



MK

MENU





All starters are served with a fresh green salad and a mint yoghurt dressing.

<b>Poppadom</b> – Thin roasted wafer made from urad flour.	£0.70
<b>Chutney &amp; Pickle Tray</b> – An assortment of chutneys and pickles. Great with poppadoms. Can be used to dress starters and main meals.	£1.50
<b>Soup of The Day</b> – Chef's daily special	£3.50
<b>MEAT</b>	
<b>Sheek Kebab</b>	
Succulent minced lamb, blended with special herbs and spices made into rolls, skewered and barbecued in a clay oven	£3.90
<b>Shammi Kebab</b>	
Succulent minced lamb blended with special herbs and spices, made into a burger then cooked on a griddle	£3.90
<b>Rashmi Kebab</b>	
Shammi kebab wrapped in an omelette	£4.50
<b>Lamb Tikka</b>	
Succulent boneless pieces of lamb marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven	£3.90
<b>Meat Samosa</b>	
Delicately spiced mincemeat with cumin wrapped in a triangular pastry case	£3.50
<b>Chingri Varkee</b>	
Full green pepper stuffed with spiced potatoes and mincemeat then skewered and barbecued in a clay oven	£4.75
<b>Gosht Kebab</b>	
Roasted lamb, shredded cooked with garlic wrapped in a soft Indian bread served with crispy green leaves.	£4.95
<b>CHICKEN</b>	
<b>Chicken Tikka</b>	
Succulent boneless pieces of chicken marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven served with a topping of crispy green leaves.	£3.90
<b>Tandoori Chicken</b>	
Succulent quarter of chicken marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven served with a topping of crispy green leaves.	£4.25
<b>Chicken Pakora</b>	
Chicken tikka in a crispy lightly spiced egg coating	£3.50
<b>Chicken Chatt</b>	
Diced chicken tikka in a thick, dry, medium spiced sauce. Cooked with onions, capsicum, tomato, coriander, fenugreek and spices. Served bedded on a soft Indian bread	£4.20
<b>Hari-Lal</b>	
Sliced chicken tikka delicately spiced with turmeric. Then stir fried with onions, green peppers, mushrooms and coriander.	£4.15

## SEAFOOD

### Tandoori King Prawns

Succulent king prawns marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven served with a topping of crispy green leaves.

£6.50

### Fish Bhaji

Cutlets of Bangladeshi fish marinated in Miah's marinade then cooked in olive oil with fresh garlic.

£5.30

### Chingri Sizzler

King prawns stir fried with onions, green peppers, potatoes and fresh garlic

£5.90

### King Prawn Butterfly

As the name suggests these large prawns are served in a butterfly shape!

They are split down the back, flattened out then coated in a mildly spiced batter and deep fried.

£4.70

### King Prawn Puree

Curried king prawns in a thick, dry, medium spiced sauce. Cooked with onions, capsicum, tomato, coriander, fenugreek and spices. Served bedded on a soft Indian bread

£5.95

### Bhuna Prawn Puree

Curried prawns in a thick, dry, medium spiced sauce. Cooked with onions, capsicum, tomato, coriander, fenugreek and spices. Served bedded on a soft Indian bread

£4.70

## VEGETARIAN

### Onion Bhaji

Chopped onion mixed with turmeric and spices then shaped into balls and fried

£3.30

### Garlic Mushrooms

Garlic and mushrooms cooked with onions, capsicum, coriander, fenugreek and spices.

Served bedded on a soft Indian bread

£3.90

### Vegetable Samosa

Delicately spiced vegetables with cumin wrapped in a triangular pastry case

£3.30

### Aloo Chop

Lightly spiced mashed potatoes coated in breadcrumbs then deep fried

£3.30

### Aloo Chat

Diced potato cooked with onions, capsicum, coriander, fenugreek and spices. Served bedded on a soft Indian bread

£3.50

### Sabiz Varkee

Full green pepper stuffed with spicy mixed vegetables then skewered and barbecued in a clay oven

£4.10



## Tandoori Dishes



The tandoori is a barrel shaped oven made out of clay which is heated by hot charcoal flames. Skewered meat, chicken and seafood are placed within the oven and cooked at extreme temperatures. The barbecue flavour is enhanced by marinades whilst the high temperature sears the meat to retain its natural succulence.

