



Awarded Best Newcomer 2008-2009 by Cheshire/
Lancashire Life



New enhanced menu

Authentic Indian Cuisine - Contemporary Interiors
Special Lunch Menu - Conference Facilities
Private Parties - Outdoor Catering For All Occasions

Home Delivery

Free home delivery on orders above £20
(within a 3 mile radius)

Special offer on takeaways.

Two bottles of beer on orders over £15 and

4 bottles of beer on orders over £30

Tel: 0151 709 9955 / Fax: 0151 709 9956

130 Duke Street, Liverpool L1 5AG

www.mayurrestaurant.co.uk



Starters

Tandoor

Methi Machchi Tikka L6.95
Chunks of salmon with fenugreek leaves, yoghurt and spices, grilled in the clay oven

Kesari Jheenga L7.95
Shell-on tiger prawns matured in yoghurt marinade, with saffron, carom seeds and fresh coriander, chargrilled to a golden hue

Reshmi Chicken Tikka L5.50
A tender kebab made from chicken filets, herbs, spices and cashewnuts.

Bhatti Murg L5.75
Cubes culled from chicken thighs, reserved overnight in spiced yoghurt marinade, cooked on an open fire grill - so much more than the regular chicken tikka

Tandoori Chicken L5.75
Chicken on the bone with freshly ground ginger, garlic, yoghurt, garam masala and degi chilli, roasted in the tandoor.

Gilaf Seekh Kebab L5.95
The traditional seekh of minced lamb dons colourful attire with the singing favours of bell peppers, onion and coriander, creating an extraordinary play of tastes

Barrah Champ L6.95
Select cuts of lamb best-end, soaked in a marinade of crushed garlic, cloves coriander, degi chilli and yoghurt, cooked over live charcoal

Chatpati Tandoori Chat L4.95
Potato with pear, pineapple and apple makes a heavenly match in a tangy infusion of rose petal powder, pomegranate powder and spices, grilled in the tandoor

Paneer Tikka Shaslik L5.25
Chunks of Indian cottage cheese in a zingy marinade, skewered with vegetables, chargrilled

Grill and Griddle

Tuna Ke Paarchey L6.50
Flaky slice of tuna loin, given the traditional treatment of freshly ground spice marinade, griddle fried

Murgh Kalimirch L5.25
Pan-grilled filets of chicken with sesame, curry leaves and mustard seeds, drizzled with crushed pepper

Shami Kebab L5.25
Patties of minced lamb deftly cooked with a special blend of home ground spices. A delicacy from Lucknow

Aloo Tikki L4.95
Fried potato patties stuffed with a heady combination of spiced dates, ginger and cashewnuts, topped with mint and tamarind chutneys

Hare Matar Ke Shami L4.95
Ginger and fennel favoured paties of minced green peas

Stir-fried and Fried

Samundari Ratan L6.50
Scallops, mussels and squid tossed in mustard, garlic and cumin favoured spicy Goan tomato masala

Punjabi Samosa L4.95
The original samosa, stuffed with cumin, ginger and green chilli tempered green peas and potatoes

Onion Bhaji L4.50
Shredded potatoes, spinach and onions, spiced with fennel, coriander and ginger

Starter Platter (for two) L9.95
Chef's selection of starters includes vegetarian, chicken, lamb and fish (please ask a member of staff for vegetarian and non vegetarian options)

Main Course

Seafood

Machali Neelgiri L13.95
Monkfish simmered in a refreshing green herb curry of coconut, chillies, coriander and roasted spices. A speciality from Southern India

Ajwaini Jheenga L15.95
King prawns marinated and simmered with freshly cracked carom seeds, onions and tomatoes, topped with coriander.

Patrani Sea Bass L12.95
Steamed whole sea bass, drenched in coconut, sesame, coriander and mint, enveloped in banana leaf

Chicken

Chicken Korma L11.50
Boneless chicken breast robed in a mild cashewnut and onion gravy, fragrant with saffron and cardamom, topped with almond flakes

Murg Tikka Lababdar L11.50
The humble tikka masala varies from place to place, we present our own exclusive recipe of succulent chicken tikkas in masala

Murg Methi Palak L11.50
Boned thigh of chicken marinated and cooked with fenugreek, ground chillies, tossed with a generous helping of fresh spinach

Kadahi Chicken L11.50
Chicken tikkas stir fried in kadahi gravy with garlic, freshly ground coriander seeds and pounded red chillies

Chicken Jhalfrezi L11.50
Spicy chicken tikka juliennes fipped with capsicum, onions, red chillies in spicy onion-tomato masala

