

## Vegetarian (main course)

<b>SABZI SHASHLIK</b> Spiced vegetables roasted in a clay oven, glazed with cheese.	£8.00	<b>SABZI KORAI</b> Seasonal fresh vegetables cooked with shallots, capsicum and tomato in a light medium blend of spice.	£7.00
<b>PONIR SHASHLIK</b> Cubes of vegetarian cheese grilled in the Tandoor.	£8.00	<b>VEGETARIAN GREEN CURRY</b>	£9.00
<b>SABZI MASSALA</b> Seasonal Bangladeshi and continental vegetables cooked in massala sauce and almond flour.	£8.00	<b>SABZI BIRIANY</b> Stir fried spiced vegetables with basmati rice, fresh herbs, spices and almond flour, served with curried vegetables.	£9.00
<b>SABZI REZALLA</b> Stir fried mixed vegetables cooked in tangy lemon sauce and fresh chilli.	£8.00		

## Vegetable Side Dishes

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

## VEGETARIAN BANQUET

£18.00 per person (minimum of two)

### APPETISER

Pakora / Samosa / Chana Chat / Stuffed Chillies

### MAIN COURSES

Vegetable Green Curry	Tarka Dall
Sabzi Massala	Rice
Sabzi Rezalla	Naan
Sag and Mushrooms	

## Rice and Accompaniments

<b>GARLIC CHICKEN RICE</b> Marinated, diced chicken cooked with basmati rice.	£5.00	<b>BOILED RICE</b> (steamed)	£3.00
<b>KEEMA RICE</b> Mince Lamb cooked with Basmati rice.	£5.00	<b>PULAO RICE</b> Delicately spiced with delicious aromas.	£3.00
<b>SPECIAL RICE</b> Basmati rice with egg ribbons, peas, shallots and herbs.	£4.00	<b>PAPADOM</b>	£0.50
<b>MUSHROOM RICE</b> Basmati rice with mushrooms and herbs.	£4.00	<b>SPICED PAPADOM</b>	£0.50
<b>COCONUT RICE</b> Basmati rice with coconut flour, sweet.	£4.00	<b>CHUTNEY SELECTION</b> (per tub)	£0.50

