Mámzil

á la carte menu

Starters

Please do not hesitate to ask for assistance in choosing from our vast range of Aperitif.

Pakora

Pacific King Prawn	**£6.95**
Chicken	**£4.95**
Fish	**£4.95**
Mushroom	**£3.50**
Chef's Platter (Minimum order for 2 people)	**£9.95**
2 pieces of lamb tikka, chicken tikka, chicken wings and mix pakora	
Vegetable Pakora	**£3.50**
Onion Bhaji	**£3.50**
Mix Pakora	**£4.95**
Haggis Pakora	**£4.95**
Chicken & Brie Pakora	**£4.95**
Prawn Cocktail	**£4.95**

Savoury Snacks

Garlic Mushrooms	**£3.95**
Garlic Prawns	**£3.95**
Keema Samosa & Veg Samosa	**£3.95**
Served with Chillie Sauce, Sweet & Sour Chana and Salad	
Goat's Cheese Chilli Fritters	**£4.95**
Chicken Nimbo Lusin	**£4.95**

Kebabs

Raishmi Kebab	**£3.95**
Chicken minced with fresh herbs and massala and griddled to perfection	
Seekh Kebab	**£3.95**

Stuffed Poori Selection

Poori is a light, thin crisp pan fried chapati served smothered in choice of Tangy Sweet & Sour or Desi Massala style (spicy).

Chicken	**£4.50**
Prawn	**£4.50**
Mushroom	**£4.50**

All of our starters include chilled Salad & Sauce, also available as extras for £1.50

Chef's Choice Tandoori Appetisers

All served with Chilli Sauce and Mixed Salad.

Lamb Tikka	**£4.95**
Chicken Chaat	**£4.95**
Chicken Tikka	**£4.95**
King Prawn Tikka	**£6.95**

House Specialities £8.95

Lamb - no extra charge; Prawn - £1.00 extra; King Prawn - £3.00 extra; Vegetable - no extra charge

Chasnie
Tomatoes crushed in a sweet and sour creamy sauce cooked with ground cashew nuts.

Pardesi
Spicy spinach cooked with finely chopped onions, peppers and mushrooms topped with green chillies

Jaipuri
Field picked mushrooms, capsicums & onions spiced with ground garam massala & coriander

South Indian Garlic Chilli
Freshly peeled garlic and ripe green chillies blended together in a spicy tomato sauce

Maharani
Take a tangy sweet 'n' sour patia, a hint of garlic and a tasty chilli sauce for this slightly sweet, slightly spicy specialities

Himalayan Hot Pot
Fresh garlic, ginger, green chillies and a host of vegetables with a hint of lemon for that extra zing

Achari Balti
Freshly ground garlic, grated ginger, ripe green chillies, blended pickle. Perfect with meat or seafood

Tikka Tandoori Massala
Tikka style pieces of meat or seafood of your choice in a rich red tangy marinade

Pasanda
Simmered with mild spices in a sauce of fresh cream, yoghurt, creamed coconut and flaked almonds

Tikka Massala
A classic mild dish cooked with fresh cream, cashew nuts and coconut cream

Kashmir Massala
Meat or seafood of your choice cooked with fresh cream, fresh fruit, cardamom, cumin and saffron

Zalfrezi
Meat or seafood of your choice with mild spices, fresh cream, ground cashew nuts, sultanas and almonds

Garamasala
Meat or seafood of your choice with onions, butter, ginger, garlic and ground garamasala

Nentara
Cooked in a rich curry sauce, thinly chopped onions and peppers, special Kashmir methi and then topped with fresh coriander

Bento Box Thali

Chef's choice of three speciality dishes served with rice, nan and yoghurt dips. Presented in a Japanese box.

