WRAPS

All served with Salad and Chutney Sauce.

CHICKEN TIKKA (D)	£7.95
LAMB TIKKA (D)	£9.95
MIXED WRAP (D)	£10.95

BIRYANIDISHES

Rice cooked with a choice of meat or vegetables and seasoned with herbs and spices, served with a bowl of curry sauce.

LAMB BIRYANI (GF)	£13.95
CHICKEN BIRYANI (D) (GF)	£12.95
PRAWN BIRYANI (D)(GF)	£14.95
VEGETABLE BIRYANI (D)(GF)	£11.95
MIXED BIRYANI (GF)(D)	£15.95

SIDE DISHES

BOILED RICE (V)(GF)	£2.95
PILAU RICE (V)(GF)	£3.95
EGG FRIED RICE	£4.50
MUSHROOM PILAU RICE(V)(G	F) £4.50
CHILLI, CORIANDER & EGG	
RICE (GF)	£4.50
MASALA CHIPS (V)	£4.95
Potato chips flavour with green chilli, garlic, salt, coriander and ginger.	
CHIPS (V)	£3.95

NAAN BREADS

PLAIN NAAN (V)(D)	£2.95
GARLIC NAAN (V)(D)	£3.95
GARLIC & CHILLI (V)(D)	£3.95
GARLIC & CORIANDER (V)(D)	£3.95
PESHWARI NAAN (V)(D)	.£4.50
KEEMA NAAN (D)	£4.50
CHILLI NAAN (V)(D)	£3.95
Cheese Naan (V)(D)	£4.50
TANDOORI ROTI (V)(D)	£2.50



The Malt House at Kingsbury

Tamworth Road, Kingsbury, Tamworth, B78 2DL
01827 875111

WWW.MALTHOUSEKINGSBURY.COM



The New Ivy House 62 Stafford Road, Walsall, WS6 6AZ 01922 407139 WWW.NEWIVYHOUSE.COM



The Boat Inn Penkridge

Cannock Road, Penkridge, Stafford

Cannock Road, Penkridge, Stafford ST19 5DT 01785 715170 WWW.BOATINNPENKRIDGE.COM

FOOD ALLERGY NOTICE

Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts.

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.



INDIAN MENU







WWW.MALTHOUSEKINGSBURY.COM

VIK'S PUBS



The Malt House at Kingsbury

Tamworth Road Kingsbury Tamworth B78 2DL



Serving Hours Mon-Sat 16:00-21:30

DIETARY KEY

(GF) - Gluten Free

(V) - Vegetarian

(D) - Contains Dairy

(N) - Contains Nuts



www.malthousekingsbury.com







VIK'S PUBS

VEGETARIAN STARTERS

PLAIN POPPADOM (V) (GF) PANEER TIKKA (V) (D) £6.95 Succulent paneer marinated with

gram flour, yoghurt and aromatic spices, cooked on skewers in the tandoori oven.

ONION BHAII (V)£5.95

Freshly sliced onions, coriander, gram flour and other Indian spices served with salad.

PANEER CHILLI (V) (D) £5.95

Paneer chunks in a spicy and sweet chilli sauce with peppers and onions.

ALOO TIKKI CHANA CHAAT (V)(D)£5.95

Crispy fried potato cakes served over tangy chickpeas, drizzled with different chutneys.

PANEER SPRING ROLL (V) (D) ... £4.95

Filo pastry rolls stuffed with cottage cheese and seasonal vegetable deep

SAMOSA CHANA CHAAT CHICKEN PAKORA (GF) (D) £6.95 (V)(D)£5.95

A crispy fried vegetable samosas topped with masala chickpeas, yoghurt and tamarind chutney.



MIXED GRILL SMALL (GF) (D)..£14.95

Chicken Tikka, Lamb Seekh Kebab, Spicy Wings, Chicken Lollipop, Fish Pakora, Chicken Pakora. Served with Salad.

MIXED GRILL [ARGE(GF)(D).. £18.95

Chicken Tikka, Lamb Seekh Kebab, Spicy Wings, Chicken Lollipop, Fish Pakora, Chicken Pakora. Served with Salad.

VEGGIE PLATTER (V) (D)**£14.95**

Paneer Tikka, Onion Bhaji, Veg Samosa, Aloo Tikka, Paneer Spring Roll. Served with Salad.

VEGETARIAN MAIN DISHES

PANEER MAKHANI

(V) (GF) (N) (D)£9.95 Paneer cooked in tomato and butter gravy with nuts, garam masala and cream.

STARTERS

RELISHES (D)£1.50

CHICKEN TIKKA (GF)(D)......£6.95

Succulent boneless chicken pieces marinated with yoghurt and aromatic spices, cooked on skewers in the tandoori oven.

pieces marinated in yoghurt, aromatic spices, cooked on skewers in the tandoori oven.

