





Welcome To India's Hidden Kitchen

Fresh new flavours and an odyssey into coastal cuisine await. For the first time, Ma-Hé has united the unexplored cuisines of five of India's coastline regions: with signature small-plates and sharing platters from Kerala, Goa, Karnataka, Tamil Nadu and Andhra Pradesh. We want to take you on a journey, to share our passion with you, and to show you the cuisine of our homes. To make the menu more exciting, we have also added some signature North Indian dishes to our menu. Our curries are made with fresh, natural ingredients sourced from India's coastal region and generally paired with staples such as rice, naan and dosas. We are excited to invite you on a unique culinary journey. Our passion for using authentic ingredients and maintaining traditional, local cooking methods will surprise and delight you.

Welcome to Ma-Hé

Enjoy Purezza Premium Still and
Sparkling Water On the House!

Menu



Chaats & Tandoor

Pani Puri (V,G) (served cold)

£5.99

Popular Indian street food snack, crisp hollow puris stuffed with potatoes, tamarind chutney and flavoured water.

Aloo Tikki Chaat (V,D,G)

£6.99

Crispy fried potato croquettes drizzled with yoghurt, mint sauce, tamarind sauce. A spicy, tangy and sweet street snack.

Dahi Puri (V,D,G) (served cold)

£6.99

Crisp hollow puris stuffed with potatoes, chickpeas and onions, topped with yoghurt, mint and tamarind sauce.

Sweet Potato Chaat (V,D,G)

£6.49

Crispy fried sweet potato cubes, coated with mint and tamarind sauce, topped with onion, tomatoes and gram flour crisps.

Ma-Hé Peanut Masala (V,N)

£5.49

Roasted peanuts in a house special spice mix with onions, tomatoes, raw mangoes and fresh coriander.

Bombay Vada Pav (V,G)

£7.49

Classic street food from Mumbai, batter fried potato dumplings Served inside a bread bun (PAV) with mint sauce and garlic chutney.

Chicken Malai Tikka (D,N,M)

£9.99

Succulent pieces of chicken marinated with fragrant cardamom, cream, cheese and cooked in the clay oven.

Tandoori Chicken Tikka (D,M)

£9.99

Tender and juicy pieces of chicken marinated with yoghurt, Red chillies and spice mix and finished in the tandoor clay oven.

Tandoori Prawns (SH,M,D)

£9.99

King Prawns marinated in house special masala and grilled in The clay oven.

Trio of Paneer Tikka (D,M)

£8.99

Tender Cottage cheese cubes marinated in fragrant spices, yoghurt and grilled in the tandoor.

Allergen Information

V-Vegetarian, E-Eggs, F-Fish, G-Gluten, D-Dairy, N-Nuts, SH-Shellfish, S-Soy, SE-Sesame, M-Mustard, SU-Sulphur, VE-Vegan



- Chefs Signature

Our kitchen handles allergens and our dishes contains spices that are imported from Coastal India. Due to these factors, we are unable to guarantee the complete absence of any allergens in our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please ask to speak to a manager.

- Although we purchase all our fish fillets boneless, we still advise you to take caution as they might contain small bones.
- Your food comes out as and when it is ready so enjoy it as it arrives.
- Please note, we add a 10% discretionary service charge to all bills which is evenly distributed amongst our staff.

Menu



SMALL PLATES

Chicken 65 (E)

£7.99

*Crisp fried chicken chunks, marinated with red chillies.
A classic dish originated in Madras, Tamil Nadu.*

Prawn Ghee Roast (SH,D)



£10.99

*Prawns cooked with Mangalorean chillies and ground spices,
flavoured with Ghee (Clarified Butter).*

Karawari Fish Fry (F,G)

£9.99

*Semolina crusted fried tender sea bass with house special spice blend
originated from the coastal region of Karwar (Karnataka).*

Meen Varuval (F,E)

£9.49

*Crisp fried fish fillet, marinated with red chillies and
coriander powder, known for its spicy flavourful taste.*

Soft Shell Crab Porichathu (SH,G,E)

£11.99

*Soft Shell crab marinated with red chilli paste, curry leaves
and crispy fried.*

Calamari Fry (SH,G,E)

£8.49

*Delicious spicy fried squid with bold flavours of black pepper
and tender texture of squid.*

