



MAHDI LOUNGE

BANGLADESHI & INDIAN CUISINE



MENU



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A warm welcome to
MAHDI LOUNGE
Exotic Bangladeshi & Indian Cuisine



Mahdi Lounge has been established in order to take fine Indian dining to the next level. We hope the newly decorated and furnished restaurant gives you the ultimate dining experience. Due to the high popularity and demand of spaces, we have been encouraged to open a new branch of our existing restaurant, Mahdi Spice, within our town.

Mahdi Spice established itself as the ultimate experience for Indian food lovers. This has been largely due to the managing director A Karim, since 2002. As ever, we at Mahdi Lounge value our customers very highly.

Our aim is to provide quality food by using only the fresh and finest ingredients. Both Mahdi restaurants are family themed and we are very proud of it. Our customer satisfaction is our success and motivation.

We prepare our food as you order, so sometimes it may take a little longer especially during busy periods. We cater for birthdays, anniversaries and all other special occasions. Please book in advance to avoid disappointment and notify us for any special requirements. Any dishes not listed on the menu can be prepared upon request.

**The management kindly requests our customers to order
a minimum of one main dish per person thank you.**

Allergy Awareness:
Some dishes may contain nuts, dairy products or gluten.
Please inform our staff of any allergies when placing your order

Wheat	Dairy	Nuts	Crustaceans	Vegan
				



STARTERS

Mahdi Lounge Special Mixed	C W D	(Chef's own Choice; King prawn, Singara, Chicken tikka)	8.95
Mixed Kebab	W D	(Chicken Tikka, Sheek Kebab, Samosa, Onion Bhaji)	7.95
Tangri Kebab	D W	(Minced lamb with herbs and spice covered with bread)	8.95
Chicken Chaat	W D	(Served with chat masalla (sour))	7.95
Chana Chaat Paneer	W D N	(Sweet, sour and chef's own spices with aromatic flavour)	8.95
Vegetable Samosa Chaat	W N D	Garlic sauce with Sanasur)	8.95
King Prawn Butterfly	C W	(King prawn deep fried with breadcrumb)	7.95
King Prawn Puree	C W	(King prawn in spicy sauce on a fluffy bread)	7.95
Prawn Puree	C W	(Prawn in spicy sauce on a fluffy bread)	7.75
Chicken Tikka / Lamb Tikka / Tandoori Chicken	D		7.75
Sheek Kebab	D	(Minced lamb lightly spiced and grilled on skewers)	7.75
Paneer Tikka	D	(Indian Cheese marinated with light spices and yoghurt, grilled in tandoori oven)	6.95
Samosa Meat/Veg	W	(Pastry triangles filled with vegetables or meat)	6.25
Onion Bhaji	D		6.25

TANDOORI

Tandoori dishes are marinated in a blend of freshly ground spices, herbs and yoghurt barbequed in a tandoori oven, served with fresh salad.

Grilled Chop	D	(5 Pieces)	19.95
Tender lamb chops marinated over 24 hours in homemade lounge sauce then slowly prepared in our oven.			
Tandoori Mix Platter	W D		18.95
(Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori chicken served with nan bread)			
Sweet Crispy Chicken	D	honey glazed chicken pan fried in breadcrumbs and sesame seeds.	16.95
Tandoori King Prawn	C D		16.95
Shashlik	D	Chicken : 13.95 Paneer: 12.95 Lamb: 14.95	14.95
Salmon Tikka	D		15.95
Duck Tikka	D		14.95
Chicken or Lamb Tikka or Tandoori Chicken (half)	D		12.95

