



**Shahi Bagh**

Salad made with chickpeas, nuts, raisins, green peas, fresh corn with mint flavoured dressing

£4.20

**Hara Bhara Salad**

Crudities of carrot, tomato, radish and cucumber with a dash of lemon and rock salt

£2.95

**Kachumber Salad**

Salad made with combination of chopped onion, tomatoes, cucumber, green chillies and chopped coriander in a lime dressing

£3.50

**Greek Salad**

Feta cheese with cherry tomatoes, olives, lettuce topped up with balsamic & lemon dressing

£4.50

**Masala Papad**

Fried lentil papadums topped with a tangy mix of onion, tomato, green chillies, coriander, lemon juice and chaat masala

£2.50

**Shahi Raita**

A choice of mixed vegetable/boondi and yoghurt flavoured with pounded cumin and fresh coriander

£2.40

# Salads

## STARTERS

<b>Afghani Murgh Tikka</b> Classic grilled chicken marinated in traditional Mughlai spices, cream and yoghurt	£3.75
<b>Tandoori Murgh Tikka</b> A fully resplendent chicken marinated in a special tandoori masala flavoured yoghurt chargrilled	£3.75
<b>Malai Murgh Tikka</b> Melts in the mouth morsels of chicken marinated in yoghurt flavoured with cream	£3.95
<b>Reshmi Murgh Kebabs</b> Mildly spiced chicken mince seekh, chargrilled	£3.25
<b>Shahi Murgh-Angara</b> Boneless chicken cubes marinated in special herbs, served with mint sauce	£3.50
<b>Chicken Wings</b> Grill chicken wings with Mughlai special mix of herbs and spices	£3.75
<b>Peshawari Gosht Strips</b> Cubes from the rack of lamb in a marinade of aromatic spices, garlic and ginger paste yoghurt and young papaya, chargrilled	£4.25
<b>Shahi Lazeez Chops</b> Tender lamb chops marinated in yoghurt, cream, delicately flavoured with pepper and spices chargrilled	£5.50
<b>Mughlai Gosht Seekh Kebabs</b> Minced lamb blended with subtle spices, skewered and chargrilled	£3.50
<b>Sticky BBQ Ribs</b> Succulent ribs marinated in spice and glazed in our sticky BBQ sauce	£5.50
<b>Fish Pakora</b> Deep fried fish batter in our special Mughlai style spices	£3.75
<b>Tandoori King Prawns</b> Marinated in Chef's special spices finished in tandoor	£6.95
<b>Nawabi Jhinga</b> King prawns marinated in our special Mughlai sauces	£7.50
<b>Mughlai Mix Grill</b> Combination of Chicken seekh kebabs, Lamb seekh kebabs, Lamb Chops, Chicken Tikka, Chicken wings & Fish pakora	£12.95
<b>Samosa Chaat (V)</b> Chopped crispy samosas, Drizzled with mint and tamarind chutney and sweet yoghurt, then adorned with jewel-like pomegranate and onions	£3.95
<b>Pani Puri (V)</b> Small crispy puris served with chicken, peas, potato. Served with sweet & sour chutney	£3.75
<b>Onion Bhaji (V)</b> Spiced and deep fried onions in batter	£2.75
<b>Mughlai Paneer Tikka (V)</b> Cubes of Indian cottage cheese marinated in pickling spices and masala cheese, chargrilled to perfection	£3.50

