

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 authentic taste with our Chef's bespoke twists.

Our 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 locally sourced ingredients, each dish on Maaya's menu carries its own history of origin.

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

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

To complete your experience, the bar at Maaya offers an extensive range of hand picked wines, Champagnes, spirits, vintage beers and over 15 varieties of whisky, plus classic and contemporary cocktails.

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



STREET SNACKS, SMALL PLATES AND STARTERS

BHEL PURI 🌾🌿🌶️🥙

Popularly identified as the Mumbai beach snack, we present our take on the ever-popular savoury vermicelli and tangy spiced puffed rice.

DELHI PAPRI CHAAT 🌾🌿🌶️🥙

North Indian snack with all the flavours in one bite – spicy, sweet & tangy. Crispy flour crackers, with boiled potatoes, crunchy onions, chickpeas, yogurt, tamarind chutney and spices to create the gamut of flavours.

PUNJABI SAMOSA CHAAT 🌾🌿🌶️ 7.25

Smashed vegetable samosa over a bed of spiced chickpeas, splashed with cool yogurt and tamarind chutney.

ALOO TIKKI CHAAT 🌾🌿🌶️ 7.25

Shallow-fried potato cutlets with mashed peas, served with tangy chickpeas, cool yogurt and tamarind chutney.

GOL GAPPA 🌾🌿🥙

Crispy wheat shells that burst with an explosion of flavours in your mouth, with spiced potatoes, chickpeas, chaat masala and tamarind water.

CLASSIC SAMOSAS 🌾

Cumin tempered ground lamb and fresh green herbs wrapped in filo pastry served with homemade tamarind chutney.

CHATPATA WINGS 🌶️🌾

Tangy and spicy chicken wings tossed in our chef's unique blend of spices – a variant of the popular chicken lollipop.

ONION BHAJEE 🌿🥙

Britain's favourite snack of onion mesh fritter in a gram flour batter with baby leaf spinach.

5.8 CHICKEN 65 🌶️🌾 7.95

Diced chicken in a spicy melange of south Indian spices with a tempering of Curry leaves.

5.8 CHILLI CHICKEN 🌶️🌾 7.95

Famous Indo-Chinese dish with cornflour batter fried chicken cubes, tossed with diced onions and bell-peppers in soy sauce.

CHILLI PANEER 🌶️🌾🌿🥙 8.50

Tossed cubes of batter fried cottage cheese with diced onions and bell peppers in a homemade sweet and spicy sauce.

MASALA MOGO 🌶️🥙 7

Cassava chips tossed with onions and bell peppers in a homemade sweet chilli sauce.

GOBI MUNCHURIAN 🌶️🌾🌿🥙 6.75

Cauliflower fritters, sauteed in a spicy soy sauce.

6.5 GOAN PEPPER PRAWNS 🌶️🌾🥙 9

Crispy fried prawns with cracked blackpepper, served with Naganaise.

6.95 SOUTHERN SCALLOPS & MUSSELS 🌶️🌾🥙 9.95

Pan-seared scallops & NZ mussels in half shell in a tangy masala sauce tempered with curry leaves, mustard seeds and slit green chillies.

8 KONKAN KEKDA 🌶️🌾🥙 10.5

Soft shell crab and crab patties with peas, potatoes, and carom seeds.

KING PRAWN PURI 🌶️🌾🥙 9.5

King prawns in a masala melee with bell peppers and onions, served with fried, unleavened bread.

STREET SNACKS, SMALL PLATES AND STARTERS

CHICKEN TIKKA TRIO 🌶️🍷

Tandoor roasted supreme of chicken in three marinades – Achari (Piquant), Malai (Cream Cheese) and Hariyali (Green Herb).

TANDOORI CHICKEN 🌶️🍷

Free range locally sourced spring chicken on the bone marinated overnight, in hung yogurt and barbecued in the tandoor.

GILAFI SEEKH 🌶️🌶️

The ever-popular succulent skewer of minced lamb with a coating of chopped onions and bell-peppers, grilled to perfection in the tandoor.

ADRAKI LAMB CHOPS 🌶️🍷

Succulent lamb chops tenderised with a marinade of medium spices with an abundance of raw papaya and ginger and roasted in the tandoor.

