

# MALIKS



AS FEATURED IN:



THE GOOD  
FOOD GUIDE



**Harden's**  
UK Restaurants

## Vegetarian (main course)

<b>SABZI SHASHLIK</b> £8.00 Spiced vegetables roasted in a clay oven, glazed with cheese.	<b>SABZI KORAI</b> £7.00 Seasonal fresh vegetables cooked with shallots, capsicum and tomato in a light medium blend of spice.
<b>PONIR SHASHLIK</b> £8.00 Cubes of vegetarian cheese grilled in the Tandoor.	<b>SABZI KORMA</b> £7.00 Fresh vegetables in a very mild sauce with fresh cream sprinkled with almonds and sultanas.
<b>SABZI MASSALA</b> £8.00 Seasonal Bangladeshi and continental vegetables cooked in massala sauce.	<b>SABZI BIRIANY</b> £9.00 Stir fried spiced vegetables with basmati rice, chopped herbs and fresh coriander with a sauce.
<b>ALOO GOBI JALFRAIZI</b> £8.00 Potato and cauliflower, pan fried with shallots, pepper, spring onion and fresh chilli.	

## Vegetable Side Dishes

<b>NIRA MISH</b> £4.00 Mixed vegetables.	<b>BEGUN BIRAN</b> £4.00 Strips of Bangladeshi aubergines cooked with light spices and herbs.
<b>BINDI</b> £4.00 Ladies fingers.	<b>SAG PONIR</b> £5.00 Spinach and homemade cheese cooked in a mild creamy blend.
<b>SAG BHAJEE</b> £4.00 Spinach.	<b>ALOO PONIR</b> £5.00 Spiced chunks of potatoes and homemade cheese with light spices and herbs.
<b>TARKA DALL</b> £4.00 Lentils.	<b>CHANNA MASSALA</b> £4.00 Tender chick peas cooked in medium spices and herbs.
<b>MUSHROOM BHAJEE</b> £4.00	<b>SAG ALOO</b> £4.00 Spinach and seasonal potato wedges cooked with subtle spices and herbs.
<b>CAULIFLOWER BHAJEE</b> £4.00	<b>SESAME COURGETTES</b> £4.00 Thin slices of fresh courgettes cooked with shallots, pepper, sesame seeds and spices.
<b>CHANA PONIR</b> £5.00 Chick peas and homemade cheese cooked in a mild creamy blend.	<b>MATTAR PONIR</b> £5.00 Cheese and peas
<b>ALOO GOBI</b> £4.00 Potatoes and cauliflower.	
<b>BENGALI ALOO</b> £4.00 Potatoes.	

## VEGETARIAN BANQUET

£15.00 per person (minimum of two)

### APPETISER

Sabzi Pancake / Samosa / Marrechi Ponir / Aloo Chat

### MAIN COURSES

Aloo Gobi Jhalplazi (Potato with cauliflower)  
Sabzi Massala (Mild vegetables with massala sauce)  
Green Vegetables (aubergine, broccoli and beans)  
Aloo Chana Ponir (potato and chick peas with Bengali cheese)

Accompanied by rice and bread.

## Rice and Accompaniments

<b>GARLIC CHICKEN RICE</b> £5.00 Marinated, diced chicken cooked with basmati rice.	<b>PULAO RICE</b> £3.00 Delicately spiced with delicious aromas.
<b>SPECIAL RICE</b> £4.00 Basmati rice with egg ribbons, peas, shallots and herbs.	<b>RAITHA</b> £3.00 Homemade natural yogurt with chopped onion and cucumber.
<b>MUSHROOM RICE</b> £4.00 Basmati rice with mushrooms and herbs.	<b>PAPADOM</b> £0.50
<b>BOILED RICE (steamed)</b> £3.00	<b>SPICED PAPADOM</b> £0.50
	<b>CHUTNEY SELECTION (per tub)</b> £0.50

