

MAAYA

INDIAN KITCHEN & BAR

MAAYA'S STORY

From Mumbai to Milton Keynes

Maaya was born from the vibrant spirit of Mumbai, where every street corner hums with the scent of spice and the rhythm of shared meals.

In 2026, we proudly celebrate 10 years in the heart of Milton Keynes — a decade of bringing people together over dishes rooted in heritage and made with soul.

Blending the bold flavours of North and South India with warmth, craft and a touch of modern elegance, Maaya has become a place to gather, to celebrate, and to create unforgettable memories.

Twice crowned the best Indian restaurant in the city, our story is one of passion, community and flavour — and we're only just getting started.



THALIS

A traditional Indian Thali comprises of an assortment of selected dishes and its accompaniments, making it a complete meal.

MAAYA SPECIAL THALI 22.95

Butter chicken, Harra Bharra Gosht, Garlic Chilli Chicken, Tadka Dal, Lachcha Paratha, Pilau rice, Raitha, Salad, Poppadom & Pickle. 🍛🍛

VEGETARIAN THALI 19.95

Paneer Makhani, Bhindi Dupiaza, Tadka Dal, Gobi Adraki, Lachcha Paratha, Pilau rice, Raitha, Salad, Poppadom & Pickle. 🍛🍛

VEGAN THALI 21

Bhindi do Pyaza, Baingan Bhartha, Hyderabad Aloo Ravia, Gobi Adraki, Tandoori Roti, Steamed Basmati Rice, Salad, Poppadom & Pickle. 🍛🌱

SHARING STARTERS

(SERVES TWO)

VEGGIE DELIGHT 16.5

Paneer tikka, veg samosa, onion bhaji and aloo tikki. 🍛🍛

TANDOORI TRIUMPH 18.95

Lamb chops, gilafi seekh and duo of chicken tikka. 🍛

VEGAN HEAVEN 18

Gobi manchurian, onion bhajee, aloo tikki and garlic mushrooms. 🍛

OCEAN PRIDE 22

Seafood quartet of - nihari fish cakes, tandoori king prawns, ajwaini salmon and fish pakora. 🐟🍛

CHAATS & STARTERS

CHAATS

DELHI PAPRI CHAAT 7.5

North Indian snack with all the flavours in one bite – spicy, sweet & tangy. Crispy flour crackers, with boiled potatoes, crunchy onions, chickpeas, yogurt, tamarind chutney and spices to create the gamut of flavours. 🌶️🥕🥒🍷🍋

PUNJABI SAMOSA CHAAT 8

Smashed vegetable samosa over a bed of spiced chickpeas, splashed with cool yogurt and tamarind chutney. 🌶️🥕🥒🍷🍋

ALOO TIKKI CHAAT 8

Shallow-fried potato cutlets with mashed peas, served with tangy chickpeas, cool yogurt and tamarind chutney. 🌶️🥕🥒🍷🍋

GOL GAPPA 7.5

Crispy wheat shells that burst with an explosion of flavours in your mouth, with spiced potatoes, chickpeas, chaat masala and tamarind water. 🌶️🥕🥒🍷🍋

ONION BHAJEE 7.5

Britain's favourite snack of onion mesh fritter in a gram flour batter with baby leaf spinach. 🥕🥒🍷

CHILLI CHICKEN 9

Famous Indo-Chinese dish with cornflour batter fried chicken cubes, tossed with diced onions and bell-peppers in soy sauce. 🌶️🥕🥒🍷

CHILLI PANEER 9

Tossed cubes of batter fried cottage cheese with diced onions and bell peppers in a homemade sweet and spicy sauce. 🌶️🥕🥒🍷🍋

GOBI MUNCHURIAN 8

Cauliflower fritters, sauteed in a spicy soy sauce. 🌶️🥕🥒🍷🍋

ACHARI PANEER TIKKA 9

Cubes of Indian Cottage Cheese marinated with piquant spices and grilled in the tandoor. 🌶️🥕🥒🍷

CHICKEN TIKKA TRIO 8.5

Tandoor roasted supreme of chicken in three marinades – Achari (Piquant), Malai (Cream Cheese) and Hariyali (Green Herb). 🌶️🥕🥒🍷

TANDOORI CHICKEN 8

Free range locally sourced spring chicken on the bone marinated overnight, in hung yogurt and barbecued in the tandoor. 🌶️🥕🥒🍷

