

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	£11.45
Chicken Biryani Lamb Biryani	£12.00
Chicken Tikka Biryani Lamb Tikka Biryani	£12.45
Prawn Biryani	£13.00
Mixed Biryani (Chicken, Lamb, Prawn)	£14.45
King Prawn Biryani	£16.45
Tandoori King Prawn Biryani	£17.00

Vegetable & Side Dish - £5.50 | main £11.00

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

Madras Samba
Hot spicy vegetable & lentil curry

Sag Aloo
Spinach with potato

Methi Sag
Spinach & fenugreek

Mushroom Bhaji
Mushroom with garlic & onions

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

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 speak to the management.

Banquet Night £18.95 (PP)

Monday & Tuesday (Dining in only)

Includes: any starter, any main, any side, any rice or naan bread, coffee or Indian dessert.

Extra: £2.00 for starter / £4.00 for mains when having 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)

14 Dragon Street, Petersfield, Hampshire, GU31 4JJ
www.malabon.uk - info@malabon.uk

Rices

Plain Basmati Rice	£4.00
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	£4.00
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	
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	£3.80
Chopped up cucumber, roasted cumin, salt in a yogurt	

Thali

(Not Available on Banquet Deal)

Thali Tandoori	£18.00
Papadum, quarter tandoori chicken, chicken tikka masala, mushroom bhaji, pilau rice & plain naan	
Thali Sabzi (Vegetarian)	£16.50
Papadum, vegetable samosa, aloo gobi, chana masala, tarka dall, plain rice & puri	



MALABON

Tandoori Restaurant

The Finest
Bangladeshi and Indian food



MENU

Starters

Samosa (Lamb Vegetable) A crispy triangle of pastry stuffed with spiced lamb or vegetable	£5.50
Onion Bhaji Two round shape crispy onion ball with gram flour, cornflour, lentils, spices & deep fried	£5.50
Dall Puri A very popular street snack in Bangladesh. Lentils inside a crispy puri	£6.50
Chicken Tikka Lamb Tikka Boneless pieces of chicken or lamb marinated in a tandoori sauce and then cooked over charcoal in the tandoori oven	£6.50
Chicken Chat Masala Aloo Chana Chat Masala Small chicken or potato & chickpeas cooked with spice garlic & chat masala (add puri bread for £2.60)	£6.50
Seekh Kebab Spiced mincemeat made into a sausage shape (seekh) & cooked in the tandoori oven	£6.50
Chicken Pakora Cubes of chicken tikka, coated with spiced gram flour batter then deep fried	£6.95
Kebab Platter Mixture of seekh kebab, lamb tikka & chicken tikka	£6.95
Chicken Tikka Lazeez Lamb Tikka Lazeez Cubes of chicken or lamb barbecued and marinated in lemon, yogurt sauce & cooked with onions & peppers	£6.95
Gol Gappa Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes & chickpeas. Served with homemade spicy tangy water (pani)	£6.95
Mixed Vegetable Platter Mini Vegetable samosa, Mini vegetable spring roll, onion bhaji & vegetable bortha	£7.45
Tandoori Lamb Chops Marinated in tandoori spices - cooked in the tandoori clay oven	£7.45
Tandoori King Prawns Marinated in tandoori spices & cooked in tandoori oven	£7.95
King Prawn Puri Prawn Puri Cooked in a light spiced sauce with onions & served on an Indian pancake	£8.00 £7.00
King Prawn Butterfly Giant King Prawn coated in spices & golden breadcrumbs & deep fried	£8.00
Ajwain Salmon Ajwain flavoured chunks of salmon, marinated in tikka spices & cooked in the tandoori oven	£8.50



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Malabon Special Main Course Curries

Malabon Special Combination of chicken, lamb & prawn in a homemade special mild to medium sauce	£13.00
Haleem Lamb Shank Lamb shank (knuckle) marinated & baked until it is tender & cooked in a lentil sauce (medium or hot)	£18.45
Nawabi Murgh Masala Quarter tandoori chicken, chicken tikka, lamb tikka & tandoori king prawn cooked in medium special sauce & spices	£15.45
Naga Chicken Lamb Prawn Vegetable Hot chilli, seriously hot curry!	£13.00
Kashmir Chicken Kashmir Lamb Cooked in a mild sauce with lychees & pineapple	£13.00
Shatkora Chicken Shatkora Lamb Cooked with special Bangladeshi citric called Shatkora (seven seeds) which only grows in the region of Sylhet	£13.00
Khatter Chef Special Chicken or lamb diced in a thick tamarind sauce with chickpeas	£13.00
Korai Chicken Tikka Korai Lamb Tikka Medium spiced curry cooked with onions & peppers	£12.45
Murgh Makhani Delicately blended with the chef’s special mild mixture sauce	£12.45
Peshwari Chicken Peshwari Lamb Marinated with tandoori spices & cooked with tomatoes, peshwari seeds (sesame seeds) & onions	£12.45
Achari Chicken Achari Lamb Cooked with homemade lime pickle & spices	£12.45
Butter Chicken Butter Lamb Tossed in butter & cooked in rich, creamy spices with ground almonds & coconuts (mild)	£12.45
Gosht Lajawab Tender juicy pieces of lamb, marinated in spices & yogurt, cooked to perfection, flavoured with cinnamon & coriander	£12.45
Goan Green Chicken Curry Darjeeling chicken pieces with freshly pureed coriander, tamarind, mint, green chilli, spices & herbs	£12.45
Roshney Chicken Roshney Lamb Cooked with garlic, green chilli, tomato, peppers & onions	£12.45
Tapeli Chicken Tapeli Lamb Garnished with a hint of garlic & ginger, blended into a thick sauce	£12.45
Handi Chicken Handi Lamb This delicious dish has quite a dry sauce with madras heat & fried in ghee, dry red chillies & spices	£12.45
Rajeshwari Chicken Fairly hot, marinated pieces of chicken tikka cooked with fresh herbs, tomatoes, lime pickle, coriander, green chilli & garlic	£12.45
Garlic Chilli Chicken Masala Fairly hot chicken tikka with fresh garlic & chilli	£12.45
Madhu Chicken Madhu Lamb Cooked with spices & honey	£12.45

