

Appetisers

Plain or Spicy Pappadam	0.80
Chutney	Each 0.80

Mango Chutney, Mixed Pickle, Onion Salad, Mint Sauce, Red Sauce

Starters

Sheek Kebab	4.95
<i>Minced lamb spiced, rolled, served with a salad garnish.</i>	
Shami Kebab	4.95
<i>Spiced minced lamb patties served with a salad garnish.</i>	
Reshmi Kebab	5.95
<i>Spiced minced lamb patties covered with a thin omelette and served with a salad garnish.</i>	
Nargis Kebab	5.95
<i>Whole boiled egg wrapped in spiced minced meat.</i>	
Chicken Tikka	4.50
Lamb Tikka	4.95
<i>Diced boneless chicken or lamb marinated in yoghurt with herbs and special spices then barbecued in the clay oven on skewers.</i>	
Chicken Pakora	4.95
<i>Bite sized chunks of chicken tikka coated in a lightly spiced batter then deep fried.</i>	
Tandoori Chicken	5.50
<i>Quarter chicken marinated in yoghurt with herbs, spices then cooked in the clay oven on skewers.</i>	
Mixed Starter	5.95
<i>Chicken and lamb tikka together with sheek kebab and onion bhaji.</i>	
Chat	5.50
<i>Chicken or lamb cooked with tomato and cucumber.</i>	
Bhuna Puree	5.25
<i>Chicken, lamb or prawn mixed with onions, tomatoes and peppers and spiced with herbs then cooked in a rich medium sauce. Served on a deep fried bread. (King Prawn - 6.95)</i>	
Onion Bhajee	4.25
<i>Spiced and seasoned onions deep fried and served with salad garnish.</i>	
Chingri Roshni	6.95
<i>Large king prawns fried with garlic and selected spices and served with a garlic sauce.</i>	
Prawn Cocktail	4.25
<i>Prawns with salad & cocktail sauce, garnished with chopped cucumber and tomatoes.</i>	
Peppers Delight	5.25
<i>Spicy chicken, lamb or vegetable stuffed in whole pepper and garnished with dressing.</i>	
Garlic Mushroom	4.50
Samosa Meat or Veg	4.25
Tandoori King Prawn	6.50
<i>King prawns marinated in yoghurt with herbs & spices.</i>	
King Prawn Butterfly	6.50
<i>Whole king prawns spiced with herbs & mint in butter and breadcrumbs, deep fried and served with salad.</i>	

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Go to food.gov.uk/ratings to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.

Signature Dishes

Welsh Lamb Special - 16.95

An intensely flavoursome award winning dish! Mouthwatering, tender, slow cooked Welsh lamb marinated in light herbs and spiced then cooked in Chef's special sauce and accompanied with pilau rice. A must try dish!

Deshi Welsh Lamb	15.95
<i>Slow cooked Welsh lamb marinated in a special home style marinade then cooked in chef's secret sauce with onions, tomatoes and green peppers to give a delicious unique tasting dish. Slightly hot.</i>	
Hash Khushboo	15.95
<i>Sliced duck breast cooked in a mild, creamy, thick sauce with coconut, butter, onion, pepper and selected mild spices. Served with pilau rice.</i>	
Murghi Massala	13.95
<i>Chicken tikka cooked with minced meat in a traditional homestyle Indian marinade then slow cooked and garnished with egg.</i>	
Rosely Lamb	15.95
<i>A beautiful sweet & sour tasting dish cooked with choice tender Welsh lamb, fresh garden mint and a hint of mustard served on top of a bed of peppers and accompanied with pilau rice.</i>	
Bengal Duck	15.95
<i>A medium spiced duck dish cooked in the traditional Bengali way using green peppers, onions and tomatoes in a thick, condensed and most tasteful sauce. Served with pilau rice.</i>	
Lamb Shank	15.95
<i>Marinated whole lamb shank, slowly roasted then cooked with a tasty bhuna sauce crafted by our Head Chef. Served with pilau rice.</i>	
Venison Desire	14.95
<i>Succulent pieces of tender venison which can be prepared to suit your own taste buds, eg. Jalfrezi, Bhuna, Masala, Balti etc. Subject to availability.</i>	
Akbori Chicken	13.95
<i>Tandoori chicken strips cooked with minced meat, mushroom, green chilli and a unique blend of herbs and spices to give an exquisite tasting, mouth watering dish.</i>	