7.75 AJWAINI SALMON 🌶️🍷 10

Succulent supreme of Salmon, coated with carom seeds & cracked black pepper, baked in the tandoor.

6.5 COD AMRITSARI 🌶️🍷🌱 8

Crispy fried Cod pakoras flavoured with carom seeds.

6.25 ACHARI PANEER TIKKA 🌶️🌱🍷 8

Cubes of Indian Cottage Cheese marinated with piquant spices and grilled in the tandoor.

SPICED POTATOES & GARLIC MUSHROOMS 🌶️🌱🍷 6.5

Mini spiced potato vada with sauteed mushrooms with chopped shallots & garlic.

TANDOORI QUORN 🌶️🌱🍷 7

Roundels of quorn, marinated in medium spices and roasted in the tandoor.

SHARING STARTERS (SERVES TWO)

VEGGIE DELIGHT 🌶️🍷🌱🌱

Paneer Tikka, Veg Samosa, Aloo Tikki & Onion Bhajee.

14.5 VEGAN HEAVEN 🌶️🌱 17

Quorn Tikka, Onion Bhajee, Masala Mogo & Garlic Mushrooms.

TANDOORI TRIUMPH 🌶️🍷

Lamb chops, Gilafi Seekh and duo of chicken tikka.

17.5 TANDOORI SURF N TURF 🌶️🌱🍷 19

Gilafi Seekh, Chicken tikka, Paneer tikka, Salmon Dildar & Tandoori King Prawns.

OCEAN PRIDE 🌶️🍷🌱🌱

Seafood quartet of – Konkan Crab cakes, Tandoori King prawns, Ajwaini Salmon and Cod Amritsari.

19.95

CHEF'S SPECIAL MAIN COURSES

These dishes are the unique creation of our Head Chef, who has won numerous industry awards and accolades, having worked at some of the prestigious establishments. All of the Chef's special main courses are pre-plated and served with its own accompaniments

KADHAI ANGAAR 🌶️🌶️🌶️

Succulent pieces of chicken breast marinated in a unique blend of spices and cooked in a smoky charcoal aroma infused sauce with onions and bell peppers. Served with pilau rice.

NALLI GOSHT 🌶️🌶️🌶️

Locally sourced slow braised lamb shank in an aromatic gravy served with pilau rice, spiced potato mash & baby leaf spinach.

KOH-E-AWADH 🌶️🌶️🌶️

Lamb chops braised in a smoky aromatic sauce derived from burnt whole spices, served with pilau rice and baby leaf spinach salad.

DUM MURGH ANARKALI 🌶️🌶️🌶️

Chicken breast stuffed with mild cheddar, spinach, pomegranate, mace-cardamom spice mix and then chargrilled. Served in a satin, smooth, velvety sauce with pilau rice.

SEAFOOD CASSEROLE 🌶️🌶️🌶️

This dish is inspired from Pondicherry, a former French colony in Southern India. An exotic blend of seafood – lobster tails, scallops, prawns and seasonal fish cooked in a medium spiced coconut laced sauce. Served with lemon rice.

18.5 MANGLOREAN LOBSTER 🌶️🌶️🌶️ 35

Inspired by the Manglorean Christians delicacy of butter, garlic, pepper lobster tails, our chef presents his own twist on this popular South Indian dish. Served with lemon rice and citrus salad.

19.5

DUCK GREEN JALFREZI 🌶️🌶️🌶️ 19.5

Medium roasted duck breast in a spicy sauce with sauteed onions and green peppers. Served with onion fried rice.

19

DAAB CHINGRI 🌶️🌶️🌶️ 19

King prawns sauteed in mustard oil and cooked with the white of tender coconut, onions, turmeric, green chilli, garlic, ginger and medium spices. Served with pilau rice.

19

MALAI KOFTA 🌶️🌶️🌶️ 16

Fried mixed vegetable spheres in a satin, smooth, velvety, tomato based gravy with redolent of kasoori methi. Served with pilau rice.

TRADITIONAL MAIN COURSES

DHABA CHICKEN 🌶️🌶️🌶️🌶️

Home-style chicken (on the bone) curry from the road-side eateries of the famous Grand Trunk Road.

CHETTINAD CHICKEN 🌶️🌶️🌶️🌶️

Classic South Indian dish with a tempering of curry leaves & black pepper; and then finished with coconut milk.

