



Miah's Story

The Miah's family moved to England in 1961 from what was known as East Pakistan, now Bangladesh. Mrs Miah (Mamma Miah), always accompanied by her mother (Grandmamma Miah), as an accomplished cook, would prepare meals for her 8 children (6 brothers and 2 sisters) every day. The family recipes had been passed down through the generations, with each one adding a new twist to the traditional Indian cuisine. So it's no surprise that their food has been recognised for 4 decades of happy diners and The British Curry Awards, enabling the Miah's family to start a successful group of restaurants around Berkshire:

- In 1980 the eldest son of the family moved to Reading and opened Miah's Garden of Gulab in Early.
- This was soon followed by the opening of the second restaurant, Miah's of Pangbourne in 1982.
- In 1999 Miah's Tankerton House in Spencers Wood opened it's doors for the first time.

As the business grew, Jamshed (the eldest son) was joined by his siblings and his sons, who all work in different areas of the business now. The family take regular trips to India and Bangladesh, always on the look out to add new dishes and flavours to their award winning menus.

Miah's has now been trading for over 36 years with plans to grow the business even further.

A warm welcome to all our new customers and a big thank-you to all our returning customers who have supported our family restaurant for the last 3 decades.

Kind regards,

Fakrul



MAMA MIAH'S LEAVES & SPICE VEGETABLE

Discover the vibrant of *Mama Miah's* leaves and spice vegetables flavor. Each dish, asterpiece of fresh, locally-sourced vegetables and a precise selection of 'Leaves & Spices', is crafted with genuine passion to deliver not just more meal, but a deeply satisfying and nourishing experience for plant-based diners.

GRILL PANEER TIKKA (V)

Soft cheese cubes marinated in spices, grilled smoky with charred vegetables.

PANEER SHASLICK (V)

Marinated cubes of paneer (Indian cottage cheese) skewered with colorful green peppers, onions, and tomatoes, cooked with clay oven.

BIHARI CHILLI PANEER (V)

Soft cheese cubes tossed in a sweet, spicy, and tangy sauce.

PANEER KARAH (V)

Soft cheese cubes cooked in a thick, vibrant, spicy tomato-onion masala.

SABZI KOFTA MALAI (V)

Crispy Vegetable cubes in a creamy, rich tomato sauce with mild spices.

PALAK PANEER (V)

Soft cheese cubes in a creamy, deeply savory spinach puree with spices.

DAAL CHANA FRY (V)

Split chickpeas slowly cooked until soft, then tempered with aromatic spices.

DAAL MAKHNI (V)

Whole black lentils simmered in a rich, velvety, buttery, creamy tomato sauce.

LAHORI SABZI BAHAR (V)

Crisp, tender vegetables sauteed with onions, tomatoes, and savory light spices.

LAHORI CHANAY (V)

Tender chickpeas simmered in a rich, tangy, dark gravy with complex spices.

VEGETABLE THALI (V)

CHANA MASALA, TARKA DAAL, BINDI BHAJEE, PILAO RICE, VEGETABLE SOMOSA, NAAN, GULAB JAMUN

11.95

11.95

11.95

11.95

11.95

11.95

9.95

9.95

9.95

9.95

18.95

Miah's 
Spencers Wood

Serving The Community Since 1980



RESTAURANT MENU

A BIT ON THE SIDE

RICE

SADA CHAWAL

3.75

Steamed basmati rice

KESAR PULAO

3.95

Basmati rice cooked in
milk then fragrancd with
saffron & cardamom

SPECIALITY RICE

4.95

CHOOSE FROM: EGG RICE

MUSHROOM RICE

KEEMA RICE

VEGETABLE RICE

COCONUT RICE

INDIAN BREADS

(Hand made baked to order)

PLAIN NAN

2.95

Soft, fluffy delicious bread, freshly baked
in our day owen

STUFFED & FLAVOURED NANS

3.95

CHOOSE FROM: KEEMA NAN, PESHWARI
NAN, GARLIC & CORIANDER NAN, CHILLI &
CORIANDER NAN, CHEESE & CHILLI NAN

PARATHA

3.50

A delicate wheat four bread

KEEMA PARATHA

3.95

Wheat flour bread layered with butter and
topped with mint and mince lamb

TANDOORI ROTI

2.95

CHAPATI

2.95

SIDE DISHES

ALOO GOBI MASSALA (V)(S)

5.95

Potatoes and cauliflower

BOMBAY ALOO V)(SS)

5.95

Potatoes in hot spice

SAG ALOO (V)(S)

5.95

Spinach and potatoes

SAG PONIR MALAI (V)(M)

5.95

Indian cheese, spinach, spices and cream

VEGETABLE BHAJEE (V)(S)

5.95

CHOOSE FROM: MUSHROOM, CAULIFLOWER,
SAG (Spinach), BINDI (Okra)

TARKA DHAL (V)(M)

5.95

Mixed lentils tempered with garlic and
cumin

FRENCH FRIES

3.95

NIBBLES

Every Indian meal should start with poppadoms!
Our unique pickle tray features six fantastic dips to choose from!