Vegetarians £12.95, Non-vegetarians £14.95 or Seafood £16.95

**These dishes contain nut products*

Main Courses

House Specialities (NEW) £9.95

Lamb - no extra charge; Prawn - £1.00 extra; King Prawn - £3.00 extra; Vegetable - no extra charge

Gorka Chicken Massala
A slightly spicy korma, cooked with fresh cream and mixed fruit

Malaidar
Puréed spinach simmered with green chillies, garlic and a dash of fresh cream

Salsa
Meat or seafood of your choice with freshly peeled garlic and ripe green chillies crushed together in a spicy mexican tomato sauce

Nashilee
Bite size pieces of chicken tikka cooked with freshly ground spices, with mangoes and house white wine. For an extra bite, ask for green chillies

Nashidar
A fresh massala sauce with punjabi spices, sweetcorn, mushrooms, onions and a touch of brandy

Chicken Tikka Mazader
Bite sized pieces of barbecued chicken cooked ina red wine and worcester sauce karahi style, then topped with cheese

Chicken Masaledar
Chicken cooked tikka style and prepared carefully into a slightly tangy sauce of desired strength using freshly ground Punjabi spices and capsicums

Lamb Genius
Specially Cooked Lamb, Indian Herbs and Spices with a Glut of Pure Guinness gives this dish a taste of Granny's Favourite Stew. Indian cooking at its best.

Burgundy Redfort
Traditional Lamb Dish with the finest rich red Port and other complimentary ingredients. The addition of cream to this dish changes it considerably. Ask your waiter for details.

Chicken Bengali Massala
Pieces of Barbecued Chicken cooked in Honey, Mushrooms and Green Peppers with fresh lemon.

Lamb Dhahi
Tender Lamb pieces with fresh mint and cool yoghurt. If you like lamb and mint – and who doesn't – this is for you.

Goa Reef

Salmon Chilli £14.95
Finest Scottish salmon cooked in a mustard, lemon sweet and spicy chilli sauce

Swordfish Masalla £14.45
Pan-fried swordfish served with rice, spicy mango and orange sauce

Nariyal Machhi £14.95
Chunks of sealed haddock simmered in spicy coconut sauce

Dholan Shakti (Seafood) £14.95
Carefully selected king prawns, scampi and Pacific prawns cooked together in a royal mussalum sauce with India's richest herbs and spices. A great deal of expertise and experience goes into preparing this medium strength dish

Old Favourites

Lamb - no extra charge; Prawn - £1.00 extra; King Prawn - £3.00 extra; Vegetable - no extra charge

Chicken Patia £7.95
Tender chicken cooked in a slightly sweet and sour tangy sauce

Chicken Dansac £7.95
Chicken cooked in a thick sauce with lentils

Chicken Dopiaza £7.95
Selected chicken cooked with onions

Chicken with Pineapple or Peaches or Bananas £7.95
A great favourite with the people with Kashmir

Chicken Rogan Josh £7.95
Chicken Bhoona £7.95
Chicken & Prawn Curry £7.95
Madras Chicken Curry £7.95
Chicken Biryani £9.95
Lamb Biryani £9.95
Special Biryani £10.95
Choice of Lamb, Chicken or Prawn

Balti £9.95

Balti dishes are prepared tikka style and cooked with fresh garlic and ginger and a touch of mixed pickle, a great tasty dish prepared and served in Balti to required strength.

Karahi £9.95

This punjabi bhoona dish is cooked with the choicest ingredients blended with freshly ground punjabi spices with peeled and grater fresh ginger and garlic in cumin butter. A great tasty dish prepared and served in karahi to required strength.

Tandooris

Marinated in a yoghurt base sauce spiced with our own freshly ground massalas with fresh herbs and cooked evenly on skewers in our clay ovens. All these dishes are served with Basmati rice, salad and yoghurt mint sauce or curry gravy of desired strength.

King Prawn Tandoori £13.95
Chicken Tikka £10.95
Lamb Tikka £10.95
Chicken Tandoori £10.95
Tandoori Mix £14.95
Moonlit Tikka £10.95
Egyptian Kebab £12.95
Pieces of chicken, mushrooms, capsicums and onions

Main Courses & Sides

Kormas

These are generally prepared with mild spices but please do not hesitate to ask for medium strength or stronger preparations. We do several preparations of kormas, viz:

King Prawn Korma	**£11.95**
Vegetable Korma	**£6.95**
Chicken Korma	**£7.95**
Prawn Korma	**£7.95**
Lamb Korma	**£7.95**

Please ask for the desired preparation of Korma.

