

## APPETISERS

All Tandoori starters are served with salad and mint sauce.

Papadum	£0.50	Lamb Tikka	£6.20
Chutneys each	£0.50	Mixed Starter	£7.20
Tandoori Chicken	£6.70	Lamb Chop	£6.70
Chicken Tikka	£6.20	Sheek Kebab	£5.80
Chicken Chat & Puree	£5.20	Shami Kebab	£5.80
Chicken Pakora	£5.30	Fish Pakora	£5.70
Garlic Chicken Tikka	£6.40	King Prawn Butterfly	£7.20
Onion Bhaji (4pcs)	£4.30	Prawn Puree	£5.20
Samosa Meat / Veg	£4.30	Chana Puree	£4.75

## Banquet Starters For 2 £11.90

Consists of Onion Bhaji, Sheek Kebab, Chicken Tikka, Lamb Tikka, Chicken Chat

## KEBAB SANDWICHES

Served on fresh bread with salad and sauce of your choice.

Chicken Kebab	£7.40	Sheek Kebab	£7.20
Lamb Kebab	£7.70	Vegetable Kebab	£6.80
Mixed Kebab	£8.30	Full House Kebab	£10.40
Murgi Twister	£6.90	Shashlic Kebab	£8.80
Fish Kebab	£8.80	Loaded Fries	£8.40
Naga Donner	£8.30	Donner Kebab	£7.40

## TANDOORI SPECIALITIES

All the Tandoori Dishes are marinated with delicate herbs and spices, grilled in a traditional clay oven. The following dishes are served with salad and bhuna sauce.

Tandoori Chicken	£10.30	Tandoori Lamb Chops	£10.70
Chicken Tikka	£10.10	Lamb Tikka	£10.10
Garlic Chicken Tikka	£10.30	Tandoori Mix Grill	£10.70
Shashlic (Chicken or Lamb)	£10.50	Tandoori King Prawn	£13.25

## TANDOORI MASALA & MILD DISHES

Cooked in a special Masala sauce with exotic spices & fresh cream.

Chicken Tikka Masala	£9.95	Lamb Tikka Masala	£9.95
Chilli Chicken Masala	£9.95	King Prawn Masala	£12.95
Tandoori Butter Chicken	£9.95	Chicken Tikka Pasanda	£9.95

## HOUSE SPECIAL DISHES

Choice of Chicken or Lamb blended with Mhariam's Special Balti Sauce.

Balti Karahi	£9.95	Balti Bhuna	£9.65
Balti Jalfrezi	£9.95	Balti Madras	£9.65
Balti Rogan Josh	£9.65	Balti Dupiaza	£9.65
Balti Saag	£9.65	Balti Sambor	£9.65

## Set Meal For 2 £29.95

Starters:	2 Papadums, Onion & Mango Chutney
	Chicken Tikka, Onion Bhaji
Main Course:	Choose 2 Traditional Dishes (King Prawn & Special Dishes £1 extra)
Side Dish:	Bombay Potato
With:	1 Pilau Rice, 1 Naan Bread
	Salad & Mint Sauce

## MHARIAM'S EXQUISITE DISHES

Our head chef presents for you these dishes that he has created, using the knowledge and experience having worked in some of the best hotels and restaurants in the sub-continent.

### Chingri Tok Jal 10.95

King prawn cooked in a sweet and hot sauce with green chilies & spices. A fairly hot dish.

### Deshi Lamb Chops 10.95

Barbequed Lamb Chops cooked with all the necessary whole spices, finely chopped onions, tomatoes and garnished with fresh coriander.

### Fish Delight 10.95

Bangladeshi fish cooked in a medium spicy balti sauce, finely chopped onion, authentically prepared with fresh herbs and spices.

### Sabji Salon 10.95

(chicken / lamb) Chicken or lamb cooked with potato, roasted onion, Fenugreek with herbs and spices to create a medium spicy dish.

### Naga Bahar 10.95

(chicken / lamb) Chicken or lamb cooked with special naga chillies, capsicum, tomatoes, fresh herbs and spices.