## Breads

<b>KEEMA NAAN</b> £3.00 Stuffed with minced lamb.	<b>VEGETABLE PARATA</b> £3.50
<b>GARLIC NAAN</b> £3.00 With crushed garlic and pure ghee.	<b>ALOO PARATA</b> £3.50 Stuffed with potato.
<b>CHEESE NAAN</b> £3.00	<b>PARATA</b> £3.00
<b>PLAIN NAAN</b> £3.00	<b>PUREE</b> £2.00 Deep fried crunchy thin bread.
<b>PESHWARI NAAN</b> £3.00 Stuffed with a sweet paste of crushed nuts.	<b>CHAPATI</b> £2.00

## TRADITIONAL DISHES

### DANSAK DISHES

(hot, sweet and sour with lentils)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

### KORMA DISHES

(very mild)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

### DOPIAZA DISHES

(medium with onions)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

### PATHIA DISHES

(sour hot)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

### BHUNA DISHES

(medium)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

### MADRAS DISHES

(hot)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

### ROGAN DISHES

(medium with tomato)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

### VINDALOO DISHES

(very hot)

**Chicken - £8.00**  
**Lamb - £8.50**  
**King prawn - £13.00**

ALLERGY ADVICE: OUR DISHES ARE PREPARED IN AREAS WHERE ALERGENIC INGREDIENTS ARE PRESENT. WE CANNOT GUARANTEE THAT DISHES ARE 100% FREE OF THESE INGREDIENTS. SOME DISHES MAY CONTAIN TRACES OF NUTS, WHEAT, GLUTEN OR OTHER ALLERGEN INGREDIENTS.

PLEASE ASK OUR STAFF BEFORE PLACING YOUR ORDER

# MALIKS

## TAKE AWAY MENU



FOR RESERVATIONS OR TAKE AWAYS, PLEASE  
CONTACT YOUR NEAREST RESTAURANT

**COOKHAM** - HIGH STREET, SL6 9SF  
T: 01628 532914 | 01628 520085

**GERRARDS CROSS** - 14 OAK END WAY, SL9 8BR  
T: 01753 880888 | 01753 883564

**MARLOW** - 101 HIGH STREET, SL7 1AB  
T: 01628 482180 | 01628 482234

MALIKS EXPRESS KITCHEN  
(Take away & delivery for Gerrards Cross area only)

[www.maliks.co.uk](http://www.maliks.co.uk)

## Appetisers

<b>MALIK'S SPECIALS</b> per person (minimum of two) A selection of starters consisting of Pancake Kebab, Aloo Chaat, King Prawn Suka, Marrechi Ponir and Nazakat.	<b>ANIKAS</b> per person (minimum of two) A selection of starters consisting of Grilled Duck, Jhinga Garlic, Tandoori Murgh, Sheek Kebab and Chicken Chaat.
<b>KING PRAWN PUREE</b> (spicy)	<b>MURGH LIVER</b>
<b>JHINGHA GARLIC</b>	<b>KING PRAWN SUKA</b>
<b>TANDOORI KING PRAWNS</b>	<b>KHADAM PHOOL</b>
<b>KING PRAWNS BUTTERFLY</b>	<b>PANCAKE KEBAB</b>
<b>NAZAKAT</b>	<b>CHAT SUPREME</b>
<b>BADAMI MURGH</b>	<b>PAKORA</b>
<b>SAMOSAS</b> (meat or vegetable).	<b>ONION BHAJEE</b>
<b>SHEEK KABAB</b>	<b>SOUP</b> (lentils or mulligatawny).
<b>MARRECHI PONIR</b>	<b>CHICKEN TIKKA</b>
<b>HAASH POURA</b>	<b>LAMB TIKKA</b>
	<b>ALKRASHMA</b>

## BANQUETS

### SUPER BANQUET

£18.00 per person  
(minimum of four)

### APPETISER

A selection of starters

### MAIN COURSES

Koral Kabab Khyberli (chicken with highly flavoured spices)  
Murgh Tikka Massala (chicken)  
Chingri Sag (king prawn with spinach)  
Lamb Hallim

### ACCOMPANIED BY:

Bengali Vegetables, Special Egg Fried Rice and Pulao Rice, Peshwari Naan and Plain Naan

### SPECIAL BANQUET

£18.00 per person  
(minimum of two)

