

VEGETARIAN MAIN COURSE

Saag Muttar Paneer£7.50
Chunks of Indian cottage cheese combined with fresh spinach, peas and medium spices. **Allergen: Milk**

Channa and Paneer Balti£7.50
Chickpeas and Indian cottage cheese cooked in a medium sauce. **Allergen: Milk**

Bhangan Aur Tamatar£7.50
Smoked aubergines with tomatoes, peas and red onions, stirred in a thick masala.

SIDE DISHES

Bombay Aloo£5.50
Spiced potatoes with cumin, coriander and spices.

Tarka Dhal£5.50
Thick soup of tempered lentils, fresh garlic and brown onions.

Gobi Aur Bhindi£5.50
Cauliflower and okra cooked with spices, tomatoes, green peppers and onions.

Chips£2.75

ASSORTED BREADS

Sada Naan£2.40
Naan cooked in a clay oven and brushed with butter. **Allergen: Gluten, Eggs, Milk**

Garlic Naan£2.50
Tandoori bread garnished with chopped garlic. **Allergen: Gluten, Eggs, Milk**

Cheese Naan£2.95
Cheese stuffed bread, prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Chilli Naan£2.95
Chilli stuffed bread, prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Coriander Naan£2.95
Coriander stuffed bread, prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Cheese and Garlic Naan£2.95
Cheese and Garlic stuffed bread prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Chilli and Garlic Naan£2.95
Chilli and Garlic stuffed bread prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Tomato Naan£2.95
Tomato stuffed bread prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Garlic and Coriander Naan£2.95
Garlic and Coriander stuffed bread prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

ASSORTED RICE

Boiled Rice£2.40

Pilau Rice£2.50

Mushroom Rice£2.95

Punjabi Aloo Lahori Bhindi£7.50
Potatoes peeled and roasted to enhance their flavour, coupled with grilled, sliced okra.

Balti Palak Aloo Dhal£7.50
Spinach, potatoes and lentils, cooked as a traditional Balti. **Allergen: Milk**

Sabzi Ki Milan£7.50
A true harmony of herbs, spices and freshly chopped mixed vegetables.

Honey Chilli Potatoes£5.50
Diced potatoes and cauliflower.

Aloo Gobi£5.50
Diced potatoes and cauliflower.

Saag Aloo£5.50
Spiced potato with spinach

Rhangey Raita£2.75
Thick yoghurt with chopped cucumbers. **Allergen: Milk**

Cheese, Garlic and Coriander Naan£2.95
Cheese, Garlic and Coriander stuffed bread prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Cheese, Garlic, Chilli and Coriander Naan£2.95
Cheese, Garlic, Chilli and Coriander stuffed bread prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Keema Naan£2.95
Minced lamb stuffed bread prepared in the Clay oven. **Allergen: Gluten, Eggs, Milk**

Peshwari Naan£2.95
Coconut and sultana stuffed bread, prepared in a Clay oven. **Allergen: Gluten, Eggs, Milk**

Paratha£2.95
Multi-layered leavened bread with vegetable ghee between each layer. **Allergen: Gluten**

Aloo Paratha£3.25
Aloo stuffed, layered, leavened bread brushed with Vegetable Ghee between each layer. **Allergen: Gluten**

Gobi Paratha£3.25
Gobi stuffed, layered, leavened bread brushed with Vegetable Ghee between each layer. **Allergen: Gluten**

Tandoori Rohti£1.70
Crispy leavened bread cooked in the base of a tandoor. **Allergen: Gluten**

Chapatti£1.70
Indian flatbread made with wheat flour and cooked on a tawa. **Allergen: Gluten**

Onion Rice£2.95

Egg Fried Rice Allergen: Eggs£2.95

Lemon and Cashew Nut Rice£2.95
Allergen: Nuts



TAKEOUT MENU DELIVERY & COLLECTION

SUN - THURS 3:30PM - 10:30PM | FRI & SAT 3:30PM - 11:30PM

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STARTERS

Poppadoms£0.70

Pickle Tray£2.50
Lime Pickle (Allergen: Mustard), Onion Salad, Mango Chutney and Mint Yogart (Allergen: Milk).

Onion Bhaji£4.00
Traditional mild spices and sliced onions combined and fried. Allergen: Eggs

Vegetable Pakora£4.45
A good starter for vegans with various kinds of selected vegetables mixed and fried.

