

RICE

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| 48 PILAU RICE
Basmati rice flavoured with cinnamon, cloves and cardamoms | £3.00 |
| 49 RICE
Plain boiled basmati rice | £3.00 |
| 50 MUSHROOM RICE
Basmati rice with mushrooms and spices | £3.30 |
| 51 UNDA PILAU
Basmati rice with egg | £3.00 |

BREAD

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| 52 NAAN
Leavened bread made with refined flour enriched with eggs and milk | £2.50 |
| 53 GARLIC NAAN | £2.70 |
| 54 NAAN WITH CHEESE & CHILLI
Nan stuffed with cheese & freshly chopped chillies. | £3.20 |
| 55 PESHURI NAAN
Naan stuffed with a rich mixture of ground almonds, cashews, coconut and sultanas | £3.20 |
| 56 KEEMA NAAN
Naan stuffed with our own minced lamb | £3.30 |
| 57 TANDOORI ROTI
Light unleavened bread made with whole wheat flour | £1.80 |
| 58 PARATHA
Layered flat bread made with whole wheat flour and butter | £2.70 |
| 59 ALOO PARATHA
Paratha stuffed with spicy mashed potatoes and coriander | £2.90 |
| 60 ONION KULCHA
Naan with onions, herbs and green chillies | £2.90 |

ACCOMPANIMENTS

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| 61 RAITA
Freshly made live yoghurt with cucumber and cumin | £2.00 |
| 62 DAHI
Freshly made live yoghurt | £1.80 |
| 63 MIXED SALAD | £2.00 |
| 64 ONION & TOMATO SALAD | £1.50 |
| 65 EXTRA PAPADOMS | 80p |
| 66 EXTRA CHEFS PICKLES | 80p |

DRINKS**BEERS**

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| Cobra or Kingfisher 660ml | £4.50 |
| Cobra or Kingfisher 330ml | £3.00 |

WINES

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| Sauvignon Blanc - White | £9.90 |
| Merlot - Red | |
| Syrah - Rose | |

SOFT DRINKS

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| Mango Lassi | £2.50 |
| Lassi - sweet or salty | £2.00 |
| Coke / Diet Coke 1.5 litre | £2.50 |
| Coke / Sprite / Fanta 500ml | £1.50 |

GRAB-A-BAG £10

**Papadoms and Pickles
Chicken Tikka Masala
Rice & Naan
(collection only)**

SET BOX £20

**Papadoms and Pickles
Onion Bhaji
Chicken Tikka Masala
Sag Aloo
Tarka Daal
Rice & Naan**

**Food may contain nuts.
If you have any allergies,
please let us know when ordering**

Designed & Printed by: kingprintcrafts@gmail.com Tel: 07946508049

mogul

indian cuisine

Established in Greenwich since 1977

Winner of Best Takeaway
Greenwich Curry Club Awards

Our aim is to provide you the best home dining experience by delivering excellent, freshly prepared food to your table every time.
Party catering available

Your meal includes complimentary papadoms and pickles

5pm - 10.30pm Daily

020 8858 1500

**192 Trafalgar Road
Greenwich**

London SE10 9TZ

www.mogulindian.co.uk

Have you tried our Restaurant?

**10 Greenwich Church Street
Greenwich SE10 9BJ**

020 8858 6790



mogulindiancuisine



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Minimum order for delivery £15. All Major Credit Cards accepted.
Last order for delivery 20 mins before closing.
We reserve the right to exclude certain areas.

TO START

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| 1 ONION BHAJI | £3.50 |
| A mixture of onions, green chillies, fresh coriander, cumin, carom and gram flour, deep fried | |
| 2 VEGETABLE SAMOSAS | £3.50 |
| Fried spiced potato and pea filo parcels | |
| 3 ALOO CHANA POORI | £3.90 |
| Spicy chickpeas and potatoes with a deep fried whole wheat poori | |
| 4 PAKORAS | £3.90 |
| Deep fried spinach and potato fritters in chickpea batter | |
| 5 LAMB SAMOSAS | £3.80 |
| Fried spicy minced lamb filo parcels | |
| 6 CHICKEN PAKORAS | £4.40 |
| Chicken breast pieces deep fried in gram flour batter | |
| 7 HARYALI TIKKA | £4.70 |
| Chicken marinated with green herbs and spices | |
| 8 PRAWN POORI | £4.90 |
| King prawns in a light sauce with a crispy deep fried whole wheat poori | |