### APPETISER

Anikas Mix

### MAIN COURSES

Green Chicken Curry  
Koral Lamb (medium)  
King Prawn Jalfraizi

### ACCOMPANIED BY:

Sag Aloo (spinach & potato), Pulao Rice, Naan Bread

## Poultry

<b>MURGH TIKKA MASSALA</b>	£8.50	<b>KORAI KABAB KHYBERI</b>	£8.50
Breast of chicken marinated in mild spices, grilled, then cooked in massala sauce.		Marinated chicken cooked with exotic highly flavoured spices yet a medium taste.	
<b>MURGH KORAI</b>	£8.50	<b>HAASH JALFRAIZI</b>	£10.00
Spring chicken cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.		Sauteed duckling marinated in subtle spices, grilled, then cooked with hot spices, shallots, capsicum, fresh chilli, fresh herbs and coriander.	
<b>HAASH SHUGANDA</b>	£10.00	<b>MURGH SATTI</b>	£8.50
Breast of duckling with onion, ginger and garlic, cooked in a creamy coconut milk with light ground spice and garam massala.		Chicken cooked with ginger, onions and mushrooms.	
<b>ANNANS HAASH</b>	£10.00	<b>BUTTER CHICKEN</b>	£9.00
Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple.		Chicken cooked in very mild and rich creamy sauce with honey and pure ghee.	
<b>MURGHI MASSALAM</b>	£8.50	<b>HAASH CASHW NUTS</b> (mild)	£10.00
Spring chicken cooked with medium spice, fresh herbs and minced lamb.		Succulent roasted duck cooked in coconut milk with cashew nuts.	
<b>GREEN CHICKEN CURRY</b>	£8.50	<b>HAASH BIRIANY</b>	£13.00
A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.		A strip of duck breast cooked with basmati rice, fresh herbs and spices, served with curried vegetables.	
<b>MURGH BIRIANY</b>	£10.00	<b>MURGH REZALA</b> (hot)	£9.00
Chicken cooked with basmati rice, fresh herbs and spices, served with curried vegetables.		Chicken cooked in a tangy lemon sauce and fresh chillies.	
<b>KOLA MURGH</b>	£8.50	<b>HAASH REZALA</b> (hot)	£10.00
Chicken breast in a mild sauce with banana.		Roast and sliced duck cooked in tangy lemon sauce and fresh chillies.	
<b>MURGH JALFRAIZI</b> (hot)	£8.50	<b>MURGH JALALI</b>	£8.50
Chicken strips in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.		Marinated chicken cooked in a mild sauce.	

## Meat

<b>LAMB TIKKA MASSALA</b>	£9.00	<b>KORAI LAMB</b> (medium)	£9.00
Strips of lamb marinated in mild spices, grilled then cooked in massala sauce.		Tender lamb cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.	
<b>LAMB HALIM</b>	£9.00	<b>SIKANDARI LAMB</b>	£12.00
Lamb cooked in lentils, fried ginger and garlic.		Lamb cooked with the Chef's own secret recipe, marinated for 48 hours and roasted in the oven.	
<b>LAMB BIRIYANI</b>	£13.00	<b>METHI SAG GOSTH</b>	£9.00
Lamb cooked with basmati rice, fresh herbs and spices, served with curried vegetables.		Lamb with spinach, fenugreek and herbs.	
<b>TETUL LAMB</b> (medium)	£9.00	<b>LAMB REZALA</b> (hot)	£9.50
With tamarind.		Grilled lamb cooked in tangy lemon sauce and fresh chillies.	
<b>LAMB PASANDA</b> (mild)	£9.00	<b>LAMB JALFRAIZI</b> (hot)	£9.00
Lamb cooked in almond sauce and cream.		Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.	

