

MAAYA

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.

Today, these dishes are delivered to you to taste, experience and enjoy.

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.

To complete your visit to Maaya, our bar offers an extensive range of carefully selected wines, champagnes, spirits, vintage and craft beers, and over 15 varieties of whisky, plus classic and contemporary cocktails.

Now, sit back, relax and enjoy the beauty of Maaya.

VEGETARIAN

	SIDE	MAIN		SIDE	MAIN		SIDE	MAIN
Coconut Cabbage (ve)	4.5	7.9	Baigun Bartha (ve))	4.9	8.5	Methi Mushroom Combo (ve))	4.9	8.5
Savoy cabbage stir fried with saute onion, fresh coconut and mustard seeds			Smoked aubergine mash cooked with chopped onions, tomatoes and fresh green chillies			Button and chestnut mushrooms with fenugreek leaves with tawa masala		
Bhindi Do Piazza (ve))	4.9	8.5	Hydrebadi Aloo Ravia (ve)))	4.5	7.9	Dhaal Makhni	4.5	7.9
Okra tossed with caramelised onions and spices			Aubergine and potatoes cooked in a rich smoked tomato and mustard seed gravy and fresh chopped coriander			Classic black lentils and red kidney beans slowly cooked overnight with tomato puree, cream and butter		
Methiwala Sag Aloo)	4.5	7.9	Dhaba Chana Masala (ve))	4.8	7.5	Massaledar Aloo (ve))	4.5	7.5
Spiced potato cooked with spinach, fresh fenugreek and spring onion			Roasted chickpeas slow cooked in thick masala gravy with ground turmeric and cumin, garnished with coriander and finely chopped shallots			Dry roasted potatoes tampered with cumin seeds		
Palak Paneer)	4.9	8.9	Kadai Paneer))	4.9	8.9	Gobi Masala (ve))	4.5	7.9
Cottage cheese in fresh spinach gravy tempered with garlic and cumin			Cottage cheese and bell peppers and onions in spicy gravy			Cauliflower cooked in a traditionally Punjabi way		

RICE, BREAD & SUNDRIES

Dum Biryani (g)) - 12.95	Saffron Pilaf - 3.25	Tandoori Paratha (g) - 2.75
Chicken/Lamb biryani sealed with a pastry lid. Served with vegetable curry sauce	Maaya Table Naan (g) - 5.9	Pudina Paratha (mint) (g) - 2.95
	Maaya's signature giant naan	Stuffed Paratha (g) - 3.5
Choice of Pilau Rice - 4	Stuffed Naan (g) - 3.5	Masala Chips - 3.5
Vegetable / peas / jeera / garlic mushroom / egg / keema / lemon coconut rice	Keema, cheese, onion, garlic, chilli	Raitha - 2.95
Steamed Basmati Rice (ve) - 3	Plain Naan (g) - 2.75	Desi Salad - 2.5
	Chapatti (v) (g) - 1.95	Chutney Tray - 1

Chilli Guide:) = Medium)) = Hot))) = Very Hot
(g) = Gluten (n) = Contains Nuts (v) = Vegetarian (ve) = Vegan (s) = Shell/Fish bones

If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.

g Contains Gluten - Other dishes may also contain gluten, please check with server

n Contains Nuts - Other

v Made with vegetarian ingredients; however some of our preparation and cooking methods could affect this

ve Made with vegan ingredients; however some of our preparation and cooking methods could affect this

s Some of our dishes may contain shell/fish bones

** Caution: melted cheese will be very hot.

Management reserves the right to refuse service without giving any reason.

Optional 10% service charge will be added to tables of 6 and over. Minimum one main course per person.

Any complaints please refer to the Duty Manager as soon as possible.

All our dishes are subject to availability and our dishes contain nuts or nut derivatives. Please ask your server.

Prices on this menu are in sterling pounds.

