



MA-HÉ
COASTAL INDIAN
EST. 2021

CHRISTMAS PACK

14th November - 24th December 2023

CHRISTMAS AT MA-HÉ

At Ma-Hé, we want you to have an unforgettable Christmas, celebrating between friends, family or colleagues whilst enjoying delicious soulful food and fantastic drinks.

Located in the heart of Leeds City Centre, Ma-Hé's 60 seater dining room and intimate bar is the perfect setting for a cosy Christmas gathering. With signature small-plates and sharing plates from five of India's unexplored coastal regions, we will take you on an exceptional journey for a Christmas to remember.

For all booking enquiries, please contact us directly:

info@mahecoastal.co.uk

Ma-Hé Coastal Indian
59 Wade Ln
Leeds
LS2 8NJ



CHRISTMAS MENU

2 COURSES - £32.95

3 COURSES - £36.95

Glass of Prosecco or Ma-Hé Lager on arrival

APPETISER

Poppadum Basket (VE)

Assortment of rice and lentil poppadums, served with trio-chutney; coconut, tomato and coriander.

STARTERS

Select one from the following:

Karwari Fish Fry

Semolina crusted fried fish marinated with traditional Karwari Masala; crispy fried

Prawn Ghee Roast

Prawns cooked with Mangalorean chillies and ground spices; flavoured with ghee butter.

Beef Uppu Kari

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

Chicken Wings Sukka

Wok-tossed with hand picked whole spices, sliced coconut, red chilli and turmeric paste.

Crispy Okra (VE)

Marinated with Guntur chillies, coated with rice and gram flour and deep fried

Gohbi Mallige (VE)

Cauliflower marinated with garlic, mint and coriander; crispy fried

DESSERTS

Select one of the following:

Bread Halwa (V)

Traditional fried bread cooked in milk and mixed nuts

Carrot Kheer (V)

Saffron infused carrots slowly cooked in milk and almonds

MAIN COURSE

Select one from the following:

Chicken Kozhi Melagu

Chettinad speciality chicken curry flavoured with black peppercorns and fennel.

Lamb Ishtew

Tender lamb pieces stewed in coconut milk with onion, ginger and green chillies.

Allepey Fish Curry

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

Paalkatti Vengayathal (V)

Paneer cooked in masala mix of roasted spices, spring onions, chillies and tomato

Pachakari Ishtew (VE)

Cauliflower, potato, beans, carrots and baby corn stewed in coconut milk with onion and ginger.

SIDES

To share for the table:

Urulai Kara Fry (V)

Tempered baby potatoes tossed in assortment of spices

Ghee Rice (V)

Slow-cooked aromatic jeera samba rice with ghee butter, cinnamon, crunchy onions and mint.

(Vegan on request)

Parrota (V)

Traditional South Indian flatbread made with refined wheat flour and ghee.

Kal Dosa (VE)

Fluffy dosa made of fermented rice and urad lentils.

If you have suffer from any allergies or intolerances, please ask to speak to a manager.

CHRISTMAS ALLERGENS

2 COURSES - £32.95

3 COURSES - £36.95

APPETISER

Poppadum Basket (VE)



STARTERS

Select one from the following:

Karwari Fish Fry



Prawn Ghee Roast



Beef Uppu Kari



Chicken Wings Sukka



Crispy Okra (VE)



Gohbi Mallige (VE)

DESSERTS

Select one of the following:

Bread Halwa (V)



Carrot Kheer (V)



Allergens



Celery



Crustaceans



Dairy



Eggs



Fish



Gluten



Lupin



Mollusc



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphur

MAIN COURSE

Select one from the following:

Chicken Kozhi Melagu

Lamb Ishtew

Allepey Fish Curry



Paalkatti Vengayathal (V)



Pachakari Ishtew (VE)

SIDES

To share for the table:

Urulai Kara Fry (V)



Ghee Rice (V)



Parrota (V)



Kal Dosa (V)

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.

OUR DINING ROOM

Our dining room has been designed with the essence of the botanical waters of Coastal India, with natural and modern cosy interiors, fresh plants, and hand-made rattan lights lit up to a golden sunset glow for diners to experience the ambiance of warm and joyful Indian nights. We are able to accommodate up to:

80 seated guests

Also available to book, our private dining area is a self-contained space accessed through its own doors to open to an intimate dining room. This can accommodate up to:

24 seated guests

Our large seating space allows us to host several parties a day, whether for lunches or dinner.



OUR BAR

Our boutique bar is adorned by a fine selection of spirits, with exclusive single-malts, artisanal Mezcal and expert mixologists on hand to craft bold signature cocktails tailored to harmonise with the flavours of our menu. Alongside, our certified sommelier, Shabad Ahuja, has devised an extensive list of exclusive wines and refreshing craft beers to complement our expressive cuisine. We are able to accommodate:

20 seated guests

or

80 standing guests





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For more information, booking enquiries and to discuss
how we can tailor your parties, contact us at:

info@mahecoastal.co.uk

or call us directly on

+44 0113 322 4111

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