Seafood Specials

Chingri Dish	14.95
<i>An exquisite hot and spicy king prawn dish prepared with chef's special spices and decorated with a range of herbs.</i>	
Chingri Roshni	14.95
<i>Tandoori king prawns, with tail on, cooked in an exquisite garlic based sauce with plenty of freshly sliced garlic, herbs and select spices.</i>	
Machli Bahar	11.95
<i>Spicy hot dish cooked with green chillies, onions, peppers and tomatoes.</i>	
Chingri Zest	14.95
<i>King prawn marinated in lime juice, garlic and ginger then cooked in a unique sauce with onions, green chillies, lemon rind, turmeric and fresh coriander.</i>	
Royal Chingri	14.95
<i>Shell on king prawn marinated with garlic, herbs and spices then cooked with a sumptuous sweet chilli sauce with sliced garlic, chopped peppers then garnished with fresh coriander.</i>	
Desi Salmon	13.95
<i>Salmon fillets coated in our tandoori marinated then grilled in the tandoori clay oven and finally cooked in a sauce with spinach, onions, tomato and selected herbs & spices.</i>	
Chingri Lazeez	14.95
<i>A mild dish with marinated king prawns cooked with Tia Maria, fresh cream, almonds and cashew nuts.</i>	
Bhoona Machli	11.95
<i>Diced white fish fillets prepared with onions, capsicum, tomatoes, selected spices, extensively treated to provide a medium strength.</i>	

Chef's Specialities

Rice, chips or nan bread not included.

Bombay Sizzling	12.95
<i>Mixed chicken & lamb tikka in a medium bhuna curry cooked with capsicum, tomatoes, onions and a dash of Tia Maria. Served sizzling.</i>	
Badami	9.45
<i>Medium to mild dish, chicken cooked with ghee, coconut milk, almonds, peanut butter and coconut. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Mango Rose	10.45
<i>Tender pieces of chicken marinated in yoghurt, herbs and spices and cooked in the clay oven. A mild, sweet delicate dish which contains nuts. (Lamb Tikka - 10.95 / Prawn - 10.95 / King Prawn - 13.95)</i>	
Massala	9.45
<i>Mild and creamy dish cooked with chicken in yoghurt based with almond, coconut, cream and sugar. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Makhni	9.95
<i>Chicken cooked in butter ghee, cinnamon, garlic, coconut and cream in a rich tomato sauce. (Lamb Tikka - 10.95 / King Prawn - 13.95)</i>	
Butter	9.45
<i>Off the bone tandoori chicken cooked in a mild creamy sauce with lots of ghee. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Passanda	9.45
<i>Marinated chicken cooked with fresh cream, coconut, yoghurt and a touch of wine for a mild, creamy authentic dish. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Shatkora	9.45
<i>Dish cooked with chicken & shatkora (Bangladeshi citrus fruit) in a thick aromatic sauce with coriander and garlic. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Kharai	9.45
<i>Medium spiced dish cooked with chicken, diced onions, red and green peppers in a tantalising and served in the kharai dish. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	

Tandoori Specialities

Tandoori dishes are marinated in yoghurt, fresh herbs and spices then cooked in a special clay oven on skewers served with salad garnish and mint yoghurt sauce.