ADRARI LAMB CHOPS 11

Succulent lamb chops tenderised with a marinade of medium spices with an abundance of raw papaya and ginger and roasted in the tandoor. 🌶️🥕🥒🍷

NEW LAPETA SHEEKH 8.50

Succulent lamb sheekh kebabs delicately wrapped in flaky pastry and cooked until golden. 🌶️🥕🥒🍷

NEW BEEF KEBABS 9.5

Tender cuts of beef marinated in our house spices, cooked in the tandoor and served with a fresh dressed salad and mint and coriander chutney. 🌶️🥕🥒🍷

AJWAINI SALMON 12

Succulent supreme of Salmon, coated with carom seeds & cracked black pepper, baked in the tandoor. 🌶️🥕🥒🍷

GOAN PEPPER PRAWNS 11

Crispy fried prawns with cracked blackpepper, served with Naganaise. 🌶️🥕🥒🍷

NEW MALABAR SCALLOPS 12.5

Perfectly seared scallops served in a fragrant Malabar-style coconut curry. 🌶️🥕🥒🍷

CHEF'S SIGNATURES

KADHAI ANGAAR 20.5

Succulent pieces of chicken breast marinated in a unique blend of spices and cooked in a smoky charcoal aroma infused sauce with onions and bell peppers. Served with pilau rice. 🍛🌶️🥬

NALLI GOSHT 22.5

Locally sourced slow braised lamb shank in an aromatic gravy, spiced potato mash & baby leaf spinach. 🍛🌶️

SEABASS MOILEE 22.5

Delicately spiced pan-fried sea bass filet, paired with creamy curry sauce with lime and coconut – a Kerala speciality, served with steamed rice & Asparagus. 🍛🥬🌶️

MANGLOREAN LOBSTER 42

Inspired by the Manglorean Christians delicacy of butter, garlic, pepper lobster tails, our chef presents his own twist on this popular South Indian dish. Served with lemon rice and citrus salad. 🍛🥬🌶️

NEW LUCKNOWI LAMB CHOPS 23

Awadhi-style lamb chops marinated in a signature Lucknowi masala and grilled to perfection. Served with spicy mash & Asparagus. 🍛🌶️

NEW DUM MURGH PALAK 20.5

Chicken supreme stuffed with organic baby spinach, cheddar and thyme, slow-cooked and served with a delicate curd sauce and pilau rice. 🍛🥬

NEW BAIGAN KA SALAN 17

Baby aubergines gently simmered in a rich tamarind and peanut sauce and served with pilau rice. 🍛🥬🌶️

CLASSIC CURRIES

TRADITIONAL DISHES

DHABA CHICKEN 13.5

Home-style chicken (on the bone) curry from the road-side eateries of the famous Grand Trunk Road. 🍛🌶️🌶️

CHETTINAD CHICKEN 13.5

CHETTINAD LAMB 14.5

Classic South Indian dish with a tempering of curry leaves & black pepper, and then finished with coconut milk. 🍛🌶️🌶️

CHICKEN TIKKA MASALA 13.5

Chicken tikka cooked to perfection in tomato based brown onion gravy and finished with single cream. 🍛🌶️🌶️

BUTTER CHICKEN 14

A classic Punjabi favourite. Tender chicken tikka cooked in a rich, velvety tomato and cashew butter sauce, finished with fragrant kasoori methi. 🍛🌶️🌶️

GARLIC CHILLI CHICKEN 13.5

Supreme of chicken cooked with sweetened chilli sauce, black pepper and an abundance of garlic. 🍛🌶️🌶️

CHICKEN SHAHI KORMA 13.5

Classic Mughlai dish derived from cashew almond paste, garam masala, single cream and mace-cardamom extract. 🍛🌶️🌶️

LAAL MAAS 15.5

Famous Rajasthani delicacy of cubed lamb in a blood red gravy derived from yogurt & Mathania chillies. 🍛🌶️🌶️

RAILWAY MUTTON CURRY 15

Popular mutton dish inspired from the railway canteens of Bombay. Mutton chunks (on the bone) slow braised with potatoes, ginger, garlic, brown onions and ground aromatic hot spices. 🍛🌶️🌶️

KOSHA MANGSHO 15

A delicacy lamb dish from Calcutta, where lamb is slow stewed and reduced in its own juices with yogurt, caramelised onions, ginger & garlic. 🍛🌶️

KEEMA ALOO 14

Ground lamb and diced potato delicacy in a spicy masala. 🍛🌶️

LAMB PASANDA 14.5

Tender lamb slow braised in a gravy of smooth caramelised onions, yogurt, mace, cardamom and cashew-almond paste. 🍛🌶️🌶️

JHINGA TAWA 20

Pan-grilled king prawns with cracked black pepper, crushed coriander seeds, toasted cumin and caramelised onions. 🍛🌶️🌶️

NEW METHI MURGH 13.5

An exquisite North Indian delicacy. Succulent chicken slow-cooked in a tomato-onion gravy infused with fresh fenugreek leaves.

