

INDIAN BANGLADESHI CUISINE

FULLY LICENSED RESTAURANT & TAKEAWAY

OPENING 7 DAYS A WEEK

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

Telephone 01978 824 440 / 822 300 / 822 220

A483 Ruabon Bypass, Ruabon, Wrexham, LL14 6YY



www.facebook.com/MaahisIndianCuisine

Appetisers

Plain or Spicy Pappadum	
Mango Chutney, Lime Pickle, Chilli Pickle, Onion Salad, Mint Sauce	
Starters	
Tandoori King Prawn	. 4.95
King prawns marinated in yoghurt with herbs and spices.	910
King Prawn Butterfly	. 4.25
Whole king prawns spiced with herbs and mint in butter and	
breadcrumbs, deep fried and served with salad.	2.05
Sheek Kebab	. 3.95
Minced lamb spiced, rolled and served with a salad garnish.	2.05
Shami Kebab	. 5.95
Spiced minced lamb patties served with a salad garnish. Pachesi Kobab	2.05
Reshmi Kebab	. 5.95
and served with a salad garnish.	
Nargis Kebab	3 95
Whole boiled egg wrapped in spiced minced meat.	. 3.33
Chicken or Lamb Tikka	3.95
Diced boneless chicken or lamb marinated in yoghurt with herbs and	. 5.55
special spices then barbecued in the clay oven on skewers.	
Tandoori Chicken	. 3.95
Quarter chicken marinated in yoghurt with herbs, spices then cooked	
in the clay oven on skewers.	
Mixed Starter	. 3.95
Chicken and lamb tikka together with sheek kebab and onion bhaji.	
Chicken or Lamb Chat	. 3.95
Chicken or lamb pieces cooked with tomato and cucumber.	
Prawn on Puree	. 3.95
Mixed with onions, tomatoes and peppers and spiced with herbs	
then cooked in a rich medium sauce. Served on a deep fried bread.	2.05
Chicken on Puree	. 3.95
spiced with herbs then cooked in a rich medium sauce. Served on a deep fried b	read
Aloo on Puree	
Small pieces of potato mixed with onions, tomatoes and peppers and spiced	. 3.30
with herbs then cooked in a rich medium sauce. Served on a deep fried bread.	
Onion Bhajee	. 3.25
Spiced and seasoned onions deep fried and served with salad garnish.	
Prawn Cocktail	. 3.50
Prawns with salad & cocktail sauce, garnished with chopped cucumber & tomate	
Peppers Delight	. 3.95
Spicy chicken, lamb or vegetable stuffed in whole pepper and	
garnished with dressing.	2 = 2
Garlic Mushroom	. 3.50

Chef's Specialities Rice, chips or nan bread not included.

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
chicken, tandoori king prawn and a nan bread.
Chicken or Lamb Tikka 8.50
Tandoori Chicken
Tandoori King Prawn10.50
Chicken or Lamb Shashlick
Chicken or lamb barbecued with onions, red peppers and tomatoes.
Salmon Tikka
Tandoori Tikka Mix8.95
A dry dish consisting of chicken & lamb stir fried
with onions and peppers in tandoori spices.
Balti Dishes
Balti
Balti dishes are modern Indian cuisine cooked with specially prepared
herbs and spices, onions, tomatoes and red peppers. Balti Garlic Saag
A balti dish cooked with plenty of garlic and spinach.
Balti Chilli Massala
A balti dish cooked with fresh green chillies, peppers, herbs and spices.
Chicken or Lamb Tikka
Prawn8.25
King Prawn8.95
Vegetable or Mushroom
vegetable of Musili com
Riryani Dichac
Biryani Dishes
Special basmati rice treated with meat, prawn or chicken in butter ghee with delicate spices and herbs and served with fresh vegetable sauce.
Malayan Chicken Pineapple7.85
Persian Chicken With banana and plain omelette
Chicken or Lamb
Prawn7.95
Vegetable
King Prawn9.95
Chicken or Lamb Tikka 8.75
Tandoori Chicken
Special Biryani Chicken, lamb, prawn and vegetable

Tandoori King Prawn.....

Traditional Dishes

Kurma

Cooked very mildly in butter, cream and coconut.

