

APPETISERS

Onion Bhaji (v)	£4.50
Sliced onions deep fried in a spicy Indian batter.	
Samosa (vegan)	£4.50
Spiced mixed vegetables wrapped in a thin crispy pastry.	
Chicken or Lamb Tikka (gf)	£4.95
Boneless chicken / lamb marinated in yoghurt, herbs & spices cooked over charcoal.	
Sheek Kebab (gf)	£4.95
Tender minced lamb with onions, herbs & fresh coriander cooked over charcoal.	
Chicken Chaat	£5.15
Finely diced chicken prepared in a rich masala sauce, served in a poori.	
Prawn Poori	£5.35
Prawns cooked in a rich masala sauce, served in a poori (crispy deep fried bread).	
Fish Pakora	£5.25
Lightly seasoned fish coated in a seasoned batter & deep fried.	
Lahore Chops (gf)	£6.95
Lamb chops marinated in a homemade masala.	
Mixed Platter – (for 2 people) (gf)	£11.25
Pieces of chicken and lamb tikka, lamb chops and sheek kebabs.	

n – contains traces of nuts; v – vegetarian; gf – gluten free
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) £8.50

A vegetarian Balti. Potatoes, spinach & lentils - medium.

Aubergine Curry (vegan) £8.50

Oven roasted aubergine cooked with potato. - medium.

Tikka Masala (n) £9.25

Chicken or Lamb Tikka coated in a delicate yoghurt marinade cooked over a charcoal grill & then cooked in a creamy, fruity sauce - mild.

Kuzuri (n) £9.25

A more adventurous creamy dish, with hint of spice - medium/spicy

Chicken Harialli £9.25

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

South Indian Garlic Chicken £9.35

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

Hara Naga £9.65

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

Desi Chicken £9.65

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

Balti Lazeez £9.95

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

Sajon Special £9.95

Shredded tandoori chicken fused with minced lamb, ginger, garlic - spicy.

Adraki Lamb £9.95

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

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

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 red chillies. **£8.75**

Sag Cooked with spinach, ginger, garlic & delicate spices. **£8.75**

Korma(n) A curry originally for the British Raj. A mild and creamy taste. **£8.75**

Balti Fresh ginger, onions and tomatoes for an authentic north Indian taste. **£8.75**

Karai Cooked in a sauce of special blend of spices, tomatoes and onions. -medium **£9.25**

Chicken Shaslik **£8.95**

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

Special Biryani **£11.95**

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

SUNDRIES

Rice **£2.60**

Pilau Rice **£2.85**

Garlic Rice **£2.95**

Mushroom Rice **£2.95**

Coconut Rice **£2.95**

Naan **£2.85**

Garlic Naan **£2.95**

Keema Naan **£3.25**

Peshwari Naan (n) **£2.95**

Cheese Naan **£2.95**

Roti **£2.50**

Chips **£2.50**

Masala Chips **£3.75**

MaCh signature spicy chips for 2

Poppadoms **£0.80**

Pickle Tray **£2.00**

VEGETABLE SIDES

(MAINS £8.50)

All vegan suitable except sag paneer

Aloo Gobi potato and cauliflower **£4.45**

Gobi Bhaji cauliflower **£4.45**

Bombay Aloo **£4.45**

Sag Aloo spinach and potato **£4.45**

Bhindi Bhaji okra **£4.45**

Tarka Dal lentils **£4.45**

Vegetable Curry **£4.45**

Bringal Bhaji aubergine **£4.45**

Sag Paneer spinach and cheese **£4.45**