PLAIN (M) OR SPICED POPPADOM	0.80
PICKLE TRAY	Each 0.80P or for 6 4.00
• Mango Chutney (M) • Lime Pickle (SS) • Mint Yoghurt Sauce (M) • Tamarind Sauce (M) • Onion Salad (M) • Coconut & Carrot (M)	
VEGETARIAN SAMOSA (V)(S)	4.50
A tasty delicate pastry stuffed with potatoes and spices	
ONION BHAJI (V)(M)	4.50
Deep fried onion patties with whole spices and gram flour, tamarind and yoghurt sauces	
LAMB SAMOSA (S)	4.50
A tasty delicate pastry stuffed with minced lamb filled with potatoes and spices	

AUTHENTIC INDIAN STREET FOOD

CHOOSE FROM

GRILL JUMBO TIGER PRAWN	15.95
GRILL JUMBO TIGER PRAWN SHASHLIK	15.95
GRILL SHASHLIK SIZZLER (S)	11.95
Oven grilled shashlik served with green/red peppers, spanish onion and mixed salad	
GRILL SHEEKH KEBAB (S)	12.95
Skewers of roasted minced Lamb served with fresh onions, herbs and spices	
JUMBO JHINGA BAHAR (S)	15.95
Shelled King Prawns cut in half, served with browned onions, coriander and green peppers, cooked to perfection over our charcoal grill	
GRILL TANDOORI CHICKEN (S)	
HALF 9.95 WHOLE 17.95	
Dishes are seasoned with aromatic spices and barbecued in our clay oven. Served with salad	
GRILL CHICKEN / LAMB TIKKA (S)	11.95
Boneless tender Chicken / Lamb seasoned with aromatic spices and barbecued in our clay oven. Served with salad	
TANDOORI MIXED GRILL SIZZLER (S)	14.95
Tandoori Chicken, Lamb, Chicken Tikka, Sheek Kebab and Salad	
GRILL LAMB CHOPS SIZZLER	15.95
Succulent, rich Lamb cuts, grilled smoky and tender to the bone.	

STARTERS SMALL PLATES

FROM THE CLAY OVEN

TASTER PLATE	7.95
Platter comprising onion bhaii (M), Sheekh Kebab (5) & chicken tikka (5)	
GRILL SHEEKH KEBAB (S)	7.95
Roasted skewers of minced lamb with onions, herbs & spices	
GRILL CHICKEN OR LAMB TIKKA (S)	6.95
Slightly spiced grilled pieces of chicken or lamb cooked over charcoal grill	
DYNAMITE PRAWNS	8.95
Crispy prawns tossed in a creamy, tangy, and spicy sauce.	

CHEF'S SPECIALS

SAMOSA CHAAT (V)	7.95
Crushed, spiced samosas topped with creamy yogurt and chutney blend.	
GARLIC MUSHROOM MONI PURI (S)	6.95
Grilled mushrooms with garlic, pineapple and our special tasty and thick sauce, served on a fresh leavened bread	
JUMBO TIGER PRAWN PATIA PURI (S)	7.95
A sweet and sour dish served on a leavened bread	
JUMBO TIGER PRAWN JHINGA BAHAR (S)	7.95
Shelled king prawns with browned onions, coriander and green peppers, cooked to perfection under our grill	

RETRO 80'S CLASSICS

These dishes are marinated in the chef's special spices and are roasted over a charcoal grill, then cooked in a mild massala or chilli massala sauce. One of the chef's highly recommended dishes.

