



THE MALA DRAGON

SICHUAN TAPAS & WINE

Mala is the essence of Sichuan cooking, where the numbing buzz of peppercorns (ma) meets the fiery heat of chilli (la). At Mala Dragon, these bold flavours are paired with carefully chosen wines and shared in the spirit of Chinese tapas. A place for warmth, spice and community

XIǎO CHĪ – SMALL EATS

Dragon Fire Tofu (V) 🌶️ 🍷 10

Golden tofu tossed in smoky chilli oil, roasted spices and crispy spring onion

Cold Noodles 🌶️ 10

Refreshing wheat noodles tossed in our signature Sichuan chilli dressing and spring onion. Choose from shredded chicken or a seasonal veg topping.

Steamed Baozi 10

Fluffy steamed buns with a choice of savoury pork or spicy mushroom – soft, warm comfort

Cucumber Salad (V) ❄️ 6

Cool, crunchy cucumber dressed with a zingy chilli-peanut mix

Hot & Sour Wontons 🌶️ 12

Soft tender prawn wontons in a tangy, spicy chilli-vinegar broth – bold, comforting and full of flavour.

Kung Pao Chicken Skewers 10

Juicy skewers served with cashews and house pickles – sweet, sour and gently spicy

Roujiamo 12

Chinese street-style burger bun filled with slow-braised pork, fragrant with different spices and chili pepper

Mixed Chilli Cod Cheeks 🌶️ 🍷 12

Tender cod cheeks braised with assorted pickled and fresh chillies, ginger and garlic, finished with fragrant green Sichuan pepper oil. Fiery, aromatic and seriously spicy.

Bang Bang Chicken ❄️ 🌶️ 12

Shredded chicken with cucumber, dressed in a fragrant sesame and chilli sauce. Nutty, spicy, and irresistibly moreish

Mala Crispy Potatoes (V) 🍷 🌶️ 6

Homemade crispy potatoes with sesame, spring onion, and the tongue-tingling heat of mala spice

Jiao Ma Lotus Root (V) 🍷 ❄️ 🌶️ 8

Crunchy lotus root slices topped with spring onion, Sichuan pepper's, electric buzz and nutty mala spice

Spicy Wok-Fried Cauliflower 10

Wok-tossed cauliflower with smoked bacon, infused with the bold aroma of Sichuan pepper and house spices for a perfect balance of heat and fragrance.

Zhong Dumplings 🌶️ 12

Plump pork dumplings doused in fragrant chilli oil – soft, spicy and full of flavour

DÀ CÀI – BIG EATS

Spare Ribs

20

Succulent pork ribs tossed with fragrant black beans, accompanied with homemade gravy

Dragon Fried Rice

18

Wok-fried rice with egg, braised pork, peas and spring onions — lifted with a savoury kick of Sichuan bean paste. (gluten free and vegetarian choices available)

TIÁN PǐN – SWEET EATS

Jasmine Tea Panna Cotta ❄️🌶️ 6

Silky jasmine tea panna cotta infused with delicate floral notes, served with a drizzle of honey and fresh raspberries for a balance of fragrant sweetness and bright acidity.

Coconut Rice Pudding with Tropical Topping 🌶️🌶️ 6

Creamy coconut rice pudding layered with juicy tropical fruit — smooth, fresh, and a little taste of sunshine.

Lychee & Rhubarb Sorbet ❄️🌶️ 6

A refreshing sorbet balancing fragrant lychee with the gentle tartness of rhubarb. Light, fruity and the perfect finish to a spicy meal.

Mini Rice Cake with Homemade Caramel Sauce 🌶️ 6

Crisp and chewy rice cake served warm with our rich, golden caramel sauce — a comforting blend of silky sweetness and gentle toasted aroma.

❄️ Cold dish

🌶️ Spicy

🌶️ Gluten free

Please note: our kitchen uses soy, sesame, gluten, dairy, shellfish, and nuts, and not all ingredients are listed. We're unable to cater for soy or sesame allergies. If you have any allergies or dietary needs, please let your server know and they'll be happy to guide you through the menu.