



Má Là

TASTE OF SICHUAN

menu

食在中國

China is the place to eat

味在四川

The flavours are in Sichuan

一菜一格

One dish, one style

百菜百味

A hundred dishes, a hundred flavours

Chinese cuisine has a long and rich history, Sichuan 四川 can boast to be one of the 'Four Great Taste of China'. Sichuan is a province in South West China and due to its geographical location, it is also known by the Chinese as the Province of Abundance.

There are over 6,000 Sichuan dishes. The food of Sichuan is diverse as it is popular. In 2011, UNESCO* declared Chengdu, the capital of Sichuan to be The City of Gastronomy, recognising Sichuan cuisine as well as the sophistication and finesse of Sichuan Cooking.

There is a misconception that Sichuan food is simply numbing hot, made famous by the tingling sensation of the Sichuan Pepper 花椒

Sichuan food is not just about the taste of chilli heat, there are complex and contrasting flavours of sweet and sour, spicy and sour, spicy and sweet, fermented sweetness and mellow spiciness.

As you read through our menu, you will come across strangely named flavours such as, 'fish fragrant flavour' 魚香, 'home style flavour' 家常, 'numbing and hot flavour' 麻辣, 'red oil flavour (chilli oil)' 紅油, 'sour and hot' 酸辣, and 'spicy salt and Sichuan pepper' 椒鹽.

Each dish is unique. Let your palate explore

United Nations Educational, Scientific and Cultural Organization

FOOD ALLERGY WARNING

Our foods may contain these 14 allergens



Cereals



Fish



Milk



Crustaceans



Peanuts



Nuts



Eggs



Soybeans



Celery



Mustard



Sulphur
Dioxide /
Sulphites



Molluscs



Sesame



Lupin

IF YOU HAVE ANY ALLERGY OR FOOD INTOLERANCE,
PLEASE LET US KNOW PRIOR TO PLACING YOUR ORDER.



malasichuanrestaurant



@malasichuan

SET MENU A

£22.00 per person
(Minimum 2 people)

傳統香酥鴨

1/4 Classic Crispy Aromatic Duck

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糖醋雞

Sweet & Sour Chicken

豉汁牛肉

Beef in Black Bean Sauce

蒜蓉西蘭花

Stir Fried Broccoli in Garlic Sauce

蛋炒飯

Egg Fried Rice

SET MENU B

£27.00 per person
(Minimum 4 people)

麻辣拼盤

Ma La Special Mixed Platter

Crispy Seaweed

Veg Spring Rolls

Salt & Pepper Squid

Shredded Smoked Chicken

Sweet & Sour Ribs

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黑椒粒粒香

Fragrant Black Pepper Rib-Eye Beef

孜然羊肉

Aromatic Lamb with Cumin

甜酸蝦球

Sweet & Sour King Prawns




乾煸四季豆(齋)