CHOOSE FROM

(MASSALA / CHILLI MASSALA):

CHICKEN OR LAMB TIKKA	11.95
JUMBO TIGER PRAWN	15.95
PANEER TIKKA MASSALA (M)	11.95
BALTI DISHES (SS)	
Medium well spiced with onions and coriander. Served with kesar pulao rice and nan bread	
CHICKEN OR LAMB VEGETARIAN (V)	15.95 13.95
BIRYANIS (S)	
A biryani is a complete traditional Indian dish comprising your choice of chicken meat or vegetables and basmati rice baked delicately in herbs and spices.	
CHICKEN TIKKA BIRYANI	12.95
CHICKEN OR LAMB BIRYANI	11.95
VEGETARIAN (V)	10.95
JUMBO KING PRAWN	15.95

JALFRAZI DISHES (SS)

Made with red/green peppers and fresh green chillies, creating that unique taste for a thick sauce

CHICKEN OR LAMB VEGETARIAN (V)	11.95 9.95
---------------------------------------	-----------------------------

(M) Mild - (S) Spicy - (SS) Medium Hot - (SSS) Very Hot

(V) Suitable for vegetarians (T) Not available for take-away Some of our food contains allergens. Please speak to a member of staff for details. Please make sure you explain any dietary intolerances clearly to our staff when ordering. or All prices Include VAT, All major credit cards accepted. For restaurant diners: service charge of 10% will be added to your final bill. Every penny of this is shared between the team in this restaurant.

Service Charge 50p

MIAH'S HAND CRAFTED FAMILY FAVOURITES

These dishes are specially created for those of you who are looking for that little bit more unique culinary experience!

LAMB SHANK (S)(T)	19.95
Slow-cooked spring lamb shank with a carefully blended five pepper sauce, using a centuries-old cooking method that comes from the Mogul empire. Served with steamed basmati rice and a nan	
MURGH CAPRIAL (S)(T)	17.95
Goan-style roasted chicken on the bone, marinated with fresh mint and coriander leaves, served with thick slices of fresh potatoes in a rich curry sauce. Served with kesar pulao rice and a nan	
SPECIAL MIXED MASSALA (M)	18.95
Tandoori chicken, lamb and chicken tikka, king prawns cooked in a specially mild juicy gravy. Served with rice and nan bread	
TAWALI JHINGA (S)(T)	19.95
Pan-grilled wild black tiger prawns caught in the Bay of Bengal & simply served on a bed of lightly-spiced bell peppers & red onions. Mild to medium. Served with steamed basmati rice & a nan	
MACKNEY MURGH (M)	17.95
A chicken breast fillet stuffed with spiced minced lamb, with boiled egg cooked in our special sauce basmati rice and naan bread	

RUBY MURRAYS

CHOOSE FROM:

CHICKEN 10.95 LAMB 11.95 VEGETARIAN (V) 9.95
JUMBO TIGER PRAWN 15.95 PANEER (V) 11.95
Add Mushrooms for 70p extra
KORMA (M) Cooked in mild sauce with almonds and cream
BHUNA (S) Medium, well-spiced with coriander and tomatoes
SAG (S) Medium with spinach
ROGAN (S) With tomatoes, green peppers, garlic and ginger
KORAI (SS) Medium with diced and spiced green cabbage, fresh red and green peppers
PATHIA (SS) Hot sweet and sour with fresh ginger
DANSAR (SS) Hot, sweet and sour with lentils. Very rich dish
MADRAS (SS) Hot, made with a fiery blend of spices
VINDALOO (SSS) A very fiery dish, served with potatoes

HEAVENLY MEALS (MAINS)

BANGLA MURGH SHATKORA / LAMB (S)	11.95
(Chicken or lamb or Paneer) Tandoor grilled chicken or lamb simmered in a thick aromatic sauce flavoured with shatkora (a Bengali lemon)	
MURGH GARLIC (S)	11.95
(Chicken or lamb or Paneer) Tandoori marinated spring chicken with fresh garlic, onion and herbs. cooked over charcoal grill with a medium blend of rish sauce	
MURGH NAGA CHILLI MASSALA / LAMB (SSS)	11.95
A unique, aromatic and exotic Bangladeshi chilli made with chicken tikka or lamb. Smooth and spicy - sensational!	
KEEMA ALOO CHANA (SS)	11.95
Minced lamb cooked in medium spices and served with Indian style chick peas and potatoes	
SHAHEE PASSANDA (M)	11.95
(Chicken or lamb or Paneer) Cooked with mild spices, almonds and cream	
LUCKNOWI (M)	11.95
(Chicken or lamb or Paneer) Marinated in our special sauce, then grilled in the tandoor and served in a Malayan pineapple sauce	
JUMBO TIGER PRAWN LANGWARI (S)	15.95
Prawns marinated overnight in a delicately spiced sauce and deep fried in butter with fresh green beans	
CHICKEN JERRA ADRATH / LAMB (M)	11.95
Tandoori marinated with fresh ginger, onion and herbs. Cooked over a charcoal grill with a medium blend of rich sauces with jerra and honey	
MURGH BUTTER (M)	11.95
butters and cream (Chicken or Lamb or Paneer) Cooked with mild spices, almond butters and cream	