

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

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)

Rices

Plain Basmati Rice	£4.00
Pilau Rice	Aromatic Basmati Rice £4.20
Coconut Rice	Pilau cooked with desiccated coconut £5.30
Special Fried Rice	Pilau rice with egg & peas £5.30
Mushroom Rice	Pilau rice with mushrooms £5.30
Kashmiri Rice	Pilau rice with lychee & pineapple £5.30
Sabzi Rice	Pilau rice with vegetables £5.30

Breads

Chapatti	Flat unleavened bread £2.60
Puri	A thin, deep fried bread £2.60
Plain Naan	Fluffy bread baked in the tandoori oven £4.00
Keema Naan	Bread filled with minced lamb £4.20
Garlic Naan	Topped with garlic & butter £4.20
Peshwari Naan	Sweet filling of almonds, coconut & sultanas £4.20
Paratha	A layered and pan grilled thick bread £4.20
Stuffed Paratha	Filled with vegetables £4.60

Sundries

Papadum	A crispy appetiser made of thin lentil dough £1.00
Spiced Papadum	£1.00
Mango Chutney	£1.00
Chilli Pickle	£1.00
Lime Pickle	£1.00
Onion Salad	£1.00
Pickle Tray	Onion salad, mango chutney, lime pickle & mint sauce £4.00
Raita	Chopped up cucumber, roasted cumin, salt in a yogurt £3.80

Thali

(Not Available on Banquet Deal)

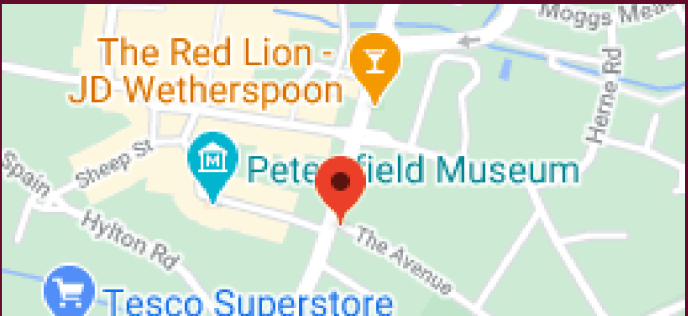
Thali Tandoori	£18.00
Papadum, quarter tandoori chicken, chicken tikka masala, mushroom bhaji, pilau rice & plain naan	
Thali Sabzi (Vegetarian)	£16.50
Papadum, vegetable samosa, aloo gobi, chana masala, tarka dall, plain rice & puri	

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.



14 Dragon Street, Petersfield,
Hampshire GU31 4JJ



Order Online

www.malabon.uk

Email: info@malabon.uk

Collection or Delivery

01730 268352 / 265493

Having a party?

You can hire our private room, or we can supply outside catering



MALABON

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Open 7 days a week

(Including Bank Holidays & Boxing Day.

Closed Christmas Day only)

12pm to 2:30pm

(Closed Friday Afternoon)

5pm till 11pm

Local home delivery

Minimum order of £20 within 3 miles

radius from the restaurant.

Plus £3.00 delivery charge

(Please check online for the areas we deliver to.)

All major credit cards accepted



TAKEAWAY 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
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	£12.50
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) 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