Vegetarian Dry Fried Fine Beans

蛋炒飯

Egg Fried Rice













熱葷頭盤 Hot Appetisers

麻辣拼盤	“Ma La” Special Mixed Platter (minimum 2 persons) Crispy Seaweed Veg Spring Rolls Salt & Pepper Squid Shredded Smoked Chicken Sweet & Sour Ribs	£9.00 per person
點心拼盤	Dim Sum Platter (8 pieces) A selection of delicate steamed homemade dim sums: Crystal Prawn Har Gau Scallop & Prawn Spinach & Prawn Babycorn & Prawn	£12.00
蝦餃	Har Gau (Crystal Prawn Dumpling)	£4.50
燒賣	Siu Mai (Pork & Prawn Dumpling)	£4.50
蝦肉韭菜餃	Prawn & Chives Dumpling	£4.50
粟米蝦餃	Babycorn & Prawn Dumpling	£4.50
菠菜蝦餃	Spinach & Prawn Dumpling	£4.50
齋餃	Vegetable Dumpling 	£4.50
帶子餃	Scallop & Prawn Dumpling	£4.80
叉燒包	Char Siu Bun	£3.80
紅油抄手	* Sichuanese ‘Chao Shou’ Dumplings   Chicken dumplings with spicy sesame peanut sauce	£6.50
北方水餃 (豬肉韭菜)	* Northern Chinese Crescent Dumplings Pork and chives dumplings with soya vinegar dressing	£6.50
干絲蝦卷	Deep Fried Prawns in Kadaifi Pastry Crispy prawns in angel’s hair pastry served with mango dressing	£8.00
傳統香酥鴨	Classic Crispy Aromatic Duck Served with steamed pancakes, shredded cucumber and spring onion with hoi sin sauce 1/4 portion 1/2 portion	£12.00 £20.50
齋春卷	Vegetarian Spring Rolls  Served with sweet and sour sauce	£5.80
鴨卷	Aromatic Duck Spring Rolls Served with hoi sin sauce	£7.00
糖醋排骨	Sweet and Sour Spare Ribs Treacly sweet and tangy caramelised ribs	£8.00
分雞絲	Shredded Smoked Chicken Lightly wok fried in spicy salt, chilli, garlic	£8.00
椒鹽鮮魷	Sichuan Pepper and Spicy Salt Squid  Lightly wok fried in spicy salt, chilli, garlic	£8.00
椒鹽大蝦	Salt and Pepper King Prawns  Lightly wok fried in spicy salt, chilli, garlic	£8.50
四川口水雞	* Mouth-watering Sichuan Chicken   Cornfed chicken (skin-on) served with bamboo shoots in a tingling spicy sauce with cashew nut topping	£11.50
椒鹽軟殼蟹	Crispy Soft-Shell Crab with Dry Roasted Sichuan Pepper and Spicy Salt 	£9.00
辣子軟殼蟹	* Crispy Soft-Shell Crab with Fragrant Chopped Red Chillies    <i>This dish can be made extra or super spicy.</i>	£9.00





 Suitable for Vegetarian  Mild Spicy  Medium Spicy  Very Spicy * Signature Dish

Some dishes can be cooked less spicy or non spicy if required

涼菜 Cold Appetisers

- 葱油腐竹 * **Yuba and Spring Onions**  £6.00
Wafer thin Yuba (beancurd skin) finely sliced with shredded cucumber in sesame oil dressing.
Served cold.
- 麻醬時菜 * **Blanched Spinach with Sesame Sauce**  £6.00
Roasted sesame seed paste poured over blanched spinach.
Served cold.
- 爽口木耳 * **Black Cloud Ear Fungus**   £6.00
Black cloud ear fungus with fresh coriander, garlic, chilli and Sichuan pepper oil.
Served cold.
- 烤椒皮蛋 Preserved Egg with Chilli   £6.00
Preserved duck egg with chili and Sichuan pepper oil.
Served cold
- 紅油耳片 * **Spicy Pig's Ear in Sichuan Oil**   £8.00
Sliced pig's ears with fresh garlic drizzled with Sichuan chilli oil dressing.
Served cold.
- 雙椒螺片 * **Whelk in Spicy Chilli Sauce**  £9.00
Sliced whelks dressed with fresh Sichuan pepper, chopped red and green chillies vinaigrette
Served cold.
- 钵钵肺片 * **Bobo Beef**    £10.50
A selection of sliced beef offal in a spicy chilli oil dressing. Known as 'man and wife on Chengdu Street' from whom the dish was made famous.
Served cold.

湯 Soup

- 雞肉粟米羹 Chicken and Sweet Corn Soup £4.50
Vegetarian Option Available 
- 蛋花湯 Tomato & Egg Soup  £4.50
- 酸辣湯 * **Sichuanese Sour and Hot Soup**  £5.00
A Sichuan classic broth with finely sliced chicken slivers, cloud ears, diced vegetables and tofu in a warming peppery hot broth with the contrasting taste of sour sweet vinegar.
Vegetarian Option Available 
- 宋嫂魚羹 * **Song So's Fish Soup** £5.50
A comforting soup of fresh seabass & shiitake mushrooms. This soup dates back 800 to the Southern Song Dynasty, made famous by the Song Emperor Zhao who came across it during his travels.
- 雲吞湯 Won Ton Soup £6.00
Homemade chicken and vegetable dumplings served in a light broth.