## Sea Food

<b>STUFFED CALAMARI</b>	£14.50	<b>CHINGRI JOHL</b>	£13.00
Calamari stuffed with herbed minced prawns and chicken, cooked in a tasty mild sauce.		King prawns cooked in a medium sauce, delicately flavoured with oriental herbs and spices.	
<b>STEAMED SEA BASS</b>	£15.00	<b>CHINGRI GOBI</b>	£13.00
Fresh sea bass stuffed with fragrant fresh herbs, gently steamed to absorb the fragrance of the herbs, a real treat for fish lovers.		King prawns with broccoli, cooked with piquant spices and coconut milk.	
<b>SEAFOOD BHUNA</b>	£14.50	<b>KING PRAWN BIRIANY</b>	£15.00
An infusion of scallops, squid, red mullet and king prawns cooked in our Chef's speciality stock, a blend of medium 'Bhuna' spices and herbs.		King prawns cooked with basmati rice and served with curried vegetables.	
<b>RED MULLET BIRAAN</b>	£14.50	<b>KING PRAWN TANDOORI MASSALA</b>	£14.00
Fresh red mullet, marinated with light spices and delicate herbs, pan-fried with mushrooms and cayenne pepper.		King prawns marinated in mild spices, grilled, then cooked in a special massala sauce.	
<b>MASSALA MONK FISH</b>	£14.50	<b>CHINGRI SAG PONIR</b>	£13.00
Grilled and cooked in massala sauce.		King prawns with spinach and Bengali cheese with a hint of garlic.	
<b>KING PRAWN JALFRAIZI</b>	£13.00	<b>MAS KORAI</b>	£14.50
King prawns cooked in hot spices with onions, pepper, shallots, fresh herbs, green chilli and coriander.		Grilled Monkfish cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs	
<b>BORO ISA</b>	£14.00	<b>CHILLI MONKFISH</b>	£14.50
Marinated king prawns cooked in a mild sauce.		Grilled Monkfish cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander	
<b>KING PRAWN MOGLAI</b>	£14.00		
Grilled king prawns cooked in medium spices with cashew nuts.			

## Tandoori

<b>TANDOORI MIXED GRILL</b>	£13.00	<b>MURGH SHASHLIK</b>	£8.50
Consisting of Lamb Tikka, Chicken Tikka, Sheek Kebab and Tandoori Chicken.		Selected pieces of chicken, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor.	
<b>TANDOORI MURGH</b>	£8.50	<b>LAMB SHASHLIK</b>	£9.00
Spring chicken marinated in herbs and grilled over charcoal (on the bone).		Selected pieces of lamb, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor.	
<b>BADAMI MURGH</b>	£9.00	<b>TANDOORI KING PRAWNS</b>	£13.00
Skewered grilled chicken breast with peanut sauce.		King prawns marinated in special sauce, skewered and flamed.	
<b>NAZAKAT</b>	£10.00	<b>KING PRAWN SHASHLIK</b>	£13.00
Delicately spiced succulent chicken skewered and grilled in the Tandoor.		King prawns delicately spiced and skewered with capsicum, tomato, onions and garnished with fresh coriander.	
<b>CHICKEN TIKKA</b>	£8.50	<b>TANDOORI MONK FISH</b>	£14.50
Chicken marinated in homemade paste, skewered and grilled over charcoal.		Monkfish marinated in medium spices, cooked in the Tandoor.	
<b>LAMB TIKKA</b>	£9.00		
Lamb marinated in homemade paste, skewered and grilled over charcoal.			
<b>HAASH SHASHLIK</b>	£9.00		
Duck breast cooked with tomato, onions and capsicum.			

# MALIKS

## Testimonials

*"Malik, you have heard this a million times but you're without a doubt patron of the best Indian Restaurant in the country."*

**- Heston Blumenthal (The Fat Duck)**

*"What can I say? Brilliant food, even better service... Certainly the Best Restaurant in the country!... Europe, the world..."*

**- Chris Barrie (Red Dwarf)**

*"When you enter Maliks the experience starts. Not only is the food probably the best served in the country but the hospitality and ambience is unrivalled!!"*

**- Peter Jones (Entrepreneur, Dragons Den)**

*"You simply are the best – I can't sing it loud enough! Thank you so much for your kind hospitality"*

**- Ulrika Jonsson**

*"Thank you Malik! for making us so welcome and putting up with all the lights and cameras. Wonderful food too..."*

**- Wendy Sweetser (Food Editor, OK! Magazine)**

*"Malik, your food was fantastic. Thank you for a lovely evening."*

**- Kelly Brook.**

*"The food, the atmosphere... what a great place!"*

**- Mel B**

*"Thank you for a wonderful evening."*

**- Barbara Windsor**

## TRY OUR EXCLUSIVE SUNDAY BUFFET

As much as you can eat, served from 12 noon to 2.30pm **£12.00 Adult £8.00 Child**