### Balti Exotica 10.95

Combination of lamb, chicken and king prawn in a medium spiced balti sauce, authentically prepared with fresh herbs and spices.

### Akhni Murgh 10.95

Tandoori Chicken cooked with mince meat, fresh herbs and spices in a medium sauce. Garnished with sliced egg, tomato and cucumber. Mixed with saffron rice and served with separate bhuna sauce.

### Gorkali 10.95

Chicken cooked with mix of whole spices, whole dried red chilli, tomatoes, red and green peppers then blended with a special Nepalese chilli sauce.

### Chicken Tikka Korola 10.95

Combination of Chicken Tikka, fresh green chillies red & green pepper & fresh coriander.

### Lamb Tikka Jaypori 10.95

Lamb tikka cooked with fresh green chillis red & green pepper & fresh coriander.

### Pathia (Chicken or Lamb) 10.95

Bhuna style hot, sweet & sour with green chilli & lemon juice.

### Starters:

2 Papadums, Onion & Mango Chutney

Vegetable Samosa, Onion Bhaji

Main Course:

Choose 2 Traditional Vegetable Dishes

Side Dish:

Bhindi Bhaji

With:

1 Pilau Rice, 1 Naan Bread

Salad & Mint Sauce

## BALTI DISHES

We at Mhariam welcome you to taste our exotic and delicious balti cuisine which has been created with an exotic collection of spices & herbs, distinctively blended in the traditional ways of the respected areas of Bengal.

### Chicken Chilli 10.95

Chicken fillet cooked stir fried with capsicum, tomatoes, sliced green chillies, ginger, soya sauce and Tabasco sauce garnished with coriander. A very satisfying Indo-Chinese dish.

### Murgh Mossalam 10.95

A full piece of chicken fillet cooked together with minced meat in a medium chefs special sauce garnished with sliced boiled egg. A delightfully satisfying dish.

### Balti Kashmiri Massala 10.95

Breast of chicken and pieces of lamb marinated in crushed mustard & garlic, cooked in a medium balti sauce.

### Balti Chicken Achanak 10.95

Aromatic spices and balti flavours added to give the chicken an admirable taste.

### Balti Chicken Monchoor M 10.95

Pieces of chicken stir-fried in a mild sauce with cumin seeds and mushroom, cooked with almond and fresh cream.

### Balti Silsila 10.95

Medium to hot stir-fried breast of chicken with capsicum, tomatoes, onions, fresh herbs & spices.

### Balti Mint Zeera 10.95

(chicken / lamb) This delightful meat dish is made with fresh garden mint, molasses, sugar and balti spices.

### Balti Lahori Gosht M 10.95

Pieces of Lamb cooked in a creamy balti sauce.

### Balti Peshwari Murgh M 10.95

Speciality of diced chicken cooked with spices in a buttered sauce with almonds, raisins and cashew nuts.

### Shashlic Karahi 10.95

Marinated Chicken, green

peppers, onions and tomatoes grilled together in a tandoori, then transferred to a pan to cook with chef's special sauce, garnished with coriander and ginger.

### Achari (Chicken or Lamb) 10.95

Slightly hot & tangy cooked with Bangladeshi pickle.

### Medium Curry 10.95

A sauce of medium consistency using a wide range of oriental spices and fresh coriander giving a fresh flavour.

### Dhansak 10.95

Persian origin, sweet and sour curry made with highly flavoured lentil, lemon juice & pineapple.

### Korma M 10.95

A delicate preparation of ground almond and fresh cream go into this dish to create a mild sweet flavour.

### Set Meal For 4 £44.95

Starters:

4 Papadums, Onion & Mango Chutney

Chicken Tikka, Sheek Kebab

Meat Samosa, Onion Bhaji

Main Course:

Choose 4 Traditional Dishes

(King Prawn & Special Dishes £1 extra)

Side Dish:

Tarka Daal, Mushroom Bhaji

2 Pilau Rice, 2 Naan Bread

Salad & Mint Sauce

## BIRIYANI DISHES

Prepared with Finest Saffron rice, finely chopped onions.