A discretionary gratuity of 12.5% will be added to the total bill

Menu maybe subject to change without prior notice

海鮮 Seafood

新鮮龍蝦	Fresh Whole Lobster[^] <i>prepared and served to your choice of:</i>	£38.00
姜葱	Classic Style - stir fried with ginger and spring onions	
椒鹽	Salt & Pepper - stir fried in spicy salt, chilli and garlic	
烤	* Sichuan Chilli - stir fried in aromatic spices, chillies, garlic, fresh lotus root, tofu & shiitake mushrooms 🌶️🌶️	
加麵底	Add E Mein Noodle	£5.00
	<i>([^] Whole lobster will be chopped into large chunks and stir fried.)</i>	
宮保大蝦球	* Imperial 'Gongbao' King Prawns 🌶️ A medley of king prawns, cashew nuts and red chillies in a tangy sweet sour sauce laced with chilli spice, fresh garlic and a touch of Sichuan pepper. The dish is named after the 'Imperial Gongbao' Bureaucrat.	£14.50
清炒大蝦球	Stir Fried King Prawns with Mixed Vegetable Asparagus, edamame & sugar snap	£14.50
麻辣大蝦球	* Ma La King Prawns 🌶️🌶️ Stir fried king prawns in Sichuan spices & fresh chilli <i>This dish can be made extra or super spicy.</i>	£14.50
甜酸蝦球	Sweet & Sour King Prawns King prawns and pineapples coated in a treacly sweet and tangy sauce	£14.50
香茅脆鱈	Fresh Eel with Lemongrass 🌶️ Quick deep fried crispy eels which are then wok flavoured with lemongrass and chilli oil. A sweet spicy and fragrant dish with a touch of sourness balance the chilli heat.	£18.50
新鮮鱸魚片	Fresh Seabass Fillet (Boneless) <i>prepared to your choice of:</i>	£28.00
清蒸	Steamed with ginger and spring onions	
豉汁	Black bean sauce	
烤鱸魚片	Sichuan Fresh Seabass Fillet (Boneless) 🌶️ Stir fried in aromatic spices, chillies, garlic, fresh lotus root, tofu & shiitake mushroom	£30.00
酸菜鱸魚	* Sliced Sea Bass Fillet with Pickled Mustards Greens and Chilli 🌶️ Light pieces of white fish served with picked mustard greens in a refreshing spicy sour broth with vermicelli.	£30.00
飄香沸騰魚 (水煮魚)	* Drifting Fragrant Sea Bass in Sizzling Chilli Oil 🌶️🌶️ Introducing a modern twist to a Sichuan classic boiled fish dish. Sliced fish in sizzling chilli oil garnished with a pile of chillies. A combination of "Ma La" hot, spicy flavour of chilli, and numbing sensation of Sichuan peppers. <i>This dish can be made extra or super spicy.</i>	£32.00

幹鍋系列

Dry-Wok Style Dishes

Dry Wok is a typical Hunanese way of serving cooked food in a small wok

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|--------|---|--------|
| 幹鍋手撕包菜 | * Dry Wok Pork Belly & Hand Torn Cabbage 🌶️
Thinly sliced pork belly and hand-torn cabbage tossed with fresh garlic and chilli in spicy Sichuan sauce.
<i>This dish can be made extra or super spicy.</i> | £11.00 |
| 干鍋藕片 | Dry Wok Sliced Lotus Root 🌿 🌶️ 🌶️
Stir fried crunchy sliced lotus roots with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.
<i>This dish can be made extra or super spicy.</i> | £12.00 |
| 干鍋仔雞 | Dry Wok Chicken 🌶️ 🌶️
Stir fried tender pieces of soft marinated chicken breast with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.
<i>This dish can be made extra or super spicy.</i> | £13.00 |
| 干鍋大腸 | Dry Wok Sliced Pig Intestines 🌶️ 🌶️
An offal dish. Stir fried marinated pig intestines with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.
<i>This dish can be made extra or super spicy.</i> | £13.50 |
| 干鍋羊肉 | Dry Wok Lamb 🌶️ 🌶️
Stir fried tender pieces of marinated lamb with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.
<i>This dish can be made extra or super spicy.</i> | £13.50 |
| 干鍋鴨舌 | Dry Wok Duck Tongue 🌶️ 🌶️
Stir fried marinated duck tongue with fresh garlic, mixed peppers, chilli and celery in spicy Sichuan sauce.
<i>This dish can be made extra or super spicy.</i> | £15.00 |