## Breads

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

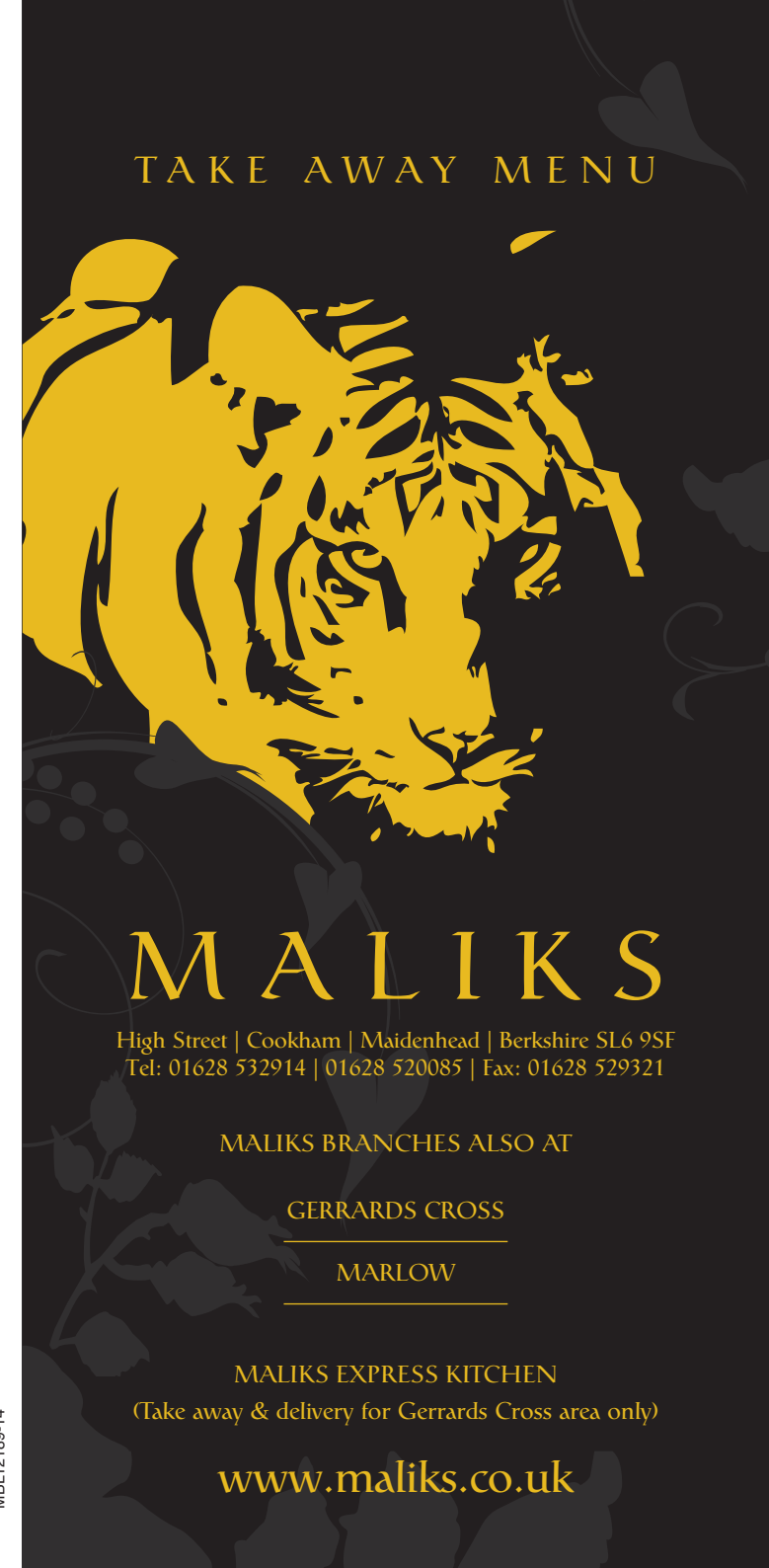
## TRADITIONAL DISHES

CHICKEN £9.00 LAMB £10.00 KING PRAWN £15.00

MADRAS / VINDALOO / DANSAK /  
KORMA / DOPIAZA / ROGAN / PATHIA / BHUNA

**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**



## TAKE AWAY MENU

# MALIKS

High Street | Cookham | Maidenhead | Berkshire SL6 9SF  
Tel: 01628 532914 | 01628 520085 | Fax: 01628 529321

MALIKS BRANCHES ALSO AT

GERRARDS CROSS

MARLOW

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.	£6.50	<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.	£6.50
<b>KING PRAWN PUREE</b> (spicy)	£7.00	<b>MURGH LIVER</b>	£6.00
<b>JHINGHA GARLIC</b> Skewered king prawns grilled in the Tandoor with garlic and herbs.	£7.00	Sauteed chicken liver lightly spiced and served on a bed of salad.	
<b>TANDOORI KING PRAWNS</b> King prawns marinated in spices and cooked on a skewer over charcoal.	£7.00	<b>KING PRAWN SUKA</b>	£7.00
<b>KING PRAWNS BUTTERFLY</b>	£7.00	King prawns cooked in a sweet and sour tamarind sauce.	
<b>NAZAKAT</b> Delicately spiced succulent chicken skewered and grilled in the Tandoor.	£6.00	<b>PANCAKE KEBAB</b>	£4.50
<b>SHEEK KABAB</b> Mince lamb pungently spiced, medium hot and grilled over charcoal.	£4.50	A pancake stuffed with delicious spicy lamb.	
<b>MARRECHI PONIR</b> Fresh whole chilli stuffed with mild cheese, covered in breadcrumbs and deep fried.	£5.00	<b>CHAT SUPREME</b>	£4.50
<b>HAASH POURA</b> Duck breast marinated and grilled over charcoal.	£6.00	Top quality chat massala used on chicken, potato or chick peas to produce original flavour.	
		<b>ONION BHAJEE / PAKORA / SAMOSA</b>	£4.50
		<b>CHICKEN TIKKA</b>	£4.50
		<b>LAMB TIKKA</b>	£6.00
		<b>ALKRASHMA</b>	£4.50
		Sliced egg and spicy minced lamb served on lettuce.	

