

SPECIAL SIZZLERS

CHICKEN WINGS 10 chicken wings grilled over charcoal for a juicy and flavourful taste, served in a sizzler.	9.99
SHEEKH KEBAB 4 pieces of koobideh style ground lamb, or 4 pieces of ground chicken or a mix of both, grilled to perfection for a smoky and flavourful taste, served in a sizzler.	12.50
CHICKEN SHASHLIK Tender marinated chicken charcoal grilled with peppers and onions, served in a sizzler.	13.50
LAMB SHASHLIK Tender marinated lamb charcoal grilled with peppers and onions, served in a sizzler.	14.50
LAMB CUTLETS 4 lamb cutlets grilled over charcoal for a juicy and flavourful taste, served in a sizzler.	14.99
MYHAN MIXED GRILL (MUST-TRY) ✦ A generous combination of 2 lamb cutlets, 2 lamb ribs, 4 pieces chicken shish, 4 pieces lamb shish, 4 chicken wings, 2 lamb koobideh kebabs, and 2 chicken koobideh kebabs, served in a sizzler, grilled to perfection.	29.99

SIMPLE STARTERS

POPPADOM BASKET V VE 3 pieces of crispy lentil wafers fried and served with a side of mango chutney.	3.99
SAMOSA 2 pieces of large crispy golden pastries, select either Lamb or Chicken or Vegetable.	6.99
MAST O KHIAR V Thick and creamy yoghurt with fresh cucumbers seasoned with mint, served with a plain naan.	6.99
MAST O MUSIR V Thick and creamy yoghurt with garlic seasoned with mint, served with a plain naan.	6.99
HALLOUMI STICKS & CHILLI JAM Slices of halloumi charcoal grilled for a smoky finish, served with chilli jam.	6.99
SPECIAL CHAPLI KEBAB (MUST-TRY) ✦ An unforgettable classic! A flavourful, high-quality lamb patty infused with a blend of Myhan flavours, fried until crispy.	8.99

DUMPLINGS

AUSHAK V 10 pieces of our in-house handcrafted leek filled dumplings, topped with creamy yoghurt, split chickpeas, and a sprinkle of fresh mint.	14.99
MANTU 10 pieces of our in-house handcrafted ground lamb and finely chopped onion dumplings topped with creamy yoghurt, split chickpeas, and a sprinkle of fresh mint.	14.99
MIXED DUMPLINGS (MUST-TRY) ✦ A combination of 5 pieces of Aushak and 5 pieces of Mantu.	14.99

CHARCOAL

(UPGRADE TO KABULI RICE FOR JUST 2.50)

LAMB KOOBIDEH WITH RICE Two skewers of high-quality ground lamb, perfectly seasoned with Myhan's signature blend of flavours, served with white rice.	16.50
CHICKEN KOOBIDEH WITH RICE Two skewers of high-quality ground chicken, perfectly seasoned with Myhan's signature blend of flavours, served with white rice.	16.50
MIXED KOOBIDEH WITH RICE One skewer of lamb koobideh and one skewer of chicken koobideh, served with white rice.	16.50
CHICKEN SHISH WITH RICE Two skewers of high-quality chicken pieces perfectly seasoned in Myhan's signature blend of flavours, served with white rice.	16.50
MIXED SHISH WITH RICE One skewer of chicken shish and one skewer of lamb shish, served with white rice.	17.50
LAMB SHISH WITH RICE Two skewers of high-quality lamb pieces perfectly seasoned in Myhan's signature blend of flavours, served with white rice.	18.50
LAMB RIBS WITH RICE 8 pieces of lamb ribs grilled over charcoal for a juicy and flavourful taste, served with white rice.	18.50

SIGNATURE DISH

KABULI PILAU WITH LAMB SHANK (MUST-TRY) ✦ An unforgettable classic! Fluffy rice, tender slow-cooked lamb shank, perfectly cooked carrots and raisins, each prepared separately for the best flavours. When they come together, it's a rich, aromatic dish that's a must-try!	19.99
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BIRYANI & RICE

