

**WE CATER FOR PARTIES:**

Special Occasions, Birthday Parties,  
Family Meals, Corporate Meetings,  
Funeral Receptions Etc.

We Also Offer Table Reservations Within  
Our Restaurant Premises.

For Enquiries & Further Information or Bookings  
Please Ask A Member Of Staff



**MAKHANAA**  
INDIAN RESTAURANT AND BAR

Allergy Notice:  
Some items may contain nuts, dairy, eggs, gluten, or soy.  
If you have any food allergies, please let us know.



**MAKHANAA**  
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*Table Menu*

# STARTERS

<b>Vegetable Pakora</b> Selection Of seasonal vegetable fried until crispy & golden served with red onion/salad & chutneys.	£5.95	<b>Samosa Chaat</b> Samosa with chickpeas, drizzled in yoghurt, tamarind & mint chutney.	£6.50
<b>Chicken Pakora</b> Favourite Indian starter served with red onion/salad & chutneys.	£6.95	<b>Bengali Spiced Fish Cake</b> A popular, Savory Bengali street food snack featuring a seasoned mixture of fish, potato, and aromatic spices, often coated in breadcrumbs and deep fried.	£7.95
<b>Mix Pakora</b> A mixture of vegetable pakora, chicken pakora, and mushroom pakora.	£6.95	<b>Spiced Mushroom</b> Mushroom flavoured with chef's own special herb & spiced.	£5.95
<b>Mushroom Pakora</b> Mushroom in a spiced gram flour batter and crispy fried.	£5.95	<b>Garlic Mushroom</b>	£5.95
<b>Haggis Pakora</b> Scottish haggis marinated with Indian spices & lightly fried in a tempura batter, served with salad & homemade chutneys.	£6.95	<b>Chilli Garlic Prawn</b>	£7.95
<b>Ginger Chilli Fish Pakora</b> Fish marinated in garlic, pickle flavour spices and deep fried.	£7.50	<b>Makhanaa Indo, Chilli Chicken</b> Marinated fried chicken cooked with peppers, onion, tomato, nepalese spices, spring onion & fresh coriander, dry, thick sauce.	£6.95
<b>Garlic Prawn Pakora</b> Prawn marinated in garlic, pickle flavour spices and deep fried with red onion/salad & chutneys.	£7.95	<b>Chicken Kurkure</b> Crispy chicken, sweet & sour with garlic	£6.95
<b>Chicken Lollipops</b> Irresistible spiced chicken wings, served with tempered tomato chutney.	£6.95	<b>Gurkha Momo</b> Steamed Nepalese dumpling stuffed with (chicken & vegetables) served with a Nepalese chutney.	£7.95
<b>Vegetable Samosa</b> Golden pastry pockets filled with spiced peas & fresh potato.	£5.95	<b>Onion Rings</b>	£5.45

**Chef's Makhanaa Platter (FOR 2)** £11.95  
VEG PAKORA, CHICKEN PAKORA, MUSHROOM PAKORA, CHICKEN LOLLIPOPS, AND CHICKEN WINGS

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## POORIS

Crisp golden and soft poori made with whole wheat flour, salt and water with a choice of toppings.

<b>Chicken Poori</b>	£6.95
<b>Prawn Poori</b>	£6.95
<b>Chana Poori (chickpeas)</b>	£6.50

# CHAI

<b>Makhanaa Masala Chai</b>	£3.50	<b>Ginger Lemon Tea</b>	£2.50
<b>Rasoi Ginger Chai (TASTE OF HOME)</b>	£3.50	<b>Decaffeinated Tea</b>	£1.95
<b>English Tea</b>	£1.95	<b>Peppermint Tea</b>	£2.50
<b>Himalayan Green Tea</b>	£2.60	<b>Red Berry &amp; Elderflower Tea</b>	£2.50