Mango Delight

Cooked very mild in butter, cream, almond, coconut, cinnamon, mango pulp and mango slices.

Kashmir

Cooked mild with butter, cream and sliced banana.

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.

Ponir Taste

Mild bhuna style dish with typical mild spices, lots of cheese and fresh cream.

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.

Shabji

A bhuna style dish of medium strength cooked with a choice of vegetable including potato, cauliflower, mushroom, okra, peas or aubergine.

Sagwala

A medium dish cooked with fresh spinach, garlic, herbs and spices.

Jeera

Cooked with onions, tomato, capsicum, fresh coriander and lots of whole jeera (cumin).

Achari

Bhuna style dish cooked with pickle and yoghurt. Slightly hot.

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.

Chilli Massala

A delightful Indian dish cooked with capsicum, tomatoes, green chillies and flavoured with spices. Slightly hot.

Garlic Chilli Massala

Same as chilli massala but with lots of fresh garlic.

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 or Lamb	. 6.95
Prawn	. 7.25
Chicken or Lamb Tikka	. 7.95
King Prawn	. 8.95
Vegetable	. 5.95

Fish Dishes

Massala Machli 8.95 Mild and creamy dish cooked in yoghurt based with almond, coconut, cream and sugar.

Bhoona Machli 8.95

Prepared with onions, capsicum, tomatoes, selected spices, extensively treated to provide medium strength.

Jalfrezi Machli 8.95

Spicy hot dish cooked with green chillies, onions, peppers and tomatoes.

Duck Dishes

Bengal Duck
Medium hot curry with green peppers,
tomato and light spices.
Khushboo11.95

A mild, creamy, thick sauce with coconut, almond,

roasted cashew nuts, green peppers and light spices.

Vegetable Side Dishes	Rice Dishes	
	Chicken Tikka Fried Rice3.95	
Vegetable Curry2.95	Prawn Fried Rice3.95	
Mushroom Curry	Chicken Fried Rice	
Mixed Veg Bhaji2.95	Keema Pilau Rice	
Bhindi Bhaji 3.25	Special Malayan Rice2.50	
Brinjal Bhaji	Special Pilau Rice	
Cauliflower Bhaji	Mushroom Pilau Rice2.50	
Tarka Dall 2.95	Vegetable Pilau Rice	
Aloo Gobi	Egg Fried Rice 2.50	
Bombay Aloo	Biryani Rice	
Sag Bhaji2.95	Garlic Fried Rice	
Sag Aloo	Lemon Fried Rice	
Chana Massala	Fried Rice 2.25	
Sag Paneer	Pilau Rice 2.25	
Matar Paneer3.25	Plain Rice 2.25	
Aloo Peas 2.95		
	Indian Bread	
	Tikka Nan	
English Menu	Keema Nan Mince meat 2.95	
Sirloin Steak11.95	Garlic & Peshwari Nan2.75	
Served with fried onions, mushrooms,	Peshwari Nan Cashew nuts & almonds 2.75	
side salad and chips.	Garlic Nan	
Roast Chicken	Kulcha Nan Cheese & onion2.75	
Omelette8.95	Stuffed Nan Spiced vegetable 2.75	
Plain, Spanish, Cheese, Spinach, Mushroom, Chicken	Chilli Nan	
or Prawn. Served with side salad and chips.	Coriander Nan2.75	
Scampi8.95	Plain Nan1.95	
Served with side salad and chips.	Paratha Nan1.95	
	Tandoori Roti	
	Chapati	
House Special	Puree	
Maahis Special - 34.95	Chips	
Meal for 2		
Tandoori Chicken, Chicken Tikka, Chicken Sheek Kebab, Korai Gosht, Tandoori Chicken Massala, Mushroom Bhaji,	Kids Menu	
Nan, Pilau Rice	Chicken Nuggets4.95	
Kursi Lamb - 64.95	Served with chips and beans	
Meal for 4 Served with 2 nan, 2 special fried rice and salad	Fish Fingers 4.95 Served with chips and beans	
(36 hours notice required)	Fried Chicken4.95	
	1 1 1 CG CHICKCH	

Served with chips and beans