

Appetisers

Onion Bhaji (v)	£4.15
Sliced onions deep fried in a spicy Indian batter.	
Samosa (v)	£4.15
Spiced mixed vegetables wrapped in a thin crispy pastry. Also available in lamb.	
Aloo Tikki (v)	£4.15
Roundlet of shallow fried mashed potato spiced with a light masala recipe.	
Chicken or Lamb Tikka	£4.50
Boneless chicken / lamb marinated in yoghurt, herbs & spices cooked over charcoal.	
Breaded Khumbi (v)	£4.15
Fresh mushrooms stuffed with seasoned vegetables, coated in golden breadcrumbs.	
Sheek Kebab	£4.25
Tender minced lamb with onions, herbs & fresh coriander cooked over charcoal.	
Chicken Chaat	£4.50
Finely chopped chicken prepared with onions in a rich masala sauce, served in a poori.	
Prawn Poori	£4.75
Prawns cooked in a rich masala sauce. Served in a poori (crispy deep fried bread).	
Fish Pakora	£4.75
Fresh lightly seasoned haddock coated in a seasoned batter & deep fried.	
King Prawn Butterfly	£5.50
Jumbo king prawns coated in crispy breadcrumbs.	
Lahore Chops	£6.95
Succulent lamb chops seasoned with selected spices and marinated in a homemade masala.	
Punjabi Jhinga	£6.95
Tandoori King Prawns marinated with ginger and honey.	
Mixed Platter – (for 2 people)	£10.95
Pieces of chicken and lamb tikka, lamb chops and sheek kebabs.	

n – contains traces of nuts; v – vegetarian
please ask for allergen advice

MaCh Specials – All curries are gluten free

(Available in vegetable and chicken or for extra £1 in lamb or £1.50 in prawn or £2.95 in king prawn unless specifically stated)

Balti Palak Aloo Dhal (vegan) £7.95

A traditional vegetarian Balti. Potatoes, spinach & lentils – medium.

Aubergine Curry (vegan) £7.95

Oven roasted aubergine cooked with potato. – medium.

Tikka Masala (n) £8.85

Chicken or Lamb Tikka marinated in yoghurt & herbs cooked over a charcoal grill & then put in a creamy, fruity sauce – mild.

Kuzuri (n) £8.85

A more adventurous creamy dish, with hint of spice. Chicken or Lamb. – medium/spicy

Chilli Chicken £8.85

Spicy indo-chinese fusion dish prepared with spring onions, touch of soy and lime juice.

Chicken Harialli £8.95

Chicken and spinach cooked in a cream butter sauce. – mild/medium.

Balti Lazeez £9.15

A combination of chicken, prawns and lamb cooked with balti sauce, onions and tomatoes & garnished with fresh coriander. – medium.

South Indian Garlic Chicken £9.15

Prepared with extra hint of garlic and garnished with coconut powder. – medium.

Sajon Special £9.25

Shredded tandoori chicken fused with minced lamb, ginger, garlic & selected herbs & spices – spicy.

Gohst Chana £9.45

Tender lamb and chick peas, cooked with mustard seeds, onions and tomatoes – medium.

Adraki Lamb £9.50

Spicy lamb curry added to a tarka (fried mixture) of red chilli, garlic and extra ginger.

Hara Naga £9.50

Chicken is first marinated with green spices and fresh herbs before being cooked in a spicy sauce infused with Naga pickle.

Desi Chicken £9.50

Spicy North Indian recipe fusing spiced tomato puree, ginger, garlic paste and onions.

King Prawn Goan Special £13.50

South Coastal Indian speciality dish. Prepared with coconut milk. – medium to spicy.

Keralan Fish Curry £12.95

Made from Indian Pangasius fish – a haddock like fish caught in Indian Ocean (boneless).

Pan fried and simmered with coconut milk, banana chips and curry leaves – medium to spicy.

Dish of the Month

Each month we will have a different dish for customers to try. Please ask your waiter for details.

Price will vary depending on the dish.

MaCh Classics – All curries are gluten free

(Available in vegetable and chicken or for extra £1 in lamb or £1.50 in prawn or £2.95 in king prawn unless specifically stated)

Madras	Hot dish cooked with ground chillies.	£8.15
Rogan	Cooked in a rich sauce using tomatoes, garnished with coriander.	£8.15
Sag	Cooked with spinach, ginger, garlic & delicate spices.	£8.15
Korma(n)	A curry originally for the British Raj in India. A mild and creamy taste.	£8.15
Balti	Fresh ginger, onions and tomatoes for an authentic north Indian taste	£8.15
Jalfrezy	Spicy dish cooked with green chillies, onion and green peppers	£8.85
Karai	Cooked in a sauce of special blend of spices, tomatoes and onions. -medium	£9.15

Chicken Shaslik £8.45

Marinated chicken tikka barbequed in the tandoor oven with green peppers, tomatoes and onions, served on sizzling plate.

Special Biryani £11.50

Pilau rice based dish wok fried with prawns, lamb and chicken served with a side of vegetable curry.

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Sundries

Rice	£2.50
Pilau Rice	£2.75
Garlic Rice or Mushroom	£2.95
Coconut or Special Rice	£2.95
Naan	£2.75
Garlic Naan	£2.95
Keema, Peshwari or Cheese Naan	£2.95
Chapatti	£1.95
Roti	£2.50
Paratha	£2.95
Chips	£2.25
Masala Chips	£3.50
MaCh signature spicy chips for 2	

Raita	£1.25
Salad	£1.50
Poppadoms	£0.75
Pickle Tray	£2.00

Vegetable Sides (mains £7.95)

Aloo Gobi potato and cauliflower	£3.95
Mushroom Bhaji	£3.95
Bombay Aloo Spiced Lincolnshire potatoes	£3.95
Bhindi Bhaji okra	£3.95
Tarka Dal lentils	£3.95
Chana Masala chick peas	£3.95
Palak Chana chick peas and spinach	£3.95
Vegetable Curry	£3.95
Gobi Bhaji cauliflower	£3.95
Sag Aloo spinach and potato	£3.95
Bringal Bhaji aubergine	£3.95
Sag Paneer spinach and cheese	£3.95