

CLASSIC CURRIES

Bhuna 🍴🌶🌶	7.00
A taste of the East, consisting of chopped onions and capsicums helping to give this a medium thick curry sauce.	
Dopiaza 🍴🌶🌶	7.00
A medium curry largely consisting of onions, tomatoes and capsicums.	
Shahi 🍴🌶🌶	7.95
Delicately spiced, cooked with minced lamb, onions an tomato, garnished with fresh coriander.	
Palak Bhuna (Saag) 🍴🌶🌶	7.00
Freshly chopped spinach leaves, blended herbs andspices make this sauce rather special.	
Rogan Josh 🍴🌶🌶	7.00
A medium curry cooked with green peppers, pimentos and tomatoes, topped with onions.	
Balti 🍴🌶🌶	7.00
A Kashmiri dish cooked with traditional spices to a rich sauce, served in a hot skillet.	
Madras 🍴🌶🌶🌶	7.00
Fairly hot - based on a plain curry sauce with red chilli powder, fresh lemon juice and a touch of garlic. Very popular dish with south Indian families.	
Vindaloo 🍴🌶🌶🌶🌶	7.00
A very hot curry sauce consisting of tomato purée, lemons, crushed chillies and hot spices.	

CREAMY & MILD

Our creamy & mildly spiced dishes are not recommended with mixed (chicken, lamb, prawn)or small prawns

Korma 🍴🍴🌶🍴	7.00
Mildly prepared using pure butter grated onions, bayleaf, desiccated coconuts, fresh cream, sultana, our special blend of spices. this dishes has slightly sweet flavour.	
Pasanda 🍴🍴🌶🍴	7.50
Cooked with almonds, cream and aromatic spices, garnished with sliced almonds.	
Dhansak 🍴🍴🌶🌶🍴	7.00
A naturally sweet sauce using pure butter, fried garlic with split lentils, a touch of pepper, fresh lemon and crushed pineapple.	
Munchuria 🍴🍴🌶🍴🍴	8.95
This dish is cooked with onions, tomato, cashew nuts and cream, garnished with pancake pieces.	



VEGETABLE DISHES

SIDE DISHES £4.25 MAIN COURSE £7.00	
Saag Bhaji 🍴	
Chopped fresh spinach leaves	
Saag Aloo 🍴	
Chopped fresh spinach leaves and potato	
Paneer Palak 🍴🍴	
Spinach and Indian cottage cheese	
Tarka Dhall 🍴	
Split lentils and chopped garlic in fried butter	
Bombay Potato 🍴	
Spiced potato dish with onions and herbs	
Chana Bhaji 🍴	
Golden chickpeas cooked in herbs & spices	
Aloo Gobi 🍴	
Potatoes and caulilower	
Cauliflower Bhaji 🍴	
Cauliflower cooked in spices.	
Bindi Bhaji 🍴	
Ladies Finger (okra)	
Mixed Vegetable Bhaji 🍴	
Assorted vegetables	
Raita 🍴🍴	
Fresh yoghurt mixed with chopped cucumber.	
Mixed Vegetable Curry	
Sauce 🍴	
A Choice of Curry Sauces 🍴	

RICE & SIDES

Plain Boiled Rice	2.75	Chilli Rice 🍴	3.75
Pilau Rice	3.00	Pilau Rice cooked with green chillies.	
Cooked with butter and onions		Onion Rice 🍴	3.75
Egg Rice 🍴🍴🍴	3.75	Pilau Rice cooked with chopped onions	
Pilau Rice cooked with egg		Garlic Rice 🍴	3.75
Mushroom Rice 🍴	3.75	Pilau Rice cooked with chopped garlic	
Pilau Rice cooked with mushrooms		Mixed Vegetable Rice 🍴	3.75
Keema Rice 🍴	3.75	Pilau Rice with mixed vegetables	
Pilau Rice coked with minced lamb.		Portion of Chips 🍴	3.00



