

THE MATARAS MENU

STARTERS

PAKORAS

Vegetable £6.95
Mushroom £6.95
Mixed £8.50
Fish £8.95
Chicken £8.50
Special Chicken £8.95

POPULAR

Pacific King Prawns Butterfly £10.95
Garlic or Chilli King Prawns £10.95
Onion Bhaji £6.95
Mince Samosa £7.95
Vegetable Samosa £6.95
Garlic or Hot & Spicy Mushrooms £6.95
2 Poppadoms, Spiced Onion and Mango Chutney £3.95
Puris
Prawn £7.95 Chicken £7.95 Garlic Mushroom £7.45

TANDOORI

Chicken on the Bone £8.95
Chicken Chaat £7.95
Tikka (Chicken) £8.95
Tikka (Lamb) £9.95
King Prawn Tandoori £10.95
Seekh Kebab £8.95
Lamb Chops £9.95

SPECIAL TAWA DISHES

If you would like to acquire a taste of a real traditional Indian meal then these dishes are a must for you to try. All Tawa dishes are served on a charred platter with fresh coriander.

Lamb Dahi (Medium) £17.95

Tender pieces of lamb cooked in liquidised onions, ginger, garlic and a touch of cool mint yoghurt.

Chicken Chilli (Hot) £16.95

Specially prepared pieces of chicken pan fried in ginger, garlic and then cooked with a Mexican type chilli.

Chicken Ginger (Medium) £16.95

Specially prepared pieces of chicken cooked in spicy sauce with ginger, onions, peppers and coriander.

Special King Prawn Tawa (Medium) £19.95

Barbecued king prawns pan fried in ginger, garlic and then cooked with chef's own special sauce.

Mataras Special Mix Tawa (Medium) £18.95

Mix pieces of (King prawns, tender Lamb & Chicken) pan fried in ginger, garlic and then cooked with spinach and fresh coriander.

MAINS

ALL TIME FAVOURITES

(Rice not included)

Bhuna: Medium

Cooked in liquidised onion with ginger, garlic, tomatoes and fresh coriander

Dopiaza: Medium

Cooked in liquidised onion with ginger, garlic, dry fenugreek & lashings of lemon

Dansak: Medium

Cooked in liquidised onion with ginger, garlic, lentils, lemon juice and fresh coriander

Patia: Sweet and Sour

Cooked in liquidised onion with a special sweet & sour sauce

Madras

Cooked with onions, garlic, fresh coriander and hot chillies

All above dishes are available in:

Chicken £12.95 Chicken Tikka £12.95

Lamb £14.95 Lamb Tikka £15.95

Vegetable £11.95 King Prawns £16.95

TANDOORI CUISINE

All tandoori dishes are marinated in a subtle blend of selected aromatic herbs and spices and cooked on skewers over charcoal in a clay oven. These dishes are all served on a sizzling platter with accompaniments of Basmati, Pilau or Boiled Rice, Medium Curry Sauce and salad.

Chicken £17.95

Two whole breasts on the bone.

Chicken Tikka £17.95

Lamb Tikka £18.95

King Prawn £19.95

Mixed Grill £22.95

Chicken tikka, lamb tikka, king prawn and seekh kebab

Mixed Tikka £18.95

Chicken and lamb tikka.

Egyptian Kebab £18.50

Chicken tikka, mushrooms, onions and peppers.

Lamb Chops £18.95

Upgrade sauce £2.00

CHEF'S SPECIALITIES

(Rice not included)

MILD DELIGHTS

Tikka Masala

Green peppers, grinded cashew nuts, plum tomatoes & fresh cream

Pasanda Nawabi

Caked in a special creamy sauce with ground almonds and a touch of Pernod

Chasni

Cooked in a slightly creamy sweet & sour sauce

Almond Souffle

Roasted almonds, fresh cream, mild herbs with fresh spices and a hint of saffron.

Jallahandri

Cooked with spinach, mushrooms & fresh cream topped with grinded cashew nuts.

Butter Chicken

Delicately prepared dish with cream and mango.

Royal Masala

Fresh cream with grinded cashew nuts, plumb tomatoes with a touch of brandy and mature cheese.

MEDIUM DELIGHTS

Jaipuri Jeera

A traditional dish from the orange city of Jaipuri India, with sliced peppers, onions, mushrooms and cummin seeds.

Garlic Masala

Fresh tomatoes & green peppers in a garlic based sauce.

Nesheely

Cooked in a rich sauce with onions, mushrooms & a touch of white wine

Rogan Josh

A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, ground spices & herbs.

Special Bhuna

Garlic, onion, tomato and green pepper.

Nashae-Mann

Onions, peppers, coriander, ginger, garlic and red wine.

Methi

Cooked in a specially prepared sauce .with dry spinach and coriander.

Mataras Karahi

Cooked in onions then pan fried in a special sauce with ginger, garlic, pepper, touch of brandy and fresh coriander.

