

## 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

14 Oak End Way | Gerrards Cross | Buckinghamshire SL9 8BR  
Tel: 01753 880888 | 01753 883564 | Fax: 01753 891171

MALIKS BRANCHES ALSO AT

COOKHAM

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) £6.50 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) £6.50 A selection of starters consisting of Grilled Duck, Jhinga Garlic, Tandoori Murgh, Sheek Kebab and Chicken Chaat.
<b>KING PRAWN PUREE</b> (spicy) £7.00	<b>MURGH LIVER</b> £6.00 Sauteed chicken liver lightly spiced and served on a bed of salad.
<b>JHINGHA GARLIC</b> £7.00 Skewered king prawns grilled in the Tandoor with garlic and herbs.	<b>KING PRAWN SUKA</b> £7.00 King prawns cooked in a sweet and sour tamarind sauce.
<b>TANDOORI KING PRAWNS</b> £7.00 King prawns marinated in spices and cooked on a skewer over charcoal.	<b>PANCAKE KEBAB</b> £4.50 A pancake stuffed with delicious spicy lamb.
<b>KING PRAWNS BUTTERFLY</b> £7.00	<b>CHAT SUPREME</b> £4.50 Top quality chat massala used on chicken, potato or chick peas to produce original flavour.
<b>NAZAKAT</b> £6.00 Delicately spiced succulent chicken skewered and grilled in the Tandoor.	<b>ONION BHAJEE / PAKORA / SAMOSA</b> £4.50
<b>SHEEK KABAB</b> £4.50 Mince lamb pungently spiced, medium hot and grilled over charcoal.	<b>CHICKEN TIKKA</b> £4.50
<b>MARRECHI PONIR</b> £5.00 Fresh whole chilli stuffed with mild cheese, covered in breadcrumbs and deep fried.	<b>LAMB TIKKA</b> £6.00
<b>HAASH POURA</b> £6.00 Duck breast marinated and grilled over charcoal.	<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 Breast of chicken marinated in mild spices, grilled, then cooked in massala sauce.	<b>KOLA MURGH</b> £9.00 Chicken breast in a mild sauce with banana and almond flour.
<b>MURGH KORAI</b> £9.00 Spring chicken cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.	<b>MURGH JALFRAIZI</b> (hot) £9.00 Chicken strips in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.
<b>HAASH SHUGANDA</b> £11.00 Breast of duckling with onion, ginger and garlic, cooked in a creamy coconut milk with light ground spice, garam massala.	<b>KORAI KABAB KHYBERI</b> £9.00 Marinated chicken cooked with exotic highly flavoured spices yet a medium taste.
<b>ANNANS HAASH</b> £11.00 Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple.	<b>HAASH JALFRAIZI</b> £11.00 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 Spring chicken cooked with medium spice, fresh herbs and minced lamb.	<b>BUTTER CHICKEN</b> £9.50 Chicken cooked in very mild and rich creamy sauce with honey, pure ghee.
<b>GREEN CHICKEN CURRY</b> £9.50 A strip of chicken breast cooked with broccoli, baby aubergine, coconut milk and aromatic ground spices.	<b>HAASH CASHW NUTS</b> (mild) £11.00 Succulent roasted duck cooked in coconut milk with cashew nuts.
<b>MURGH BIRIANY</b> £11.00 Chicken cooked with basmati rice, fresh herbs and spices, served with curried vegetables.	<b>MURGH REZALA</b> (hot) £9.50 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 Lamb cooked in lentils, fried ginger and garlic.	<b>KORAI LAMB</b> (medium) £10.00 Tender lamb cooked with shallots, pepper, tomato and onions in a selection of medium spices and fresh herbs.
<b>LAMB BIRIYANI</b> £14.00 Lamb cooked with basmati rice, fresh herbs and spices, served with curried vegetables.	<b>SIKANDARI LAMB</b> £13.00 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 With tamarind.	<b>METHI SAG GOSTH</b> £10.00 Lamb with spinach, fenugreek and herbs.
<b>LAMB PASANDA</b> (mild) £10.00 Lamb cooked in almond sauce, cream.	<b>LAMB JALFRAIZI</b> (hot) £10.00 Tender lamb cooked in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander.

## Sea Food

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

## Tandoori

<b>TANDOORI MIXED GRILL</b> £13.00 Consisting of Lamb Tikka, Chicken Tikka, Sheek Kebab and Tandoori Chicken.	<b>MURGH SHASHLIK</b> £9.00 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 Spring chicken marinated in herbs and grilled over charcoal (on the bone).	<b>LAMB SHASHLIK</b> £10.00 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 Skewered grilled chicken breast with peanut sauce.	<b>TANDOORI KING PRAWNS</b> £15.00 King prawns marinated in special sauce, skewered and flamed.
<b>NAZAKAT</b> £11.00 Delicately spiced succulent chicken skewered and grilled in the Tandoor.	<b>KING PRAWN SHASHLIK</b> £15.00 King prawns delicately spiced and skewered with capsicum, tomato, onions and garnished with fresh coriander.
<b>CHICKEN TIKKA</b> £9.00 Chicken marinated in homemade paste, skewered and grilled over charcoal.	<b>TANDOORI MONK FISH</b> £15.50 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