Murg Tikka Makhanwala L11.50
Tandoor grilled chicken tikka in a mild tomato gravy cooked in the classical way, garnished with butter and cream

Lamb

Lamb Rogan Josh L12.95

An all time favourite-aromatic curry of diced leg of lamb and shanks cut on bone with spices, ginger and yoghurt, cooked in Kashmiri style

Elaichi Ka Bhuna Gosht L12.95

Diced lamb steeped overnight in whole spices and ginger-garlic juice, pot roasted in flavoursome and full-bodied cardamom favoured spicy masala

Gosht Shirazi L12.95

Mild korma of lamb robed in a velvety nut-yoghurt gravy, a gentle touch of saffron and cardamom, finished with cream

Saag Gosht L12.95

Chunks of lamb simmered with browned onion and tossed with spinach and garlic

Lamb Kofta Curry L12.95

Dumplings of lamb leg boneless minced with garlic, ginger, coriander and poached in their own gravy favoured with shahi cumin seeds

Keema Mater L11.95

Lamb mince cubes marinated in yoghurt and turmeric, simmered with pickling spices

Achari Ghost L11.95

Fresh lamb cubes marinated in yoghurt and turmeric, simmered with pickling spices

Vegetarian

Palak Paneer Kofta L9.95

Spinach and cottage cheese dumplings with garlic, served in tomato gravy

Baingan Ka Salan L9.95

Baby aubergine cooked with chillies in a spiced yoghurt based gravy

Punjabi Choley L8.75

Chick peas gently cooked in a thin curry favoured with black cardamom, cinnamon, coriander and amchoor powder

Paneer Makahni L8.75

Diced cottage cheese simmered in creamy tomato sauce with a touch of honey

Matar Paneer L9.95

The ultimate choice for vegetarian in most parts of India - cottage cheese and green peas in a gravy favoured with garam masala and coriander

Vegetable Jhalfrezi L8.75

A spicy mix of garden fresh vegetables fipped with peppers, onions, red chillies, cumin and a touch of lime

Side Dishes

Aloo Tamater Cut L5.95 L7.50

Seed potatoes tossed with smoked red chillies, tomatoes and fresh coriander, tempered with onion seeds

Sag Aloo L5.95 L7.50

Emerald spinach fipped with potatoes and fennel, tempered with cumin, garlic and ginger

Gobhi Mater L6.25 L8.25

Cauliflower forets and green peas with gingered lemony masala

Khumb Hara Pyaz L6.25 L8.25

Button mushrooms stir-fried with spring onions in a tangy masala

Subz Neelgiri L6.25 L8.25

A melange of vegetables simmered with coconut milk and roasted spices, while freshly ground mint and coriander impart their cool favours

Dal Bukhara L5.95 L7.25

Slow clooked black lentils . A speciality of North West India

Dal Tarka L5.95 L7.25

Lentils tempered with cumin, chopped onion, ginger and garlic

Sada Dahi L2.25

Plain yoghurt

Raita L2.95

Yoghurt with cucumber and seasoning

Papad L2.25

Served with chutneys

EARLY EVENING OFFER L14.95

Starter and a main course from a selected chef's menu. Includes a glass of wine. Monday - Thursday & Sunday 12noon-2pm & 5.30pm to 8pm

as ideas mains

Rice and Breads

Steamed Rice L1.95

Boiled basmati rice

Pilau Rice L2.25

Braised rice with browned onions and whole spices

Vegetable or Mushroom Pilau
Pilau rice tossed with cumin tempered vegetables or mushrooms

Naan L1.95

Puffy, leavened refined four bread

Garlic Naan L2.25

With garlic and coriander

Peshawari Naan L2.25

Stuffed with dates, almonds, coconut and raisins

Tandoori Roti L1.50

Whole wheat unleavened bread

Lachcha Paratha / Pudina Paratha L2.50

Layered refined four bread plain or with mint

Kulcha L2.25

Naan dough stuffed with your choice of fillings- chicken, lamb, cottage cheese or spiced potatoes

- All dishes may contain traces of Nuts
- All prices are inclusive of VAT and are subject to change

FROZEN FOOD

We can blast chill many items incredibly fast using specialist equipment. Freezing is nature's way of preserving, hence we don't use any additive/preservative in our food at all and no taste or nutrient is lost along the way.

Once purchased, the food can be stored in your freezer (see best by date). The food is packaged in microwave- ready containers for easy preparatino from frozen.