All dishes are served with a fresh green salad and a mint yoghurt dressing.

### Tandoori Chicken

Succulent half of chicken marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven. Served with a topping of crispy green leaves. £9.50

### Chicken Tikka / Lamb Tikka

Succulent boneless pieces of chicken/lamb marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven. Served with a topping of crispy green leaves. £8.90

### Chingri Sizzler

King prawns delicately spiced with turmeric. Then stir fried with onions, green peppers, potatoes and fresh garlic £13.15

### Tandoori King Prawns

Succulent king prawns marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven. Served with a topping of crispy green leaves. £11.90

### Tandoori Mixed Grill

Assortment of lamb tikka, chicken tikka, tandoori chicken and sheek kebab. £10.95

### Chicken or Lamb Tikka Shashlik

Chicken or lamb tikka served with grilled onions, tomatoes and green peppers £10.15

### Tandoori King Prawn Shashlik

Tandoori king prawns served with grilled onions, tomatoes and green peppers £14.30

### Hari-Lal Chicken or Lamb

Sliced tikka delicately spiced with turmeric. Then stir fried with onions, green peppers, mushrooms and coriander. £9.50

### Tandoori Lamb Chops

Succulent lamb chops marinated in yoghurt, mint, lemon, ground garlic, olive oil and special herbs. Skewered and barbecued in a clay oven. Served with a topping of crispy green leaves. £9.50



## Traditional Dishes



These dishes are available in either; chicken, lamb, prawns or mixed vegetables

### Curry

A medium consistency sauce with a rich flavour of medium strength £7.70

### Madras

Hot but not searing, contains interesting flavourings in the form of tomato and lemon juice, along with a certain amount of chilli £8.30

### Vindaloo

A dish cooked with potato and copious amounts of spices and chillies combined to create a hot but tasty dish. £8.30

### Bhuna

A combination of spices cooked together with capsicums, onions and fresh tomatoes to provide a dish of medium strength with a rich thick sauce £8.90

### Dopiaza

Abundance of grilled onions are added to the medium spiced thick sauce to create a very savoury dish tempered by a hint of herbs garnished with fried onions and tomatoes £9.10

### Mushroom Bhuna

A combination of spices cooked together with fresh sliced mushrooms to create a dish of medium strength with a rich thick sauce. £9.10

### Korma

This mild exotic dish is carefully prepared using fresh cream, ground almonds and coconut £7.65

### Methi

A thick vibrantly spiced bhuna style dish with fresh fenugreek leaves £9.10

### Dansak

A medium sweet and sour dish achieved by the careful balance of lentils, selected spices and pineapple. £9.50

### Sagg

A medium spiced bhuna style dish with freshly chopped spinach leaves cooked with capsicum, onions, tomatoes and coriander £9.50

### Moyner

This aromatic dish is of medium strength cooked with fresh garden mint £8.90

### Channa Bhuna

A combination of spices cooked together with fresh chickpeas to create a dish of medium strength with a rich thick sauce. £9.50

### Rogon Josh

Originated in Kashmir at the time of the Moghul emperors. A medium strength sauce cooked in a colourful glaze of tomatoes, garlic and herbs. Delicately flavoured with aromatic whole spices £9.50

### Pathia

This dish is sweet, hot and sour all at the same time, cooked with shredded onions, tomatoes and spices in a thick sauce added with fresh lemon juice for a distinctive flavour £9.15

### Ceylon

A fairly hot dish infused with coconut and lemon creating a sweet and sour taste with a bit of a bite! £9.30



## Chef's Specials



These dishes are available in either:

Chicken / Lamb / Prawns	£9.75
Chicken Tikka / Lamb Tikka	£10.75
King Prawns/ Fresh Bengali Fish	£12.75
Vegetables	£9.25

**Tikka Massala** – The Nations favourite dish. Mild and creamy full of delicate flavours including fresh coconut, almonds and sultanas

**Tikka Passanda** – This could be described as a “Royal” dish. It is spicy, but not hot, rich and creamy. Cooked using fresh cream and red wine with the addition of nuts to make it rather special.

