

| ——— CHAAT & CHAKNA BAZAAR (APPETIZERS) —   |    |
|--|----|
| Papadums Basket Fried / Roasted (G,D)<br>Crispy, golden papadums fried / roasted and served with   | 3  |
| Spicy and crunchy fried cashews tossed with salt, fresh chillies, lemon juice, coriander, and a zing of chaat masala.  | 4  |
| Patakha Paani Poori (G)  Crispy pooris filled with spiced potato mashed, chickpeas and served with a shot of our bold, tangy patakha paani bursting with chilli, tamarind, and herbs.                            | 6  |
| Chandni Dahi Poori (G,D) Crisp pooris filled with spiced potato, topped with sweet yogurt, tamarind chutney, mint sauce and a sprinkle of sev and pomegranate.   | 6  |
| Avocado Papdi Chaat (G,D)  | 6  |
| Garam Samosa Chaat (G,D) Crispy Punjabi samosa crushed and layered with spiced chickpeas, sweet yogurt, tamarind chutney, mint sauce, and topped with sev, onions, and fresh coriander.                          | 7  |
|  |    |
| Paneer Tikka Shashlik (D,MW) \_ Paneer marinated in a blend of yogurt, spices, and herbs, skewered with peppers and onions, grilled in tandoor, served hot on a sizzling platter with onions, and mint chutney.  | 8  |
| Tandoori Soya Chaap (G,D,MU,SO) Succulent soya chaap pieces marinated in a rich blend of yogurt, aromatic spices, and herbs, grilled in tandoor, served hot on a sizzling platter with onions, and mint chutney. | 9  |
| Gobi Tikka (G,D,MU)  Marinated cauliflower florets coated in a spiced yogurt blend, grilled in tandoor, served hot on a sizzling platter with onions, and mint chutney.  | 7  |
| Onion Bhajia *   | 5  |
| Vegetable Punjabi Samosa (G) Vegetable Punjabi samosa deep fried until golden and served with tamarind chutney.  | 5  |
| Carlic Mari Mogo (D) Cassava chips tossed with garlic butter, crushed black pepper, salt and lemon.  | 8  |
| Hara-Bhara Kebab (G,D,N) \\ Mixed vegetable, spinach and green pea patties blended with potatoes, herbs, and mild spices, served with mint chutney.  | /  |
| Karara Khumb (G,SO)  Button mushrooms, coated in a lightly spiced batter and deep-fried to golden perfection. Served with mint chutney.  | 8  |
| Garlic Brocolli → (G,SO) \ Crispy tender broccoli florets sautéed with fresh garlic, mild spices, and a hint of lemon.   | 7  |
| Gobi-65 (G,D,MU,SO) \\ Crispy cauliflower florets marinated in South Indian spices, battered and deep-fried to perfection, then tossed with garlic, curry leaves, and chillies garnished with onions.            | 6  |
| Crunchy Aloo Roll (G,D) \  | 8  |
| Tandoori Veg Platter (G,D,MU,SO) \_Paneer Tikka, Gobi Tikka, and Soya Chaap, all marinated in aromatic spices and grilled in the tandoor, served hot on a sizzling platter with onions, and mint chutney.        | 13 |

