

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	4.0	7.0	Baigun Bartha)	4.0	7.0	Methi Mushroom Combo)	4.0	7.5
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)	4.5	7.5	Hydrebadi Aloo Ravia))	4.0	7.0	Dhaal Makhni	3.5	6.5
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 slow cooked overnight with tomato puree, cream and butter		
Methiwala Sag Aloo)	3.5	6.5	Dhaba Chana Masala)	4.0	6.5	Massaledar Aloo)	3.5	6.0
Spiced new 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 tempered with cumin seeds		
Palak Paneer)	4.5	8.5	Kadai Paneer))	4.5	8.5	Gobi Masala)	4.0	6.5
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)) - 11.5	Saffron Pilaf - 2.95	Tandoori Paratha (g) - 2.5
Chicken/Lamb biryani sealed with a pastry lid. Served with masala raita or curry sauce	Maaya Table Naan (g) - 5.0	Stuffed Paratha (g) - 2.95
Choice of Pilau Rice - 4.0	Stuffed Naan (g) - 2.95	Raitha - 2.2
Vegetable, peas, jeera, garlic, mushroom egg, keema, lemon and coconut rice	Keema, cheese, onion, garlic, chilli	Kachumber Salad - 2.5
Steamed Basmati Rice - 2.75	Plain Naan (g) - 2.5	Chutney Tray - 1.0
	Chapatti (g) - 1.8	

Chilli Guide:) = Medium)) = Hot))) = Very Hot
(g) = Gluten (n) = Contains Nuts (v) = Vegetarian (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 Denotes vegetarian
- s Some of our dishes may contain shell/fish bones

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.



MENU

Maaya Indian Kitchen & Bar

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

www.maayamiltonkeynes.com

“STREET” SNACKS

Poppadoms **1.0 per person**

Assorted Plain, Madras, Spicy served with condiments

Khatti Meethi Dahl Puri (g) **3.95**

Crispy savory shells with spiced yoghurt, mixed black salt, chickpeas, roasted cumin powder and crunchy

Delhi Paapri Chaat (g) **4.25**

Crispy delicate pieces of pastry topped with chickpeas and potatoes, accompanied by sweet yoghurt and tamarind. Deghi mirch sprinkle

Spicy Chilli Chicken (g) **5.5**

Calcutta style Indo-Chinese chilli chicken with onions and peppers in soy sauce

Keema Pau (g) **6.0**

A classic spiced minced lamb and peas with a toasted buttered bun

Punjabi Samosa Chaat (g) **5.0**

Vegetable samosa splashed with cool yoghurt and tamarind chutney

Onion Bhajees **4.0**

Britain's favourite snack Maaya style

Aloo Matar Tikki Chaat (g) **5.0**

Pan fried potatoes cutlets stuffed with mashed peas served with tangy chickpeas and garnished with cool yoghurt and tamarind chutney

Millionaires Gol Gappa (g) **6.0**

Crispy wheat shells, deghi mirch spiced potatoes, chickpeas and chat masala with Champagne infused tamarind water

Goan Pepper Prawns **7.0**

Crispy fried prawns with vindaloo mayo

APPETIZERS

Quail Golden Fry (g) **8.0**

Quail marinated in sugar, garlic, turmeric. Dipped in lightly spiced batter and deep fried until golden

Classic Samosas (g) **5.0**

Two timeless samosas generously stuffed with potatoes, peas and cumin tempered braised lamb

Paneer and Pineapple

Sashlick **6.0**

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

Chilli Paneer (g) **6.0**

Battered cottage cheese, tossed with onions, peppers in homemade sweet chilli sauce

Chingri Chaap (g) **6.9**

Breadcrumbs coated king prawns, marinated in ginger, garlic and spices fried to perfection

Amritsari Machi (s) **6.0**

Crisp fried fish pakoras seasoned with light spices and aromatic carom seeds

Konkan Kegda (s) **7.9**

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.