A discretionary gratuity of 12.5% will be added to the total bill

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牛肉類 Beef Dishes

- 小碗牛腩 **Home Style Beef Flank in Pot** £11.00
A typical Sichuan style of cooking.
Beef flank slow cooked with shiitake mushroom until tender in a sweet, savoury, chilli bean sauce.
- 幹煸牛肉絲 **'Dry Fried' Beef Slivers** 🌶️ £11.00
A Sichuan Style of cooking, where the ingredients are continuously cooked until they have dried out before spices and flavour. Dry fried beef slivers in a sticky sweet chilli coating
- 孜然牛肉 * **Aromatic Beef with Cumin** 🌶️ £13.00
Stir fried sliced beef with mixed peppers and coriander infused in a spicy cumin flavour.
- 黑椒粒粒香 * **Fragrant Black Pepper Rib-Eye Beef** 🌶️ £14.00
A warming peppery hot dish of diced Ribeye steak stir fried with edamame and asparagus.
- 水煮牛肉 * **Classic Sichuan Boiled Beef in Sizzling Chilli Oil** 🌶️🌶️🌶️ £15.00
Tender cuts of boiled beef in hot Sichuan chilli bean sauce with fresh garlic. Garnished with a sizzling pile of chillies.
This dish can be made extra or super spicy.

羊肉類 Lamb Dishes

- 孜然羊肉 * **Aromatic Lamb with Cumin** 🌶️ £13.00
Stir fried sliced lamb with mixed peppers and coriander infused in a spicy cumin flavour.

豬肉類 Pork Dishes

- 回鍋肉 **Double Cooked Pork** 🌶️ £10.50
A Sichuanese favourite. Lean double cooked sliced Pork Belly boiled in Sichuan spices and then stir fried in a sweet rich chilli sauce with mixed peppers, leeks and fresh chilli.
- 川式紅燒肉 **Sichuanese Red Braised Pork Belly** £11.50
A dish loved by Chairman Mao.
Double cooked pork belly braised in soya, sugar, rich aromatic Sichuan spices and sweet fermented paste with shiitake mushrooms.
- 水煮肉片 * **Classic Sichuan Boiled Pork in Sizzling Chilli Oil** 🌶️🌶️🌶️ £15.00
Tender cuts of boiled pork in hot Sichuan chilli bean sauce and fresh garlic. Garnished with a sizzling pile of chillies.
This dish can be made extra or super spicy.
- 東坡肘子 * **Dongpo Pork** 🌶️ £15.00
This dish dates back about 900 years to the Song Dynasty. Slow cooked whole pork knuckles, braised in Sichuan chilli bean sauce.

雞肉類 Chicken Dishes

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|------|---|--------|
| 糖醋雞 | Sweet & Sour Chicken
A variation on a popular Hunan dish. Chicken chunks and pineapples coated in a treacly sweet and tangy sauce. | £10.50 |
| 豉汁雞 | Chicken in Black Bean Sauce 🌶️
Sliced chicken stir fried with mix peppers and black bean sauce. | £10.50 |
| 魚香雞絲 | Fish Fragrant' Chicken Slivers 🌶️
This is one of the '23 Flavours of Sichuan'. The blend of spices used in this type of flavouring is based on the flavours used in fish dishes, giving it the name 'fish fragrant'. A blend of pickled red chillies, garlic, ginger, cloud ears and Sichuan chilli bean paste in a salty, sweet, sour and spicy sauce.
(There is no fish in this dish) | £10.50 |
| 宮保雞丁 | * Classic 'Imperial Gongbao' Chicken 🌶️
Named after an Imperial Governor of Sichuan. A medley of chicken cubes, cashew nuts and red chillies in a tangy sweet sauce laced with chilli spice, fresh garlic and a touch of numbing Sichuan pepper. | £11.50 |
| 辣子雞 | * Fragrant Chilli Chicken 🌶️🌶️
Stir fried tender chicken pieces with dried hot red chillies, garlic, Sichuan peppercorns and red chilli oil, until spicy and fragrant.
<i>This dish can be made extra or super spicy.</i> | £13.00 |

豆腐 Beancurd 'Tofu' Dishes


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|------|---|--------|
| 麻婆豆腐 | * Legendary Ma Po Tofu 🌶️🌶️
A much loved Sichuan dish dating back to the Qing Dynasty, named after the pock marked old Mrs Chen. Minced pork in a spicy chilli bean paste with ginger, garlic and braised silken tofu.
<i>This dish can be made extra or super spicy.</i>
Vegetarian Option Available 🌱 | £10.00 |
| 家常豆腐 | Home Style Tofu 🌶️
Another type of Sichuan Flavour inspired by home style cooking. Deep fried thick sliced tofu and pork belly in a savoury, medium hot chilli bean sauce with a touch of sweetness.
Vegetarian Option Available 🌱 | £9.00 |
| 豉汁豆腐 | Tofu in Black Bean Sauce 🌱
Braised tofu in black bean sauce | £9.00 |

時令蔬菜 Seasonal Vegetables

乾煸四季豆 * **Dry Fried Fine Beans** £9.00
Dry fried beans with finely chopped pork and spices

Vegetarian Option Available 


Dry frying is another Sichuan style of cooking where the ingredients are constantly turned in the wok over a moderate heat and as they become drier, flavor and spices are added.