# Starters



## **MAINS**

<b>Reshmi Kebab Masala</b>	<b>£7.50</b>
A dish made of reshmi kabab laced with a gravy made of cashewnut cream and butter mildly spiced	
<b>Murgh Tikka Masala</b>	<b>£7.50</b>
Tantalizing grilled chicken tikka pieces simmered in mildly spiced tomato gravy	
<b>Mughlai Murgh Achari</b>	<b>£7.50</b>
Piquant aromatic and pickle like dish of chicken cooked in pickled spices and flavoured with red chillies	
<b>Shahi Murgh Karahi</b>	<b>£7.50</b>
Boneless chicken cooked with our special blend of herbs & spices	
<b>Lahore Murgh Handi</b>	<b>£7.50</b>
Juicy chunks of chicken in a medium spiced gravy made of onion, cashew, coriander	
<b>Murgh Maskawala</b>	<b>£7.50</b>
Chargrilled chicken simmered in butter and cream speckled tomato gravy	
<b>Murgh Peshawari</b>	<b>£7.50</b>
Chicken pieces stewed with onions, fresh herbs, and spices in a thick tomato-based gravy prepared in a wok	
<b>Murgh Jalfrezi</b>	<b>£7.50</b>
Marinated chicken cubes tossed with capsicum, tomato & rich gravy	
<b>Shahjahani Murgh Korma</b>	<b>£7.50</b>
Cubes of chicken cooked with cashew nuts & cream	
<b>Murgh Madras</b>	<b>£7.50</b>
Cubes of chicken breast cooked with onions, tomatoes in a hot madras sauce.	
<b>Mughlai Maseledar Chops</b>	<b>£9.50</b>
Tender lamb chops cooked with garam masala, ginger garlic paste, yoghurt, spices and brown onion paste finished with saffron and kewda dissolved in milk	
<b>Shahjahani Gosht Korma</b>	<b>£8.95</b>
Lamb cubes cooked in saffron tinted sauce of yoghurt, coconut milk, caramelised onion and cashew.	
<b>Shahi Lamb Karahi</b>	<b>£8.95</b>
Boneless lamb cubes cooked with our special blend of herbs & spices.	
<b>Lahore Gosht Handi</b>	<b>£8.95</b>
Lamb escallops cooked in yoghurt paste of ginger, garlic onions and cashewnuts, finished with garam masala and spices.	
<b>Mughlai Achari Gosht</b>	<b>£8.95</b>
Tender boneless cubes of mutton medium spiced with a tempering of mustard, fennel and curry leaves napped in a sauce of sundried tomatoes and tamarind	
<b>Mughlai Kalimirch Gosht</b>	<b>£8.95</b>
Boneless pieces of mutton cooked in onion and cashew based gravy delicately flavoured with ginger garlic paste and crushed black pepper corn	
<b>Lahori Bhuna Gosht</b>	<b>£8.95</b>
Bhuna is a process of stirring and browning the spices and meat. Tender mutton cubes stirred with onions, tomato, ginger garlic paste and red chili powder.	
<b>Shahi Gosht Karahi</b>	<b>£8.95</b>
Boneless pieces of mutton cooked with capsicum, onion, green chillies, tomatoes, flavoured with pepper corns and garam masala	
<b>Lamb Jalfrezi</b>	<b>£8.95</b>
Marinated lamb cubes tossed with capsicum, tomato & rich gravy.	
<b>Lamb Madras</b>	<b>£8.95</b>
Cubes of lamb cooked with onions & tomatoes in a traditional hot & spicy madras sauce.	
<b>Gosht Khara Masala</b>	<b>£8.95</b>
Tender pieces of deboned lamb cooked in golden brown onions, whole fragrant spices and julienne ginger.	
<b>Mughlai's Nihari</b>	<b>£8.95</b>
Lamb shank prepared with rich herbs and spices, Full of flavour and cooked to melt in the mouth.	
<b>Mughlai King Prawn Karahi</b>	<b>£10.95</b>
Marinated king prawns cooked with our secret blend of spices	

# Mughlai's Main Course



## VEGETABLE MAINS

**Mughlai Paneer Tikka Masala (v)** £6.95  
Cottage cheese tikkas laced with a gravy made of tomato, cashewnut and yoghurt delicately spiced

**Mughlai Sabzi Makhani (v)** £5.95  
Cubes of cauliflower, beans, carrot & green peas cooked in a tomato-based gravy infused with butter

**Sabzi Hyderabad (v)** £5.95  
Fresh mix vegetables, cottage cheese, green peas and garden-fresh spinach finished with garam masala

**Lahori Aloo(v)** £5.95  
Baby potatoes cooked in a tangy sauce of tomatoes, yoghurt, red chilli powder, ginger garlic paste and flavoured with fenugreek powder