CHICKEN BIRYANI Rice delicately layered with succulent boneless chicken, infused with traditional spices, slow cooked to perfection.	13.99
LAMB BIRYANI Rice delicately layered with succulent boneless lamb, infused with traditional spices, slow cooked to perfection.	14.99
KABULI RICE An unforgettable classic! Long grain fluffy texture rice beautifully garnished with carrots and raisins.	8.99
WHITE RICE V VE Long grain fluffy texture rice.	5.99

SHARING OPTIONS

PLATTER (SERVES 2-3) One skewer of Lamb Shish, Chicken Shish, Lamb Koobideh, Chicken Koobideh, Lamb Cutlets (4pcs), Lamb Ribs (4pcs) and Chicken Wings (4pcs), served with Kabuli Rice, White Rice, Mixed Salad and one plain giant naan bread served on a bread hanger.	65.00
JUMBO PLATTER (SERVES 4-5) Two skewers of Lamb Shish, Chicken Shish, Lamb Koobideh, Chicken Koobideh, Lamb Cutlets (8pcs), Lamb Ribs (8pcs) and Chicken Wings (8pcs), served with Kabuli Rice, White Rice, two Mixed Salads and two plain giant naan breads served on a bread hanger.	130.00

CURRIES

(CHOOSE YOUR SPICE LEVEL: MILD, MEDIUM, OR HOT)

CHICKEN TIKKA MASALA A true British classic, tender charcoal grilled chicken pieces cooked in a rich, creamy tomato sauce, bursting with flavour.	14.50
BUTTER CHICKEN Myhan's signature butter chicken features tender, charcoal grilled chicken pieces simmered in a silky butter and tomato sauce, finished with a touch of double cream. A customer favourite, every single time. Medium recommended for a less sweet taste.	14.50
CHICKEN KORMA Slow-cooked boneless chicken pieces, marinated in Myhan's signature blend of authentic flavours served in our secret in-house sauce.	13.50
CHICKEN PALAK Slow-cooked boneless chicken pieces, marinated in Myhan's signature blend of authentic flavours, cooked with tender spinach for a rich, flavourful, and aromatic dish.	13.50
CHICKEN DAAL KORMA Slow-cooked boneless chicken pieces, marinated in Myhan's signature blend of authentic flavours, paired with tender lentils for a rich, flavourful dish.	13.50
LAMB KORMA Tender lamb pieces slow-cooked in Myhan's signature blend of authentic flavours, creating a rich, aromatic, and indulgent dish.	14.99
LAMB PALAK Tender lamb pieces, slow-cooked with Myhan's signature blend of authentic flavours and simmered with fresh spinach for a rich, flavourful, and aromatic dish.	14.99
NIHARI Tender lamb shank slow-cooked in a rich blend of ingredients creating an aromatic stew that's saucy and flavourful.	16.50

VEGETARIAN MAINS

(CHOOSE YOUR SPICE LEVEL: MILD, MEDIUM, OR HOT)

BANJAN BORANI V (MUST-TRY) ✦ Aubergine slices fried until golden brown topped with creamy yoghurt and sprinkled with fresh mint.	12.50
BAMYA V VE Slow-cooked tender okra, simmered in Myhan's special in-house sauce, creating a rich and flavourful dish.	12.50
DAAL NAKHUT & PALAK V VE Split chickpeas and spinach cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.	12.50
PALAK PANEER V Spinach and homemade paneer cheese cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.	12.50
DAAL V VE Lentils cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.	12.50
NAKHUT V VE Chickpeas cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.	12.50
LUBYA V VE Kidney beans cooked in Myhan's special in-house sauce, creating a rich and flavourful dish.	12.50

MYHAN SPECIAL KARAHI

(CHOOSE YOUR SPICE LEVEL: MILD, MEDIUM, OR HOT)

MYHAN SPECIAL CHICKEN KARAHI (MUST-TRY) ✦ SINGLE: 18.99 FOR 2-3: 37.99 Our signature dish features tender bone-in chicken pieces infused with a blend of traditional flavours expertly cooked over high heat and served in a karahi.	
MYHAN SPECIAL LAMB KARAHI (MUST-TRY) ✦ SINGLE: 23.99 FOR 2-3: 46.99 Our signature dish features tender bone-in lamb pieces infused with a blend of traditional flavours expertly cooked over high heat and served in a karahi.	