| Mixed Non-Veg Grill Platter (F.D.MU)   | 2   |
|--|-----|
| Lasooni Lamb Chops, Murgh Malai Tikka, Chicken Angara Tikka,<br>Sheekh Kebab and Kasundi Fish Tikka, grilled in the tandoor,<br>served hot on a sizzling platter with onions, and mint chutney.        |     |
| Lasooni Lamb Chops (D,MU) )  | 1   |
| Lamb chops marinated in a robust blend of garlic (lasoon),<br>yogurt, crushed spices, and herbs, grilled in the tandoor,<br>served hot on a sizzling platter with onions, and mint chutney.            |     |
| Makhmali Seekh Kebab (D,MU))   | 9   |
| Soft and succulent minced lamb seekh kebabs,<br>marinated with delicate spices, grilled in the tandoor,  |     |
| served hot on a sizzling platter with onions, and mint chutney.  Chicken Angara Tikka (D,MU) )   | G   |
| Succulent chunks of chicken marinated in a fiery mix of red chilli, smoked spices, garlic and yogurt, grilled in the tandoor, served hot on a sizzling platter with onions, and mint chutney.          | /   |
| Murgh Malai Tikka (D,MU)   | 9   |
| Tender pieces of chicken marinated in a creamy blend of yogurt, cheese and mild spices, grilled in the tandoor,  |     |
| served hot on a sizzling platter with onions, and mint chutney.  |     |
|  | _8/ |
| A whole or half spring chicken, marinated overnight in a blend of yogurt, lemon juice, ginger, garlic, & traditional North Indian spices, grilled in tandoor, served hot on a sizzling platter.        |     |
| Wings Hawa Hawaii (G,SO) N   | 8   |
| Crispy fried chicken wings tossed in our signature hot garlic chilli sauce, bursting with bold Indo-Chinese flavour.   |     |
| Tandoori King Prawns (CR.D.MU) )   | 1   |
| King prawns marinated in a vibrant blend of yogurt, garlic,<br>lemon, and tandoori spices, grilled in the tandoor,<br>served hot on a sizzling platter with onions, and mint chutney.                  |     |
| Kasundi Fish Tikka (FDMU)  | 1   |
| Delicate chunks of Salmon fish marinated in a punchy blend<br>of mustard (kasundi), yogurt, garlic, and spices, grilled in tandoor,<br>served hot on a sizzling platter with onions, and mint chutney. |     |
| Jhinga Koliwada (G.CR) N   | 1   |
| King prawns marinated in a tangy mix of chilli, garlic, ginger,<br>and carom seeds, then dipped in a spiced gram flour batter<br>and deep-fried until crisp, served with mint chutney.                 |     |
| Amritsari Fish (G.E.)  | 8   |
| Batter-fried Tilapia fish fillets marinated in Ajwain (carom seeds),<br>ginger, garlic, and spices, then deep-fried until golden and crisp,<br>served with mint chutney.                               |     |
| Shammi Kebab (G,D,E) )   | 9   |
| Chicken Samosa (G,E) \   | 4   |
| and onions, served with mint chutney.  Lamb Samosa (G,E)   | 5   |
| Crispy, golden pastry filled with spiced minced lamb, herbs and onions, served with mint chutney.  |     |

## Allergy Advice: Food Allergy or Intolerance? Ask before your order:

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please ask a member of staff about the ingredients in your meal and drink before placing your order. Thank you.

| ▼ Vegan  (more Vegan dishes are available on request)                                | Spicy Level          |
|--|----------------------|
| All our ingredients are carefully sourced & free from genetic modification (non-GMO) | Medium Hot Extra-Hot |

ALLERGEN KEY:
CELERY (C), GLUTEN (G), CRUSTACEANS (CR), EGGS (E), FISH (F), LUPIN (L), DAIRY (D),
MOLLUSCS (MO), MUSTARD (MU), NUTS (N), PEANUTS (P), SESAME (SE), SOY (SO), SULPHITES (SU)