**Tikka Jalfrezi** – A fairly hot dish cooked with garlic, ginger, fenugreek, grilled onions, green peppers and fresh green chillies

**Tikka Rezala** – highly spiced dish cooked with onions, green peppers and red chillies. Flavoured with SAMBUCA and served flaming!

**Malayan** – A mild dish prepared using fresh cream and mango with a hint of fresh coconut

**Garlic Tikka Bhuna** – Tikka cooked with a combination of spices, capsicums, onions, fresh tomatoes to provide a dish of medium strength with a rich thick sauce. Topped with thin slices of roasted garlic.

**Karai Dishes** – A truly majestic dish. The name of which is derived from the pot in which it's cooked. This is a cast iron wok which seals the unique flavour into the dish. Cooked with fresh ginger, rich herbs, roasted chunky onions and red peppers all sizzled in the Karai.

**Biryani Dishes** – Pilau rice stir fried together with green pepper, tomatoes and coriander. Delicately spiced with saffron, served with a medium spiced mixed vegetable curry

**Balti Dishes** – This dish originates from the Punjab region. The main ingredients of a Balti are fresh onions, green peppers, tomatoes, garlic, ginger, cumin and fresh coriander with traditional balti herbs and spices. The Balti dish has its own unique and distinct flavour.

**Devdas** – Marinated pieces of spring chicken and tender lamb barbecued in the tandoor then cooked together in a fairly hot sauce with fresh ginger, spring onions, green peppers, pickled chillies, fresh coriander and a touch of methi.

**Chicken or Lamb Begum Bahar** – This is a medium dish prepared with a combination of chicken and spicy mincemeat cooked with green peppers, onions and tomatoes.

**Shashlik Karai** – This dish is created by combining grilled tikka, capsicum, onions, tomatoes from the tandoor with fresh tamarind in a medium strength sauce. They are cooked together in the karai and is served sizzling.



All Miah's dishes are available with

<b>Chicken / Lamb / Prawns</b>	<b>£9.95</b>
<b>Chicken Tikka / Lamb Tikka</b>	<b>£10.95</b>
<b>King Prawns / Fresh Bengali Fish</b>	<b>£12.95</b>
<b>Mixed Vegetables</b>	<b>£9.45</b>

**Bengal Brinjal** – This is a slightly hot dish cooked with spring chicken, fresh aubergines, green peppers, green chillies and coriander.

**Bengal Bhindi** – This is a medium dish cooked with prawns, fresh okra, onions, tomatoes and coriander.

**Tikka Surma** – This is a mild dish with mild spices prepared using honey, mustard and a touch of fresh cream for a sweet tasted with a bit of zest

**Tikka Naga** – This is the hottest chilli in the word. So most definitely not for the faint hearted. The Naga is exclusive to Bangladesh. As are many types of veg, chillies etc. The Naga chilli is extremely aromatic and regarded as a delicacy by Bangladeshi's

**Aloo Saag Ghosht** – Tender pieces of diced lamb cooked with fresh leaf spinach, baby potatoes, green chillies, tomatoes, onions and coriander. Mixed together with fresh herbs and spices to create a slightly hot dish.

**Machli Jalfrezi** - This is a slightly hot dish. Prepared with freshly spiced fish cooked with onions, garlic, ginger, tomatoes, peppers and fresh green chillies (may contain bones)

**Tandoori Machli** – Skewered fish marinated in specially selected herbs including mint, garam masala and lemon juice cooked with onions, peppers and tomatoes in the clay oven (may contain bones)

**Tikka Lembu** – This is a medium dish cooked with fresh imported Bangladeshi lemon. Flavourful and extremely aromatic

**Kali Mirch** – This is a hot dish where the sliced chicken/lamb is marinated overnight with green herbs, fresh ground spices and ground chilli, it is then cooked in a highly spiced sauce with onions, red peppers, topped with tomatoes and coriander. This dish is fairly hot.

**Ginger Chicken** – This is a dry dish which is healthy and aromatic. It's made by combining fresh ginger, garlic, onions, black pepper together with medium spices to create an amazing flavour

**King Prawn Saag** – King prawns with fresh chopped spinach leaves. Cooked together with garlic, ginger, onions, fenugreek, tomatoes, coriander and fresh green chillies creating a thick slightly hot sauce topped with thin slices of fresh roasted garlic.





