

Mala

ABOUT MALA

Welcome to London's unique Indian dining experience. Mala was established in 1987 in the heart of London's prestigious hidden gem St Katherine's Dock. We specialise in traditional and contemporary North Indian cuisine. Curries and Tandoori clay oven baked delights. Including a delicious variety of Indian street-food. Generous selection of fine wines from all over the globe compliment the diverse flavours of our cuisine. The ambience of our new restaurant in London's Whetstone is welcoming, relaxing and contemporary.

SPIRITS

Vodka

SMIRNOFF <i>Russia</i>	7.00
ABSOLUT <i>Sweden</i>	7.00
GREY GOOSE <i>France. Served ice chilled.</i>	50ml 9.45 / btl 80.00
BELVEDERE <i>Poland. Served ice chilled.</i>	50ml 9.45 / btl 80.00

Gin

GORDON'S	7.00
BOMBAY SAPPHIRE	7.00
HENDRICK'S	7.00
TANQUERAY N° 10	9.00

Other

SOUTHERN COMFORT	7.00
PIMM'S	7.00
MALIBU	7.00
PERNOD	7.00
CAMPARI	7.00
BACARDI	7.00
CAPTAIN MORGAN DARK RUM	7.00

Whisky

CHIVAS REGAL 12 YEAR OLD	9.00
BELL'S	7.00
JAMESON IRISH	7.00
FAMOUS GROUSE	7.00
JACK DANIEL'S	7.00

Malt Whisky

GLENFIDDICH 12 YEAR OLD	10.00
GLENMORANGIE 10 YEAR OLD	9.00
THE MACALLAN GOLD <i>Oak cask</i>	10.00

Cognac & Brandy

COURVOISIER VS	9.00
RÉMY MARTIN VSOP	10.00
HENNESSY XO	25ml 25.50

Spirits are served in 50ml measures. Mixers are £1.00.

SOFT DRINKS

JUICE	3.45
SOFT DRINKS	3.35
MINERAL WATER <i>Still or sparkling</i>	330ml 2.75 / 750ml 4.45
RED BULL	4.45
LASSI <i>Sweet or salty yogurt drink</i>	4.00
MANGO LASSI <i>Mango yogurt drink</i>	4.45
COKE / DIET COKE	330ml 3.35
SPRITE	330ml 3.35

BEERS & CIDERS

COBRA	½ pint 3.00 / pint 5.50
KINGFISHER	½ pint 3.00 / pint 5.50
BUDWEISER	4.00
GUINNESS	4.00
BULMERS CIDER <i>Original / Red Berry</i>	500ml 5.50
COBRA ZERO <i>Alcohol Free</i>	3.50

WINES BY THE GLASS

125ml / 175ml / bottle

PROSECCO BORG DEL COL ALTO <i>Veneto, Italy</i> <i>Bouquet of flowers, honey and apple leading to a well balanced, light and fresh palate</i>	7.50 / -- / 30.00
JARDINS DE GASCOGNE BLANC <i>Gascony, France</i> <i>Notes of grapefruit, green apple, passion fruit and a subtle floral character</i>	5.00 / 6.00 / 20.00
JARDINS DE GASCOGNE ROSÉ <i>Gascony, France</i> <i>Well balanced with a fresh acidity and notes of raspberries and pink lady apples</i>	5.00 / 6.00 / 20.00
JARDINS DE GASCOGNE ROUGE <i>Gascony, France</i> <i>Rounded, easy to drink and bursting full of juicy blackberries, cherries and cassis</i>	5.00 / 6.00 / 20.00

SPARKLING & CHAMPAGNE

bottle

PET NAT LITTLE RA RA PYREN VINEYARD <i>Victoria, Australia</i> <i>A Shiraz, Sauvignon Blanc and Pinot Gris blend with notes of watermelon, guava and dragonfruit</i>	38.00
DESEADO NATURAL SWEET SPARKLING TORRONTÉS <i>Patagonia, Argentina</i> <i>Elegant with notes of ripe peach and apricot with added body from three months on lees</i>	40.00
CHAMPAGNE LOMBARD PREMIER CRU EXTRA BRUT <i>France</i> <i>Rounded and full with citrus, stone fruits, honey and brioche flavours with toasty notes</i>	45.50
CHAMPAGNE LAURENT-PERRIER LA CUVÉE <i>France</i> <i>Fresh with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a toasty note</i>	72.00
CHAMPAGNE BOLLINGER SPECIAL CUVÉE <i>France</i> <i>Full flavoured, biscuity and very well balanced with an elegant and refined finish</i>	89.00
CHAMPAGNE LAURENT-PERRIER BRUT ROSÉ <i>France</i> <i>Fresh with full flavours, plenty of fruit, good balance and length</i>	112.50