MENU

Maaya Indian Kitchen & Bar

The Hub, 2 Rillaton Walk, Milton Keynes MK9 2FZ t: 01908 242665

www.maayamiltonkeynes.com



“STREET” SNACKS

Poppadoms - 1 each
Plain or Spicy served with condiments

Bhel puri (v) (g) - 4.5
Boiled chickpeas and potatoes mixed with crunchy sev with yogurt, tamarind chutney and special red sauce garnished with chopped onions, tomatoes and coriander

Delhi Papri Chaat (v) (g) - 4.5
Crispy delicate pieces of pastry topped with chickpeas and potatoes, accompanied by sweet yoghurt and tamarind. Deghi mirch sprinkle

Spicy Chilli Chicken (g)) - 5.95
Calcutta style Indo-Chinese chilli chicken with onions and peppers in soy sauce

Keema Pau (g)) - 6
A classic spiced minced lamb and peas with a toasted buttered bun

Punjabi Samosa Chaat (v) (g) - 5.95
Vegetable samosa splashed with cool yoghurt and tamarind chutney. Served with chick pea masala

Onion Bhajees (ve) - 4.25
Britain's favourite snack Maaya style

Aloo Matar Tikki Chaat (v) (g) - 5.95
Pan fried potatoes cutlets stuffed with mashed peas served with tangy chickpeas and garnished with cool yoghurt and tamarind chutney

Gol Gappa (v) (g) - 5.95
Crispy wheat shells, deghi mirch spiced potatoes, chickpeas and chat masala with tamarind water

Goan Pepper Prawns - 7.5
Crispy fried prawns with vindaloo mayo

APPETISERS

Grilled Quail (g) - 8.5
Quail marinated with ground spices and grilled in the tandoor

Classic Samosas (g) - 5.95
Two timeless samosas generously stuffed with potatoes, peas and cumin tempered braised lamb

Paneer & Pineapple Sashlick (v) - 6.
Tandoori sashlick of marinated cottage cheese, bell peppers, tomatoes and pineapple, served with tomato and sesame chutney

Grilled Scallops (s) - 8.5
Scallops with mixed peppercorns, topped with roasted peppers

Konkan Kegda (s) - 8.95
Soft shell crabs dipped in a ajwain and kashmiri chilli batter with devonshire crab, peas and potatoe cake. Inspired by the winning fish course on BBC's Great British Menu

Chilli Paneer (v) (g)) - 6.5
Battered cottage cheese, tossed with onions, peppers in homemade sweet chilli sauce

King Prawn PURI (g) - 7.95
Fried, un-leavened bread topped with king prawns and cooked to our own recipe

Amritsari Machi (s) - 6.5
Crisp fried fish pakoras seasoned with light spices and aromatic carom seeds

PLATTERS TO SHARE SERVES 2

Vaishno Platter (v) - 10.95
Four selections of Chef's favorite vegetarian starters

Tandoori Shaan Platter - 13.5
Four selections of Chefs favorite kebab starters

Ocean Pride Platter - 15.95
Four selections of chefs favourite seafood starters – tandoori salmon, crab cakes, tandoori king prawns and amritsari machli

CURRIES

poultry

Dhaba Chicken)) - 8.95
Dhaba is an Indian bistro famous for serving authentic, fresh seasonal food. Chicken curry cooked home-style (on the bone) a traditional household feast

Chetinaidu))) - 9.5
Classic South Indian dish created calla tiers of Tamil Nadu, chicken simmered in a sauce of black peppers, roasted coriander and curry sauces

Chicken Tikka Masala) - 8.95
Chicken Tikka cooked to perfection in tomato, brown onion gravy and cream

Old Delhi Style Butter Chicken (n)) - 9.95
Tandoor cooked chicken (on the bone) in a tomato and cream gravy flavored with cashew nut paste and dried fenugreek leaves

Murgh Jalfrezi)) - 8.95
Chicken with bell peppers in an onion and tomato gravy spiced with garam masala and fresh green chillies

Garlic Chilli Chicken)) - 9.5
Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic

Shahi Murgh Kurma (n) - 8.95
Moghuls were connoisseurs, they bought richness to Indian food. Korma is a rich gravy made from cashew nut paste, garam masala, cream and ghee

Palak Murgh) - 8.9
A punjabi rural delicacy. Chicken cooked in rich spinach and mustard leaf enhanced with fresh garlic tadka

Quail Bhemisaal) - 13.5
Grilled quail delicately flavoured with roasted coriander and fenugreek simmered in rich medium spiced sauce

lamb

Laal Maas))) - 10.5
Delicacy of the indian Rajputs, lamb cooked in Rajasthani deghi mirch (hot chillies) and tomato gravy

Lamb Dhansak)) - 9.5
Traditional parsee dhansak refer to lamb, for healthier options a chicken or vegetable can be substituted

Ambala Keema Mattar) - 9.9
Mince lamb and green peas cooked in a spicy masala

Harra Bharra Gosht) - 10.5
Lamb cooked with spinach, garlic and fresh coriander

Kosha Mangsho) - 9.9
Slow cooked, lamb in its own juices with aromatic hot spices and caramelised onion and ginger