Parsee Korma
An excellent form of mild to medium strength korma with a slightly tangy flavour and a use of ground pistachios

Mughlai Korma
A rich creamy dish prepared using fresh cream and mild spices

Kasmari Saffron Korma
Made with yoghurt and saffron milk with pineapples or peaches or bananas

Ceylonese Korma
Creamed coconut is used in this preparation with ground cumins and cloves

Mirchi Korma
Mirchi Korma, green chillies, green peppers, nuts and various herbs

Pistachio Korma

Rice & Breads

Basmati Pilau Rice	**£2.95**
Basmati Boiled Rice	**£2.95**
Mushroom Pilau Rice	**£3.50**
Egg Rice	**£3.50**
Special Rice	**£3.50**
Almonds, raisins and cream	
Vegetable Rice	**£3.50**
Green peppers, onions and green peas	
Nan	**£2.50**
Spicy Nan	**£3.50**
Peshwari Nan	**£3.50**
Garlic Nan	**£3.95**
Special Nan (Keema)	**£3.95**
Garlic Cheese Nan	**£3.95**
Chapati	**£1.50**
Tandoori Roti	**£1.95**
Paratha	**£2.50**
Vegetable Paratha	**£3.50**

Main Courses & Sides

Vegetable Selection £6.95

Saag Paneer
Bhindi Bhoona
Methi Aloo
Saag Aloo
Turka Daal
Kabil Channa
Aloo Gobi Bhoona
Mixed Vegetable Bhoona
Bombay Potato
Bombay Mushrooms

Any of the above dishes can be ordered as a side order for £1.00 less

Western Dishes

Fully garnished unless otherwise stated. All our main courses are served with crisp salad, fresh vegetables or french fries.

Sirloin Steak	£14.95
Chicken Maryland	£8.95
Prawn Omelette	£8.95
Fried Scampi	£8.95
Chicken Salad	£8.95
Prawn Salad	£8.95
Spanish Omelette	£8.95
French Fried Chicken	£8.95
Chicken breast with onions, mushrooms and served with peas in a soy sauce	
Fish and Chips (fully garnished)	£8.95
French Fries	£2.00

Extras

Poppadom	£1.10
Spiced Onions	£1.95
Mango Chutney	£1.95
Mixed Pickle	£1.95
Lime Pickle	£1.95
Dahi Raita	£2.25
Light Salad	£2.50
Mixed Salad Special Manzil Salad	£3.50
Chilli Sauce Dip	£1.70

Wine List

House Wines

	175ml	250ml	Bottle
WHITE 'Les Acrobates' France	£2.95	£4.10	£11.95

Vin de Pays du Comte Tolosan (Dry)
A tangy, crisp dry white with plenty of bright citrus fruit and hints of pineapple. Well balanced, refreshing and lively.

RED 'Les Acrobates' France	£2.95	£4.10	£11.95

Vin de Pays de L'Herault Grenache/Merlot
Jump on board and taste this entertaining little number from Southern France. Soft, ripe and juicy with succulent plum and bramble fruit all wrapped up in soft, velvety tannins

White Wines

Chenin/Chardonnay Santa Rosa, Argentina **£12.50**
broad attractive white with ample tropical fruit and ripe apple flavours

Corinto, Sauvignon Blanc Chile **£12.95**
A fresh, grassy style white with hints of grapefruit and pineapple. Vibrant, refreshing and moreish

Chardonnay, One Chain Vineyards Australia **£13.95**
Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced, it is ideal with meaty fish or on its own

Chenin Blanc, McGregor South Africa **£13.95**
A deliciously crisp and lively example of Chenin with bags of crunchy apple like fruit, slight grassiness and a good clean finish

Rioja Joven Blanco, Luis Canas Spain **£14.50**
A youthful, vibrantly crisp white made from Rioja's Viura grape variety. Attractive, lemon character with a well rounded finish of melon and pineapple

Pinot Grigio, Villa Brunesca Italy **£15.90**
A wonderfully crisp, zesty example of a wine that all too often is just plain dull. Full of citrussy fruit and hints of almond, this is a youthful, refreshing style