# COFFEE

<b>White Coffee</b>	£3.25	<b>Espresso</b>	£2.25
<b>Lattee</b>	£3.15	<b>Double Espresso</b>	£2.80
<b>Black Coffee</b>	£2.50	<b>Hot Chocolate</b>	£4.25
<b>Cappuccino</b>	£4.25	<b>Liqueur Coffee</b>	£5.50

# DESSERTS (SERVED WITH SAUCE)

<b>Chocolate Ice Cream</b>	£4.95	<b>Chocolate Fudge Cake</b>	£5.95
<b>Vanilla Ice Cream</b>	£4.95	<b>Gulab Jamun With Ice Cream</b>	£5.95
<b>Scottish Tablet Ice Cream</b>	£4.95	<b>Makhanaa Rice Pudding</b>	£5.95
<b>Indian Rasmalai</b>	£4.95	(Freshly made makhana rice pudding)	
<b>Kulfi (Pistra or Mango)</b>	£4.95	<b>Cake of the Day</b>	£5.45

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## RICE & BREADS

<b>Pilau Rice</b>	£3.55	<b>Green Chilli &amp; Coriander Naan</b>	£3.95
<b>Boiled Basmati Rice</b>	£3.40	<b>Chilli Cheese Naan</b>	£4.75
<b>Lemon &amp; Cashew Nut Rice</b>	£4.95	<b>Cheese Naan</b>	£4.75
<b>Mushroom Fried Rice</b>	£4.50	<b>Keema Naan</b>	£5.50
<b>Egg Fried Rice</b>	£4.75	<b>Laccha Paratha</b>	£3.99
<b>Plain Naan</b>	£3.75	<b>Aloo Paratha</b>	£4.50
<b>Garlic Naan</b>	£3.95	<b>Garlic Paratha</b>	£4.50
<b>Peshwari Naan</b>	£4.75	<b>Keema Paratha</b>	£4.95
<b>Garlic &amp; Coriander Naan</b>	£4.00	<b>Tandoori Roti</b>	£1.80
<b>Garlic Cheese Naan</b>	£4.80	<b>Tava Chapati</b>	£1.50
<b>Chilli Naan</b>	£3.95	<b>Butter Chapati</b>	£1.95

## SUNDRIES

<b>Poppadom</b>	£1.45
<b>Spiced Onions</b>	£1.95
<b>Mango Chutney</b>	£1.95
<b>Mixed Pickle</b>	£1.95
<b>Taramind Sauce</b>	£1.95
<b>Mint Sauce</b>	£1.95
<b>Raita</b>	£3.50
Yoghurt, cucumber, onion & tomato. Cucumber, tomato, onion and fresh coriander leaves, pomegranate.	
<b>Fresh Yoghurt</b>	£2.99
<b>Mango Chicken Tikka Salad</b>	£7.50
Row green mango, Cucumber, tomato, onion and fresh coriander leaves, pomegranate.	
<b>Kachumber Salad</b>	£3.95
Cucumber, tomato, onion and fresh coriander leaves, pomegranate.	
<b>Makhanaa Chicken Salad</b>	£5.50
<b>Makhanaa Slaw</b>	£3.95
Spicy Bombay style coleslaw	
<b>Fried Green Chillies</b>	£1.49

## EUROPEAN DISHES

<b>Chips</b>	£3.95
<b>Masala Chips</b>	£4.95
<b>Chicken Sausage Chilli</b>	£10.95
<b>Traditional Fish &amp; Chips</b>	£10.95
<b>Omelette with Chips Salad</b>	£6.95
<b>Breaded Scampi with Chips</b>	£10.95
<b>Breaded, Mozzarella</b>	
<b>Cheese Sticks &amp; Chips</b>	£10.95

## KIDS MENU

<b>Fish Fingers &amp; Chips</b>	£6.95
<b>Chicken Nuggets &amp; Chips</b>	£6.95
<b>Chicken Strips &amp; Chips</b>	£6.95
Served with chips and BBQ sauce	
<b>Chicken Burger</b>	£6.95
<b>Chicken Korma &amp; Rice</b>	£7.95
<b>Chicken Tikka Chasni &amp; Rice</b>	£6.95
<b>Chicken Pakora &amp; Chips</b>	£6.95