Lamb Pasanda (n) - 10.95
Fillet of lamb marinated with yoghurt and green cardamom then roasted in the oven, cooked in a smooth caramelised onion with badaam paste

Raarah Gosht - 9.9
Classic punjabi recipe of boneless lamb in keema curry

Nalli Gosht) - 13.9
Tender shank of lamb slow roasted, served with smooth gravy

Railway Mutton Curry)) - 9.9
Popular mutton dish served in the railway canteen of Bombay, chunks of mutton (on the bone) cooked in its own juices, stewed till tender, with ginger, caramalised onion, and ground aromatic hot spices

seafood

Konkan Prawn Curry)) - 14.95
Cooked in shell for authenticity, pan fried king prawns in a spicy tomato and coriander sauce, flavoured konkan chillies

Fish Kadai Masala (s)) - 13.5
Seasonal Tilapia fish fillet simmered in kadai masala

Chingri Mallai Curry - 14.95
Sauteed prawns cooked in a tomato onion puree and finished with coconut milk

Jhinga Tawa Masala)) - 12.95
Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion

Macher Jhull (s))) - 15.95
Sea bass fillets with fine beans served with spicy grill and tomato based broth

Loyster Xec Xec))) - 24.9
Whole Canadian lobster pan fried tossed with traditional goan spices and birds eye chillies. Served with basmati rice

THALI

A traditional Indian Thali consists of two main meals, one vegetable accompanied with rice and a bread, pickle, salad and yoghurt which makes it a complete meal.

North Indian Thali (g) 15.5
Makhni murgh, lamb palak, tarka daal, tandoori lachha paratha, pulao rice, raitha salad and pickle

South Indian Special Thali (g) 15.5
Lamb chettinad, garlic chilli chicken, sambhar, lemon rice, butter naan, raitha salad

Vegetarian Thali (g) (n) 13.5
Paneer makhni, tarka daal, subz ki miloni, pulao rice, naan, raitha, salad and pickle

TANDOOR

All our tikka are cooked medium to well done. Please let us know if you prefer a rare done.
Our tandoori dishes are served with traditional Indian mint and coriander chutney as well as green salad.
Food colour has been banned from our kitchen and we pride ourselves in serving the dishes in their natural way.

	STARTERS	MAIN	STARTERS	MAIN
Tandoori Chicken Norfolk free range spring poussin in hung yoghurt and spice marinade, grilled in tandoor	5	9	Jhinga Shimla Mirch) Grilled king prawns marinated with pureed smoked red peppers and ground spices	7.95 14.95
Murgh Malai Tikka Supreme of chicken with ginger, garlic, cream cheese and coriander stem	5.5	10.95	Salmon Dildar Succulently spiced salmon supreme	7.95 14.95
Tulsi Sheekh Lamb kebabs with ground spices, cheese, onions and peppers	4.95	8.95	Paneer Tikka Kali Mirch (v) Cubes of Indian cottage cheese gently marinated with spices and black pepper	5.9 10.9
Peshwaari Champen Lamb chops marinated with raw papaya, spices and hung yoghurt	6.50	12.95	Tandoori Mix Grill Selection of kebabs served with naan bread	14.5

BANQUET MENU

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish.

EAT AS MUCH AS YOU LIKE AND WE ARE HAPPY TO REFILL THE MAIN COURSE.

APPETISERS

Poppadoms with condiments

STARTERS

Onion Garam Pakora (ve)
Strands of Spanish onions crispy fried in a spicy gram flour batter

Vegetable Samosa (v)
Crispy fried filo pastry stuffed with spiced vegetables

Murgh Malai Tikka
Supreme of chicken with ginger, garlic, cream cheese and coriander stem

Tulsi Sheekh
Lamb kebabs with ground spices, cheese, onions and peppers

MAIN COURSES

Chicken Tikka Masala)
Chicken Tikka cooked to perfection in tomato, brown onion gravy and cream

Lamb Rogan Josh
Tender lamb braised slowly with aromatic hot spices and herbs, finished with chopped tomatoes, onions and fresh coriander leaves

Garlic Chilli Chicken))
Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic

Bombay Potatoes (v)
Potatoes roasted and cooked in spices and tomatoes

Mushroom and Vegetable Jalfrezi (v)
Button mushroom, mix vegetable and bell peppers cooked in a spicy kadhai gravy

Basmati pulao rice
Assorted bread basket (n) (g)

18.95
per person
(minimum 2 person)

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