Minced lamb mixed with fresh herbs and freshly ground spices, cooked on skewers in the tandoori

CHICKEN LOLLIPOP (GF) (D)...£6.95

FISH PAKORA (GF) (D)**£6.95**

A popular Indo-Chinese starter made with chicken wings, spice and

Pieces of fresh fish marinated in gram flour, ground cumin, garlic, carom seeds, fenugreek and fried.

Pieces of fresh chicken marinated in gram flour, ground cumin, garlic, carom seeds, fenugreek and fried.

Classic Indian dish, tender lamb

SEEKH KEBAB (GF) (D) ...

Schezwan sauce.

FARKA DAAL(V)(GF).....£8.95

Yellow lentils tempered with cumin seeds, chopped garlic and chillies.

ALOO GOBI (V)(GF)£8.95 Potatoes and cauliflower cooked with onion and coriander.

SAAG PANEER (V) (GF) (D)£9.95 Paneer cubes cooked delicately with fresh spinach.

VEG BALTI (V) (GF) (D)£8.95

A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

 \sqrt{EG} KORMA (V) (GF) (N) (D)£9.95

A curry made from cashew nuts and melon seeds paste finished with cream.

MUSHROOM BALTI(V)(GF)(D)£9.95

A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

CHICKEN DISHES	
BUTTER CHICKEN (GF) (N) (D) Tandoori chicken tikka cooked with nuts and tomato base gravy, topped with cream.	£10.95
CHICKEN TIKKA MASALA (GF) (D) Tandoori chicken tikka, cooked in a mild creamy, masala sauce.	£10.95
CHICKEN ROGAN JOSH (GF) (D)	£10.95
CHICKEN JALFREZI (GF)	£10.95
SAAG CHICKEN (GF) (N) (D) Chicken cubes cooked delicately with fresh spinach.	£11.95
CHICKEN KORMA (GF) (N) (D)	£10.95
CHICKEN MADRAS (GF)	£11 95

Spicy gravy made by Chef's special chilli selection with various spices.

CHICKEN DESI MASALA (GF) (D)£11.95 A spiced curry in specially selected blend of spices and textured, cooked with onions, green chillies, garlic, bay leaf and coriander.

CHICKEN CHILLI GARLIC (GF) £11.95 Cooked with fresh green chillies and lots of garlic.

CHICKEN BALTI (GF) (D)£10.95 A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

CHICKEN BHUNA (GF) (D) _____ £10.95 All-time favourite in Punjab, a rich tomatobased curry made with a selection of traditional Indian spices.

FISH DISHES



South Indian delicacy, cooked in tomato-based gravy tempered with mustard seeds and curry leaves.

KING PRAWN JALFREZI (GF).....£13.95 A curry made by using onion, fresh tomatoes, peppers and Chef's special spices.

KING PRAWN MASALA (GF) (D)£13.95

Tandoori prawn chunks, cooked in a mild creamy masala sauce.

CHEF'S SPECIALS

DAL MAKHANI (V) (D) (GF) _______£8.95

It is one of the most popular lentil recipes

with whole black lentils slow cooked with lot of butter and cream making it a special dish. Best enjoyed with naan.	
RARA GOSHT (GF) Succulent lamb pieces cooked in a rich grav made with aromatic whole spices and minced mutton. It is a unique & popular delicate lamb recipe.	. £13.95 y
SAFFRON CHICKEN (D) (GF) A twist on the Mughlai Indian dish, this chicken curry is layered with spices, including cardamom, coriander, cinnamon and saffron.	£12.95
METHI MALAI MUTTER (V) (GF) (D) A popular Indian curry, Methi Matar Malai combines fresh fenugreek leaves with greer peas and double cream. It is a sweet, rich and creamy curry.	
BOMBAY ALOO (V) (GF) Bombay potatoes are a brilliant side dish to an epic feast. These Indian-style potatoes made with juicy tomato, cumin seeds and other spices. Moreish dish to accompany yo main course.	£5.95 ur
LAMB DISHES	<u>VG</u>
	£11.95
	£12.95
	£12.95
All-time favourite in Punjab, a rich tomato- based curry made with a selection of traditional Indian spices.	
- · · · · - (CF) (D)	£12.95
	.£11.95
LALLE TO ECCL) LA CALLA (CF) (D)	£13.95
LAMB CHILLI GARLIC (GF)	
LAMB TIKKA MASALA (GF) (D) Tandoori lamb tikka, cooked in a mild creamy masala sauce	£13.95

KEEMA PEAS (GF)

seeds paste finished with cream.

spiced masala sauce.

Minced lamb cooked with peas in a vibrantly

A curry made from cashew nuts and melon

[AMB KORMA (GF) (N) (D)£11.95

£11.95