LOUNGE SPECIAL

Dum Akhni	D	N	W	Murgh	21.95	Khashi	22.95
Traditional Bangladeshi village style dish, lamb or chicken cooked in chef's special sauces and spices with rice, served in an air tight clay pot and tarka dall, medium spiced							
Munchurian	D	W		Murgh	18.95	Khashi	19.95
Marinated chicken or lamb cooked in sweet and sour, chef's special own spices							
Mahdi Lounge Chicken Satay	D	N	W				21.95
Crispy Chicken marinated in homemade Indo-Thai sauce, cooked with fresh garlic, ginger, and mixed peppers this dish is served with complimentary intercontinental rice.							
Mahdi Lounge King Prawn	C	D		Large king prawn cooked with chef's own recipe, medium hot sauce			19.95
Lamb Chop Bhuna							19.95
Tender lamb chops slowly cooked with medium hot Bhuna spices and chef's own recipes							
Gosth Kalia	D			Tender spicy lamb, cooked with chef's own special sauce, medium hot			17.95
Motka Gosth / Murghi	W			Traditional Bangladeshi village style dish, lamb or chicken cooked in chef's special sauces and spices, served in an air tight clay pot, medium spiced			17.95
Begun Bahari	D			Marinated chicken cooked with chef's own special spice, served in aubergine shell			16.95
Garlic Naga Lamb / Chicken	D			Fairly hot			16.95
Green Chilli Chicken Masalla	D	N		Chicken cooked in spicy masalla sauce with green chillies			16.95
Gosth Khata Masalla	D			Spicy lamb, cooked with lemon flavour in chef's own special sauce			16.95
Sizzling Lamb / Chicken	D			Slices of chicken cooked with onion, garlic & curry leaf			16.95
Mahdi Lounge Lamb or Chicken	D			Cooked with lemon flavour in chef's own special sauce, medium hot			16.95
Roasthani Murghi							16.95
Spiced roasted chicken specially prepared in thick sauce off the bone with tomatoes, capsicum & coriander, medium hot							
Karahi Dancer	D						14.95
Traditional Bangladeshi village style dish, cheese cooked in chef's special sauces and spices, medium spiced							
Mahdi Lounge Kathal Gosth / Murghi							18.95
Traditional Bangladeshi style dish, Lamb or Chicken cooked with Jackfruit with chef's special sauces and spices, medium spiced							
Mahdi's Mediterranean Special	D						17.95
Chicken tikka, lamb tikka and chips cooked with green peppers, onions and chefs own spices served with lounge special salad							
Tandoori Chicken Steak	D						£24.95
Fresh spring chicken marinated and fragranced in light spices, served with bombay mash, creamy mushroom sauce, dry mix vegetables and asian-style rice served with fresh salad							

MILD & CREAMY DISHES

Lamb Tikka Masalla	D N	14.95
Grilled lamb prepared and cooked in masalla sauce, almond & cream		
Duck Tikka Masalla	D N	16.95
Grilled duck prepared and cooked in masalla sauce, almond & cream		
Chicken Tikka Masalla	D N	13.95
Grilled chicken prepared and cooked in masalla sauce, almond & cream		
Chicken Makhani	D N	13.95
Chicken prepared and cooked in mild sauce, almond & cream		
Butter Chicken	D N	13.95
Grilled chicken cooked in mild sauce, butter, almond & cream		
Chicken or Lamb Passanda	D N	13.95
Prepared in butter, yogurt, cream and mild spice, pistachio nuts & herbs		

TRADITIONAL DISHES

Balti	D W C	Chicken : 16.95	Lamb : 17.95	Duck 18.95	King Prawn 18.95
Balti is prepared with freshly blended spices mixed with capsicum, onions, tomatoes, and flavour with green herbs. The strength of the dish's can be prepared to your taste. (Served with a nan bread)					
Jalfreizi	D C	Chicken : 14.95	Lamb : 15.95	Duck 16.95	King Prawn 17.95
(This is a very popular bangladeshi dish, fairly hot with fresh chilli charcoal grilled pieces of chicken lamb/duck/kingprawn cooked in chopped onions capsicum, tomatoes, green chilli and a special sauce.)					
Karahi	D C	Chicken : 14.95	Lamb : 15.95	Duck 16.95	King Prawn 17.95
Cooked in chef's special sauces and spices, medium spicess					

FISH DISHES

Surma Mass	C	(Medium hot, cooked with potatoes and fresh coriander)	15.95
Fish Bhuna	C		14.95
Fish Jalfreizi	C	(Fairly hot, cooked with green chilli and fresh tomatoes)	14.95
Fish Fry	C	(Bangladeshi fish fillet fried in light spice and medium, dry)	14.95

CURRY DISHES

Chicken 11.95 | Lamb 12.95 | Chicken Tikka D 13.95 |
Lamb Tikka D 13.95 | Prawn C 13.95 | King Prawn C 15.95

Choose from the dishes:

Bhuna		Medium hot with onions, green peppers & tomatoes
Korma	D	Very Mild, with coconut & almonds
Dansak	D	Hot, Sweet & Sour, with lentils
Pathia		Hot, Sweet & Sour, with sauce
Madras		Fairly hot

VEGAN DISHES

Balti Vegetable	W	(Including Chapati)	13.95
Sizzling Vegetable			11.95
Vegetable Bhuna			11.95
Vegetable Jalfreizi			11.95
Korai Vegetable			11.95

BIRYANI

(Served with vegetable curry)

Mahdi Lounge Special Biryani	C D N	Chicken tikka, Lamb tikka & prawn	18.95
King Prawn Biryani	C N		18.95
Chicken / Lamb Tikka Biryani	D N		17.95
Chicken / Lamb Biryani	N D		17.95
Vegetable Biryani	N D		14.95

SIDE DISHES

(Any vegetable dish as a main dish 11.95)