BREADS

Plain Naan 🍴🍴🍴🍴🍴🍴	3.00
Leavened bread cooked in the tandoori.	
Garlic & Coriander Naan 🍴🍴🍴🍴🍴🍴	3.50
Leavened bread cooked with garlic and butter.	
Peshwari Naan 🍴🍴🍴🍴🍴🍴	3.50
Leavened bread cooked with nuts, sugar raisins & coconut- very sweet.	
Keema Naan 🍴🍴🍴🍴🍴🍴	3.50
Leavened bread illed with minced lamb and coriander, cooked in butter.	
Cheese Naan 🍴🍴🍴🍴🍴🍴	3.50
Leavened bread illed with grated cheese	
Garlic Corriander & Cheese Naan 🍴🍴🍴🍴🍴🍴	3.95
Leavened bread illed with grated cheese topped with garlic.	
Onion Garlic Chilli Naan 🍴🍴🍴🍴🍴🍴	3.50
Leavened bread cooked with onions, garlic and chilli, cooked in butter	
Onion Garlic Chilli Keema Naan 🍴🍴🍴🍴🍴🍴	4.50
Leavened bread cooked with onions, garlic and chilli, cooked in butter filled with minced lamb	
Tandoori Roti 🍴	1.75
Unleavened bread Baked in tandoor	
Chapatti 🍴 Unleavened bread	1.75
Paratha 🍴🍴🍴🍴	3.00
Unleavened bread cooked with butter	
Stuffed Paratha 🍴🍴🍴🍴	3.75
Unleavened bread cooked with butter, stuffed with vegetables, coriander and light herbs.	

MAHABHARAT SET MEALS



SET MEAL A

Popadums & Chutney Tray
Onion Bhaji, Chicken Tikka
Chicken Tikka Masala,
Lamb Balti, Chana Bhaji,
Pilau Rice, Plain Naan

£33.95 For 2 people
£59.95 For 4 people



SET MEAL B

Popadums & Chutney Tray
Panner,Vegetable Samosa
Mixed Vegetable Rogan Josh,
Daal Masala
Aloo Gobi, Boiled Rice,
Tandoori Roti

£31.95 For 2 people
£56.95 For 4 people

FOR THE LESS ADVENTUROUS

Served with Chips, Salad & Vegetables

Omelette of Your Choice 🍴🍴🍴	8.00
Mushroom, Chicken or Plain.	
Chicken Nuggets 🍴🍴🍴🍴🍴	8.00
Deep fried in breadcrumbs	
Grilled Chicken	8.00
Pieces of fresh Chicken Pan Grilled.	
Deep Fried Breaded Scampi 🍴🍴🍴🍴	8.00
Whole tail scampi deep fried	



 Gluten	 Crustacean	 Eggs	 Fish	 Nuts / Peanuts	 Soya	 Milk
 Celery	 Mustard	 Sesame	 Molluscs	 Lupin	 Sulphites	

THE Mahabharat RESTAURANT

themahabharatrestaurant.co.uk

TAKEAWAY MENU



ORDER ONLINE
themahabharatrestaurant.co.uk

WE ARE OPEN	
MON -THURS	5:30 - 10:00pm
FRI - SAT	5:30 - 11:00pm
SUN	4:00 - 9:30pm
BANK HOLIDAYS	4:00 - 9:30pm

ORDER ON THE PHONE
01942 523 115

WE DO DELIVERY VIA 

FIND US

THE MAHABHARAT RESTAURANT
THE OLD CHAPEL, 136 MARKET STREET
HINDLEY, WIGAN, LANCASHIRE, WN2 3AY



SOMETHING TO START

Popadum / Spiced Popadum	0.80
Mango Chutney	0.60
Mint Sauce	0.60
Red Onion	0.60
Spicy Red Sauce	0.60
Lime Pickle	0.60
Chutney Tray	3.00

CLASSIC STARTERS

Onion Bhaji	3.95
Samosa (Meat / Veg)	3.95
Chicken Chaat Puri	5.25
Mixed with chopped onion & capsicum blended with special spices. served on a ground rice pancake	
King Prawn Puri	5.95
Mixed with chopped onion & capsicum blended with special spices. served on a ground rice pancake	
Chicken Hoppers	3.95
Spring roll filled with spicy chicken	
Garlic Mushroom	3.95
Sliced garlic & mushroom cooked with herbs & spices	
Plump Mushroom (Breaded)	3.95
Paneer (Indian Cheese)	4.95
Cubes of barbecued cheese served with plum sauce and thyme	
Mahabharat Mixed Starter	5.75
Chicken tikka, chicken hopper, sheek kebab, plump mushroom & onion bhaji	
Chicken Pakora	5.25
Chicken in spiced batter & deep fried	
Fish Pakora	5.75
Cod in spiced batter & deep fried	

