

Malai Marke

indian cuisine



SERVE, LOVE, GIVE, PURIFY, MEDITATE, REALISE - SWAMI SIVANANDA SARASWATI

318 East 6th Street, New York, 10003

www.malaimarke.com

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(212) 777-7729

SOUPS

- MULLIGATAWNY SOUP** 6.95
Yellow lentils with lemon and fresh coriander
- RASAM** 6.95
Tangy tomato soup from Chennai

KABAB STARTERS

(Grilled to perfection)

- PANEER TIKKA** 10.95
Paneer cheese in a yellow marinade
- CHICKEN MALAI** 10.95
Marinated in a mild creamy sauce
- MURGH HARYALI** 10.95
Marinated in a green masala
- ACHARI CHICKEN TIKKA** 10.95
Marinated in pickling spices
- PATIALA LAMB KABAB** 11.95
Spiced pan grilled lamb patties

SMALL PLATES

- ONION BHAJA** 5.95
Onion fritters
- SAMOSA** 7.95
Pastries stuffed with potatoes and peas
- RAGDA PATTIES** 8.95
Potato patties with chickpeas, yogurt and chutnies
- IMLI BAIGAN** 8.95
Eggplant layered with tamarind chutney
- KURKURI BHINDI** 9.95
Okra tossed with onions, lime and chaat masala
- LUCHI BHAJI** 10.95
Spiced chickpeas served with luchi bread
- GOBI KARARE** 10.95
Fried cauliflower with onions
- JHINGA LUCHI** 12.95
Tangy creamy shrimp served with luchi bread

TANDOOR (20 min. preparation time)

(A traditional Indian oven used to cook meats and bread)

- CHICKEN TANDOORI** 17.95
Marinated bone chicken grilled to perfection
- CHICKEN TIKKA** 18.95
Marinated chicken thighs grilled to perfection
- SEEKH KABAB** 18.95
Skewered lamb rolls
- TANDOORI SHRIMP** 20.95
Skewered shrimp in tandoori spices
- BURRA KABAB** 24.95
Lamb chops grilled to perfection
- TANDOORI MIX GRILL** 24.95
A mélange of our favorite kebabs

COASTAL INDIAN SEAFOOD

(Dishes from the coastline of India)

- KONJU PAPPAS** 21.95
Shrimp cooked with tomatoes, kokum and coconut milk
- AUNT MURLIS CHINGRI MALAI CURRY** 21.95
Shrimp in a creamy coconut tomato sauce with fennel
- LATA SHETTY'S SHRIMP AJADINA** 21.95
Cooked with coconut and dry red chillies
- FISH MOILEE** 21.95
Cooked with coconut, turmeric and ginger
- ALLEPY RED CURRY** 21.95
Fish cooked with kokum, tomatoes and whole garlic
- CHICKEN**
- DHABE WALA MURGH** 15.95
Home style chicken curry
- MURGH SAAG** 16.95
Chicken cooked with spinach and ginger
- CHICKEN RIZZALA** 17.95
Chicken korma in a green, creamy nut sauce
- MURGH MAKHNI MALAI MARKE** 17.95
Chicken strips, bell peppers, in a creamy tomato sauce
- CHICKEN CHUTNEYWALA** 17.95
Cooked with mangoes and green chutney
- CHICKEN XACUTI** 17.95
Cooked with roasted coconut, dark peanuts and poppy seeds
- CHICKEN TIKKA MASALA** 17.95
Roasted chicken in a creamy tomato sauce
- MURGH KORMA** 17.95
Chicken malai kabab in a creamy nut sauce
- COONDAPUR KORI** 17.95
Coconut chicken curry from Mangalore

LAMB

- LAMB SAAG** 18.95
Lamb with spinach and ginger
- LAMB PEPPER FRY** 18.95
Lamb tossed with peppercorns and fresh coconut
- LAMB BHUNA MIRCHWALA** 18.95
A dry curry preparation with green chillies
- ROGAN JOSH** 18.95
A popular Kashmiri lamb curry
- LAMB DHANSAK** 18.95
A famous Parsi dish with lamb, lentils and spinach
- LAMB PASANDA** 18.95
Lamb in a creamy nut sauce
- LAMB MADRAS** 18.95
Lamb with coconut, dry red chillies and curry leaves

SPICY CLUB

(Caveat Emptor)

- VEG / PANEER** 15.50
- LAMB** 18.95
- CHICKEN** 16.95
- SHRIMP** 19.95
- PHALL** 3
A British Indian curry with green chillies and habanero
- LAL MAAS** 3
A Rajasthani speciality with red chillies
- VINDALOO** 3
A Goan speciality with chili paste and vinegar
- CHETTINAD** 3
Pepper chicken from the house of Chettiyars
- MADURAI MELAGU CURRY** 4
A Southern speciality with dry red chillies and curry leaves

TANGRA STYLE CALCUTTA CHINESE SPECIALS STARTERS

- CORN SOUP** 6.50
With garlic and scallions
- LOLLYPOP CHICKEN** 9.95
Spicy pulled back chicken wings
- CHILI CHICKEN (DRY)** 10.95
Chicken tossed with green chillies and soy sauce
- CHILI PANEER (DRY)** 10.95
Paneer cheese tossed with scallions, green chillies and soy ginger gravy