Garam Masala

Cooked in garlic, ginger, fresh spices and freshly chopped coriander, chillies, cumin seeds and blended cardamom.

Punjabi Masala

Cooked with green peppers and Punjabi spices.

Jaipuri

A traditional dish from Jaipuri India, with sliced peppers, onions & mushrooms.

Karahi

Finely chopped peppers, grated ginger & garlic, blended with ground Punjabi spices & cumin butter.

Keema

Minced meat with green peas, cooked in spices, tomato and ginger.

Pardesi

A popular spinach based dish with mushrooms, onions, ginger, garlic and a blend of aromatic spices.

HOT SPOTS

South Indian Garlic Chilli

(Fairly Hot) Cooked with fresh garlic, ginger, onion, tomatoes, long slices of green chilli & a touch of ground clove and coriander.

Masander

A sauce with peppers, onion, green chillies, fresh herbs.

Balti

Cooked with fresh chopped green peppers, onion, tomatoes, various herbs & spices.

Achari

Cooked with onion and peppers, mixed pickle and coriander.

Chilli Garlic

A strong spicy dish, slightly sour, cooked with tangy pickle, fresh green chillies, and a wedge of lemon and fresh coriander.

Lal Toffan

Special red sauce, spiced onions, green chillies, coriander, ginger, garlic and spices.

Lassan

A very garlic dish made with cumin seeds, onion, tomato, and chef's own spices.

All above dishes are available in:

Chicken Tikka
£15.95

Pan Fried Chicken
£14.95

Tender Lamb
£16.95

Lamb Tikka
£17.95

King Prawns
£18.95

Prawns
£15.95

Vegetable
£13.95

Paneer
£13.95

Before you order your food or drinks please speak to a member of staff if you have a food allergy or intolerance.

BIRYANIS

Pilau Rice cooked with special spices served with a medium curry sauce and salad

All of these dishes are available with the following:

Mataras Special Biryani £17.95
(Chicken, Lamb, Mushrooms & Prawn)

Chicken £14.95

Lamb £16.95

Chicken Tikka £15.95

Prawn £15.95

Lamb Tikka £18.95

Vegetable £14.95

Upgrade sauce £2.00

KORMA DISHES

All of these dishes are made with cashew nuts and cream:

Old Traditional Korma

Made with single cream coconut cream.

Kashmiri Korma

Cooked with fruit, either bananas, mango or pineapple, yoghurt, fresh cream, mild spices & herbs

Ceylonese Korma

By far the most popular korma dish, cooked with coconut & crier.

Mataras Special Korma

A mild dish, fresh cream coconut, cashew nuts & yoghurt, topped off with flaked almonds & apricots

Chicken Tikka £14.95 **Lamb Tikka** £16.95 **Tender Lamb** £15.95

Pan Fried Chicken £13.95 **King Prawns** £18.95

Succulent Prawn £14.95 **Vegetable** £13.95

(Rice not included)

VEGETABLE DISHES

Aloo Gobi £12.95

Potato & Spinach £12.95

Tarka Dhal £12.95

Vegetable £12.95

Chickpea Curry £12.95

VEGETABLE DISHES CAN BE
MADE AS SIDE DISHES AT
£8.95

All curries can be made hot or mild £2.00

BREADS

Plain Nan £4.95

Garlic and Coriander Nan £5.95

Garlic Nan £5.95

Peshwari Nan £5.95

Cheese and Garlic Nan £5.95

Hot 'N' Spicy Nan £5.95

Keema Nan £5.95

Chapati £2.75

Special Garlic Chapati £2.95

Tandoori Chapati £2.95

Paratha £4.25

Vegetable Paratha £5.25

Keema Paratha £5.25

Garlic Paratha £4.95

ACCOMPANIMENTS

(Basmati) Boiled Rice or Pilau Rice £4.25

Mushroom Rice £4.95

Hot & Spicy Rice £4.95

Garlic & Onion Rice £4.95

Egg Rice £4.75

Peshwari Rice (Raisins, Nuts & Mixed Fruit) £4.95

Salad £3.95

Chips £4.00

Masala Chips £4.50

Raita Cucumber £3.95

DESSERTS

Gulab Jamun & Ice Cream £5.50

Ice Cream £4.95

See our Dessert Menu for additional sweets

EUROPEAN DISHES

Fried Scampi & Chips £14.95

Fried Chicken & Chips £14.95

Chicken Maryland & Chips £15.95

Omelette & Chips £14.95

Fish & Chips £14.95

Sirloin Steak & Chips £23.95

Chicken Nuggets & Chips £13.95


MATARAS
INDIAN CUISINE AND BAR

We at Mataras bring to you a bright, vibrant and modern restaurant which is warm and relaxing.

Where we offer you the finest Indian Cuisine from the Punjab to Scotland.

We believe that you the customer is the most important part of our business. We trust that the quality of our food and service will be to your satisfaction

Before you order your food or drinks please speak to a member of staff if you have a food allergy or intolerance.