PLATTERS TO SHARE SERVES 2

Vegetrian Platter **9.9**

Four selections of Chef's favorite vegetrian starters

Non Vegetrian Platter **12.9**

Four selections of Chefs favorite kebab starters

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	4.5	8.5	Jhinga Shimla Mirch 1	6.9	13.8
Norfolk free range spring poussin in hung yoghurt and spice marinade, grilled in tandoor			Grilled king prawns marinated with pureed smoked red peppers and ground spices		
Murgh Malai Tikka	5.0	9.5	Salmon Dildar	7.0	13.5
Supreme of chicken with ginger, garlic, cream cheese and coriander stem			Succulently spiced salmon supreme		
Tulsi Sheekh	4.5	8.0	Tandoori Mix Grill		13.5
Lamb kebabs with ground spices, cheese, onions and peppers			Selection of kebabs served with naan bread		
Peshwaari Chaampen	6.0	12.0	Tandoori Sabzee		8.0
Lamb chops marinated with raw papaya, spices and hung yoghurt			Grilled paneer steak, peppers, broccoli, tomato and onions with yoghurt and turmeric		

CURRIES

poultry

Dhaba Chicken **8.0**

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 **8.5**

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 **8.5**

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

Old Delhi Style

Butter Chicken (n) **8.9**

Tandoor cooked chicken (on the bone) in a tomato and cream gravy flavored with cashew nut paste and dried fenugreek leaves

Murgh Jalfrezi **8.0**

Chicken strips with bell peppers in an onion and tomato gravy spiced with garam masala and fresh green chillies

Garlic Chilli Chicken **8.9**

Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic

Shahi Murgh Kurma (n) **8.0**

Moghuls where connoisseurs, they bought richness to Indian food. Korma is a rich gravy made from cashew nut paste, garam masala, cream and ghee

Murgh Wajid Ali (n) **12.5**

Chargrilled chicken supreme with a delicately spiced stuffing of cheese and dried fruits, sliced and seared with a rich moglai sauce

lamb

Laal Maas **9.9**

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

Lamb Dhansak **8.9**

Traditional parsee dhansak refer to lamb, for healthier options a chicken or vegetable can be substituted

Lamb Jalfrezi **9.9**

Supreme of lamb cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce and then garnished with spring onions and green chillies

Harra Bharra Gosht **9.9**

Lamb cooked with spinach, garlic and fresh coriander

Kosha Mangsho **9.0**

Slow cooked, lamb in its own juices with aromatic hot spices and caramelised onion and ginger

Lamb Pasanda (n) **9.9**

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 **9.0**

Classic punjabi recipe of boneless lamb in keema curry

Nalli Gosht **13.9**

Tender shank of lamb slow roasted, served with smooth gravy resting on parsley mash potatoes

Railway Mutton Curry **8.9**

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, caramelised onion, and ground aromatic hot spices

seafood

Konkan Prawn Curry **13.9**

Cooked in shell for authenticity, pan fried king prawns in a spicy tomato and coriander sauce, flavoured konkan chillies

Fish Kadai Masala (s) **12.0**

Seasonal fish fillet simmered in kadai masala

Chingri Mallai Curry **13.9**

Sauteed prawns cooked in a tomato onion puree and finished with coconut milk

Jhinga Tawa Masala **11.0**

Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion

Macher Jhull (s) **13.9**

Sea bass fillets with fine beans served with spicy grill and tomato based broth

Lobster Panch Phoran **23.0**

Whole lobster, simmered with Bengali five spices, mustard paste and prawns

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) **14.95**

Makhni murgh, lamb palak, tarka daal, tandoori lachha paratha, pulao rice, raitha salad and pickle

South Indian Special Thali (g) **14.95**

Lamb chettinad, garlic chilli chicken, sambhar, lemon rice, butter naan, raitha salad

Vegetarian Thali (g) (n) **12.95**

Paneer makhni, tarka daal, subz ki miloni, pulao rice, naan, raitha, salad and pickle

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

APPETISERS

Poppadoms with condiments

STARTERS

Onion Garam Pakora (v)
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

Murgh Makhni
Tandoor grilled tikka of chicken simmered in satin smooth tomato gravy made with juices of the roasted tikka and redolent of kasoori methi in a makhni masala sauce

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 **1**
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)

£17.95
per person
(minimum 2 person)

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