## RICE ORDERS

**Rice** **£2.50**
Plain boiled basmati rice.

**Pilau rice** **£2.95**
Basmati rice flavoured with cinnamon, cloves and cardamom.

**Unda pilau** **£2.95**
Basmati rice with egg.

**Khumb pilau** **£3.25**
Basmati rice with mushroom and spices.

**Saffron rice** **£3.50**
Basmati rice with nuts and sultanas flavoured with saffron.

## BREADS

**Tandoori roti** **£1.75**
Light unleavened bread made with whole wheat flour.

**Paratha** **£2.50**
Layered flat bread made with whole wheat flour and butter.

**Missi Roti** **£1.95**
Made with a mixture of flour and besan (gram flour) a real favourite in the punjab.

**Naan** **£2.30**
Leavened bread made with refined flour enriched with eggs and milk.

**Garlic naan** **£2.50**

## STUFFED BREADS

**Aloo paratha** **£2.75**
Paratha stuffed with spicy mashed potatoes and coriander.

**Peshauri naan** **£3.20**
Leavened bread stuffed with a rich mixture of ground almonds, cashews, coconut and sultanas.

**Onion kulcha** **£2.70**
Naan with onions, herbs and green chillies.

## ACCOMPANIMENTS

**Dahi** **£1.75**
Freshly made live yoghurt.

**Raita** **£1.95**
Freshly made live yoghurt with cucumber and cumin.

**Mixed salad** **£2.50**

**Onion & Tomato salad** **£2.00**

**DRINKS**

**Beers**

Cobra beer 660 ml **£4.50**

Kingfisher beer 660 ml **£4.50**

**Wines**

Chilean merlot 750ml **£14.50**

Chilean sauvignon blanc 750ml **£14.50**

**Soft Drinks**

Coke / Diet Coke 1.5 litre £2.95

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HOME DELIVERY
Takeout / Reservations

**Tel**
020 8858 6790 020 8858 1500 **Fax:** 020 8853 3763

**Opening Hours:**
Mon - Fri 12 noon - 2.30 pm & 6.00 pm -11.30 pm

Sat & Sun 12 noon - 11.30 pm

Free Delivery on orders over £15
Last orders 10.00 pm

www.mogulindian.co.uk

# mogul

fine indian cuisine
in greenwich
since 1977

home dining

10 Greenwich Church Street
London SE10 9BJ
020 8858 6790
020 8858 1500

www.mogulindian.co.uk

**Your meal includes complimentary poppadums and chutneys**

We do not use any genetically modified produce.
Any nut allergy, please inform us when ordering.

## STARTERS

**Prawn poori** £4.90
King prawns in a light sauce with a crispy deep fried whole wheat poori.

**Spiced salmon** £4.70
Grilled salmon fillet marinated in garlic and green herbs.

**Hajari murgh** £3.95
Chicken pieces marinated in a fresh cream, cardamom and cashew nut sauce, baked in the tandoor.

**Haryali tikka** £4.20
Chicken marinated in green herbs and spices cooked in the tandoor

**Sheekh kebab** £3.80
Our own lean minced lamb with a mixture of spices wrapped around skewers and grilled.

**Lamb samosas** £3.20
Fried spicy minced lamb filo parcels.

## VEGETARIAN

**Onion bhajia** £3.30
A mixture of onions, green chillies, fresh coriander, cumin, carom and gram flour, deep fried.

**Paneer saslick** £3.70
Marinated chunks of whey cheese grilled with vegetables.

**Aloo chana poori** £3.50
Spicy chickpeas and potatoes with a deep fried whole wheat poori.

**Vegetable samosa** £3.20
Fried spiced potato and pea filo parcels.

## EXTRAS

**Poppadums** £0.60
Masala or plain

**Chefs Pickles** £0.60

## MAIN COURSES

TANDOORI

A tandoor is a charcoal fired clay oven, which reaches a very high temperature and seals in the flavours of the food giving a distinctive taste enhanced by a marinade of yoghurt spices and herbs.