WHITE

bottle

CHENIN BLANC BOATMAN'S DRIFT <i>Western Cape, South Africa</i> <i>Crisp with notes of white peach, mango and guava and a fresh and zesty acidity</i>	27.00
CHARDONNAY VIEILLES VIGNES MOULIN D'ARGENT DOMAINE HERBAUGES <i>Loire, France</i> <i>Full of white peach and apple with exotic fruits such as pineapple, banana and quince</i>	32.00
PINOT GRIGIO LA DI MOTTE <i>Friuli, Italy</i> <i>Soft with notes of ripe apples, peach, melon and pear with a well-balanced acidity</i>	35.00
AZAL VINHO VERDE AB VALLEY <i>Minho, Portugal</i> <i>Fresh with a zingy acidity and notes of green apple, white peach, grapefruit and elderflower</i>	38.00
SAUVIGNON BLANC WAIRAU RIVER <i>Marlborough, New Zealand</i> <i>Clean and crisp with a flinty minerality, grapefruit, gooseberry, herbs and white stone fruit</i>	42.00
GAVI DI GAVI MASSERIA DEI CARMELITANI <i>Piedmont, Italy</i> <i>Filled with stone fruit, ripe orange and citrus with a long crisp finish</i>	49.00
GEWÜRZTRAMINER TRADITION JEAN BAPTISTE ADAM <i>Alsace, France</i> <i>Tropical fruits and well balanced with a dry acidity, candied fruit and mineral nuances</i>	53.00

ROSÉ

bottle

CASA DO LAGO ROSÉ DFJ VINHOS <i>Lisboa, Portugal</i> <i>Delicious cherry fruits with an elegant finish and a refreshing acidity</i>	29.00
ROSÉ D'ANJOU SPECIAL CUVÉE FAMILLE BOUGRIER <i>Loire, France</i> <i>Aromas of strawberries and red cherries with succulent fruit flavours and a soft mouthfeel</i>	37.00
PINOT GRIGIO RAMORO LUNARIA <i>Abruzzo, Italy</i> <i>Textured on the palate with notes of ripe nectarines, clementine, strawberries and cream</i>	42.00
WHISPERING ANGEL ROSÉ CHÂTEAU D'ESCLANS <i>Provence, France</i> <i>A rounded and expressive Provence rose with unusual complexity</i>	55.00

RED

bottle

MERLOT LE TUFFEAU <i>Languedoc, France</i> <i>Well balanced and bursting full of ripe black plum, damson and elderberry</i>	27.00
PRIMITIVO DI SALENTO DOPPIO PASSO <i>Puglia, Italy</i> <i>Fresh and aromatic with plum, blackberry, cherry and chocolate</i>	32.00
RIOJA CRIANZA FINCAS DE AZABACHE <i>Rioja, Spain</i> <i>Intense plum and cherry flavours with vanilla and spice and a soft rounded palate</i>	35.00
PINOT NOIR SAURUS FAMILIA SCHRODER <i>Patagonia, Argentina</i> <i>Raspberries, currants and strawberries with mineral notes and hints of vanilla and cocoa</i>	38.50
MALBEC E'S VINO FINCA SOPHENIA <i>Mendoza, Argentina</i> <i>Aromas of ripe fruit, cherries, blackberries and blueberries with spicy and floral hints</i>	42.00
CINSAULT SANS SULFITE DOMAINE LA VOÛTE DU VERDUS <i>Languedoc, France</i> <i>Red cherries and raspberries with a graphite minerality and a hint of gunflint on the finish</i>	45.00
CHÂTEAU PEYBONHOMME LES TOURS <i>Bordeaux, France</i> <i>Smooth with flavours of redcurrants, plums, cherries and slight earthy notes</i>	51.00

Wines by the glass have an ABV between 11-15%.

STARTERS

SALT AND PEPPER CHICKEN <i>Crispy chicken seasoned with salt, black pepper and chilli, Chinese style. (S)</i>	8.00
MURGH PAKORA <i>Juliennes of chicken breast in a spiced, crispy batter, accompanied with a spiced salad and a coriander, mint chutney. (M)</i>	8.00
CHILLI FISH <i>Dices of crisp tilapia tossed with peppers and onion in special chilli sauce. (S)</i>	8.50
AMRITSARI FISH <i>Crispy tilapia fritters flavoured with ajwain, fried and served with mint chutney. (M)</i>	8.50
PRAWN KOLIWADA <i>Fisherman's recipe of Wada district. Delicate, crispy prawns – perfect with chutney. (M)</i>	8.50
CALAMARI KOLIWADA <i>Fisherman's recipe of Wada district. Delicate, crispy calamari – perfect with chutney. (M)</i>	9.50
PRAWN POORI <i>Prawns cooked in a tangy tomato-based, spiced curry, on a fried, flakey Indian tortilla. (M)</i>	10.50