## TANDOORI STARTERS

<b>Ginger Lamb Chops</b>	£8.95	<b>Tandoori Jinga (Prawn)</b>	£8.95
Lamb chop. Mix fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.		Jumbo king prawn cooked on the griddle with variety of Indian spices. Served with mint sauce.	
<b>Chicken Tikka Starter</b>	£7.95	<b>Murgh Malai Tikka</b>	£7.95
Chicken marinated in fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.		Chicken marinated in cream & cheese, ginger, garlic and yoghurt with spices, cooked in a clay oven served with mint sauce.	
<b>Monkfish Tikka</b>	£10.95	<b>Gilafi Chicken Tikka</b>	£7.95
Monkfish Mix fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.		Chicken marinated in cream & cheese, freshly made beetroot yoghurt with spices, cooked in a clay oven served with mint sauce.	
<b>Green Herb Chicken Tikka</b>	£7.95	<b>Seekh Kebab</b>	£6.95
Chicken marinated in green herbs and yoghurt with spices, cooked in a clay oven, served with mint sauce.		Minced lamb mixed with spices & cooked in a clay oven, roasted paprika, served with mint sauce.	
<b>Hot Chicken Wings</b>	£6.95	<b>Bihari Achar Chicken Tikka</b>	£7.95
Chicken wings marinated in fresh ginger and yoghurt with spices, cooked in a clay oven served with mint sauce.		Chicken marinated with mix pickles, mustard oil, freshly squeezed lemon juice, cooked in a clay oven served with mint sauce.	
<b>Lemon Chicken Tikka</b>	£7.95	<b>Mix Grilled Platter (For 2)</b> £14.95	
Chicken marinated with mustard oil, freshly squeezed lemon juice, cooked in a clay oven served with mint sauce.		Lamb chops, Hot chicken wings, chicken tikka, seekh kabab. Served with mint sauce.	

## TANDOORI GRILL MAINS

A tandoori is a traditional cooking oven. All tandoori dishes are served with curry sauce & a choice of rice or plain naan.

(Upgrade to any other curry sauce or change nan £2.00)

<b>Ginger Lamb Chops</b>	£17.95	<b>Gilafi Chicken Tikka</b>	£13.95
Lamb chop Mix fresh ginger and yoghurt with spices, cooked in a clay oven.		Chicken marinated in cream & cheese, freshly made beetroot yoghurt with spices, cooked in a clay oven.	
<b>Chicken Tikka</b>	£13.95	<b>Seekh Kebab</b>	£12.95
Chicken marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.		Minced lamb mixed with spices & cooked in a clay oven, roasted paprika & fresh coriander.	
<b>Monkfish Tikka</b>	£17.95	<b>Bihari Achar Chicken Tikka</b>	£13.95
Monkfish Mix fresh ginger and yoghurt with spices, cooked in a clay oven.		Chicken marinated with mix pickles, mustard oil, freshly squeezed lemon juice, and cooked in a clay oven.	
<b>Green Herb Chicken Tikka</b>	£13.95	<b>Tava Chicken</b>	£13.95
Chicken marinated in green herbs and yoghurt with spices, cooked in a clay oven.		Marinated chicken cooked in a tandoor and served sizzling with chunks of peppers & onion served with rice, salad & sauce.	
<b>Hot Chicken Wings</b>	£13.95	<b>Paneer Tikka</b>	£12.95
Chicken wings marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.		Cubes of paneer marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.	
<b>Lemon Chicken Tikka</b>	£13.95	<b>Makhanaa Tandoori Salmon Tikka</b>	£17.95
Chicken marinated with mustard oil, freshly squeezed lemon juice, cooked in a clay oven.		Salmon fish breast marinated in fresh ginger and yoghurt with spices, cooked in a clay oven.	
<b>Tandoori Jinga (Prawn)</b>	£17.95	<b>Makhanaa Special Mix Grill</b>	£18.50
Jumbo king prawn cooked on the griddle with variety of Indian spices.		Lamb chops 2, chicken wings 2, chicken tikka 2, king prawn 1, seekh kabab 2.	
<b>Murgh Malai Tikka</b>	£13.95		
Chicken marinated in cream & cheese, ginger, garlic and yoghurt with spices, cooked in a clay oven.			