Beetroot and Coconut Samosa£4.45
Fresh beetroot blended with diced potato, tossed with freshly grated coconut and coriander. Allergen: Gluten

Samosa Surprise£4.45
A North Indian Classic; crunchy pastry filled with fresh vegetables. Allergen: Gluten

Maazi Paneer£4.95
Indian cottage cheese (paneer) marinated in a special maazi sauce and cooked to perfection in the tandoor. Allergen: Milk

Chicken Samosa£4.45
Crispy triangular pastry filled with curried chicken and fragrant Indian spices. Allergen: Gluten

MAINS

Arabian Lamb£8.10
Selected pieces of lamb fillet, slowly cooked in a creamy sauce with fresh mint, coriander and mushrooms. Allergen: Milk

Chicken Ginger Balti£7.95
Chicken cooked in a traditional Balti sauce with fresh ginger. Allergen: Milk

Chicken Tikka Dopiazza£7.95
A medium curry with chicken tikka and crisp onions. Allergen: Milk

Chicken and Keema Balti£7.95
Chicken cooked with minced lamb and selected spices to create a mouth-watering dish. Allergen: Milk

Saag Gosht£8.10
Lamb cooked with spinach; a richly flavoured dish from the northern part of India.

Chicken Madras£7.95
A deliciously hot and spicy curry.

Special Balti£8.10
Lamb, chicken and chicken tikka cooked in a Balti sauce. Allergen: Milk

TANDOORI (MAIN DISH)

(Served with a choice of side sauce and salad)

Tandoori Mixed Grill£10.95
A mouth - watering combination of Tandoori chicken, lamb tikka, chicken tikka, seekh kebab and king prawn served on a bed of onions. Allergen: Crustacean, Milk, Eggs

Chicken Pakora£4.45
Tender strips of chicken coated in a spicy batter.

Manpasandar Murgh£4.95
Succulent pieces of chicken tikka breast marinated overnight to achieve a true harmony of flavour and spice. Allergen: Milk

Prawn Puree (Creamy or Bhuna)£5.10
A feather light shell of Indian bread filled with prawns. Allergen: Crustacean, Milk, Gluten

Seekh Kebab£5.10
Soft minced lamb roasted on iron skewers, mixed with a selection of Indian spices and ajwain (carom seeds). Allergen: Eggs

Mixed Platter£5.60
A mouth-watering selection of Chicken Tikka, Lamb Tikka, Seekh Kebab, Onion Bhaji and King Prawn. Allergen: Crustacean, Milk

Tandoori Lamb Chops£6.00
Lean lamab chops marinated in yoghurt and rich spices, then chargrilled. Allergen: Milk

Tandoori King Prawns£6.60
Marinated king prawns steeped in yoghurt and spices. Cooked in a tandoori oven. Allergen: Crustacean, Milk

Butter Chicken£7.95
Chicken simmered in a rich Indian sauce of ghee, coconut milk and fresh cream. Allergen: Milk

Chicken Nepal£7.95
A superbly different tasting dish, using lemon grass, coconut, ginger and fresh coriander

Balti Lamb with Apricots£8.10
Tender pieces of lamb with plum apricots, producing a rich, flavourful curry with a hint of sweetness. Allergen: Milk

Chicken Tikka Saag£7.95
Marinated chicken cooked with onions, garlic and spinach. Allergen: Milk

Garlic Chilli Chicken£7.95
Chicken cooked in a fiery sauce with garlic, green chilli and fresh coriander.

Special Biriyani£8.50
Chicken, lamb and prawns, store stir - fried with the finest basmati rice and aromatic whole spices. Served with vegetables, sauce or raita. Allergen: Crustacean

Tandoori Chicken Tikka£8.95
Succulent pieces of chicken breast marinated overnight to achieve a true harmony of flavours. Allergen: Milk

Tandoori King Prawns£11.95
Marinated king prawns steeped in yoghurt and spices and cooked in a tandoor. Allergen: Crustacean, Milk

OLD SCHOOL FAVOURITES

Delicious mouth - watering curries, all available with: Vegetables £7.50 Chicken £7.95, Lamb £8.10, or King prawns £11.95

Dhansak
Persian style curry with a sweet and sour taste, made with pineapple and lentils.

Rogan Josh
Classic Kashmir dish cooked in a rich onion and tomato sauce.

Balti
Cooked with yoghurt and spices. Allergen: Milk

Jalfrezi
Delicious, spicy dish with a thick sauce clinging to chunks of chicken, lamb and pepper.

