



Moughal Mahal

APPETIZERS

- | | |
|---|---------------|
| 10. Pappoundum | \$2.10 |
| <i>Two tandoori roasted, spicy, crispy pancakes.</i> | |
| 10. Vegetable Samosas | \$3.80 |
| <i>Two triangular pastries stuffed with vegetables.</i> | |
| 10. Meat Samosas | \$4.30 |
| <i>Two triangular pastries stuffed with meat.</i> | |
| 10. Pakora Bhajias | \$8.60 |
| <i>Vegetarian fritters.</i> | |
| 10. Paneer Pakoras | \$9.65 |
| <i>Marinated homemade cheese fritters and chatneys.</i> | |
| 10. Dahi Raita Nazeen | \$3.20 |
| <i>Homemade yogurt and spices.</i> | |
| 10. Chaat | \$4.30 |
| <i>Potatoes, garbanzo, yogurt and spices.</i> | |
| 10. Kachumber Salad | \$3.20 |
| <i>Indian salad.</i> | |
| 10. Mango Chutney | \$2.10 |

TANDOORI ENTREES

- | | |
|---|----------------|
| 10. Chicken Tandoori | \$12.90 |
| <i>Marinated, skinless spring chicken.</i> | |
| 10. Chicken Tikka | \$12.90 |
| <i>Boneless, skinless marinated chicken breast.</i> | |
| 10. Sheekh Kabob | \$12.90 |
| <i>Marinated lean minced lamb on skewers.</i> | |
| 10. Butter Chicken | \$13.95 |
| <i>A mild dish of boneless Tandoori Chicken Tikka in a creamy sauce.</i> | |
| 10. Mashala Chicken Tikka | \$12.90 |
| <i>Boneless Chicken Tikka in a spicy Tandoori sauce.</i> | |
| 10. Chicken Sag | \$12.90 |
| <i>Boneless Chicken Tikka with sauteed spinach.</i> | |
| 10. Invitation Azamani | \$17.25 |
| <i>A culinary delight of Chicken Tikka cooked with mango slices, Butter Chicken sauce, Brandy and Wine.</i> | |

CURRY CUISINE

- | | |
|--|----------------|
| 10. Shai Korma Muglai | \$14.00 |
| <i>Your choice of chicken, lamb or beef marinated and cooked with delicate spices, cashews, almond, nutmeg and Cardamon sauce.</i> | |

- | | |
|--|----------------|
| 10. Bhuna Gost | \$11.85 |
| <i>A medium dish of tender pieces of chicken, lamb or beef cooked in natural juices and marinated mushrooms.</i> | |
| 10. Saag Gosht | \$11.85 |
| <i>A medium dish with your choice of marinated chicken, lamb or beef and mushrooms.</i> | |
| 10. Rogan Josh | \$11.85 |
| <i>Your choice of chicken, lamb or beef prepared with a traditional Himalayan recipe. Cashew nuts optional.</i> | |
| 10. Vindaloo Goan Traditional | \$11.85 |
| <i>World famous Goan recipe from medium hot to suicidal hot with coconut milk and yogurt.</i> | |

PRAWN & FISH CURRY

- | | |
|---|----------------|
| 10. Vindaloo Prawn | \$14.00 |
| <i>Coconut milk, yogurt, prawn, and fiery hot sauce.</i> | |
| 10. Bhuna Prawn | \$14.00 |
| <i>A medium dish of sauteed mushrooms and marinated prawns.</i> | |
| 10. Prawn Korma | \$14.00 |
| <i>Marinated prawns in a creamy sauce with cashews, almonds, pistachios and Cardamon.</i> | |
| 10. Saag Prawn | \$14.00 |
| <i>A medium dish of Sri-Lankan Prawns with sauteed spinach.</i> | |
| 10. Fish Curry | \$12.90 |
| <i>A medium dish of boneless marinated style Cod fillet; Pakistani style.</i> | |

VEGETARIAN CUISINE

- | | |
|---|----------------|
| 10. Sabzi | \$9.65 |
| <i>A colourful combination of fresh marinated vegetables sauteed with spinach.</i> | |
| 10. Paneer Mutter | \$10.70 |
| <i>Homemade fresh paneer cheese and peas.</i> | |
| 10. Bhindi | \$10.70 |
| <i>Sauteed Okra (ladyfingers) and spices.</i> | |
| 10. Eggplant Bharta | \$11.85 |
| <i>Tandoori roasted eggplants, Brinjal mashed and sauteed with spices.</i> | |
| 10. Malai Kofta | \$11.85 |
| <i>Fresh homemade paneer cheese and fresh seasonal vegetable balls simmered in Makhani sauce.</i> | |
| 10. Daal Makhani | \$9.60 |
| <i>A velvet smooth combination of whole lentils-Tandoori Afganistani style.</i> | |
| 10. Channa | \$9.60 |
| <i>New Delhi style Garbanzo curry.</i> | |
| 10. Saag Paneer | \$11.85 |
| <i>A dish fit for Angels. Marinated paneer cheese, spinach and Fenugreek.</i> | |

RICE & BREADS

- | | |
|---|---------------|
| 10. Plain Boiled Rice | \$2.10 |
| 10. Traditional Basmati Rice | \$2.10 |
| 10. Saffron Peas Pillao | \$4.30 |
| <i>Aromatic Indian basmati rice baked with Cardamon, cloves, cumin, saffron and peas.</i> | |

- 10. Mushroom Pillao** **\$8.60**
Simliar to Saffron Peas Pillao with mushrooms and potatoes.
- 10. Shah's Biryani-E-Gosht** **\$15.00**
Marinated boneless, skinless meats are baked with aromatic Basmati rice and cardamon, cloves, bay leaves, cinnamon and saffron. Nuts & Sultanas optional.
- 10. Punjabi Roti With Wheat** **\$1.90**
- 10. Lachhedar Paratha** **\$2.10**
Whole wheat buttered and layered.
- 10. Naan** **\$2.10**
Wild onion seeds and sesame seeds on a leaf shaped Afghani bread.
- 10. Alu Paratha** **\$2.70**
Whole wheat stuffed vegetarian bread.
- 10. Kulcha** **\$2.70**
Your choice of fresh Sliced Onions, Garlic or Cilantro Coriander Mint.
- 10. Chicken Naan** **\$5.35**
Kulchas stuffed with Tandoori boneless chicken, onions and spices.
- 10. Pesawari Naan** **\$4.30**
Afghan Naan with Sultanas, almonds and spices.
- 10. Keema Kulcha** **\$5.35**
Pakistani meat bread.

DESSERTS

- 10. Gulab Jamun** **\$3.20**
Cream of milk, pastry, crushed nuts rolled in warm honey sauce.
- 10. Badami Honey Money** **\$3.20**
Homemade yogurt with honey and almonds.

Special Order Instructions

- 10. Special Order Instructions**