## MAIN COURSE CHICKEN DISHES

- Butter Chicken (King of Makhanaa)** £13.45  
Chicken cooked in a buttery sauce with flavour of cloves and green cardamom.
- South Indian Chilli Garlic Chicken** £12.95  
Barbequed pieces of chicken with fresh green chilli, garlic & ginger with a hint of fresh coriander.
- Chicken Tikka Masala** £11.95  
Chicken tikka cooked with tandoor in an onion and tomato sauce.
- Chicken Tikka Jaipuri** £11.95  
Chicken tikka cooked with fresh green pepper, mushroom and onion.
- Chicken Tikka Jalfrezi** £11.95  
Chicken tikka cooked with fresh green pepper and onion.
- Chicken Tikka Chasni** £11.95  
Chicken tikka cooked with creamy, tangy sauce.
- Garlic Chilli Chicken** £11.45  
Chicken cooked with garlic, fresh green chilli and red pepper.
- Chicken Karahi** £11.45  
Chicken cooked with onion seeds, fresh green pepper, & Dice cut onion.
- Makhanaa Chicken Curry** £11.45  
Tender chicken cooked with makhanaa spices.
- Chicken Bhoona** £11.45  
A delicious classic pan-fried chicken made with spices, fenugreek leaves and tomatoes.
- Kerala Chicken Masala** £11.95  
Chicken cooked with South Indian spices & finished with coconut milk.
- Chicken Saagwala** £11.45  
Chicken cooked with fresh spinach and ginger garlic.
- Chicken Tikka Pardesi** £11.95  
Chicken tikka cooked with spinach, finely chopped onions & mushrooms with a touch of coconut cream making this a rich, mild to medium dish
- Chicken Madras** £11.45  
Chicken cooked with mustard seeds, curry leaves, green chilli & Indian spicy sauce.
- Chicken Dhansak** £11.45  
Chicken breast cooked with fresh ginger, garlic and touch of lentil.
- Chicken Korma** £11.45  
Chicken cooked in creamy mild coconut sauce.
- Chicken Kashmiri Korma** £11.45  
Chicken cooked in yoghurt & cream with pineapple, mango.

- Chicken Ceylonese Korma** £11.45  
Chicken cooked in creamy mild coconut sauce, slightly hot & lemon.
- Chicken Nasa Raksi** £11.45  
Chicken cooked with fresh garlic, ginger, mushrooms & a touch of brandy, rum rum test.
- Chicken Dopiazza** £11.45  
Tender chicken cooked with MAKHANAA spices & extra onion.
- Chicken Tikka Pasanda** £11.45  
Chicken cooked with coconut cream and Pista Almond.
- Chicken Black Pepper** £12.95
- Gurkha Turmeric Curry** £12.95