Vegetable Curry V	6.45
Dry Mix Vegetable V	6.45
Bombay Aloo V	6.45
Sag Bhaji V	6.45
Sag Aloo V	6.45
Sag Paneer D	6.45
Cauliflower Bhaji V	6.45
Aloo Gobi V	6.45
Tarka Daal D	6.45
Tarka Sag Daal D	6.45
Chana Masalla V	6.45
Mottor Paneer D	6.45
Bindi Bhaji V	6.45
Brinjal Bhaji (Aubergine) V	6.45
Mushroom Bhaji V	6.45
Chips V	3.25
Raitha (Onion or Cucumber) D	4.95
Green Salad	5.25
Plain Poppadum	1.05
Spicy Poppadum	1.05
Pickle & Chutney (Per head)	1.05

RICE

Plain Rice V	3.25
Pilau Rice D	3.45
Mushroom Rice N D	3.95
Vegetable Rice N D	3.95
Garlic Rice D	3.95
Coconut Rice D	3.95
Special Fried Rice N D	3.95

BREAD

Plain Naan D W	3.45
Deshwari Naan D W	3.95
Garlic Naan D W	3.95
Keema Naan D W	3.95
Cheese Naan D W	3.95
Plain Paratha D W	3.45
Tandoori Roti W V	3.45
Puri W V	2.95
Chapati W V	2.95

KURSI LAMB **N D W**

Kursi Lamb (for 4 persons) 145.95

These dishes are cooked with all freshly ground spices and prepared in a slow cooking method to bring out the most delicate taste and completely extra special flavour, served with special fried rice and special curry sauce
24 hours notice and a small deposit required

WHITE WINES

1.	MAHDI LOUNGE DRY WHITE	175ml Glass	5.95
	Vin de Table France	250ml Glass	7.45
	<i>A crisp & fruity dry white wine</i>	Bottle	18.95
2.	MAHDI LOUNGE MEDIUM DRY WHITE	175ml Glass	5.95
	South Africa	250ml Glass	7.45
	<i>A well balanced, fresh & fruity medium dry white wine.</i>	Bottle	18.95
3.	PIERRE LACASSE SAUVIGNON BLANC		19.95
	Vin de France		
	<i>Green apple & lime flavours with some refined mineral notes.</i>		
4.	PEREGRINO SAUVIGNON BLANC		19.95
	Central Valley, Chile		
	<i>Refreshing, with gooseberry hints, citrus notes & crisp acidity.</i>		
5.	LOMAS CARRERA CHARDONNAY RESERVA		20.95
	Central Valley, Chile		
	<i>Fruity aromas of apple & papaya with a medium balanced body & clean finish.</i>		
6.	PINOT GRIGIO VENEZIE IGT		20.95
	San Giorgio, Italy		
	<i>A balanced & fruity wine of good structure with floral notes & hints of pear & apricot.</i>		
7.	MACON VILLAGES AC		25.95
	Labaume Ainé et Fils, France		
	<i>Elegant, medium bodied, with apple flavours, a hint of tropical fruit & bright finish.</i>		
8.	Chablis L'Onciale, France		32.95
	<i>Distinctly nutty with grilled nuts, toasted chestnuts and citrus fresh lemon acidity..</i>		
9.	SANCERRE AC		33.95
	Saget, Domaine de la Perrière, France		
	<i>A well balanced & fruity wine with aromas of white flowers, peach & acacia.</i>		
10.	POUILLY FUISSE AC		34.95
	Labaume Ainé et Fils, France		
	<i>A full bodied Chardonnay with a complex bouquet of peaches, apples & a touch of oak.</i>		

RED WINES

11.	MAHDI LOUNGE RED	175ml Glass	5.95
	Vin de Table France	250ml Glass	7.45
	<i>A well balanced, harmonious wine.</i>	Bottle	18.95
12.	PIERRE LACASSE CABERNET SAUVIGNON VDP d'Oc		19.95
	Vin de France		
	<i>Aromas of black fruits & spicy notes, with soft, round tannins & silky finish.</i>		
13.	LOMAS CARRERA MERLOT RESERVA		19.95
	Central Valley, Chile		
	<i>An elegant, rounded body with aromas of cherries & chocolate & pleasant finish.</i>		
14.	KLEINDAL CABERNET SAUVIGNON		20.95
	Wine of Origin Robertson, South Africa		
	<i>Soft tannins with flavours of black cherry & currant & a touch of vanilla.</i>		
15.	COTES DU RHONE AOP		20.95
	<i>A fruity bouquet of raspberries & blackcurrants, well balanced with good length.</i>		
16.	MACON ROUGE AC		24.95
	Labaume Ainé et Fils, France		
	<i>A full bodied wine, well coloured with good weight on the palate.</i>		
17.	Los Vinateros Crianza DOC, Rioja Spain		24.95
	<i>Rich vibrant wine which has been barrel aged for 12 months, giving beautiful red fruit aromas and soft integrated oak.</i>		
18.	FAUSTINO V RESERVA DOC		32.95
	Rioja Wine, Bodegas Faustino Martinez-Oyon, Spain		
	<i>Full bodied with a round palate, pleasantly balanced with light vanilla oakiness.</i>		
19.	CHATEAU DU VAL D'OR		37.95
	Grand Cru St Emilion AC, France		
	<i>A rich & powerful wine with soft tannins & aromas of strawberries & blackcurrants.</i>		
20.	CHATEAUNEUF DU PAPE AC		43.95
	Les Grand Seigneurs, Pierre & Remy Gauthier, France		
	<i>A well balanced, smooth wine with complex aromas, fruity flavours & subtle spice.</i>		