Sauvignon Blanc, "Stoney Range" Sherwood New Zealand **£17.90**
A pronounced, herbaceous nose with plenty of ripe gooseberries, guava and nettles on the nose - very typically - Marlborough style. The palate is crisp, racy and mouth-watering with hints of grapefruit, guava and gooseberry followed by a long, enticing finish

Chardonnay, Stella Bella Australia **£19.50**
A spectacularly fine, tight knit Chardonnay showing great elegance and style. Crisp lemony character overlaid with nutty, well integrated oak flavours. More Burgundian than Australian but with underlying new world panache

Chablis, Domaine Defaix France **£21.00**
A top notch example from a respected grower. Defaix Chablis displays minerally, flinty notes on the nose with touches of green apple. The palate is elegant, dry and characterised by crisp, citrus flavours overlaid with smoky notes. Long, complex finish

Sancerre, Domaine des Clairneaux France **£22.00**
From the central vineyard area of the Loire Valley and produced from 100 per cent Sauvignon which makes a dry, fresh wine with lots of fruit and balancing acidity

Chablis 1er Cru Montmains, Domaine Denis Race France **£26.00**
A crisp, steely wine with medium weight citrus fruit and hints of mineral. Elegant yet well concentrated, this is a great wine with serius fish dishes and light white meats.

Wine List

Rosé Wine

Malbec Rose Serie A, Familia Zuccardi Argentina **£14.90**

New from the irrepressible Jose Zuccardi is this stylish Rose made from Argentina's flavoured Malbec grape. More complex, savoury and food friendly than many a Rosé, this has salmon pink colour, ripe, creamy strawberry and blackberry fruit and a lengthym refreshing finish

Red Wines

Tempranillo-Bonardo, Santa Rosa Argentina **£12.50**

A soft, approachable red with juicy ripe berry fruit, ripe tannins and a silky finish

Corinto, Cabarnet Sauvignon Chile **£12.95**

Ripe blackcurrants coupled with a little spice and herbal notes lead through to medium bodied palate of well balanced, finely textured dark red fruits

Colombard/Reisling, Tiddy Widdy Well Australia **£13.50**

Don't judge a book by it's cover... inside this bottle is a wine sourced from premium regions, using very high quality grapes. The resulting wine, in marketing speak, over-delivers in every way. Crisp, herbaceous and vibrant on the nose with a palate of fresh grapefruit, guava and mango. Unencumbered by oak and free to roam your your taste buds

Rioja Joven, Finca Manzanos Spain **£14.50**

A bright, juicy red with soft, supple blackberry fruit and a silky texture. Well balanced with hints of violets and spice

Merlot, Havana Hills South Africa **£15.95**

Well concentrated Merlot with dark plum and damson fruit character with touches of spice. Balanced, fleshy and supple with savoury fruit on the palate coupled with restrained oak influence

Pinot Noir, Sherwood Estate New Zealand **£17.50**

Sourced from different vineyard sites exclusively for Sherwood, the wine is vinified seperately and then aged in oak. Vibrant colours, cherry and plum character. Medium bodied.

Shiraz, Shelmerdine Vineyards Australia **£19.50**

A little viognier is blended into this Shiraz, In the same way that they do in Coté Rotie. This adds a little lift to the fruit and improves the aromatic profile of the wine. Not that this particularly needs improving! Full, rich, savoury, fruit filled but not overblown and therefore well balanced and elegant. Aromatic berry, violet and black cherry fruit characters dominate which - when combined with the meaty, fine grained oak - makes for a beautiful wine

Rioja Reserva, Bodegas Luis Canas Spain **£21.00**

Produced from the finest vintages, Luis Canas Reserva is aged in oak to give a mellow but complex and full flavoured red

Hidden Valley Pinotage South Africa **£20.00**

South Africa's native grape often has a few 'rough edges' but this cleverly constructed wine uses a little viognier to soften the style and give a more voluptuous character. Rich, ripe berry fruit is complimented by savoury, lightly charred wood and hints of spice. Lovely, silky texture and a warm, rich finish

Chateau Lamothe Cissac, Haut Medoc cru Bourgeois France **£20.00**

A traditional style of Bordeaux that has elegance and savoury fruit in abundance. Medium bodied with well integrated tannins and cedary oak flavours on a long, complex finish