| VEGETERIAN MAIN COURSE   |          |
|--|----------|
| Palak Paneer (®)   | 9        |
| Cottage cheese with fresh spinach puree, garlic, ginger and aromatic spices.   | <u> </u> |
| Subzi Ka Ghotala 🐠 🕽   | 9        |
| A hearty, rustic medley of seasonal mixed vegetables,<br>cooked with dry roasted spices, onions, tomatoes,<br>bell peppers and a touch of butter and cream.  |          |
|  | 8        |
| Saag Aloo (D)  Potatoes and spinach cooked with garlic, cumin, turmeric, and a blend of aromatic spices.   | O        |
| Bombay Aloo 🐠  | 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<br>& cashew gravy, finished with a touch of cream and a hint of fenugreek.   |          |
|  | 1.1      |
| Malai Kofta Curry (G,D,N)  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)  | $\circ$  |
| Chanani-Chowk Ne Chole (b)<br>Chickpeas slow-cooked with onions, tomatoes, ginger,   | 9        |
| and house-ground spices for deep, bold flavour.  |          |
| Bhindi Masaledar 🐵   | 9        |
| Stir fried okra (bhindi) with onions, tomatoes,<br>and a bold blend of spices,   |          |
| and a bold blend or spices,<br>inished with a touch of garlic and coriander.   |          |
| Dal Makhani 🕪  | 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 🐠 🕽  | 8        |
| Mixed yellow lentils simmered with turmeric and tomatoes,<br>then finished with a sizzling tempering of garlic, cumin,<br>and red chillies.  |          |
| NON - VEG MAIN COURSE  |          |
| Zafrani Chicken Korma 🙌  | 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 🐶   | 13       |
| Tandoor-grilled chicken tikka simmered in a rich and creamy<br>tomato-based gravy, infused with aromatic spices  |          |
| and finished with a splash of cream.   |          |
| Chicken Chettinadu 👐 🖖   | 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.   | 1.0      |
| Chicken Saagwala (D) Tender pieces of chicken cooked in a rich, mildly spiced  | 12       |
| spinach-based gravy, infused with garlic, ginger, cumin,   |          |
| and aromatic herbs.<br>Chicken Jalfrezi (G,80) 🕦   | 12       |
| Tender chicken pieces stir-fried with crunchy bell peppers,  | ' _      |
| onions and tomatoes in a tangy, spiced tomato-based sauce.   | 1.0      |
| Butter Chicken (D,N)   | 13       |
| and cashew gravy, enriched with butter, cream, and dried fenugreek.  |          |
| Lamb Rogan Josh)   | 14       |
| A Kashmiri classic featuring slow-cooked lamb in a<br>deeply flavoured onion and tomato gravy, infused with  |          |
| uhole 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.   |          |
| ntensely flavoured with ginger, garlic, green chillies, and whole spices.  | 15       |
| _aalmass (D) ))))A bold and fiery Rajasthani lamb curry, slow-cooked with onion,   | ۱၁       |
| red chilli paste and traditional spices.   |          |
| (erala Lamb Curry (MU)))   | 15       |
| Tender pieces of lamb simmered in a traditional coconut-based<br>curry infused with black pepper, curry leaves, mustard seeds,   |          |
| and South Indian spices.   | 1.0      |
| Adraki Bhuna Kheema)<br>Minced lamb slow-cooked in a thick, spiced onion and tomato gravy,   | 12       |
| nfused with the bold flavour of fresh ginger (adrak), garlic, green chillies,  | . –      |
| infused with the bold flavour of fresh ginger (adrak), garlic, green chillies, and whole spices. Finished with coriander and a squeeze of lemon.   | 17       |
| 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       |
| 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)  A majestic slow-braised lamb shank cooked to fall-off-the-bone tenderness in a bold and aromatic Kashmiri-style rogan josh 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)  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. |          |
| 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       |
| Moksha Special - Lamb Shank (D) \  |          |
| 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) \  | 13       |
| 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)  A majestic slow-braised lamb shank cooked to fall-off-the-bone tenderness in a bold and aromatic Kashmiri-style rogan josh gravy,   |          |