CLAY OVEN DISHES

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| 9 CHICKEN SASLICK | £6.90 |
| Chicken breast pieces with roasted vegetables | |
| 10 TANDOORI CHICKEN | £6.50 |
| Spring chicken cooked on the bone | |
| 11 SHEEKH KEBAB | £6.50 |
| Our own minced lamb with a mixture of spices wrapped around skewers and grilled | |
| 12 SIZZLER SPECIAL | £10.90 |
| A selection of meats marinated in herbs and spices | |
| 13 TANDOORI KING PRAWNS | £12.90 |
| Delicately spiced succulent giant king prawns | |

BIRYANIS

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

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| 14 CHICKEN BIRYANI | £8.50 |
| 15 LAMB BIRYANI | £9.50 |
| 16 KING PRAWN BIRYANI | £10.50 |
| 17 VEGETABLE BIRYANI | £7.50 |

MAINS

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| 18 CHICKEN TIKKA MASALA | £7.80 |
| Chicken marinated in fresh ginger, garlic and herbs, char grilled and simmered in a sauce of tomatoes, butter, cream and spices | |
| 19 CHICKEN JALFREZI | £8.40 |
| Marinated chicken breast pieces stir-fried in special hot spices with capsicums, tomatoes and onions | |
| 20 CHICKEN KORMA | £7.90 |
| Chicken in a mild fresh cream, coconut and cashew nut sauce | |
| 21 MAKHANI MURGH | £7.90 |
| Chicken roasted in the tandoor de-boned and finished in a sauce of butter, creamed tomatoes and fenugreek | |
| 22 CHICKEN DHANSAK | £7.50 |
| Chicken in a hot sweet & sour lentil sauce | |
| 23 CHICKEN CHETTINAND | £7.80 |
| A spicy hot chicken dish cooked with fennel, black pepper, curry leaves and sun baked red chillies | |
| 24 CHICKEN CHILLI MASALA | £7.50 |
| Chicken in a tomato, ginger, garlic and coriander sauce with shredded fresh green chillies | |
| 25 ROGAN JOSH | £7.90 |
| Lamb pan fried in a paste of fresh ginger and garlic finished in a rich onion and tomato gravy with whole spices | |
| 26 SAGWAALA GOSHT | £8.60 |
| Lamb cooked with garlic, ginger and onions with shredded spinach added in the final stages of cooking | |
| 27 LAMB PASANDA | £8.90 |
| Tender lamb cooked in a mild aromatic sauce of fresh cream with ground almonds and cashews | |
| 28 ACHARIA GOSHT | £9.20 |
| 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 | |
| 29 LAMB BHUNA | £8.20 |
| Tender lamb in a thick sauce of tomatoes, onion, ginger and garlic finished with spring onions | |

SEAFOOD

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| 30 GARLIC CHILLI PRAWNS | £9.50 |
| King prawns in a chilli & garlic sauce with spring onions | |
| 31 PRAWN KORMA | £8.40 |
| King prawns in a mild cream and coconut sauce | |
| 32 GOAN FISH CURRY | £7.70 |
| Tilapia fish cooked in a hot spicy coconut cream sauce | |
| 33 FISH BHUNA | £8.90 |
| Fillited tilapia in a delicious rich tangy sauce with red onions and black pepper | |

VEGETARIAN

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| 34 PANEER SASLICK | £5.90 |
| Marinated chunks of whey cheese grilled with vegetables | |
| 35 KARAI PANEER | £5.90 |
| Juicy chunks of whey cheese in a tomato, onion and green chilli sauce with green herbs | |
| 36 PANCH RATTEN KARAI | £5.40 |
| Five seasonal vegetables stir-fried Indian style | |
| 37 DAAL PALAK | £5.20 |
| Mixed lentils cooked with baby spinach leaves | |

VEGETABLE SIDES

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| 38 TARKA DAAL | £4.20 |
| Mixed lentils with ginger, cumin seeds and garlic | |
| 39 MAKHANI SAG | £4.30 |
| Pureed young spinach leaves and leafy greens cooked with ginger, garlic, turmeric and garam masala | |
| 40 BRINJAL ALOO | £4.40 |
| Aubergines and potatoes with cumin, fennel and coriander | |
| 41 ALOO GHOBI | £4.30 |
| Potatoes and cauliflower sautéed with mustard seeds and ginger | |
| 42 ALOO KI SUBZI | £3.90 |
| Potatoes in an onion and tomato sauce with garlic and cumin | |
| 43 CHANNA MASALA | £3.90 |
| Chickpeas with onions, ginger, garlic and spices | |
| 44 DAAL MAKHANI | £4.80 |
| Urid lentils with red kidney beans and cream | |
| 45 SAG PANEER | £4.50 |
| Paneer with finely shredded spinach and onions | |
| 46 SAG ALOO | £4.40 |
| Fresh spinach cooked with potatoes | |
| 47 MASALA BHINDI | £4.50 |
| Okra and onions sautéed with an array of spices | |