Tikka & Tandoori (from the clay oven)

Marinated in tikka & tandoori spices - cooked in the tandoori clay oven.	
Paneer Tikka	£11.00
Chicken Tikka or Lamb Tikka	£12.00
Tandoori Lamb Chops	£14.45
Salmon Tikka	£15.45
Tandoori King Prawn	£16.45
Murgh Tandoori Half chicken (chicken on the bone) marinated in a tandoori sauce then cooked in the tandoori oven	£12.00
Tandoori Mixed Grill Quarter tandoori chicken, chicken tikka, lamb tikka, seekh kebab & plain naan bread	£16.45
Chicken Tikka Lazeez Lamb Tikka Lazeez Chicken tikka marinated in mint, green sauce & coriander, with onions, peppers, tomatoes & spices then cooked in the tandoori oven	£13.00
Chicken Tikka Darjeeling Chicken tikka marinated in mint, green sauce & coriander, with onions, peppers, tomatoes & spices then cooked in the tandoori oven	£13.00
Tikka Shashlik (from the clay oven) Marinated in shashlik red sauce then skewered with onions, peppers & tomatoes	
Paneer Tikka	£12.00
Chicken Tikka or Lamb Tikka	£13.00
Tandoori King Prawn	£17.00

Tikka Masala

Cooked with fresh cream, yogurt, almonds, coconut and a mixture of mild spices with a unique taste	
Paneer Tikka	£11.95
Veg	£11.95
Chicken Tikka or Lamb Tikka	£12.45
Salmon Tikka or Tandoori King Prawn	£16.45

Balti

Stir-fried in an aromatic spice with our homemade Balti sauce with onions & peppers. Served with Plain Naan	
Veg, Chicken or Lamb	£13.00
Prawn	£14.00
King Prawn	£16.45

Dhansak

Hot, sweet & sour with lentils. Served with Pilau Rice	
Veg, Chicken or Lamb	£13.00
Prawn	£14.00
King Prawn	£16.45

Pathia

Pathia is a dish from Bombay & it has an interesting balance between hot, sweet & sour flavours. Served with Pilau Rice	
Veg, Chicken or Lamb	£13.00
Prawn	£14.00
King Prawn	£16.45

Badam Pasanda

Creamy sauce cooked with almonds cashew nuts & yogurt	
Veg, Chicken or Lamb	£12.00
Prawn	£13.00
King Prawn	£16.45

Classic Curry

Choose between: Chicken Lamb Vegetable Prawn extra £1.50 King Prawn extra £5.00	
Malabon Curry Medium spiced home style curry sauce	£11.45
Madras Madras hot curry	£11.45
Vindaloo Hot curry with potato	£11.45
Bhuna Dry medium curry in a thick sauce	£12.00
Dopiaza Cooked sweet with onions	£12.00
Elaichi Gosht Lamb curry cooked with fresh green cardamom, coriander, garlic and ginger	£12.00
Jalfrezi Stir-fried with peppers, fresh green chillies, in a thick sauce & hot	£12.00
Palak Cooked with spinach leaves	£12.00
Rogan Medium spiced cooked with tomatoes	£12.00

Korma

A creamy mild, sweet, grounded with coconut dish	
Veg, Chicken or Lamb	£11.45
Prawn	£12.00
King Prawn	£16.45
Mirchwangan Korma 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	£12.50



Seafood Special

Bangladeshi Fish Curry (Ayre) Authentic Bangladeshi fish curry. Bangladeshi boneless white fillet fish, battered in gram flour & cooked in a medium spice sauce	£14.45
Mooli King Prawn Slightly spiced, cooked with coconut, turmeric & mooli seeds	£16.45
Golda Chingri Pordanishi Goan style, coconut-flavoured with spice, cooked with giant king prawns	£16.45
Tandoori King Prawn in Goan Masala Tandoori King Prawn in a red chilli sauce with grounded almonds & coconut	£16.45