Tikka Masala
Cooked in a creamy sauce. Allergen: Milk

Korma
Creamy dish with coconut and very mild spices. Allergen: Milk

CHEF'S SPECIAL MAINS

Please note that some dishes are available with: Vegetables £7.95 Chicken £8.25, or Lamb £8.95

Chicken Lababdar£8.95
North Indian mild Chicken curry cooked with onions, tomatoes, cream and cheese. Allergen: Milk

RaRa Lamb£8.95
A rich and aromatic spicy dish from Himanchal. Incorporating lamb, minced meat, tomatoes, garlic, ginger and onions. Allergen: Milk, Nuts

Haryali Chicken£8.95
Haryali, or green chicken is a delicious Indian Dish made with chicken, fresh aromatic herbs, and an array of spices. Allergen: Milk, Nuts

Caramelised Kashmiri£8.25
Caramelised onions, very subtly sweet with spices producing a unique flavour. Available in Chicken, Lamb or Vegetables.

Rajasthani Railway Lamb£8.95
A dish from the region of the Raj, served in Railway refreshment rooms. Succulent boneless lamb and potatoes in a rich sauce.

Taxi Driver Curry£8.25
A dish renowned for warming up taxi drivers on a chilly night. Great with a paratha or chappati. Allergen: Milk

Lamb Nihari£8.25
A typical Lahori dish cooked with garlic, ginger, onions, wheat flour and selected spices. Allergen: Gluten

Tandoori Chicken Karahi£8.25
Tandoori chicken off the bone, cooked in a medium sauce with onions and pepper. Allergen: Milk

Chicken Tikka Makhani£8.25
Cooked in a traditional North Indian sauce, with a touch of butter and cream for a smooth taste. Allergen: Milk

Dhaba Chicken Curry£8.25
Rustic chicken from the roadside, Dhaba cafes and bustling hillside train stations of the sub - continent. Earthy deep flavours, slightly hot and cooked with whole spices.

Hyderabadi Lamb£8.95
Deliciously flavoured Hyderabadi cuisine with a hint of tamarind and curry leaves. Also available in Chicken.

SEAFOOD

King Prawns & Spicy Vegetables£11.95
Succulent king prawns marinated in ginger, lemon juice and medium spices, stir fried with spicy, fresh seasonal vegetables - incredible! Allergen: Crustacean

Aunty Parveen's Fish Curry£10.95
Tandoori grilled cod in an aromatic sauce. Allergen: Fish

Paneer Chilli Fry£7.95
Chilli and peppers cooked with paneer (Indian Cheese). Allergen: Milk

Vegetable Diwani Handi£7.95
A unique dish, freshly cooked in a cashew gravy with mixed vegetables and aromatic spices. Allergen: Milk, Nuts

Paneer Butter Masala£7.95
A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter. Allergen: Milk, Nuts

Lahori Chicken£8.95
A traditional Pakistani curry made with a paste of ground cashews, hailing from the city of Lahore. Made with chicken, stir-fried with a blend of spices, yogurt, onions, garlic, and tomatoes. Allergen: Milk, Nuts

Tawa Chicken£8.95
A Punjabi recipe where chicken pieces are marinated in a cashew nut paste and spices then cooked in an aromatic curry base. Allergen: Milk, Nuts

South Indian Garlic Chilli Chicken£8.25
Prepared in a piquant sauce with garlic and herbs, garnished with garlic flakes and chilli. (Allergen: Mustard)

Goan Special Chicken£8.25
Chicken marinated the Goan way, with slivers of garlic, lime, ginger, chilli, mint, olives, roasted fennel, star anise and cinnamon. Also available in Lamb.

Chicken Handi£8.25
Traditional North Indian curry with chicken cooked in a delicious spicy sauce. Also available in Lamb.

Macon Murgh£8.25
Marinated boneless chicken, cooked in a creamy butter sauce. Allergen: Milk

Achari Chicken£8.25
A popular north Indian curry with a tangy sauce made from pickling spices. Also available in Lamb. Allergen: Mustard

Maazi Khushbu£8.95
Our chef's own invention, incorporating chicken, lamb and prawns, cooked in an aromatic sauce with onions, tomatoes, peppers and fresh coriander. Allergen: Crustacean

Tandoori King Prawns Masala£11.95
Tandoori king prawns cooked in a masala sauce. Allergen: Crustacean, Milk

Fish Karahi£10.95
This fish curry is packed with flavour & spice. A delicious dish that is prepared in an onion and tomato base. Allergen: Fish