**Chicken saslik** £6.50
Chicken breast pieces with roasted vegetables.

**Tandoori chicken** £6.25
Spring chicken cooked on the bone.

**Lamb hasina** £6.95
Lamb pieces roasted with peppers, tomatoes and onions.

**Sizzler special** £9.90
A special selection of lamb and chicken tandoori meats.

**Salmon machli tikka** £8.95
Fresh salmon lightly spiced and baked in a tandoor. (may contain some bones).

**Tandoori king prawns** £12.90
Delicately spiced succulent giant king prawns.

## CHICKEN

**Makhani murgh** £7.90
Chicken roasted in the tandoor de-boned and finished in a sauce of butter, creamed tomatoes and fenugreek.

**Karai murgh khumb** £7.70
Chicken stir-fried with mushrooms and freshly ground spices in a thick tomato sauce.

**Murgh tikka masala** £7.50
Chicken marinated in fresh ginger, garlic and herbs, char grilled and simmered in a sauce of tomatoes, butter, fresh cream and spices.

**Murgh dhansak** £7.30
A sweet, sour and hot chicken dish, cooked with a combination of pulses -resulting in a tangy thick sauce.

**Murgh jalfrezi** £8.40
Marinated chicken breast pieces stir-fried in special hot spices with capsicums, tomatoes and onions.

**Malai murgh** £7.60
A delicate dish of chicken in a rich fresh cream sauce with cashews, almonds and sultanas.

**Meerchi masala murgh** £6.90
Chicken in a tomato, ginger, garlic and coriander sauce with shredded fresh green chillies.

## LAMB

**Rogan josh** £7.50
Lamb pan fried in a paste of fresh ginger and garlic finished in a rich onion and tomato gravy with whole spices and cashew nuts.

**Lamb pasanda** £7.85
Tender lamb cooked in a mild aromatic sauce of fresh cream with ground almonds and cashews.

**Acharia gosht** £8.75
Lamb marinated in yoghurt, lemon juice, garlic, ginger and turmeric, char grilled and cooked in a tomato sauce with pickling spices to give a zesty edge.

**Nepalese khutta** £7.70
Lamb in a Nepalese spiced sauce, garnished with green herbs.

**Saagwaala gosht** £7.90
Lamb cooked with garlic, ginger and onions with shredded spinach added in the final stages of cooking.

## SEAFOOD

**Garlic chilli prawns** £10.50
Asian king prawns in a chilli & garlic sauce garnished with spring onions.

**Palek jhingri** £8.45
King prawns with spinach in butter and spices.

**Imli machli** £8.90
Red snapper fillets with coriander, rough black pepper, and red onions with a touch of tamarind to give a delicious rich tangy sauce.

**Prawn korma** £8.25
King prawns in a mild cream and coconut sauce.

## BIRYANI

An elaborate dish of rice with spiced meat, seafood or vegetables, streaked with saffron and garnished with nuts and sultanas. All served with raita.

**Raja jhinga biryani** £10.90
King Prawns

**Gosht biryani** £9.50
Lamb

**Murgh biryani** £8.50
Chicken

**Subzi biryani** £6.90
Vegetable

## VEGETARIAN

**Karai paneer** £5.90
Juicy chunks of whey cheese in a tomato onion and green chilli sauce with green herbs.

**Chana daal and ghia** £5.50
Marrow cooked with split lentils.

**Panch ratten karai** £5.25
A nomadic dish of five seasonal vegetables stir-fried Indian style.

**Aloo tama** £4.95
Potatoes, bamboo shoots and black eyed beans cooked in a lemon, ginger and green herb sauce.

## VEGETABLE SIDE ORDERS

**Brinjal aloo** £4.25
Aubergines and potatoes. with cumin fennel and coriander.

**Aloo ghobi** £3.90
Potatoes and cauliflower, sautéed with cumin and ginger.

**Aloo ki subz** £3.75
Potatoes in an onion and tomato sauce flavoured with garlic and cumin.

**Masala bhindi** £4.20
Okra and onions sautéed with an array of spices.

**Makhani saag** £4.20
Pureed young spinach leaves and leafy greens cooked with ginger, garlic turmeric and garam masala.

**Palek paneer** £4.50
Paneer with finely shredded spinach, onions and tomatoes.

**Channa masaladar** £3.70
Chickpeas with onions, ginger, garlic and spices.

**Tarka daal** £3.95
Massor, toor and channa daal tempered with cumin, garlic onions and dried chillies, finished with a sprinkling of fresh coriander.

**Daal makhani** £4.25
Urid lentils and red kidney beans simmered to smooth perfection over a slow heat finished with cream and mild herbs.