## MAIN COURSE LAMB DISHES

- Makhanaa Lamb Curry** £12.95  
Slow cooked lamb and makhanaa spices.
- Lamb Karahi** £12.95  
Lamb cooked with green pepper, onions, crushed red chilli & coriander seeds.
- Lamb Rogan Josh** £12.95  
Slow cooked lamb with yoghurt and green cardamom.
- Lamb Saag** £12.95  
Lamb cooked with fresh spinach.
- Lamb Bhoona** £12.95  
A delicious classic pan-fried lamb made with spices, fenugreek leaves and tomatoes.
- Lamb Madras** £12.95  
Lamb cooked with mustard seeds, curry leaves, green chilli & Indian spicy sauce.
- Lamb Pardesi** £12.95  
Lamb cooked with spinach, finely chopped onions & mushrooms with a touch of coconut cream making this a rich, mild to medium dish
- Railway Lamb Curry** £12.95  
A rich, savoury lamb curry of tomato, garlic & Indian spices.
- Lamb Mince, Peas & Leek** £12.95  
Minced lamb simmered with garden peas, leek, garlic and ground spices, enriched with cream.
- Himalayan Lamb Curry** £13.50  
Household recipe from Nepal. It is a traditional curry from our lovely neighbouring country. It is typically cooked in a low heat which brings out all the flavour from spices.
- Rara Gosht** £13.50  
Rara gosht Is a very unique lamb recipe which combines the pieces along with lamb mince in it. The combination of whole spices & powdered spices make it a very tasty dish.
- Chilli Garlic Lamb** £12.99  
Lamb cooked with garlic, fresh green chilli & red pepper.

## MAKHANAA DUM BIRYANI

SERVED WITH CHOICE OF  
CURRY SAUCE OR RAITA)

- Makhanaa Special Biryani** £13.95  
Chicken & lamb cooked with basmati rice, pepper, onion, and Indian spices.
- Chicken Biryani** £12.95  
Chicken cooked with basmati rice & Indian spices.
- King Prawn Biryani** £15.95  
King Prawn cooked with basmati rice & Indian spices.
- Lamb Biryani** £13.95  
Lamb cooked with basmati rice & Indian spices.
- Vegetable Biryani** £10.95  
Mixed Veg cooked with basmati rice & Indian spices.

## SEA FOOD

- Monk Fish Malabar Curry** £16.45  
Southern spiced cubes of monk fish simmered in coconut, chilli, curry leaf, mustard seeds and spiced puree of onion, tomato masala gravy.
- Monk Fish Tikka Masala** £16.95  
Monk fish with mustard oil, freshly squeezed lemon juice, cooked in tandoor, tomato & dry fenugreek leaves.
- Thalassery Prawn Curry** £14.95  
Prawn cooked with coconut, ginger, garlic, tomato, onion & fresh curry leaves.
- Chilli Garlic Prawn** £14.95  
Prawn cooked with garlic, chilli, onion & tomato sauce.
- King Prawn Bihari Achar** £14.95  
Pickled marinated king prawns cooked in onion & tomato masala gravy, garnished with fresh lime.
- Tava Jinga (Prawn)** £14.95  
Marinated king prawn cooked in a tandoor and served sizzling with chunks of peppers & onion -served with rice, salad & sauce.
- Salmon Atlantic**  
with Butter Sauce £16.99  
Chef's special Dish ask to staff

## MAIN COURSE VEGETABLE DISHES

- Black Daal Makhani** £10.95  
Black urad lentil cooked with cream and butter.
- Paneer Butter Masala** £10.95  
Cottage cheese cooked with rich, creamy butter sauce.
- Aloo Baingan** £10.45  
Potato and baby aubergine, with masala sauce & Indian spices
- Aloo Saag** £10.45  
Fresh chopped spinach, cooked potato and spices.
- Chana Masala (Chickpeas)** £10.45  
Chickpea, cooked onion, tomato and amchur powder.
- Tadka Daal** £10.45  
Yellow lentil cooked with cumin seeds, garlic and whole red chilli.
- Karahi Paneer**  
Cottage cheese with fresh green pepper, onion and masala sauce, £10.45
- Aloo Gobi** £10.45  
Potato, cauliflower & peas cooked with cumin seed, fresh ginger, and coriander leaves.
- Paneer Saag** £10.45  
Cottage cheese and fresh spinach leaves.
- Mixed Vegetable Curry** £9.95  
Classic north Indian dish made from mixed vegetables.
- Mutter Paneer** £10.45  
Indian cheese cooked with peas, onions, tomato & spice.
- Makhanaa Aloo Chana Masala** £10.45  
Makhanaa & potato, chickpeas cooked with Panjabi masala.



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