**Vegetable Curry**

Mixed vegetables cooked in a medium strength sauce £3.50

**Bhindi Bhaji (Okra)**

Fresh lady fingers cooked in a rich sauce of medium strength £4.50

**Bombay Aloo**

Lightly spiced potatoes sautéed with cumin, tomatoes, fresh herbs and spices £3.90

**Sagg Bhaji**

Fresh leaf spinach chopped and cooked with cumin, fresh tomatoes and fresh garlic in a rich medium sauce £4.10

**Sagg Aloo**

A tasty spicy potato and spinach dish, with fresh coriander, tomatoes, onions, capsicum and medium spices £4.35

**Sagg Mushroom**

Fresh mushrooms and spinach cooked together with fresh garlic, tomatoes and spices £4.35

**Sagg Paneer**

Freshly chopped spinach and Indian cheese cooked with garam masala, garlic and coriander £4.50

**Gobi Bhaji**

Fresh cauliflower florets cooked with coriander, tomatoes, onions, capsicum and spices. £4.10

**Channa Bhaji**

Fresh chickpeas cooked with coriander, tomatoes, onions, capsicum and spices £3.25

**Gobi Aloo**

Fresh cauliflower and potatoes cooked with coriander, tomatoes, onions, capsicum and spices £4.35

**Channa Aloo**

Chickpeas and potatoes cooked with fresh coriander, tomatoes, onions, capsicum and spices £4.35

**Brinjal Bhaji**

Aubergines cooked in a medium sauce with fresh coriander, tomatoes, onions, capsicum and spices £4.50

**Mushroom Bhaji**

Mushrooms cooked in a medium sauce with fresh coriander, tomatoes, onions, capsicum and spices £3.90

**Tarka Dall**

Flavoursome lentils cooked with roasted garlic and bullet chillies. Served topped with fresh coriander £4.50

**Chips**

Homemade chips sourced from locally grown potatoes. £2.90



## Rice



<b>Boiled Rice</b> Plain boiled long grain rice	£2.30
<b>Pilau Rice</b> Basmati rice flavoured and fragranced using saffron, bay leaf, cardamom and cinnamon	£2.70
<b>Peshwari Rice</b> Pilau rice stir fried with ground almonds, sultanas and coconut	£3.30
<b>Mushroom Rice</b> Pilau rice stir fried with fresh mushrooms, subtle spices and fresh coriander	£3.30
<b>Egg Rice</b> Pilau rice stir fried with egg, subtle spices and fresh coriander	£3.30
<b>Vegetable Rice</b> Pilau rice stir fried with lightly spiced mixed vegetables and fresh coriander	£3.30
<b>Special Rice</b> Pilau rice stir fried with fresh mushrooms, egg, peas, subtle spices and fresh coriander	£3.50
<b>Keema Rice</b> Pilau rice stir fried with succulent minced lamb, blended with special herbs and spices	£3.90
<b>Lemon Rice</b> Pilau rice stir fried together with chopped lemon, special herbs, coriander and spices	£3.05



## Bread



**'Naan is a light flat leavened bread stone baked in a tandoori clay oven. A range of fillings and ingredients can be added resulting in exciting variation of the plain bread'**

<b>Plain Nan</b> Leavened bread cooked in the tandoori oven	£2.70
<b>Vegetable Nan</b> Leavened bread stuffed with mixed vegetables	£2.95
<b>Peshwari Nan</b> Stuffed with a sweet mixture of almonds, sultanas and coconut	£3.15
<b>Garlic Nan</b> Topped with grated garlic before being baked in the tandoor	£2.95
<b>Keema Nan</b> Stuffed with succulent minced lamb, blended with special herbs and spices	£3.50
<b>Chilli Nan</b> With fresh green chillies	£2.95
<b>Garlic and Keema Nan</b> Stuffed with succulent minced lamb which has been blended with special herbs and spices topped with garlic	£4.70
<b>Chapatti</b> Thin unleavened whole wheat soft bread	£0.95
<b>Tandoori Roti</b> Wholemeal unleavened bread cooked in a clay oven	£1.95