MAINS

Chicken

CHICKEN KORMA <i>Chicken pieces simmered in a rich and creamy coconut and yogurt sauce. (M)</i>	13.50
METHI CHICKEN <i>A semi-dry chicken dish with onions and garlic, flavoured with fenugreek. (M)</i>	13.50
CHICKEN TIKKA MASALA <i>Pieces of chicken tikka cooked in a rich tomato and onion sauce with a touch of cream. (M) (N)</i>	13.50
BUTTER CHICKEN <i>Chicken tikka simmered in a medium-spiced, velvety cream and tomato curry. (M)</i>	13.50

Lamb

LAMB ROGAN JOSH <i>Tender lamb pieces cooked in rich flavoured tomato sauce with touch of garam masala. (M)</i>	14.50
LAMB KORMA <i>Lamb pieces simmered in a creamy, delicately flavoured yogurt and coconut sauce. (M)</i>	14.50
KARAHI GOSHT <i>Succulent lamb, stir fried in an iron karahi with a spicy masala of onion, tomato and peppers. (M)</i>	14.50

Seafood

KERALA FISH CURRY <i>Tilapia cooked in South Indian style with mustard and curry leaves with a touch of lemon. (M)</i>	15.50
PRAWN MALAI MAKHANI <i>Succulent prawns tossed in a creamy sauce of tomatoes, garlic and coconut. (M)</i>	15.50
KARAHI COD <i>Diced cod fillets sizzled on a wrought iron griddle with onions, garlic, ginger, chopped green chillies in a spiced tomato curry. (M)</i>	15.50

VEGETARIAN SIDES

KARAHI PANEER <i>Diced paneer cooked in a traditional Indian wok with peppers and tomatoes. (M)</i>	8.00
PANEER MAKHANI <i>Diced paneer cooked in a smooth, rich tomato sauce with touch of cream. (M)</i>	8.00
BAINGAN BHARTTA <i>Tandoori smoked aubergine cooked with fresh garlic, onion and coriander. (M)</i>	8.00
PESHWARI CHOLE <i>Chickpeas cooked in a special Peshawari masala with tomatoes and onion. (M)</i>	8.00
BOMBAY ALOO <i>Potatoes cooked in dum style. (M)</i>	8.00
DAL MAKHANI <i>Traditional Punjabi style black lentils cooked with tomatoes in a rich creamy flavour. (M)</i>	8.00

ONION BHAJI <i>Crispy fritters of onion served with tamarind chutney. (M)</i>	6.00
VEGETABLE SAMOSA / KEEMA SAMOSA <i>Samosa of your choice served with chickpeas, yogurt, mint and tamarind chutney. (M)</i>	6.50
CHILLI MUSHROOM <i>Crispy mushroom tossed in garlic, chilli and soya. (S)</i>	7.00
ALOO PAPADI CHAAT <i>Deep-fried lentil dumpling soaked in yogurt and served with Papadi and chutney. (M) (G)</i>	7.00
ALOO TIKKI <i>Pan-fried patties of mashed potato served with yogurt, chickpea and chutney. (M)</i>	7.00
CHILLI MOGO <i>Cassava stir fried in a special sauce of chillies, garlic and soya sauce. (S)</i>	7.50
OKRA FRY <i>Crispy okra fries with caraway seeds. (M)</i>	8.00
CHILLI PANEER WITH CASHEW NUTS <i>Pieces of paneer stir fried with garlic, pepper, chilli and soya sauce. (S) (N)</i>	8.50

