

THE MATARAS MENU

STARTERS

PAKORAS

Vegetable £5.95
Mushroom £5.95
Mixed £7.95
Fish £8.95
Chicken £7.95
Special Chicken £8.95

POPULAR

Pacific King Prawns Butterfly £9.95
Onion Bhaji (Original) £5.95
Mince Samosa £6.95
Vegetable Samosa £5.95
Lamb Chops £8.95
2 Poppadoms £1.95
Spiced Onion/Mango Chutney £1.95

TANDOORI

Chicken £7.95
Chicken Chaat £6.95
Tikka (Chicken) £7.95
Tikka (Lamb) £8.95
King Prawn Tandoori £9.95
Seekh Kebab £7.95

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 a topping of spring onion and fresh coriander.

Lamb Dahl (Medium) £14.95

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

Chicken Chilli (Medium Hot) £13.95

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

Chicken Ginger (Medium Spicy) £13.95

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

Special King Prawn Tawa (Medium) £18.95

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

Mataras Special Mix Tawa (Medium) £16.95

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)

Bhoona: 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
Dansac: 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

All above dishes are available in:

Chicken Tikka £12.95 Lamb £13.95 Lamb Tikka £14.95
Pan Fried Chicken £12.65 King Prawns £18.95
Prawns £14.95 Vegetable £12.65

TANDOORI CUISINE

All tandoori dishes are marinated in a subtle blend of carefully 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 Rice, Medium Curry Sauce and salad.

Chicken £15.95
Two whole breasts on the bone.

Chicken Tikka £15.95

Lamb £16.95

King Prawn £19.95

Mixed Grill £19.95
Chicken, lamb and king prawn.

Mixed Tikka £18.95

Chicken and lamb.

Egyptian Kebab £16.95

Chicken tikka, mushrooms, onions and peppers.

CHEF'S SPECIALITIES

(Rice not included)

Specially selected chicken lamb or king prawns first cooked as barbecue style and then pan fried in specially prepared sauces.

MILD DELIGHTS

Masala Tikka

Green peppers, cashew nuts, plum tomatoes & fresh cream

Pasanda Nawabi

Cooked in tandoor & then treated in a special creamy sauce with ground almonds. A mild & tasty dish

Chasni

Cooked in a slightly creamy sauce & sweet & sour paste

Almond Souffle

Roasted almonds, fresh cream, mild herbs & spices with a hint of saffron. A mild delight.

Jallandri

Chicken Tikka cooked with spinach, mushrooms & fresh cream topped with cashew nuts.

MEDIUM DELIGHTS

Jaipuri Jeera

A traditional dish from the orange city of Jaipuri India, with sliced peppers, onions & mushrooms. A medium dish.

Garlic Masala

Fresh tomatoes & green peppers in a garlic based sauce.

Nasheely

Cooked in a rich sauce with onions, mushrooms & finely blended white wine (please ask for desired strength)

Rogan Josh

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

Special Bhoona

Garlic, onion and green pepper

Achari (Medium Hot)

Cooked with onion and peppers, mixed pickle and coriander

Methi Gosht

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, spring onion, pepper, touch of brandy and fresh coriander.

Garam Masala

Cooked in garlic, ginger and a combination of spice and freshly chopped coriander Patia, garlic & chillies

Punjabi Masala

Cooked with fresh green peppers and pure Punjabi spices served in a thick tasty sauce

Jaipuri

A traditional dish from the orange city of Jaipuri India, with sliced peppers, onions & mushrooms. A medium dish.

HOT SPOTS

South Indian Garlic Chilli

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

Masander

First barbecued over charcoal, then in sauce with peppers, onion, green chillies, fresh herbs spices

Balti

Cooked with fresh chopped green peppers, onion, tomatoes, various herbs & spices. A unique eating experience to tingle the taste buds

Kahari

Finely chopped peppers, grated ginger & garlic, blended with ground Punjabi spices & cumin butter with a choice of ingredients. (please ask for desired strength)

Chicken Tikka
£13.95

Pan Fried Chicken
£12.95

Tender Lamb
£14.95

Lamb Tikka
£15.95

King Prawns
£18.95

Prawns
£14.95

Vegetable
£12.95

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

BIRYANIS

Cooked tenderly in Pilau Rice and delicately flavoured with special spices served with Biryani Medium Sauce

All of these dishes are available with the following:

Mataras Special Biryani £15.95
(Chicken, Lamb, Mushrooms & Prawn)

Chicken £14.95

Lamb £15.95

Chicken Tikka £15.95

Prawn £15.95

Lamb Tikka £16.95

Vegetable £13.95

KORMA DISHES

All of these dishes are made with ground peanuts, cashew nuts and available with one of the following:

Mataras Special Korma

A mild dish pureed tomatoes, fresh cream coconut, cashew nuts & yoghurt, topped off with flaked almonds, pistachio nuts, & chopped fruit.

Kasmiri 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, fresh peeled tomatoes & mild sauce

Chicken Tikka £13.95 Lamb Tikka £15.95 Tender Lamb £14.95

Pan Fried Chicken £13.65 King Prawns £18.95

Succulent Prawn £14.95 Vegetable £12.95

(Rice not included)

VEGETABLE DISHES

Aloo Gobi £11.95

Potato & Spinach £11.95

Tarka Dhal £11.95

Vegetable £11.95

VEGETABLE DISHES CAN BE MADE AS SIDE DISHES AT £7.95

All curries can be made hot or mild £2.00

BREADS

Plain Nan £3.95

Garlic & Coriander Nan £4.95

Peshori £4.95

Garlic/Cheese Nan £5.95

Hot 'N' Spicy Nan £4.95

Keema Nan £5.25

Chapati £2.50

Special Garlic Chapati £2.95

Tandoori Chapati £2.95

Paratha £3.95

Mince Paratha £5.95

Vegetable Paratha £4.95

Keema Paratha £4.95

Garlic Paratha £4.95

ACCOMPANIMENTS

Basmati Boiled Rice/Pilau Rice £3.95

Mushroom Rice £4.50

Hot & Spicy Rice £4.50

Garlic & Onion Rice £4.50

Egg Rice £4.50

Peshori Rice Raisins, Nuts & Mixed Fruit £4.95

Salad £3.95

DESSERTS

Gulab Jamin & Ice Cream £4.95

Ice Cream £4.50

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

SIDE ORDERS

Chips £3.95

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.