| **** DUM KI BI  | RYANI ****                                  | <b>*</b> * |
|---|---|------------|
| Hyderabadi Chicken Dum  | Birvani (G.D.)                              | 1 3        |
| Lamb Dum Biryani (G,D)  | •   |            |
| King Prawn Dum Biryani  |   |            |
| •   |   |            |
| Vegetable Dum Biryani (G.   | 0) \  | 12         |
| ******  | *******                                     | <b>* *</b> |
| BREAD   | )S ————————————————————————————————————     |            |
| Naan - (Plain / Butter) / (Garlic   |   |            |
| Cheese Naan (G,D)   |   |            |
| Peshawari Naan (G,D,N)  |   |            |
| Naan stuffed with sweet nuts mixture.   |   |            |
| Kheema Naan (G.D.)  |   | 5          |
| Naan stuffed with spiced minced lamb.  Laccha Paratha (Plain /  | Pudina) (GD)                                | 1          |
| Tandoori Roti (Plain / Bu   |   |            |
| RICE  |   |            |
|   |   |            |
| Steamed Rice  |   |            |
| Pulao Rice (10)   |   |            |
| Jeera Rice (D)  |   |            |
| Lemon Rice (MU)   |   |            |
| Mushroom Rice (0,50)  |   | 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) \   | av.   | /          |
| spicy Indo-Chinese sauce with garlic, soy and garnished with spring onions.   | <i>-</i> ,,                                 |            |
| Chilli Chicken (G,SO) ))  |   | 9          |
| Tender chicken pieces tossed in a spicy, tangy Indo-Chinese sauce with garlic, bell p                                     | nenners                                     | ,          |
| and garnished with spring onions.   |   | _          |
| Schezwan Chilli Chicken Tender chicken pieces stir-fried in a fiery Sc  |   | 9          |
| with garlic, ginger and garnished with spring   |   | _          |
| Chicken Lollipop (G,D,SO) \   | ted in                                      | 8          |
| spicy Indo-Chinese seasoning, served with   | rea III                                     |            |
| Garlic Crispy Prawn (G,CR,SC  | 0)  | 12         |
| Succulent prawns coated in a light batter, fried until golden and crispy, then tossed wi                                  |   | . –        |
| aromatic garlic and fresh herbs.  |   |            |
| Veg Fried Rice (SO)   | 1   | 7          |
| Basmati rice stir-fried with fresh vegetables, light soy-based sauce, mild spices and garn                                |   |            |
| Veg Schezwan Fried Rice   | (C,G,SO) <b>)</b>                           | 8          |
| Basmati rice stir-fried with fresh vegetables,<br>bold, spicy schezwan sauce and garnished                                | tossed in a                                 |            |
| Schezwan Fried Rice - Ch  |   | / 1.1      |
|   | E,SO) / (C,G,CR,E,SO)                       | /          |
| (tender chicken pieces) or (prawns) and tossed in a spicy, smoky schezwan sauc  | C.  |            |
| Egg Fried Rice (E,SO)   |   | 7          |
| Basmati rice stir-fried with scrambled eggs of and garnished with spring onions.  | and mild spices                             |            |
| Hakka Noodles - Veg (G,E,SO)  |   | 8          |
| Stir-fried noodles with fresh vegetables tosse  | ed in a                                     | O          |
| light soy-based sauce and garnished with s  |   | / 10       |
| Hakka Noodles - Chicken /<br>Stir-fried noodles tossed with (tender chicke<br>scrambled eggs, crunchy vegetables in light | n strips) or (prawns),                      | / 12       |
| Schezwan Noodles -Veg   |   | 9          |
| Stir-fried noodles with fresh vegetables tosse<br>a fiery schezwan sauce and garnished with                               | ed in                                       |            |
| Schezwan Noodles - Chic   |   | / 13       |
| Stir-fried noodles with (C,G,E,S  | 60) / (C,G,CR,E,SO)                         | . 0        |
| (tender chicken strips) or (prawns),<br>scrambled eggs, fresh vegetables, tossed in                                       | a fiery schezwan sauce.                     |            |
| KID'S MENU - £8   | ACCOMPANIMENTS                              |            |
| Breaded Chicken Nuggets With Chips (G.D.E)  | Classic Chips (G,D)                         |            |
| Fish Fingers With Chips (G,D,E,F) Chicken Malai Tikka With Chips (G,D,MU)   | Masala Chips (G,D,SO)<br>Cucumber Raita (D) |            |
| Chicken Korma With Naan / Rice (G,D,N)  | Plain Yogurt 🕪                              | 2          |
| Paneer Makhani With Naan / Rice (G,D,N)   | Mixed Green Salad                           | 4          |