CHICKEN TIKKA MASALA 🌶️🌶️🌶️

Chicken tikka cooked to perfection in tomato based brown onion gravy and finished with single cream.

BUTTER CHICKEN 🌶️🌶️🌶️

Classic Punjabi country fayre, also called Chooza Makhani wherein chicken tikka is cooked in a satin smooth tomato gravy finished with redolent of dried fenugreek leaves.

PALAK MURGH 🌶️🌶️🌶️

A Punjabi rural delicacy with chicken cooked in a rich spinach and mustard gravy enhanced with a tempering of fresh ginger.

GARLIC CHILLI CHICKEN 🌶️🌶️🌶️🌶️

Supreme of chicken cooked with sweetened chilli sauce, black pepper and an abundance of garlic.

CHICKEN SHAHI KORMA 🌶️🌶️🌶️🌶️

Classic Mughlai dish derived from cashew almond paste, garam masala, single cream and mace-cardamom extract.

LAAL MAAS 🌶️🌶️🌶️🌶️

Famous Rajasthani delicacy of cubed lamb in a blood red gravy derived from yogurt and Mathania chillies.

RAILWAY MUTTON CURRY 🌶️🌶️🌶️🌶️

Popular mutton dish inspired from the railway canteens of Bombay. Mutton chunks (on the bone) slow braised with potatoes, ginger, garlic, brown onions and ground aromatic hot spices.

12

12.5

12

12.5

12

12.5

12

13.5

13

LAMB DHANSAK 🌶️🌶️🌶️

Traditional Parsi delicacy of diced lamb cooked with lentils.

KOSHA MANGSHO 🌶️🌶️🌶️

A delicacy lamb dish from Calcutta, where lamb is slow stewed and reduced in its own juices with yogurt, caramelised onions, ginger and garlic.

HARRA BHARRA GOSHT 🌶️🌶️🌶️

Our chef's take on the popular Lamb Saag, wherein lamb is cooked with spinach, fresh coriander, mint and garlic.

RARA LAMB 🌶️🌶️🌶️

Classic Himachali delicacy with cubed lamb braised in a gravy with ground lamb.

KEEMA ALOO 🌶️🌶️🌶️

Ground lamb and diced potato delicacy in a spicy masala.

LAMB ACHARI 🌶️🌶️🌶️

Tender lamb cooked in a gravy of piquant spices.

LAMB PASANDA 🌶️🌶️🌶️🌶️

Tender lamb slow braised in a gravy of smooth caramelised onions, yogurt, mace, cardamom and cashew-almond paste.

KADAI FISH MASALA 🌶️🌶️🌶️

Seasonal fish filet, simmered in whole spices masala.

JHINGA TAWA 🌶️🌶️🌶️🌶️

Pan-griddled tiger prawns with cracked black pepper, crushed coriander seeds, toasted cumin and caramelised onions.

SEVEN CHILLI KING PRAWNS 🌶️🌶️🌶️🌶️🌶️🌶️

Fiery King Prawns curry cooked with our Chef's unique blend of seven chillies – not for the faint hearted!

13

13

13

13

12

13

13

18

18.5

19

THALI

A traditional Indian Thali comprises of an assortment of selected dishes and its accompaniments, making it a complete meal.

MAAYA SPECIAL THALI

19.95 🌱 🌶️ 🍷

Butter chicken, Harra Bharra Gosht, Garlic Chilli Chicken, Tadka Dal, Lachcha Paratha, Pilau rice, Raitha, Salad, Poppadom & Pickle.

VEGETARIAN THALI

18 🌱 🌶️ 🍷

Paneer Makhani, Chana Masala, Tadka Dal, Gobi Adraki, Lachcha Paratha, Pilau rice, Raitha, Salad, Poppadom & Pickle.

VEGAN THALI

19 🌱 🍷

Quorn Kadhai, Chana Masala, Hyderabad Aloo Ravia, Gobi Adraki, Tandoori Roti, Steamed Basmati Rice, Salad, Poppadom & Pickle.

VEGETARIAN

A traditional Indian meal is considered incomplete without a vegetarian dish. Try our vegetarian selection as a side dish to complement your main course.