KARAHI CHICKEN <i>Chicken tempered with cumin, fennel, coriander and chillies, cooked slowly with peppers and tomatoes. (M)</i>	13.50
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CHICKEN MADRAS / VINDALOO <i>Chicken cooked with onions and garlic in a traditional tomato-based fiery curry sauce. As hot as you like. (S)</i>	13.50
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MURGH TIKKA JALFREZI <i>Diced tandoori chicken breast sizzled and tossed with onion, garlic, ginger, green chillies and peppers in a spiced, sour tomato sauce. (S)</i>	13.50
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GOSHT PALAK WALA <i>Tender lamb cooked with spinach, toasted garlic and fenugreek. (M)</i>	14.50
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LAMB MADRAS / VINDALOO <i>Lamb cooked with onions and garlic in a tomato based fiery curry sauce. As hot as you like. (S)</i>	14.50
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KEEMA MATAR <i>Lamb mince and peas dish in a tangy tomato onion sauce. (M)</i>	14.50
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KING PRAWN KARAHI <i>King prawns stir fried in a karahi and finished with onion, tomatoes and peppers. (M)</i>	15.50
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KING PRAWN MADRAS / VINDALOO <i>King prawns cooked with onions and garlic in a traditional tomato based fiery curry sauce. As hot as you like. (S)</i>	15.50
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KING PRAWN JALFREZI <i>King prawns sizzled and tossed in with chunky onions, capsicums, garlic, ginger, green chillies, in a spiced, soury, tangy tomato curry. (S)</i>	15.50
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DAL TADKA <i>Yellow and red lentils exotically flavoured with garlic, onion and tomatoes. (M)</i>	8.00
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SABZI KARAHI / JACKFRUIT <i>Assorted vegetables or jackfruit tossed in an iron wok, with onions, garlic, ginger, coriander, chopped green chillies and tomatoes. (M)</i>	8.00
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SOYA KARAHI <i>Soya tossed with onions, garlic, ginger, coriander, chopped green chillies and tomatoes. (M)</i>	8.00
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ALOO GOBI (CAULIFLOWER) <i>Seasoned curried potatoes cooked with cauliflower. (M)</i>	8.00
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SAAG BHAJI (PANEER, ALOO, MUSHROOM, CORN) <i>Spinach curry cooked the traditional way with garlic and ginger. (M)</i>	8.00
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TANDOORI DELIGHTS starter / main

CHICKEN TIKKA <i>Chicken pieces marinated in yogurt spiced with garlic and ground Indian herbs. (M)</i>	8.50 / 16.00
TANDOORI CHICKEN WINGS <i>Chicken wings marinated in yogurt flavoured with Shahi Jeera and cooked in tandoor. (M)</i>	8.50 / 11.50
TANDOORI CHICKEN <i>Chicken on the bone marinated in yogurt flavoured with Shahi Jeera and cooked in tandoor. (M)</i>	8.50 / 16.00
PANEER SHASHLIK <i>Paneer marinated in yogurt and spices, grilled with onion, peppers and tomato. (M)</i>	8.50 / 16.00
PUDINA SHEEKH KEBAB <i>Skewers of minced lamb, flavoured with spices and fresh mint. (M)</i>	8.50 / 16.00
TANDOORI LAMB CHOPS <i>A Mala Special – marinated overnight in special mix of garlic and ginger with warm dark spices, grilled but juicy inside. (M)</i>	10.50 / 17.50
ZAFRANI JHINGA <i>Marinated prawns, delicately flavoured with saron cooked in tandoor. (M)</i>	13.00 / 18.50

PLATTERS

MEAT <i>Lamb chop, chicken tikka, king prawns and lamb seekh kebab. (M)</i>	18.50
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VEGETARIAN <i>Paneer shashlik, aloo tikki, okra fries and vegetable samosa. (M)</i>	14.50
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MIXED PLATTER <i>Chicken tikka, seekh kebab, vegetable samosa and aloo tikki. (M)</i>	15.50
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RICE

STEAMED BASMATI RICE <i>Finest basmati rice.</i>	3.00
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PILAU RICE <i>Basmati rice flavoured with saron, cardamom cinnamon, clove and bay leaves. (M)</i>	4.00
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JEERA RICE <i>Basmati rice flavoured with cumin seeds. (M)</i>	4.00
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MUSHROOM RICE <i>Basmati rice tossed with mushroom and garlic. (M)</i>	4.75
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BIRYANI (LAMB / CHICKEN / VEG) <i>Basmati rice flavoured with saron cardamom, mace and mint served with raita. (M)</i>	11.00
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BREAD

TRADITIONAL NAAN <i>With or without butter</i>	3.00
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LASUNI NAAN <i>Garlic flavoured Naan.</i>	4.00
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PESHAWARI NAAN <i>Sweet Naan stuffed with coconut, raisin and mango.</i>	4.00
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KEEMA NAAN <i>Naan stuffed with flavoured lamb mince. (M)</i>	4.00
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ALOO KULCHA <i>Naan stuffed with potatoes.</i>	4.00
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CHILLI NAAN <i>Naan flavoured with green chillies.</i>	3.00
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CHEESE NAAN <i>Naan stuffed with cheese.</i>	4.00
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LACHEDAR PARATHA <i>An exotic, mouth-watering, layered bread.</i>	3.50
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METHI PARATHA <i>Multi-layered bread with fenugreek leaves.</i>	3.50
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TANDOORI ROTI <i>Whole wheat unleavened bread.</i>	3.00
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SUNDRIES

KUCHUMBER SALAD	3.75
MIXED RAITA	3.20
SLICED ONION, CHILLIES & LEMON	1.75
PLAIN YOGHURT	1.75
POPODOM & CHUTNEY	1.75
CHUTNEY	0.75

12.5% service charge is added to your final bill at your discretion.

(M) MILD (M) MEDIUM (S) SPICY (N) NUTS