

## 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	

## Vegetable Side Dishes

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

## Rice and Accompaniments

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

## Breads

KEEMA NAAN	£3.00	ALOO PARATA	£3.50
GARLIC NAAN	£3.00	PARATA	£3.00
CHEESE NAAN	£3.00	PUREE	£2.00
PLAIN NAAN	£3.00	CHAPATI	£2.00
PESHWARI NAAN Stuffed with a sweet paste of crushed nuts	£3.00	RAITHA	£3.00

## TRADITIONAL DISHES

CHICKEN £9.00 LAMB £10.00 KING PRAWN £15.00

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

MALIKS  
*Express Kitchen*

16 Packhorse Road, Shop 5  
Marsham Way Entrance  
Gerrards Cross  
Buckinghamshire SL9 8AB  
T: 01753 889634 | T: 01753 267519

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

## TERMS AND CONDITIONS

10% discount from your total bill when collecting.  
Cannot see your favourite dish? Please let us know and we will  
endeavour to prepare your order.  
We do not use food colourings.  
Some products may contain nuts or nut traces.  
Please advise us if you have any food allergies when placing your order.

£2.00 cost added per delivery within a 3 mile radius. £1 per mile thereafter.  
£20.00 minimum order to qualify for home delivery.

## EXCLUSIVE TAKE AWAY SERVICE ONLY



MALIKS  
*Express Kitchen*

OPENING HOURS  
5.00pm - 10.30pm (Tuesday closed)

Sunday & Bank Holiday  
5.00pm - 10.00pm  
(Delivery service available)

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## 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>HAASH POURA</b> Duck breast marinated and grilled over charcoal.	£6.00
<b>KING PRAWN PUREE (spicy)</b>	£7.00	<b>MURGH LIVER</b> Sauteed chicken liver lightly spiced and served on a bed of salad.	£6.00
<b>JHINGHA GARLIC</b> Skewered king prawns grilled in the Tandoor with garlic and herbs.	£8.00	<b>KING PRAWN SUKA</b> King prawns cooked in a sweet and sour tamarind sauce.	£7.00
<b>TANDOORI KING PRAWNS</b>	£8.00	<b>PANCAKE KEBAB</b> A pancake stuffed with delicious spicy lamb.	£4.50
<b>KING PRAWNS BUTTERFLY</b>	£7.00	<b>CHAT SUPREME</b> Top quality chat massala used on chicken, potato or chick peas to produce original flavour.	£4.50
<b>NAZAKAT</b> Delicately spiced succulent chicken skewered and grilled in the Tandoor.	£6.00	<b>ONION BHAJEE / PAKORA / SAMOSA</b>	£4.50
<b>SHEEK KABAB</b>	£4.50	<b>CHICKEN TIKKA</b>	£4.50
<b>MARRECHI PONIR</b> Fresh whole chilli stuffed with mild cheese, covered in breadcrumbs and deep fried.	£5.00	<b>LAMB TIKKA</b>	£6.00

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

## Meat

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

**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**

## Sea Food

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

## Tandoori

<b>TANDOORI MIXED GRILL</b> Consisting of Lamb Tikka, Chicken Tikka, Sheek Kebab and Tandoori Chicken.	£13.00	<b>MURGH SHASHLIK</b> Selected pieces of chicken, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor.	£9.00
<b>TANDOORI MURGH</b> Spring chicken marinated in herbs and grilled over charcoal (on the bone).	£9.00	<b>LAMB SHASHLIK</b> Selected pieces of lamb, capsicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor.	£10.00
<b>BADAMI MURGH</b> Skewered grilled chicken breast with peanut sauce.	£10.00	<b>CHICKEN TIKKA</b>	£9.00
<b>NAZAKAT</b> Delicately spiced succulent chicken skewered and grilled in the Tandoor.	£11.00	<b>LAMB TIKKA</b>	£10.00
<b>HAASH SHASHLIK</b> Duck breast cooked with tomato, onions and capsicum.	£11.00	<b>TANDOORI KING PRAWNS</b>	£15.00
		<b>KING PRAWN SHASHLIK</b>	£15.00
		<b>TANDOORI MONK FISH</b> Monkfish marinated in medium spices, cooked in the Tandoor.	£15.50

## 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>VEGETABLE GREEN CURRY</b> Mixed vegetables cooked with aromatic ground spices and coconut milk.	£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		