	SIDE	MAIN		SIDE	MAIN
BHINDI DO PIAZA 🌶️ 🌱	6.5	10.5	CHANA MASALA 🌶️ 🌱	6	9.5
Fresh Okra tossed with caramelised onions and moderate spices.			Classic North Indian dish of roasted chickpeas with coriander.		
ALOO PALAK 🌶️ 🌱	6	10	METHI MUSHROOM 🌶️ 🌱	6	10
Potatoes cooked with spinach, fresh fenugreek and spring onions.			Mushrooms with fenugreek leaves in a medium masala.		
SAAG PANEER 🌶️ 🌱	7	10.5	DAL MAKHANI 🌶️ 🌱	6	10
Cottage cheese in spinach gravy tempered with ginger & cumin.			Classic whole black lentils cooked overnight with kidney beans in tomato, cream and butter.		
KADHAI PANEER 🌶️ 🌱	7	10.5	TADKA DAL 🌶️ 🌱	6	9.5
Cottage cheese tossed with whole spices, onions and bell peppers.			North Indian split yellow lentils dish with turmeric, cumin & mustard.		
BAINGAN BHARTA 🌶️ 🌱	7	10.5	JEERA ALOO 🌶️ 🌱	6	10
Smoked aubergine mash with fresh coriander, peas and tomatoes.			Dry roasted potatoes, tempered with cumin.		
GOBI ADRAKI 🌶️ 🌱	6	10	HYDERABADI ALOO RAVIA 🌶️ 🌱	6.5	10.5
Cauliflower florets cooked with onions, tomatoes, garlic & ginger.			Aubergine and potatoes cooked in a smoked tomato gravy.		

RICE, BREAD AND SUNDRIES

DUM BIRYANI 🌶️🍛🍛 Chicken or Lamb dish with rice sealed with a pastry lid. Served with your desired strength of curry sauce.	17	PESHAWARI NAAN 🍞🍛🍛	4
STEAMED BASMATI RICE 🍛	3.5	GARLIC & CORIANDER NAAN 🍞🍛	4
SAFFRON PILAU 🍛	4	CHILLI CHEESE NAAN 🌶️🍛🍛	4.3
MUSHROOM PILAU 🍛	4.75	KEEMA NAAN 🍞🍛	4.3
LEMON RICE 🍛	4.75	CHAPATTI 🍞🍛	2.5
MAAYA TABLE NAAN 🍞🍛 giant sharing naan.	7.5	LACHCHA PARATHA 🍞🍛	3.5
MAAYA TABLE GARLIC & CORIANDER NAAN 🍞🍛	8.5	PUDINA PARATHA 🍞🍛	3.75
PLAIN NAAN 🍞🍛	3.3	TANDOORI ROTI 🍞🍛	3.3
BUTTERED NAAN 🍞🍛	3.5	MASALA CHIPS 🌶️	3.75
		KACHUMBER RAITHA 🍛	3.75
		PUNJABI SALAD	3.75
		POPPADOM with trio of chutneys.	1.50 each

PRE-FIXE TABLE D'HOTE BANQUETS

These set menus are ideal for parties with more than four diners and works on an **all you can eat basis**. For groups with less than four diners, please choose your individual main courses. Served with pilau rice & naans.

THE GOURMET BANQUET

25 PP

Poppadoms with Chutneys

Starters:

Aloo Tikki
Veg Samosa
Gilafi Seekh
Chicken Malai Tikka

Mains:

Butter Chicken
Chicken Jalfrezi
Lamb Rogan Josh
Bombay Aloo

Pilau Rice & Buttered Naan

THE EXECUTIVE BANQUET

30.5 PP

Poppadoms with Chutneys

Starters:

Onion Bhajee
Paneer Tikka
Seekh kebab Chukka
Chicken Achari Tikka

Mains:

Chicken Tikka Masala
Garlic Chilli Chicken
Karahi Gosht
Saag Aloo
Chana Masala

Pilau Rice & Assorted Naan

THE IMPERIAL BANQUET

35 PP

Poppadoms with Chutneys

Starters:

Chicken 65
Adraki Lamb Chops
Chilli Paneer
Ajwaini Salmon

Mains:

Chicken Shahi Korma
Palak Paneer
Achari Gosht
King Prawns Tawa
Hyderabadi Aloo Ravia

Pilau Rice & Assorted Naan

**Only the freshest
ingredients make it
to the kitchen.**