Chateauneuf du Pape, 'Les Combes D'Arnevels France **£23.00**

Classic, medium bodied Chateauneuf with a richly textured palate of spicy vioet and cherry fruit overlaid with a little subtle oak ageing

Nuits St Georges, Domaine Forey France **£35.00**

Domaine Foray is a small, high quality producer with 8 hectares of vines in three of the top Burgundy communes. His Nuit St Georges vineyards cover just over 1 hectare in 3 parcels and they produce wines with beautiful scented, violet and rose on the nose coupled with a rich, well structured palate

Wine List & Beverages

Sparkling & Champagne

Brut Sparkling 'Howzat', One Chain Vineyards Australia **£14.50**
This delicious, fragrant and frivolous sparkler has ample pear, apple and tropical fruit character on the nose which leads through to a palate of crisp, citurs and creamy pineapple

Royer Pere et Fils 'Cuvee Reserve' Brut N/V France **£27.00**
This small producer makes excellent quality champagne. With rich fruit everlasting bubbles

Moet et Chandon 'Brut Imperial' France **£37.00**
With one of the most significant legacies to the Champagne business, Moet leads from the front with this consistently elegant, bright champagne. Well balanced and rounded with light citrus notes coupled with subtle brioche notes leads through to crisp finish

Veuve Clicquot 'Yellow Label' France **£35.00**
The iconic yellow label is a guarantee of getting a superb, medium weight champagne with developed flavours of citrus, mineral and some biscuity notes. Lovely soft, creamy mousse and a long cleansing finish

Pommery Rosé France **£39.00**
Dry with juicy strawberry-like fruit, a fine mousse and lovely refreshing acidity. Great Rosé champagne

Dom Perignon France **£99.00**
The very finest of all champagnes. Soft, complex and creamy. Consistent and brilliant.

Draught Beer

	Half Pint	Pint
Cobra, Stella, Tennents, John Smiths, Fosters or Velvet	£1.95	£2.95

Bottled Beer

Miller, Budweiser or Becks	£2.95
Kingfisher or Cobra	£3.50

Baby Mixers & Soft Drinks

Coke, Lemonade or Fanta	£1.60
Bottle of Coke, Diet Coke or Irn Bru	£1.80
Fresh Orange	£1.80
Soda	£1.10
Dashes on top	£0.60

Brandy (Cognac) - 25ml

Martell	£2.95
Hennesay XO or Courvoisier XO	£6.50
Remy Martin XO Special or Martell XO Supreme	£6.95
Remy Martin Extra	£7.25
Remy Martin XO Premier Cru	£7.50
Hine	£7.95

Beverages

Whisky & Malts - 25ml

Grouse, Bell's, Jamieson, Jim Beam or Canadian Club	£2.95
Johnny Walker (Red or Black), Southern Comfort, or Jack Daniels	£3.25
Amrut, Macallan, Talisker, Glenlivet, Glenmorangie, Highland Park, Glenkinchie, Cragganmore or Chivas Regal	£3.95
Bowmore (15 years)	£4.80
Lagavulin (16 years) or Laphroaig	£4.95

Rum - 25ml

Bacardi, OVD or Morgan Spiced	£2.95

Vodka - 25ml

Smirnoff Red Label or Blue Label	£2.95
Finlandia, Stolichnaya Raspberry or Stolichnaya Vanila	£3.25

Vermouth - 50ml

Dry or Sweet Martini, Pimms or Campari	£2.95

Fruit Liqueurs - 25ml

Crème de Cassis, Crème de Menthe, Curacao, Cherry Brandy or Cocoa	£3.25

Shots - 25ml

Tequila or Sambucca	£3.25

Liqueurs - 25ml

Drambuie, Baileys, Benedictine, Amaretto, Grand Marnier, Glayva, Cointreau, Midori, Kahlua, Tia Maria, Archers (Peach Schnapps), Galliano or Advocaat	£3.25

Port & Sherry - 50ml

Tio Pepe or Bristol Cream	£2.95
Dows Fine Ruby or Taylor's	£3.25

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