

*We warmly welcome you to a fine dining experience
at the Maya Restaurant.*

*Maya is situated in the charming market town of Olney.
The Restaurant was established in 2010,
and is considered one of Olney's and the surrounding areas
most elegant Indian Restaurant.*

*Maya offers the finest Indian food in Olney.
Served in relaxed surroundings, the restaurant
is an 18th century listed building
which has been renovated sympathetically
but also encompasses contemporary designs.
With an all-ivory themed interior and minimalist glass
frontage, Maya reminds one, of the majestic India
by way of the delightful art adorning the walls.*

*We aim to serve the best food using the freshest
and finest ingredients, sourced locally where possible.*

*Our wines have been carefully selected
to complement your food.*

*We invite you to embrace our philosophy
of 'Indian Cuisine served with pride', combined
with a hint of Western elegance and innovative presentation
to celebrate India's best gastronomic classics and more...*

*Our Food may contain traces of nuts. If you are allergic
please inform a member of staff. Thank you*

Platters to Share...

These Platters will be served with salad, mint sauce and serves two

Vegetable Platter... 12

Served with onion bhaji, vegetable samosa, Potato cake and Paneer Tikka















Maya Platter... 15

A selection of appetisers consisting of monkfish, chicken tikka, seekh kebab and samosa






Ocean Platter... 18

Four selections of Chef's favourite seafood appetisers - Tandoori Monkfish, Tandoori King Prawns, Tandoori Salmon and Crab Cakes

A la carte Starters...

Chicken Tikka 4.50 Cubes of chicken marinated in a special blend of spices and grilled in the tandoor		Lamb Tikka 4.95 Cubes of lamb marinated in a special blend of spices and grilled in the tandoor	
Murgh Puree 5.95 Spicy sweet and sour chicken, served on a deep fried bread		Tandoori Chicken 4.50 1/4 Marinated spring chicken on the bone, char-grilled in the tandoor	
Tandoori Mix 5.95 Chicken tikka, lamb tikka and seekh kebab		Mixed Starter 5.95 Chicken tikka, lamb samosa and onion bhaji	 
Seekh Kebab 4.50 Minced lamb succulently spiced and grilled on charcoal		Lamb Samosa 4.50 Crisp pastry filled with spiced minced lamb	 
King Prawn Puri 6.95 Spicy sweet and sour king prawns, served on a deep fried bread		Tandoori Jheenga 6.95 Jumbo tiger prawns marinated in yoghurt spices and grilled in the tandoor	
Salmon ki Tikkey 6.95 Fresh Scottish salmon marinated with honey, dill leaves, grilled in the tandoor		Maya Fish Tikka 6.95 Monkfish grilled in the tandoor and dipped in an aromatic garlic sauce	

Vegetarian A la carte Starters...

Onion Bhaji 4.50 A cluster of deep fried onion with lentils and battered herbs	  	Vegetable Samosa 4.50 Crisp pastry filled with spiced mixed vegetables	
Chowki Ki Tikki 4.95 Potato cakes with fresh chilli, ginger, cumin served with chick peas		Paneer Tikka 4.95 Cubes of Cottage Cheese marinated with spices, cooked in the tandoor	

Chef's Signature Dishes...

<p>Murgh Passanda 9.95 Thin slices of chicken cooked in a creamy coconut milk sauce finished with tandoori mixed spices and yoghurt</p>	 	<p>Chef's Special 12.95 A mouth watering chicken, lamb, and jumbo prawns medium curry</p>	
<p>Dhaba De Gosht 10.95 Punjabi style lamb curry, marinated with ginger and garlic, yoghurt and cumin seeds</p>	 	<p>Murgh Hariali 9.95 Delicately flavoured tender pieces of chicken cooked with chopped fresh spinach, mint</p>	
<p>Butter Chicken 9.95 Pieces of boneless tandoori chicken cooked in a rich coconut milk and creamy mild butter sauce</p>	 	<p>Salmon Bhuna 14.95 Salmon cooked in a garlic flavoured onion and tomato sauce</p>	
<p>Chicken/Lamb Korai 10.95 Curried in rich spices, diced onions and green peppers</p>		<p>Goan Fish Curry 14.95 Tandoori monkfish cooked in coconut milk</p>	
<p>Angara Gosht 10.95 Lamb cooked with red chilli, garlic and ginger in a tamarind sauce</p>		<p>Jheenga Hara Rezalla 14.95 Succulent king prawns cooked in green masala served on a bed of sautéed spinach. Served with pilau rice</p>	
<p>Rajasthani Lal Maas 10.95 Tender pieces of lamb slow cooked to perfection in aspic red chilli sauce from the land of forts & palaces</p>		<p>Kadhai Jheenga 14.95 Stir-fried jumbo prawns with assorted bell peppers</p>	
<p>Mango Chicken 10.95 Breast of Chicken grilled in the clay oven topped with mango, sultanas and sprinkled with ground almond</p>	 	<p>Chicken/Lamb Jalfrezi 10.95 Cooked in spicy sauce with green peppers, onions and chillies</p>	 
		<p>Garlic Chilli Chicken 9.95 Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelised onion</p>	 

Tandoori Dishes...