TANDOORI STARTER

Chicken Tikka	4.50
Chicken marinated in a special blend of spices & barbecued	
Lamb Tikka	5.25
Lamb marinated in a special blend of spices & barbecued	
Tandoori Chicken	4.50
Chicken breast marinated in a special blend of spices	
Bangla Chops	5.95
Marinated lamb chops in bangla herbs, garlic & ginger cooked in a clay oven	
Tandoori King Prawn	6.20
King prawn marinated in a special blend of spices	
Sheek Kebab	3.95
Minced lamb with spices, garlic & ginger- then barbecued	
Paneer Tikka	4.50
Indian cheese marinated in tikka sauce & then barbecued	
Shami Kebab	4.50
Burger shaped lamb kebab, cooked on a pan and covered with an omelette	

SIGNATURE STARTERS

Kulige (Chicken Liver)	5.25
Pan cooked chicken liver lightly spiced, topped with garlic, ginger, shallots served with puri	
Duck Sweet Chilli	6.50
Duck breast cooked in sweet chilli with onions & peppers	
Goanese Piri Piri	6.50
Grilled lamb fried with roasted onions & peppers	
Zing (Chicken)	6.50
Chicken pan fried in chilli oil with orange zest	

SIGNATURE DISHES

Served with Pilau Rice unless stated otherwise alternative rice or naan charged £1.00 extra

Aghni Murghi	11.50
Chicken cooked with onions, sweet chutney, tomato puree and garnished with fresh coriander.	
Chicken Makhan (Butter Chicken)	11.50
A lovely blend of spices to a medium heat, with cashew nuts, sliced almonds & pure butter ghee.	
Nawabi Murghi	12.00
Marinated chicken pan fried, garnished with pan seared tomato and green pepper. Served with a medium sauce.	
Nawabi Gosht	13.00
Marinated lamb pan fried, garnished with pan seared tomato and green pepper. Served with a medium sauce.	
Murghi Jaipuri	11.50
A combination of chicken and strips of marinated chicken, cooked with green peppers and tomatoes.	
Gosht Jaipuri	12.50
A combination of lamb bhuna and fillet of lamb tikka cooked with green peppers and tomato.	
Naga Murghi	11.50
Pieces of marinated chicken cooked with Bangla chillies, herbs and spices.	
Naga Gosht	12.50
Pieces of marinated lamb cooked with Bangla chillies, herbs and spices.	
Shad	12.95
A combination of Chicken Tikka, Lamb Tikka, Sheek Kebab and Tandoori Chicken, pan cooked with extra virgin olive oil, yoghurt, mango, onions, garlic & green peppers and lightly garnished with coriander and served with Naan Bread.	
Murug Kulige	10.50
Chicken livers, pan cooked in extra virgin olive oil, slightly spiced, topped with coriander, garlic, ginger & shallots, served with special naan.	
Goanese Duck Vindaloo	12.50
Duck breast cooked with baby potatoes in a rich spicy sauce.	
Bangla Chops Jhool	12.95
Marinated lamb chops cooked in a clay oven lightly spiced sauce.	
Steak Bahari	15.95
Prime Sirloin Steak cooked with minced lamb and mushroom in a medium spiced sauce with cherry tomatoes.	
Honey Minted (Chicken)	11.50
Medium spiced cooked with minced lamb, honey & mint.	
Honey Minted (Lamb)	12.50
Medium spiced cooked with minced lamb, honey & mint.	

TANDOORI SPECIAL DISHES

Tandoori Dishes are served with Salad & Mint Sauce

Tandoori Chicken	8.50
Spring chicken breast marinated in a special blend of spices and barbecued on the bone.	
Chicken Tikka	8.00
Marinated in a special blend of spices and barbecued.	
Lamb Tikka	9.00
Marinated in a special blend of spices and barbecued.	
Tandoori King Prawn	10.50
King Prawns marinated in a special blend of spices and barbecued.	
Paneer Shashlick	8.95
Indian cheese grilled with onions & peppers	
Chicken Shashlick	8.95
Cubes of chicken barbecued on a skewer with cubes of capsicum, onion and tomatoes.	
Lamb Shashlick	9.95
Cubes of lamb barbecued on a skewer with cubes of capsicum, onion and tomatoes.	
Mahabharat Tandoori Mix	12.00
A combination of chicken and lamb tikka, Sheek kebab, tandoori chicken and king prawn.	
Mahabharat Bangla Chops	9.95
Marinated 5 pieces of lamb chops in Bangla herbs & spices, garlic and ginger, cooked in a clay oven, topped with shallots and green chillies.	