Contains yoghurt. 🍛🌶️

NEW BEEF VINDALOO 15

Slow-cooked beef in a bold, spicy and tangy masala with vinegar, garlic and tomatoes. 🍛🌶️

NEW NIHARI LAMB

BIRYANI 23

A Mughal celebration dish featuring slow-stewed lamb shank layered with fragrant saffron rice, served with pomegranate raita. 🌶️🌶️🌶️

KALIMIRCH METHI

JHINGA 20.5

King prawns tossed in a melange of medium hot spices and pureed spinach with abundance of coarsely ground black pepper and finished with dried fenugreek leaves. 🍛🌶️🌶️

VEGETARIAN

SIDE MAIN

BHINDI DO PIAZA

8 12.5

Fresh Okra tossed with caramelised onions and moderate spices. 🌱🌶️

ALOO PALAK

8 12

Potatoes cooked with spinach, fresh fenugreek and spring onions. 🌱🌶️

SAAG PANEER

8.5 12.5

Cottage cheese in spinach gravy tempered with ginger & cumin. 🌱🌶️

KADHAI PANEER

8.5 12.5

Cottage cheese tossed with whole spices, onions and bell peppers. 🌱🌶️

BAINGAN BHARTA

8.5 12.5

Smoked aubergine mash with fresh coriander, peas and tomatoes. 🌱🌶️

NEW PANEER TIKKA MASALA

13

Marinated paneer roasted in the tandoor and served in a mildly spiced house masala sauce - a true vegetarian delight. 🌱🌶️

GOBI ADRAKI

8 12

Cauliflower florets cooked with onions, tomatoes, garlic and ginger. 🌱🌶️

METHI MUSHROOM

8 12.5

Mushrooms with fenugreek leaves in a medium masala. 🌱🌶️

DAL MAKHANI

8 12.5

Classic whole black lentils cooked overnight with kidney beans in tomato, cream and butter. 🌱🌶️

TADKA DAL

8.5 12

North Indian split yellow lentils dish with tumeric, cumin & mustard. 🌱🌶️

JEERA ALOO

7.5 12

Dry roasted potatoes, tempered with cumin. 🌱🌶️

Rice, Bread and Sundries

RICE

DUM BIRYANI 18.95

Chicken or Lamb dish with rice sealed with a pastry lid.

Served with your desired strength of curry sauce or raita. 🌱🌶️

STEAMED BASMATI RICE 🌱 4.5

SAFFRON PILAU 🌱 4.95

MUSHROOM PILAU 🌱 5.5

LEMON RICE 🌱 5.5

BREAD

MAAYA TABLE NAAN 🌱🌶️ 8.5

Giant sharing naan

PLAIN NAAN 🌱🌶️ 4

BUTTERED NAAN 4.25

PESHAWARI NAAN 🌱🌶️ 5

GARLIC & CORRIANDER

NAAN 🌱🌶️ 5

CHILLI CHEESE NAAN 🌱🌶️ 5

KEEMA NAAN 🌱 5.5

CHAPATTI 🌱🌶️ 3.25

LACHCHA PARATHA 🌱🌶️ 4.25

TANDOORI ROTI 🌱🌶️ 3.95

SUNDRIES

MASALA FRIES 🌱 4.95

KACHUMBER RAITHA 🌱 4.5

PUNJABI SALAD 4

POPPADOMS 🌱 1.5 each

Served with chutneys.



Management reserves the right to serve
12.5% discretionary service charge is added
Minimum order of one main course per person will apply
Additional Vegan items may be available; please ask the server
All prices are in GBP and inclusive of VAT

CHILLI GUIDE: 🌶️ = MILD TO MEDIUM 🌶️🌶️ = MEDIUM 🌶️🌶️🌶️ = HOT
🌾 = Contains Gluten 🥥 = Contains Nut 🌱 = Vegetarian 🌿 = Suitable for Vegans
🐚 = Contains Shell / Fish Bones 🥛 = Contains Dairy