*Any dishes not listed can be cooked to order*

## BANQUETS

**SUPER BANQUET**  
£20.00 per person  
(minimum of four)

**APPETISER**  
Maliks specials

**MAIN COURSES**  
Chicken Tikka Massala  
Chicken Rezala  
Halim  
Seafood Bhuna

**ACCOMPANIED BY:**  
Mushroom Sag  
Mattar Ponir  
Pulao Rice  
Chana Sag Rice  
Plain Naan  
Peshwari Naan

**SPECIAL BANQUET**  
£20.00 (PER PERSON)  
(minimum of two)

**APPETISER**  
Anikas Mix

**MAIN COURSES**  
Green Chicken Curry  
Lamb Korai (medium)  
King Prawn Jalfraizi

**ACCOMPANIED BY:**  
Chana SAG  
Pulao Rice  
Plain Naan

## Poultry

<b>MURGH TIKKA MASSALA</b>	£9.00	<b>KOLA MURGH</b>	£9.00
Breast of chicken marinated in mild spices, grilled, then cooked in massala sauce.		Chicken breast in a mild sauce with banana and almond flour.	
<b>MURGH KORAI</b>	£9.00	<b>MURGH JALFRAIZI</b> (hot)	£9.00
Spring chicken cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.		Chicken strips in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.	
<b>HAASH SHUGANDA</b>	£11.00	<b>KORAI KABAB KHYBERI</b>	£9.00
Breast of duckling with onion, ginger and garlic, cooked in a creamy coconut milk with light ground spice, garam massala.		Marinated chicken cooked with exotic highly flavoured spices yet a medium taste.	
<b>ANNANS HAASH</b>	£11.00	<b>HAASH JALFRAIZI</b>	£11.00
Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple.		Sauteed duckling marinated in subtle spices, grilled, then cooked with hot spices, shallots, capsicum, fresh chilli, fresh herbs and coriander.	
<b>MURGHI MASSALAM</b>	£9.50	<b>BUTTER CHICKEN</b>	£9.50
Spring chicken cooked with medium spice, fresh herbs and minced lamb.		Chicken cooked in very mild and rich creamy sauce with honey, pure ghee.	
<b>GREEN CHICKEN CURRY</b>	£9.50	<b>HAASH CASHW NUTS</b> (mild)	£11.00
A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.		Succulent roasted duck cooked in coconut milk with cashew nuts.	
<b>MURGH BIRIANY</b>	£11.00	<b>MURGH REZALA</b> (hot)	£9.50
Chicken cooked with basmati rice, fresh herbs and spices, served with curried vegetables.		Chicken cooked in a tangy lemon sauce and fresh chillies.	
		<b>MURGH JALALI</b>	£9.00
		Marinated chicken cooked in a mild almond sauce.	

## Meat

<b>LAMB HALIM</b>	£10.00	<b>KORAI LAMB</b> (medium)	£10.00
Lamb cooked in lentils, fried ginger and garlic.		Tender lamb cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.	
<b>LAMB BIRIYANI</b>	£14.00	<b>SIKANDARI LAMB</b>	£13.00
Lamb cooked with basmati rice, fresh herbs and spices, served with curried vegetables.		Lamb cooked with the Chef's own secret recipe, marinated for 48 hours and roasted in the oven.	
<b>TETUL LAMB</b> (medium)	£10.00	<b>METHI SAG GOSTH</b>	£10.00
With tamarind.		Lamb with spinach, fenugreek and herbs.	
<b>LAMB PASANDA</b> (mild)	£10.00	<b>LAMB JALFRAIZI</b> (hot)	£10.00
Lamb cooked in almond sauce, cream.		Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.	

## Sea Food

<b>STUFFED CALAMARI</b>	£15.00	<b>GOAN FISH CURRY</b>	£15.50
Calamari stuffed with herbed minced prawns and chicken, cooked in a tasty mild sauce and almond flour.		Tandoori monkfish cooked in coconut milk.	
<b>STEAMED SEA BASS</b>	£15.00	<b>CHINGRI JOHL</b>	£15.00
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 cooked in a medium sauce, delicately flavoured with oriental herbs and spices.	
<b>SEAFOOD BHUNA</b>	£15.00	<b>KING PRAWN BIRIANY</b>	£16.00
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, served with curried vegetables.	
<b>RED MULLET BIRAAAN</b>	£15.00	<b>KING PRAWN TANDOORI MASSALA</b>	£15.00
Fresh red mullet, marinated with light spices and delicate herbs, pan-fried with cayenne pepper and onion.		King prawns marinated in mild spices, grilled, then cooked in a special massala sauce.	
<b>MASSALA MONK FISH</b>	£15.50	<b>KING PRAWN ACHARI</b> (mild)	£15.00
Grilled and cooked in massala sauce.		King prawns cooked in a homemade chutney with cashew nuts.	
<b>KING PRAWN JALFRAIZI</b>	£15.00	<b>MAS KORAI</b>	£15.50
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>KING PRAWN MOGLAI</b>	£15.00	<b>CHILLI MONKFISH</b>	£15.50
Grilled king prawns cooked in medium spices with cashew nuts.		Grilled Monkfish cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander	

## Tandoori

<b>TANDOORI MIXED GRILL</b>	£13.00	<b>MURGH SHASHLIK</b>	£9.00
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>	£9.00	<b>LAMB SHASHLIK</b>	£10.00
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>	£10.00	<b>TANDOORI KING PRAWNS</b>	£15.00
Skewered grilled chicken breast with peanut sauce.		King prawns marinated in special sauce, skewered and flamed.	
<b>NAZAKAT</b>	£11.00	<b>KING PRAWN SHASHLIK</b>	£15.00
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>	£9.00	<b>TANDOORI MONK FISH</b>	£15.50
Chicken marinated in homemade paste, skewered and grilled over charcoal.		Monkfish marinated in medium spices, cooked in the Tandoor.	
<b>LAMB TIKKA</b>	£10.00		
Lamb marinated in homemade paste, skewered and grilled over charcoal.			
<b>HAASH SHASHLIK</b>	£11.00		
Duck breast cooked with tomato, onions and capsicum.			

## TRY OUR EXCLUSIVE SUNDAY BUFFET

As much as you can eat, served from 12 noon to 2.30pm £15.00 Adult £10.00 Child