BALTI SPECIAL DISHES

All Balti speciality dishes are served with Plain Naan -Alternative choices of Naan Bread will be £1 extra

Balti Chicken Manchoor	11.50
Pieces of chicken and mushrooms stir fried in a mild sauce with cumin seeds, almonds, fresh cream and a dash of white wine vinegar.	
Balti Peshwari Murgh	11.50
Cubes of chicken briskly cooked in spices, served in a buttered sauce with almonds, raisins and cashew nuts.	
Balti Murgh Skardu	11.50
A mild balti consisting of chicken cooked in aromatic seed and ground spices, cream and freshly chopped coriander leaves.	
Balti Lahori Gosht	12.50
Tender pieces of lamb cooked in a mild creamy sauce, a very special curry allowing you to taste the different flavours of the East.	
Balti Exotica	13.75
A combination of chicken tikka, lamb tikka, tandoori chicken, tandoori king prawn and mushrooms in a medium spiced balti sauce prepared with a secret blend of fresh spices.	
Balti Silsila	11.75
A medium to hot stir fry using chicken breast, capsicums, tomatoes, onions, mushrooms, fresh herbs and spices.	

MASSALA SPECIAL DISHES

Please note these dishes do not include Rice, Chips or Naan please order those separately

Chicken Tikka Masala	9.50
Chicken is first barbecued then cooked with spices, herbs, almonds and fresh cream for a smoother taste	
Lamb Tikka Masala	10.50
Lamb is first barbecued then cooked with spices herbs, almonds and fresh cream for a smoother taste.	
Akbori Chicken Masala	10.50
Tender pieces of chicken cooked with minced meat, scrambled egg & delicate spices to form an aromatic mild strength	
Chicken Tikka Chilli Masala	10.50
Strips of marinated chicken cooked in a creamy aromatic sauce with fresh green chillies.	

BIRYANI

Biryani

Basmati rice lightly fried with chopped onions and medium spices, topped with almonds, sultanas and garnished with an omelette served with a medium vegetable sauce. Alternative curry sauces are available and are charged at £1 extra

Chicken, Keema or Vegetable	10.50
Lamb or Prawn	11.50
Mixed (Chicken, Lamb, Prawn)	12.50
Chicken Tikka	11.50
Lamb Tikka	12.50
King Prawn	13.50



MAHABHARAT MAIN COURSES

THE WAY OUR MAIN COURSES WORK:

Decide which meal you would like the Chef to freshly prepare for you from our extensive selection, then choose what you want with it from the list below, adding the recommended price.

Chicken, Keema or Vegetableas prices below
Lamb or PrawnAdd £2.00 to the prices below
Mixed(Chicken,Lamb,Prawn).....Add £3.00 to the prices below
Chicken Tikka.....Add £2.00 to the prices below
Lamb Tikka.....Add £3.00 to the prices below
King Prawn.....Add £3.50 to the prices below

Karahi	7.00
Capsicum, tomato, onions, fresh lemon juice and butter briskly cooked in the wok together with herbs and spices along with a touch of garlic and ginger. Served to your table in its own wok.	
Samber	7.00
A fairly hot spicy dish based upon the use of lentils with added lemon to obtain a sharp distinctive, sweet and sour flavour.	
Pathia	7.00
An interesting blend of spices, green chillies, diced onions, capsicums and fenugreek along with brown sugar, tomato purée and lemon juice, garnished with fresh coriander.	
Garlic Chilli	7.00
Cooked in Chef's secret recipe of herbs and spices with freshly chopped garlic and a few sliced chillies along with tomato, onions & capsicums.	
Jalfrezi	7.00
Cooked with green chillies, diced onions, capsicums and tomatoes with added fresh ginger and garlic, garnished with fresh coriander.	
Jali Bhuna	7.00
Similar to Jalfrezi and Pathia, cooked with a special blend of herbs and spices, red chilli powder, sliced green chilli, chopped onion, capsicum and tomato.	

Mild	Medium	Spicy-Hot	Fairly-Hot	Hot
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Gluten	Crustacean	Eggs	Fish	Nuts / Peanuts	Soya	Milk
Celery	Mustard	Sesame	Molluscs	Lupin	Sulphites	