MAIN COURSE

- VEGETABLE MANCHURIAN** 12.95
Vegetable balls in a ginger soy gravy
- VEGETABLE FRIED RICE** 12.95
Rice with vegetables and egg
- VEGETABLE HAKKA NOODLES** 13.95
Noodles tossed with vegetables and soy sauce
- CHILI PANEER (GRAVY)** 15.95
Paneer cheese tossed with scallions, green chillies and soy sauce
- CHILI CHICKEN (GRAVY)** 16.95
Chicken tossed with green chillies and soy ginger gravy
- HOT GARLIC SHRIMP** 18.95
Shrimp in a red hot garlic sauce

Level of Spiciness

KHADA KHANA

(Wok Style preparation)

VEG / PANEER	15.50
CHICKEN	16.95
LAMB	18.95
SHRIMP	20.95
BALTI	
Cooked with mushrooms in balti masala	
JALFREZI 🍴	
An Anglo Indian preparation with chilies	
KADAI	
Tossed with fenugreek, onions and bell peppers	

VEGAN

DAL TADKA	13.95
Yellow lentils tempered with cumin seeds	
CHOWRANGI ALOO DUM 🍴	14.95
Spiced baby potatoes, a Kolkata favorite	
MUSHROOM MUTTER	14.95
Green peas and mushrooms	
SAAG TARKARI	15.50
Spinach sauteed with fresh vegetables	
BHINDI SASURALWALI	15.50
Okra you would eat at your in-laws house	
ALOO GOBI GHAR KI 🍴	15.50
Potato and cauliflower with garlic and ginger	
PUMPKIN SABJI 🍴	15.50
Red pumpkin with coconut and ginger	
DAL SAAG	15.50
Spinach cooked with yellow lentils	
BHUNI GOBI MATTAR	15.50
Cauliflower and green peas with ginger	

VEGETARIAN

DAL MAKHNI MALAI MARKE	14.50
Black lentils cooked with butter	
CHANA MASALA	14.50
Chickpeas with onions and garden herbs	
ALOO SAAG	14.50
Spinach with potatoes and ginger	
BAIGAN BHARTA	14.50
Tandoor smoked eggplant with garden herbs	
CHANA SAAG	14.50
Spinach and chickpeas with ginger	
MALAI KOFTA	15.95
Vegetable balls in a nutty cream sauce	
SAAG PANEER	15.95
Spinach and cheese with garden herbs	
MUTTER PANEER	15.95
Green peas and cheese in creamy tomato sauce	
MALAI MARKE PANEER	15.95
Paneer cheese in a creamy tomato sauce	
PANEER KHURCHAN 🍴	15.95
Grated creamy paneer cheese with fenugreek	

DHABEWALI BIRYANI

A rice preparation with garden herbs, whole masalas and ghee

VEG / PANEER	14.95
CHICKEN	15.95
LAMB	18.95
SHRIMP	19.95

BREADS

TANDOOR ROTI	3.95
Whole wheat bread	
LUCHI (Poori)	4.50
Deep fried white flour bread	
NAAN	3.95
Tandoor fired white bread	
Onion 4.50 Garlic 4.50 Chili Onion 4.50	
Paneer Cheese 4.95	
LACHA PARATHA	4.95
Tandoor cooked multi layered flat bread	

RICE SPECIALITIES

PLAIN RICE	3.50
PEAS PULAV	3.95
With green peas	
BROWN RICE	3.95
LEMON RICE	8.95
With mustard seeds	
COCONUT RICE	8.95
With lentils, dry red chillies and papad	

SIDES

MANGO CHUTNEY	2.50
Sweet relish	
PICKLES 🍴	2.95
RAITA	4.50
Refreshing yogurt	



" The food at Malai Marke is remarkably subtle. Each dish tastes distinct, a matter of meticulous calibrations. There is pleasure to be had here, in flares of spice that revive & warm"

- New York Times



.....Level of Spiciness

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The New York Times

Approaching India From a Different Direction

Hungry City: Malai Marke in the East Village

MALAI MARKE Indian | \$\$ | 318 East Sixth Street, East Village | 212-777-7729

By LIGAYA MISHAN

APRIL 18, 2013



Fish Moilee

THE FIRST DISH TO BE DEPLETED at my table was always the okra. Each time, the crenelated pods arrived still firm and green after a flare in the pan with a few workhorses from the Indian larder (garlic, ginger, onions, coriander), the flavor not disguised by spices but amplified, crisp and grassy, without a suspicion of stickiness. I could not stop ordering it.

On the menu, the dish is described as “okra you would eat at your in-laws’ house.” Now this was a family worth marrying into.

Shiva Natarajan, the chef and owner, has a sheaf of Indian establishments in the city, including Chola in Midtown and Dhaba in Murray Hill. Each starts from a base of North Indian fare (still the presiding, if no longer de facto, cuisine of Indian restaurants in New York) with slight tips of the compass toward regions less known: Chettinad, Gujarat, the former princely state of Hyderabad.

At Malai Marke, which opened in December in the East Village, there is chicken tikka masala, but resist. The finest dishes declare their provenance from India’s southwest Konkan and Malabar coasts: Kundapur chicken from Karnataka, nearly maroon from Kashmiri chile powder; red fish curry from the backwaters of Kerala, whose sour, smoky taste is gleaned from the soaked dried

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