NAAN TREES

SHARING NAAN BREAD COMBINATION (MUST-TRY) ✦ V Traditional giant sharing naan bread baked in a tandoor oven with a topping of garlic, green chilli, red chilli, coriander and butter, served on a bread hanger.	9.50
SHARING NAAN BREAD CHILLI V VE Traditional giant sharing naan bread baked in a tandoor oven with a topping of green chilli, red chilli and coriander, served on a bread hanger.	8.50
SHARING NAAN BREAD GARLIC V VE Traditional giant sharing naan bread baked in a tandoor oven with a topping of garlic and coriander, served on a bread hanger.	8.50
SHARING NAAN BREAD KUNJUT V VE Traditional giant sharing naan bread baked in a tandoor oven with a topping of nigella seeds, served on a bread hanger.	7.50
SHARING NAAN BREAD BUTTER V Traditional giant sharing naan bread baked in a tandoor oven with a topping of butter, served on a bread hanger.	6.50
SHARING NAAN BREAD PLAIN V VE Traditional giant sharing naan bread baked in a tandoor oven, served on a bread hanger.	5.50

SMALL NAANS

CHILLI NAAN V VE A round naan bread baked in a tandoor oven with a topping of green chilli, red chilli and coriander.	3.99
KUNJUT NAAN V VE A round naan bread baked in a tandoor oven with a topping of nigella seeds.	3.99
GARLIC NAAN V VE A round naan bread baked in tandoor oven with a topping of garlic and coriander.	3.99
BUTTER NAAN V VE A round naan bread baked in a tandoor oven with a topping of butter.	3.50
PLAIN NAAN V VE A round naan bread baked in a tandoor oven.	2.99

SALADS

MIXED SALAD V Fresh salad including lettuce, cucumber, tomato, homemade cheese, lemon and cabbage, drizzled with olive oil and seasoned with fresh mint.	8.50
HALLOUMI SALAD V A fresh mix of lettuce, cucumber, tomato, olives, lemon and red cabbage all tossed in olive oil and pomegranate molasses topped with tender grilled halloumi.	12.50
CHICKEN SALAD A fresh mix of lettuce, cucumber, tomato, olives, lemon and red cabbage all tossed in olive oil and pomegranate molasses topped with tender grilled chicken.	13.50

DESSERT

STICKY TOFFEE PUDDING V (MUST-TRY) ✦ Toffee flavoured sponge topped with a toffee sauce, served with vanilla ice cream.	8.50
CHOCOLATE BROWNIE V One deep rich and decadent triple chocolate brownie square served with vanilla ice cream.	8.50
CHOCOLATE FONDANT GF Molten centre with a silky-smooth texture and deeply satisfying chocolate flavour, served with vanilla ice cream.	8.50
CARAMEL SOUFFLÉ V Sponge base salted caramel mix with nougatine topping, served with vanilla ice cream.	8.50

KIDS MENU

CHICKEN NUGGETS WITH CHIPS	7.99
CHICKEN TENDERS WITH CHIPS	7.99
FISH FINGERS WITH CHIPS	7.99
MOZZARELLA STICKS WITH CHIPS	7.99
FRUIT SHOOT (ORANGE OR BLACKCURRANT & APPLE)	2.50

SIDES

CHIPS V VE	4.99
PERI CHIPS V VE	5.50
SWEET POTATO FRIES	5.99

V **VEGETARIAN** **VE** **VEGAN**

Please kindly advise staff of any allergies before placing your order.

Please be advised that our dishes may contain or encounter nuts.

We cannot guarantee an entirely nut free environment.

For any questions please kindly ask a member of staff.