

## ♦ INDIAN RESTAURANT &amp; BAR ♦

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



VEGETERIAN MAIN COURSE

Palak Paneer (D)	9
Cottage cheese with fresh spinach puree, garlic, ginger and aromatic spices.	
Subzi Ka Ghotala (D)	9
A hearty, rustic medley of seasonal mixed vegetables, cooked with dry roasted spices, onions, tomatoes, bell peppers and a touch of butter and cream.	
Saag Aloo (D)	8
Potatoes and spinach cooked with garlic, cumin, turmeric, and a blend of aromatic spices.	
Bombay Aloo (D)	8
Potatoes simmered in a cumin-infused tomato gravy with garlic, ginger, and traditional spices.	
Paneer Butter Masala (D,N)	9
Cubes of cottage cheese gently cooked in a rich, buttery tomato & cashew gravy, finished with a touch of cream and a hint of fenugreek.	
Malai Kofta Curry (G,D,N)	11
Soft vegetable and paneer dumplings simmered in a creamy, mildly spiced tomato and cashew gravy, finished with a touch of cream and a hint of fenugreek.	
Chandni-Chowk Ke Chole (D)	9
Chickpeas slow-cooked with onions, tomatoes, ginger, and house-ground spices for deep, bold flavour.	
Bhindi Masaledar (D)	9
Stir fried okra (bhindi) with onions, tomatoes, and a bold blend of spices, finished with a touch of garlic and coriander.	
Dal Makhani (D)	9
Whole black lentils and kidney beans, simmered overnight with butter, cream, tomatoes, and a touch of fenugreek. Velvety, hearty, and soul-satisfying.	
Dal Tadka (D)	8
Mixed yellow lentils simmered with turmeric and tomatoes, then finished with a sizzling tempering of garlic, cumin, and red chillies.	

NON - VEG MAIN COURSE

Zafrani Chicken Korma (D,N)	12
Tender pieces of chicken simmered in a luxurious cashew and yogurt-based gravy, delicately flavoured with saffron (zafran), cardamom, and a touch of cream.	
Chicken Tikka Masala (D,N)	13
Tandoor-grilled chicken tikka simmered in a rich and creamy tomato-based gravy, infused with aromatic spices and finished with a splash of cream.	
Chicken Chettinadu (MU)	12
A fiery and flavourful South Indian curry made with succulent chicken cooked in a rich, roasted blend of black pepper, coconut, curry leaves, and Chettinad spices.	
Chicken Saagwala (D)	12
Tender pieces of chicken cooked in a rich, mildly spiced spinach-based gravy, infused with garlic, ginger, cumin, and aromatic herbs.	
Chicken Jalfrezi (G,SO)	12
Tender chicken pieces stir-fried with crunchy bell peppers, onions and tomatoes in a tangy, spiced tomato-based sauce.	
Butter Chicken (D,N)	13
Tender pieces of tandoori chicken simmered in a velvety tomato and cashew gravy, enriched with butter, cream, and dried fenugreek.	
Lamb Rogan Josh	14
A Kashmiri classic featuring slow-cooked lamb in a deeply flavoured onion and tomato gravy, infused with whole spices, and Kashmiri red chillies.	
Rara Ghost	15
A rich and rustic Punjabi delicacy, slow-cooked with spiced lamb mince (keema) in a robust onion-tomato gravy. Intensely flavoured with ginger, garlic, green chillies, and whole spices.	
Laalmass (D)	15
A bold and fiery Rajasthani lamb curry, slow-cooked with onion, red chilli paste and traditional spices.	
Kerala Lamb Curry (MU)	15
Tender pieces of lamb simmered in a traditional coconut-based curry infused with black pepper, curry leaves, mustard seeds, and South Indian spices.	
Adraki Bhuna Kheema	12
Minced lamb slow-cooked in a thick, spiced onion and tomato gravy, infused with the bold flavour of fresh ginger (adrak), garlic, green chillies, and whole spices. Finished with coriander and a squeeze of lemon.	
Moksha Special - Lamb Shank (D)	17
A majestic slow-braised lamb shank cooked to fall-off-the-bone tenderness in a bold and aromatic Kashmiri-style rogan josh gravy, made with yogurt, browned onions, and warming whole spices.	
Goan Fish Curry (F,MU)	13
A tangy and aromatic coconut-based curry made with tender tilapia fish, simmered in a blend of kokum, garlic, and Goan spices.	
Malabar Prawn Curry (CR,MU)	15
Succulent king prawns simmered in a luscious coconut-based gravy, infused with curry leaves, mustard seeds, green chillies and traditional Malabari spices.	