紅燒茄子 **Red Braised Aubergine**  £9.50
Braised aubergines in sweet fermented paste with mixed peppers and shiitake mushrooms.


魚香茄子 * **'Fish Fragrant' Aubergines**  £9.50
A blend of 'Fish Fragrant' spices and flavours with chopped pork & braised aubergines in a rich, spicy sauce
(There is no fish in this dish)

Vegetarian Option Available 

尖椒土豆絲 **Potato Slivers with Chilli**   £8.00
Stir fried potato slivers with garlic and chopped chilli

蠔油鮮冬菇
西蘭花 **Stir Fried Broccoli & Shiitake Mushroom**  £9.50
Stir fried broccoli with shiitake mushroom in oyster sauce

蒜蓉西蘭花 **Stir Fried Broccoli with Fresh Garlic**  £8.00


蘆筍炒
藕片, 木耳,
甜豆 **Stir Fried Fresh Asparagus,
Lotus Roots, Black Fungus, Sugar Snaps**  £9.50

上海白菜 **Shanghai Pak Choi**  £9.50
choices of:

蒜蓉
蠔油
Crushed garlic
Oyster sauce

通菜 **Morning Glory**  £11.00
choices of:

蒜蓉
椒絲腐乳
Crushed garlic
Fermented bean curd and crushed chillies

芥蘭 **Kai Lan (Chinese Broccoli)**  £11.00
choices of:

薑汁
蒜蓉
蠔油
Light ginger
Crushed garlic
Oyster sauce

粉面飯 Rice & Noodle

四川擔擔面	* Classic Sichuan Dan Dan Mian 🌶️ Wheat noodles topped with finely chopped pork, a mixture of hot and spicy laced with heat from Sichuan pepper and vegetables. (contains peanut & sesame)	£8.50
酸辣粉	* Sour and Hot Sweet Red Potato Noodles 🌶️🌶️🌶️ Sweet red potato thread noodles in a very hot and spicy soup, topped with crushed cashew nut	£8.50
馬蟻上樹	Ants Climbing Up a Tree 🌶️🌶️ Bean thread 'glass' vermicelli cooked with finely chopped spicy minced pork and chilli flakes. When the vermicelli is picked up with chopsticks, the minced pork resemble ants climbing up a tree	£8.50
紅燒牛肉面	Red Braised Beef Noodles in Soup 🌶️ Red braised beef with deep mellow flavours of spicy bean and chilli. Served with shiitake mushrooms and noodles in soup	£12.00
大蝦炒面	Stir Fried Egg Noodle with King Prawns	£11.00
牛肉炒面	Stir Fried Egg Noodle with Beef	£9.50
雞絲炒面	Stir Fried Egg Noodle with Shredded Chicken	£9.50
芽菜炒面	Stir Fried Egg Noodle with Beansprout 🌱	£7.50
雞絲星米	Singapore Rice Noodle with Chicken 🌶️	£9.50
雜菜星米	Singapore Rice Noodle with Vegetables 🌱🌶️ (contains egg)	£9.00
豉油皇炒米粉	Stir Fried Rice Noodle with Vegetables 🌱 (contains egg & soya sauce)	£9.00
大蝦炒烏冬	King Prawns Stir Fried Udon Noodles	£11.00
雞絲炒烏冬	Chicken Stir Fried Udon Noodles	£9.50
四川炒飯	Sichuan Special Fried Rice 🌶️ With finely chopped Chinese preserved pork sausage, chopped king prawn and edamame beans	£11.00
辣大蝦炒飯	Spicy King Prawns Egg Fried Rice 🌶️	£11.00
雞絲炒飯	Shredded Chicken Egg Fried Rice	£9.50
什錦炒飯	Diced Mixed Vegetable Egg Fried Rice 🌱	£9.00
蛋炒飯	Egg Fried Rice 🌱	£4.00
白米飯	Steam Jasmine Rice 🌱	£3.00

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