ROSE WINE

21.	ONE 4 ONE ZINFANDEL BLUSH California, USA <i>A medium sweet Rosé with strawberry & melon fruit flavours.</i>	187ml Bottle	7.95
22.	MATEUS ROSE Portugal <i>A young, fresh, fruity and versatile Rosé with a slight sparkle.</i>		19.95
23.	ROSE D'ANJOU AOP 'Les Celliers du Prieuré', France <i>A medium dry, flowery Rosé.</i>		19.95

SPARKLING WINES & CHAMPAGNES

24.	ONE 4 ONE PROSECCO DOC Spumante Italy <i>A dry, fruity sparkling white wine with good intensity.</i>	20cl Bottle	7.95
25.	ONE 4 ONE VINO SPUMANTE ROSATO BRUT Italy <i>A dry sparkling Rosé with soft berry fruit flavours.</i>	20cl Bottle	7.95
26.	PROSECCO CORTESTRADA DOC Spumante Extra Dry, Italy <i>A fresh, dry sparkling white wine with a light, clean finish.</i>		27.95
27.	CHAPEL DOWN NON-VINTAGE RESERVE Brut Chapel Down Winery, Tenterden, Kent, England <i>A crisp, dry sparkling white wine with aromas of apple & lemongrass & fresh citrus flavours.</i>		36.95
28.	MOET & CHANDON Brut Impérial <i>A dry, fresh & fruity Champagne with a clean, crisp flavour.</i>		69.95
29.	CUVEE DOM PERIGNON 2006 Moet & Chandon <i>The finest quality Champagne with a rich, almond flavour, crisp & very long lived.</i>		185.95

APERITIFS - 50ml

MARTINI DRY/ROSSO	3.75
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COGNACS & ARMAGNAC - 25ml

MARTELL***	5.25
COURVOISIER VSOP	6.75
REMY MARTIN VSOP	6.75

SPIRITS - 25ml

BACARDI	3.75
CAPTAIN MORGAN RUM	3.75
OLD MONK INDIAN RUM	6.75
CORDON'S CIN	3.75
JACK DANIELS	3.75
JAMESON'S IRISH WHISKEY	3.75
WHISKEY	3.75
GLENMORANGIE MALT WHISKEY	3.75
SMIRNOFF VODKA	3.75
CIROC VODKA	4.25

LIQUEURS - 25ml

ARCHER'S	4.95
AMARETTO	4.95
BAILEYS	4.95
COINTREAU	4.95
DRAMBUIE	4.95
MALIBU	4.95
SAMBUCA	4.95
SOUTHERN COMFORT	4.95
TIA MARIA	4.95

LAGERS, BEER & CIDER

KINGFISHER INDIAN LAGER	Pint	5.95
	1/2 Pint	3.95
COBRA INDIAN LAGER	Pint	5.95
	1/2 Pint	3.95
KING COBRA LAGER	750ml Bottle	11.95
COBRA INDIAN LAGER	660ml Bottle	6.45
	330ml Bottle	4.75
COBRA ALCOHOL FREE	330ml Bottle	4.45
SPITFIRE BITTER	500ml Bottle	5.95
WOODPECKER CIDER	275ml Bottle	3.95

SOFT DRINKS

COKE / DIET COKE /	330ml Bottle	3.75
LEMONADE		3.75
JUICE (Apple, Orange, Pineapple)		3.75
J2O (Apple & Mango)		4.45
MIXERS		3.75
STILL MINERAL WATER	75cl Bottle	5.75
SPARKLING WATER	75cl Bottle	5.75

MOCKTAIL

STRAWBERRY HEAVEN	8.95
<i>An exotic concoction of succulent strawberries, aromatic mint leaves, sparkling lemonade, and crushed ice.</i>	
MINT COOLER	8.95
<i>A refreshing drink made with fresh zesty lime, aromatic mint leave sparkling lemonade, and crushed ice.</i>	
PINO COLADA	8.95
<i>A tropical blend of rich coconut milk mixed with pineapple juice and crushed ice.</i>	
LOVELY LYCHEE	8.95
<i>A mixture of fresh lychee juice with sparkling ginger beer, crushed ice and topped with fresh garnish.</i>	



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