DUM KI BIRYANI

Hyderabadi Chicken Dum Biryani (G,D)	13
Lamb Dum Biryani (G,D)	15
King Prawn Dum Biryani (G,CR,D)	17
Vegetable Dum Biryani (G,D)	12

BREADS

Naan - (Plain / Butter) / (Garlic / Chilli)	(G,D) 3.5 / 4
Cheese Naan (G,D)	4
Peshawari Naan (G,D,N)	5
Naan stuffed with sweet nuts mixture.	
Kheema Naan (G,D)	5
Naan stuffed with spiced minced lamb.	
Laccha Paratha (Plain / Pudina) (G,D)	4
Tandoori Roti (Plain / Butter) (G,D)	2

RICE

Steamed Rice	4
Pulao Rice (D)	5
Jeera Rice (D)	5
Lemon Rice (MU)	5
Mushroom Rice (D,SO)	6

MOKSHA - WOK (INDO-CHINESE)

Chilli Paneer (G,D,SO)	8
Crispy cubes of paneer tossed in a tangy, spicy Indo-Chinese sauce with bell peppers and garnished with spring onions.	
Veg Manchurian (G,D,SO)	7
Crispy vegetable dumplings tossed in a tangy, spicy Indo-Chinese sauce with garlic, soy and garnished with spring onions.	
Chilli Chicken (G,SO)	9
Tender chicken pieces tossed in a spicy, tangy Indo-Chinese sauce with garlic, bell peppers and garnished with spring onions.	
Schezwan Chilli Chicken (C,G,SO)	9
Tender chicken pieces stir-fried in a fiery Schezwan sauce with garlic, ginger and garnished with spring onions.	
Chicken Lollipop (G,D,SO)	8
Crispy, deep-fried chicken drumettes, marinated in spicy Indo-Chinese seasoning, served with a tangy dipping sauce.	
Garlic Crispy Prawn (G,CR,SO)	12
Succulent prawns coated in a light batter, fried until golden and crispy, then tossed with aromatic garlic and fresh herbs.	
Veg Fried Rice (SO)	7
Basmati rice stir-fried with fresh vegetables, tossed in light soy-based sauce, mild spices and garnished with spring onions.	
Veg Schezwan Fried Rice (C,G,SO)	8
Basmati rice stir-fried with fresh vegetables, tossed in a bold, spicy schezwan sauce and garnished with spring onions.	
Schezwan Fried Rice - Chicken / Prawn	9 / 11
(C,G,E,SO) / (C,G,CR,E,SO)	
(tender chicken pieces) or (prawns) and tossed in a spicy, smoky schezwan sauce.	
Egg Fried Rice (E,SO)	7
Basmati rice stir-fried with scrambled eggs and mild spices and garnished with spring onions.	
Hakka Noodles - Veg (G,E,SO)	8
Stir-fried noodles with fresh vegetables tossed in a light soy-based sauce and garnished with spring onions.	
Hakka Noodles - Chicken / Prawn (G,E,SO) / (G,CR,E,SO)	10 / 12
Stir-fried noodles tossed with (tender chicken strips) or (prawns), scrambled eggs, crunchy vegetables in light soy-based sauce.	
Schezwan Noodles -Veg (C,G,E,SO)	9
Stir-fried noodles with fresh vegetables tossed in a fiery schezwan sauce and garnished with spring onions.	
Schezwan Noodles - Chicken / Prawn	11 / 13
(C,G,E,SO) / (C,G,CR,E,SO)	
(tender chicken strips) or (prawns), scrambled eggs, fresh vegetables, tossed in a fiery schezwan sauce.	

KID'S MENU - £8

Breaded Chicken Nuggets With Chips (G,D,E)	
Fish Fingers With Chips (G,D,E,F)	
Chicken Malai Tikka With Chips (G,D,MU)	
Chicken Korma With Naan / Rice (G,D,N)	
Paneer Makhani With Naan / Rice (G,D,N)	

ACCOMPANIMENTS

Classic Chips (G,D)	4
Masala Chips (G,D,SO)	5
Cucumber Raita (D)	3
Plain Yogurt (D)	2
Mixed Green Salad	4

