

# TAKEAWAY MENU

**AT MAAYA,**

**OUR PHILOSOPHY IS SIMPLE:**

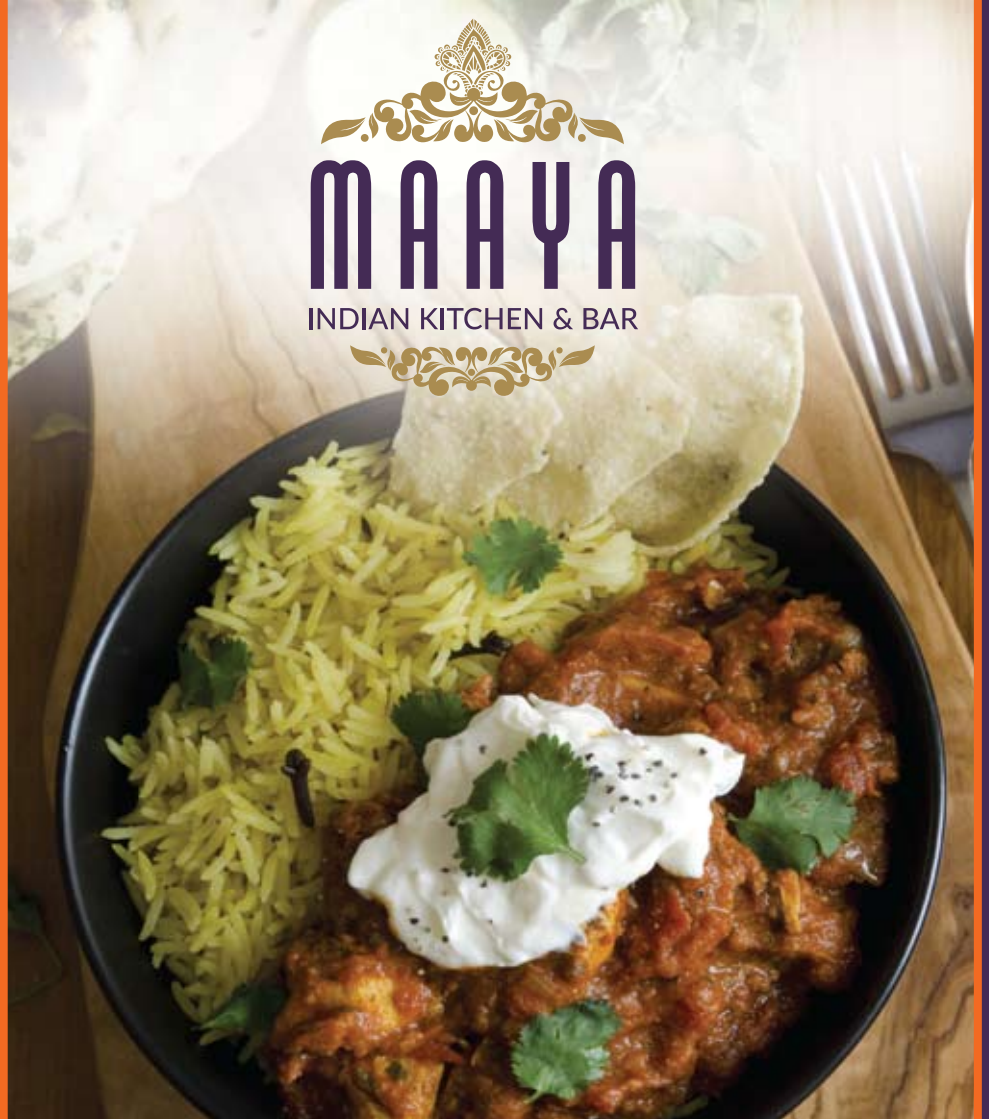
*We aim to convey our passion for Indian cuisine through a unique blend of ethnic and progressive dishes infused to create a fresh and modern taste of India.*

*Our experienced chefs have mastered a menu that takes inspiration from generations of traditional family cooking and travel through the bustling street bazaars of India. Using only the finest and freshest ingredients and spices, each dish on Maaya's menu carries its own story of origin.*

*We have created a relaxed and friendly environment where we are committed to excellent customer service to ensure we deliver the perfect experience with each visit.*

**Enjoy your takeaway and see you again soon.**

**10% OFF**  
**ON TAKEAWAYS**  
**COLLECTION ONLY**



# VEGETARIAN

	SIDE	MAIN
<b>Coconut Cabbage</b> Savoy cabbage stir fried with saute onion, fresh coconut and mustard seeds	4.0	7.0
<b>Bhindi Do Piazza</b> ) Okra tossed with caramelised onions and spices	4.5	7.5
<b>Methiwala Sag Aloo</b> ) Spiced new potato cooked with spinach, fresh fenugreek and spring onion	3.5	6.5
<b>Palak Paneer</b> ) Cottage cheese in fresh spinach gravy tempered with garlic and cumin	4.5	8.5
<b>Kadai Paneer</b> )) Cottage cheese and bell peppers and onions in spicy gravy	4.5	8.5
<b>Hydrebadi Aloo Ravia</b> )) Aubergine and potatoes cooked in a rich smoked tomato and mustard seed gravy and fresh chopped coriander	4.0	7.0

	SIDE	MAIN
<b>Baigun Bartha</b> ) Smoked aubergine mash cooked with chopped onions, tomatoes and fresh green chillies	4.0	7.0
<b>Dhaba Chana Masala</b> ) Roasted chickpeas slow cooked in thick masala gravy with ground turmeric and cumin, garnished with coriander and finely chopped shallots	4.0	6.5
<b>Methi Mushroom Combo</b> ) Button and chestnut mushrooms with fenugreek leaves with tawa masala	4.0	7.5
<b>Dhaal Makhni</b> Classic black lentils and red kidney beans slow cooked overnight with tomato puree, cream and butter	3.5	6.5
<b>Massaledar Aloo</b> ) Dry roasted potatoes tampered with cumin seeds	3.5	6.0
<b>Gobi Masala</b> ) Cauliflower cooked in a traditionally Punjabi way	4.0	6.5



# RICE, BREAD & SUNDRIES

<b>Dum Biryani</b> (g) ) <b>11.5</b> Chicken/Lamb biryani sealed with a pastry lid. Served with masala raita or curry sauce
<b>Choice of Pilau Rice</b> <b>4.0</b> Vegetable, peas, jeera, garlic, mushroom egg, keema, lemon and coconut rice
<b>Steamed Basmati Rice</b> <b>2.75</b>
<b>Saffron Pilaf</b> <b>2.95</b>
<b>Maaya Table Naan</b> (g) <b>5.0</b>
<b>Stuffed Naan</b> (g) <b>2.95</b> Keema, cheese, onion, garlic, chilli
<b>Plain Naan</b> (g) <b>2.5</b>
<b>Chapatti</b> (g) <b>1.8</b>
<b>Tandoori Paratha</b> (g) <b>2.5</b>
<b>Stuffed Paratha</b> (g) <b>2.95</b>
<b>Raitha</b> <b>2.2</b>
<b>Kachumber Salad</b> <b>2.5</b>
<b>Chutney Tray</b> <b>1.0</b>

## EXPRESS LUNCH MENU

PRICES START FROM 3.9

**Monday-Friday**  
12pm - 2:30pm

## COCKTAIL CLASSICS

**2-4-1**

ON COCKTAILS FROM 12PM 7 DAYS A WEEK

**Maaya Indian Kitchen & Bar**

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