Tandoori and Tikka dishes are marinated in yoghurt with garlic, chillies and spices then cooked in the Tandoor. All dishes are served with salad and mint sauce

Murgh Tandoori 8.95 Half chicken		Sizzler Special 13.95 A delightful platter of tandoori chicken, chicken tikka, lamb tikka, sheek kebab, tandoori king prawns and naan	
Chicken/Lamb Tikka 8.95 Chicken or Lamb marinated in homemade paste, skewered and grilled over charcoal, served sizzling		Salmon ki Tikkey 14.95 Fresh Scottish salmon marinated with honey, dill leaves, grilled in the tandoor	
Chicken/Lamb Shashlik 9.95 Pieces of chicken or lamb, peppers, tomato and onion marinated in a fragrant spice, skewered and grilled in the Tandoor		Tandoori King Prawn 13.95 King prawns marinated in a special sauce, skewered and flamed, served with sizzling garnish	
Paneer Shashlik 8.95 Piece of paneer with capicum, tomato and onion marinated in a fragrant spice, skewered and grilled in the tandoor		Maya Fish Tikka 14.95 Monkfish marinated in medium spices, cooked in the tandoor	

Tandoori Masala Dishes...

All masala dishes are cooked in a rich sauce with coconut milk, almond and cream.

Chicken Tikka Masala 9.95 Boneless chicken tikka	 	Maya Special Masala 12.95 Chicken tikka, minced lamb, king prawn and boiled egg	 
Maas Tikka Masala 14.95 Monkfish	 	Tandoori Jheenga Masala 13.95 Tandoori King Prawns	 

Biryani Dishes...

Cooked with pilau rice and spices, garnished with tomato and cucumber, served with vegetable curry

Shobzi 9.95 Vegetable		Gosht 10.95 Lamb	
Murgh 10.95 Chicken		Maya Special 12.95 Chicken, lamb, and king prawn	

House Special...

Shashlik masala, tandoori grilled with peppers, tomatoes and onions, cooked in a medium masala sauce

Murgh Chicken	9.95	Maas Monkfish	14.95
Gosht Lamb	10.95	Jheenga King Prawns	13.95

Balti Dishes...

Spicy curry cooked with green peppers, onions and coriander

Shobzi Vegetable	7.95	Gosht Lamb	10.95
Murgh Chicken	9.95	Jheenga King Prawn	13.95

Traditional Dishes...

KORMA

Cooked in a sweet mild gravy with ground almonds, coconut milk and cream

BHUNA

Well spiced with chopped onion, green peppers, served in a thick gravy

ROGON

Cooked with tomatoes, onion, green pepper and a touch of garlic

DHANSAK

Spicy sweet and sour curry with lentils

SAGWALA

Medium spiced curry with spinach

PATIA

A fairly hot, sweet and sour curry with thick sauce and a touch of coconut

MADRAS

Hot curry dish with smooth and lightly spiced sauce

VINDALOO

Very hot curry dish with smooth and lightly spiced sauce

Murgh <i>Chicken</i>	8.95	Shobzi <i>Vegetables or Vegan</i>	7.95
Gosht <i>Lamb</i>	9.95	Jheenga <i>King Prawn</i>	13.95

Vegetable Side Dishes...

Can be made vegan upon request

Niramish 4.50 Dry mixed Vegetable dish	Tarka Daal 4.50 Spiced Lentils with garlic
Mushroom Bhaji 4.50	Aloo Gobi 4.50 Potato and Cauliflower
Bombay Aloo 4.50 Potatoes	Saag Aloo 4.50 Potatoes and spinach
Bhindi Bhaji 4.50 Okra	Saag Paneer 4.95 Spinach and Cheese 
Gobi Bhaji 4.50 Cauliflower	Khattley Meethey Baingan 4.50 Baby Aubergine cooked with sweet and sour tamarind sauce
Chana Masala 4.50 Chickpeas	Paneer Lababdar 4.95 Paneer cooked in a very mild creamy nutty flavoured smooth tomato sauce 
Saag Bhaji 4.50 Spinach	


Rice...

Pilau Rice Flavoured with Basmati rice	 3.50	Special Rice Basmati rice fried with peas and egg	 3.90
Steamed rice Fluffy Basmati rice	3.00	Keema Rice Basmati rice fried with special minced meat	 3.90
Mushroom Rice Vegetable Rice	 3.90	Garlic Rice Basmati rice fried with garlic	3.90
		Chips	2.00

Bread...

Chapati	 2.00	Shobzi Naan	   3.20
Naan	   2.90	Garlic Chilli Naan	   3.20
Cheese Naan	   3.20	Garlic Keema Naan	   3.20
Garlic Naan	   3.20	Plain Paratha	 3.90
Keema Naan	   3.20	Stuffed Paratha	 4.50
Peshwari Naan	   3.20	Tandoori Roti	 2.90

Condiments...

Plain Papadum	0.90	Per Chutney Tray	2.00
Masala Papadum	0.90	Raitha	 1.50