with king prawns	
Tandoori King Prawn In Goan Masala	£15.95
Tandoori King Prawn in a red chilli sauce with grounded almonds & coconut	
Annarosh King Prawn	£16.50
King prawns in bhuna sauce cooked with pineapple	