Telangana Lamb Chops

£10.99

*Flavourful and aromatic lamb chops from the Telangana region.
Known for its rich and aromatic spice layers infused in the meat.*

Beef Uppu Kari (SE,M)

£9.49

*Stir fried steak chunks flavoured with aniseed, cinnamon,
garlic and caramelised shallots.*

Chilli Paneer (D,S)



£7.99

*Indian Cottage Cheese cooked with onions and peppers
in a spicy tangy sauce. A popular Indo-Chinese delicacy.*

Crispy Okra (VE)

£7.99

*Marinated with Guntur chillies, coated with rice and gram
flour and crispy fried.*

Kachumber Salad (VE)

£6.99

*A classic Indian salad made with cucumbers, tomatoes,
onion, fresh herbs and spices*

Menu



Mains - Non-Vegetarian

Chicken Kurma (N)

£14.99

Coconut based chicken curry with aromatic spices in a mild cashew nut gravy.

Chicken Tikka Masala (D,N,M)

£14.99

Tender and smoky, tandoor grilled chicken simmered in a creamy tomato sauce.

Karahi Chicken (N)

£14.99

Fragrant and spicy chicken curry with tomatoes, onions and bell peppers.

Allepey Fish Curry (F)

£15.99

A delicately spiced curry with fresh raw mangoes, ginger, shallots and coconut milk.

Manga Fish Kozhambu (F,SE,M)

£15.99

Seabass fillet in a tangy curry flavoured with raw mangoes, mustard seeds, cumin and fenugreek.

Allepey Prawn Curry (SH)



£15.99

A delicately spiced curry with fresh raw mangoes, ginger, shallots and coconut milk.

Karahi Prawns (SH,N)

£15.99

Fragrant and spicy prawn curry with tomatoes, onions and bellpeppers.

Tanjavure Lamb Curry

£15.99

Home style traditional slow cooked lamb curry from state of Tanjavure, South India.

Andhra Lamb Masala

£15.99

Aromatic and rich lamb curry with tomatoes, onions and coconut. A vibrant and spicy curry from Andhra Pradesh.

Andhra Beef Masala

£14.99

Aromatic and rich beef curry with tomatoes, onions and coconut. A vibrant and spicy curry from Andhra Pradesh.

Ma-Hé Biryani

Ambur Chicken Biryani (D)



£15.99

An aromatic Jeera Samba rice cooked with chicken on the bone and aromatic spices on dum. Served with yoghurt dip.

Chennai Veg Biryani (V,D)



£10.99

An aromatic Basmati rice cooked with seasonal vegetables and aromatic spices on dum. Served with yoghurt dip.

Menu



Mains - Vegetarian

Vegetable kurma (VE,N)

£9.49

Coconut based vegetable curry with aromatic spices and cashew nuts.

Allepey Vegetable Curry (VE)

£9.49

A delicately spiced vegetable curry with raw mangoes, ginger, shallots and coconut milk.

Paneer Butter Masala (D,N)

£10.99

Indian cottage cheese cooked in a creamy and buttery tomato sauce, flavoured with fenugreek leaves.

Karahi Sabji (D,N)

£10.49

Seasonal vegetables cooked in a fragrant and spicy curry with tomatoes, onions and bell peppers.

Sambhar (G, D)

£7.49

Lentil-based vegetable stew, cooked with pigeon pea and tamarind broth.

Dal Makhani (D)



£8.49

Overnight slow cooked black lentils finished with tomatoes, cream and butter.

Dal Tarka (D,G)



£8.49

Tempered lentils cooked with garlic, Onion, cumin and herbs.

Sides/Staples

Steamed Basmati

£4.50

Steamed, subtly fragrant Indian basmati rice.

Ghee Rice (D,N)

£5.50

Slow cooked aromatic rice with clarified butter.

Poppadum (G,N,SE)

£3.50

Served with trio of coconut, tomato and mango chutney.

Masala Chips

£4.50

Spice with our house special spice mix.

Cheesy chips (D)

£4.50

Drizzled with melted cheese.

Naan (G,D)

£3.50

Choice of Plain, Butter, Garlic, Kulcha or Chilli garlic

Parotta (G,D)

£3.50

Traditional South Indian flatbread with flour and ghee.

Kal Dosa (VE)

£3.50

Fluffy dosa made with fermented rice and lentils.

Roti

£2.99

Plain, Butter

Plain Chips

£3.50

Classic plain salted chips