Garnished with an omelette on top. Served with a separate curry sauce.

### Chicken

£9.50

### Chicken Tikka

£10.00

### Lamb

£9.80

### Lamb Tikka

£10.30

### Keema

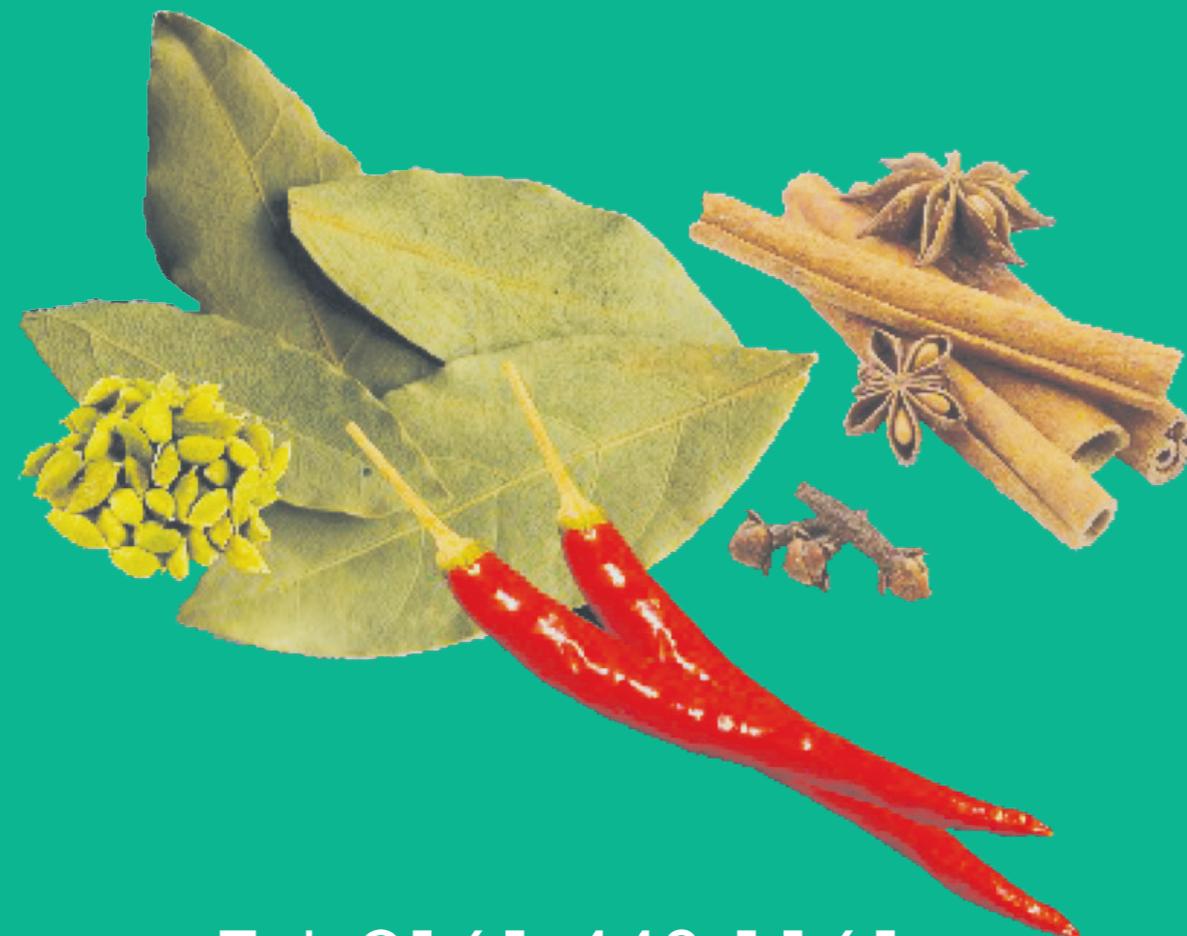
£9.50

### Prawn

£9.50

# MHARIAM

## Pride of Heaton Moor



Tel: 0161 443 1161

Order Online  
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Friday & Saturday  
Sunday

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