Tandoori Cocktail	13.95
<i>Chicken tikka, lamb tikka, sheek kebab, tandoori chicken, tandoori king prawn and a nan bread.</i>	
Chicken Tikka	9.50
Lamb Tikka	10.95
Tandoori Chicken	10.95
Tandoori King Prawn	13.95
Chicken Shashlick	12.95
Lamb Shashlick	13.95
King Prawn Shashlick	14.95
<i>Chicken, lamb or king prawn barbecued with onions, red peppers, tomatoes and accompanied with a bhuna sauce.</i>	
Salmon Tikka	13.95
<i>Salmon fillets marinated with herbs & spices then barbecued in the tandoor.</i>	

Balti Dishes

Balti

Balti dishes are modern Indian cuisine cooked with specially prepared herbs and spices, onions, tomatoes and red peppers.

Balti Garlic Saag (+£1 extra)

A balti dish cooked with plenty of garlic and spinach.

Balti Chilli Massala (££+£1 extra)

A balti dish cooked with fresh green chillies, peppers, herbs and spices.

Roshni Bahar	9.45
<i>A medium spiced dish cooked with plenty of garlic, diced onions and tomato then garnished with coriander. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Chatt	10.45
<i>Small pieces of chicken tikka mixed with onions, tomatoes, peppers, spices, chatt massala, then cooked in a medium sauce. (Lamb Tikka - 10.95 / Prawn - 10.95 / King Prawn - 13.95)</i>	
Jalfrezi	9.45
<i>A spicy hot dish cooked with marinated diced chicken, green chillies, onions and peppers in a slightly sauce. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Coriander	9.45
<i>Medium dish cooked with chicken tikka, onion, yoghurt and a plentiful amount of coriander. Garnished with boiled egg. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Ponir Kofta	10.45
<i>Marinated chicken with meat balls, Indian cottage cheese and chef's selected oriental herbs & spices. (Lamb Tikka - 10.95 / King Prawn - 13.95)</i>	
Naga Sizzling	9.45
<i>A delicious dish cooked using the fiery Bangladeshi Naga chilli, selected herbs, spices and a touch of garlic then garnished with coriander. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Tawa Rezalla	10.95
<i>Diced marinated chicken, medium spiced with red pepper, onions, garlic in a bhuna style sauce. Served sizzling on the tawa! (Lamb Tikka - 10.95 / Prawn - 10.95 / King Prawn - 13.95)</i>	
Achari	9.45
<i>Bhuna style dish cooked chicken tikka, mixed pickle, selected spices and herbs and a touch of yoghurt. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Garlic Chilli Massala	9.45
<i>Chicken tikka cooked with massala spices, lots of fresh garlic, chunky onions, peppers and topped with sliced green chilli. A hot dish with a touch of sweetness. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	
Podina	9.45
<i>Medium dish cooked with chicken tikka, garden mint and selected herbs and spices for a slightly sweet & sour yet most tasteful dish. (Lamb Tikka - 10.45 / Prawn - 10.45 / King Prawn - 13.95)</i>	

Biryani

Special Basmati rice treated with meat, prawn or chicken in butter ghee with delicate spices and herbs and served with fresh vegetable sauce.

Chicken	9.95
Lamb	10.95
Prawn	10.95
Duck	11.95
King Prawn	13.95
Chicken Tikka	10.95
Lamb Tikka	11.95
Tandoori Chicken	11.95
Special Biryani	13.95
<i>Chicken, lamb, prawn & vegetable</i>	
Tandoori King Prawn	13.95
Vegetable	7.95

Chicken Tikka	9.45
Lamb Tikka	10.45
Prawn	10.45
Tandoori Chicken	10.95
King Prawn	13.95
Vegetable or Mushroom	7.95

Curry

- Kurma** Cooked very mildly in butter, cream and coconut.
Moglai A typical combination of Indian mild spices with egg and fresh cream.
Malayan A typical combination of Indian mild spices with pineapple and fresh tomatoes.
Bhuna Prepared with onions, capsicum and tomatoes with selected spices extensively treated to provide medium strength.
Dupiaza A maximum quantity of onions in a dish seasoned with dozens of spices. Medium hot to taste.
Methi Medium hot dish with lots of methi (fenugreek), onions, capsicum, tomato and fresh coriander.

