

mogul i n d i a n

SMALL PLATES

Poppadoms and chutney Plain or spicy	1
Okra fries Moorish bite sized lightly battered okra fries	4
Pakorras Vegetables in a gram flour batter-india's favourite snack	5
Samosas Vegetable or lamb Filo pastry stuffed with spiced lamb or potatoes and peas.	4
Spicy chicken wings	5
Onion bhaji The ultimate Indian snack – onions and spices fried with a chickpea flour batter	4.5
Prawn poori Poori with king prawns in a onion and tomato sauce	6.5
Chili paneer Stir fried paneer in a sweet chilli sauce with onions and peppers	5.5
Chicken 65 Chicken deep fried in a secret spice mix	5.5

DAAL

Daal makhani A Punjabi favourite for every occasion. Black lentils, kidney beans and cream simmered for over 24 hours	5
Tarka daal A comforting and warm dish of yellow lentils gently tempered with onions and spices. Perfect on its own or as aside to your favourite curry	4.5
Daal palak Yellow lentils with fresh spinach	5

RICE

Pilau rice Fragrant basmati rice	3.5
Rice Steamed basmati rice	3
Mushroom rice	3.5

CURRIES

Chicken tikka masala Britain's favourite dish	9.5
Chicken jalfrezi Stir fried in hot spices with lots of onions and peppers	9.5
Chicken korma Cooked in a mild creamy coconut and cashew nut sauce	9.5
Chicken chilli masala A tomato, ginger and garlic sauce with fresh green chillies	9.5
Nilgiri murgh Chicken in a fresh coriander, mint, garlic and ginger sauce	9.5
Rogan josh Lamb marinated in ginger and garlic, in a tomato and onion sauce with whole spices	10.5
Saagwaala gosht Spinach and lamb	10.5
Acharia gosht Chargrilled lamb in a spicy tomato sauce with pickling spices	10.5
King prawn masala King prawns in a spicy tomato sauce	14.5
Garlic chilli prawns King prawns in a chilli and garlic sauce with spring onions	12
Goan fish curry Tilapia fish in a hot, spicy coconut sauce	9.5

BIRYANI

An elaborate dish of rice, with either spiced lamb, chicken, vegetables or prawns with nuts and sultanas, streaked with saffron. Served with raita or vegetable sauce

Chicken	11.5
Lamb	12
Prawn	12
Vegetable	9

SALAD & YOGHURT

Mixed salad	3
House salad	3.5
Plain yoghurt	2
Raita with cucumber and cumin	2.5

All food is prepared in an environment that may contain traces of nuts & gluten. Please speak to a member of staff if you have any food allergies

GRILLS

Marinated and cooked in the tandoor

Sizzler special Great to share as a starter. A selection of chicken and lamb served with a naan	13
Tandoori king prawns	14/7.5
Malai tikka Chicken marinated in a mild cream sauce	5.5/8
Haryali tikka Chicken marinated in green herbs and spices	5.5/8
Chicken saslick Chicken with peppers and onions	5.5/8
Sheekh kebab Minced lamb with a mixture of spices	6/9
Tandoori chicken A classic. Chicken on the bone marinated with spices	7
Paneer saslick Paneer served with red and green peppers and onions	5/7

VEGETABLES & SIDES

Karai paneer Paneer in a tomato, onion and green chilli sauce	7
Bombay potatoes With onions, tomatoes and cumin	4.5
Channa masala Spicy chickpeas	4.5
Makhani saag Spinach cooked with spices and butter	4.5
Acharia brinjal Baby aubergine cooked with aromatic pickling spices	6
Saag paneer Paneer and spinach	5
Saag aloo Potatoes cooked with spinach	4.5
Gobi Lightly spiced cauliflower	4.5
Masala bhindi Sautéed okra and onions	5

LUNCH

Lunch wraps Open ended naan parcels baked and filled to order Sheekh kebab with salad and mint chutney Grilled paneer with onions, peppers and mint chutney Spicy chicken tikka salad and mint chutney	7
Channa poori A favourite Indian lunch - a bowl of spiced chickpeas with two poori	7
Aloo paratha and yoghurt A traditional Indian lunch- two paratha stuffed with spiced potato and served with yoghurt	6
Special Lunch (please ask your waiter)	11

BREAD

Freshly baked in the tandoor

Naan	2.7
Garlic naan	3
Tandoori roti whole-wheat bread	2

STUFFED BREAD

Keema naan Naan stuffed with spiced lamb mince	3.5
Peshwari naan The king of naans. Stuffed with cashews, ground almonds and coconut	3.5
Cheese and chilli naan Cheddar is melted inside with chillies. Or if you prefer without chillies	3.5

DESSERTS

Kulfi Indian ice cream pistachio, mango or malai	3
Matki kulfi	4.5
Gulab jamun with ice cream	4.5
Ice cream	3

10% optional service charge will be added to your bill.