- Sagwala** Medium dish cooked with fresh spinach, garlic, herb & spices.
Rogan Josh Spiced with herbs & garnished with fried tomatoes and onions. A most tasteful dish, slightly hot.
Pathia A thoroughly garnished dish with onion and a thick, hot, sweet and sour sauce.
Dansak Cooked in a fairly hot sweet and sour sauce with lentils and pineapple.
Madras A most popular dish of rich, hot and sour taste extensively prepared with chilli lemon juice and chopped tomatoes.
Ceylon A spicy hot dish with heat between madras and vindaloo. Cooked with coconut and fresh cream.
Vindaloo A fabulously hot taste created with black pepper, lemon, ginger, chilli & spices. Extravagantly hot!

- Chicken 8.45
 Lamb 9.45
 Prawn 9.95
 Chicken Tikka 8.95
 Lamb Tikka 9.95
 King Prawn 12.95
 Vegetable 7.95

Vegetable Specials

- | | Side | Main |
|---|------|------|
| Shobji Garlic | 3.95 | 6.95 |
| <i>Selected mixed vegetables cooked in a bhuna sauce with plenty of garlic.</i> | | |
| Mushroom Curry | 3.95 | 6.95 |
| Mixed Veg Bhaji | 3.95 | 6.95 |
| Bhindi Bhaji | 3.95 | 6.95 |
| Brinjal Bhaji | 3.95 | 6.95 |
| Cauliflower Bhaji | 3.95 | 6.95 |
| Tarka Dall | 3.95 | 6.95 |
| Bombay Aloo | 3.95 | 6.95 |
| Aloo Gobi | 3.95 | 6.95 |
| Sag Aloo | 3.95 | 6.95 |
| Chana Massala | 3.95 | 6.95 |
| Sag Paneer | 3.95 | 6.95 |
| Matar Paneer | 3.95 | 6.95 |

- ☺ Slightly Hot
 ☺☺ Hot
 ☺☺☺ Very Hot

Rice Dishes

- Keema Pilau Rice 3.75
 Special Pilau Rice 3.25
 Mushroom Pilau Rice 3.25
 Vegetable Pilau Rice 3.25
 Egg Fried Rice 3.25
 Garlic Fried Rice 3.25
 Fried Rice 2.95
 Pilau Rice 2.80
 Plain Rice 2.60

Indian Bread

- Tikka Nan 3.75
 Keema Nan *Mince meat* 3.50
 Peshwari Nan *Cashew nuts & almonds* 2.95
 Garlic Nan 2.95
 Kulcha Nan *Cheese & onion* 2.95
 Stuffed Nan *Spiced vegetable* 2.95
 Coriander Nan 2.95
 Plain Nan 2.60
 Paratha 2.95
 Tandoori Roti 2.45
 Chapati 1.75
 Chips 2.75

English Menu

- Sirloin Steak 13.95
Served with fried onions, mushrooms, side salad, peas and chips.
 Roast Chicken 9.95
Chicken served with side salad, peas and chips.
 Omelette *Served with side salad, peas and chips.* 9.95
Plain, Cheese, Mushroom, Chicken or Prawn.
 Chicken Nuggets *Served with side salad, peas and chips* 9.95
Child portion 4.95
 Scampi *Served with side salad, peas and chips* 9.95
Child portion 4.95
 Fish Fingers *Served with chips and peas* 9.95
Child portion 4.95

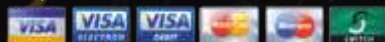
OPENING 7 DAYS A WEEK

- Monday - Thursday: 5.00pm - 10.30pm
 Friday & Saturday: 5.00pm - 11.00pm
 Sunday: 3.00pm - 10.00pm

ALLERGENS & INTOLERANCES

Please note many of our dishes contain certain allergens such as nuts, peanuts, gluten, dairy, eggs, etc. Please ask about your meal when ordering and we will be happy to advise you.
 MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT REASON

ALL MAJOR CREDIT/DEBIT CARDS ACCEPTED



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