**Lahore Chikkar Chole(v)** £5.95  
Chick peas tempered with onions, red chillies, garam masala, kadai masala and green chillies

**Mughlai Tadka Daal(v)** £5.95  
Split yellow lentils cooked with spinach tempered with cumin, garlic, tomatoes and green chilli

## BASMATI KA KHAZANA

**Mughlai Murgh Tikka Biryani** £7.50  
Delicately flavoured chargrilled chicken tikka/kesri chicken tikka cooked with sauce and aromatic basmati rice on dum

**Hyderabadi Murgh Biryani** £7.50  
Chicken pieces marinated in a special hyderabadi masala, cooked with aromatic basmati rice, fried onions and boiled egg

**Mughlai Murgh Pilau** £7.50  
Aromatic basmati rice & mildly spiced chicken pieces cooked in full bodied chicken stock garnished with fried onions

**Mughlai Boti Masala Biryani** £8.95  
Boneless chunks of mutton marinated in garam masala, yoghurt, ginger, garlic and chillies cooked with saffron flavoured rice on dum

**Hyderabadi Boti Biryani** £8.95  
Boneless chunks of mutton marinated in a special hyderabadi masala, cooked with aromatic spices, basmati rice, fried onions and boiled egg on dum

**Hyderabadi Gosht Biryani** £8.95  
Mutton pieces marinated in a special hyderabadi masala, cooked with aromatic Basmati rice, fried onions on dum

**King Prawns Biryani** £10.95  
Marinated king prawns simmered with garam masala, ginger cooked with saffron flavoured basmati rice on dum

**Paneer Tikka Biryani (V)** £6.95  
Chargrilled paneer tikka cubes cooked with sauce, spices, basmati rice on dum in sealed earthen pot

## PERI PERI SPECIALS

All dishes served with chips & coleslaw

**Piri Piri Chicken Wings** £3.95  
Chicken wings marinated in our special piri piri sauce

**Frango** £12.95  
Whole chicken marinated in our special piri piri sauce served with chips, salad & coleslaw

**Half Frango** £7.95  
Half chicken marinated in our special piri piri sauce served with chips, salad & coleslaw

**Jumbo Platter** £23.95  
Combination of Half frango, Chicken steak, Lamb chops and King prawns

**Piri Piri Lamb Chops** £5.95  
Tender lamb chops marinated in our special piri piri sauce and chargrilled

## MUGHLAI SIZZLER'S

### *Mughlai Lamb Sizzler*

Combination of strips of lamb, Chips, Pasta & rice

£13.95

### *Schezwan Chicken Sizzler*

Combination of pieces of schezwan chicken, Chips, Pasta & rice

£11.95

### *Tai Pai Sizzler*

Deep fried chicken strips drizzled with sweet and tangy sauce and with fresh peppers

£12.95

### *Paneer Tikka Sizzler*

Combination of cubes of cottage cheese, Chips, Pasta & rice

£10.95

## SIGNATURE DISHES

### *Lahori Lamb on the bone* (1kg)

Cooked with tomatoes, Garlic, Fresh ginger, Yoghurt, Special herbs and spices

£24.95

### *Lahori Chicken on the bone* (1kg)

Cooked with tomatoes, Garlic, Fresh ginger, Yoghurt, Special herbs and spices

£18.95

### *Mughlai Tawa* ( Serves 4 people)

Combination of 2 Chicken seekh kebabs, 2 Lamb seekh kebabs, 4 Lamb chops, 4 Chicken wings, 4 pieces of Chicken tikka, Large portion of chips, 2 Naan, 2 Tandoori rotis, Lamb karahi, Chicken karahi & mix vegetable dish

£49.95

### *Raane - E - Sikandri* (24 hr advance order)

Lamb leg is marinated in ginger, garlic, garam masala, curd, lime juice and chilli powder, kept overnight and cooked in a slow process in an oven. served on a bed of aromatic basmati rice with eggs.  
A feast for the eyes

£49.95

### *Haleem Akbari*

Shredded Lamb cooked with whole wheat germ, lentils and spices, cooked over a day until all the ingredients melt into one. An original dish from the times of the Mughal Emperors

£8.95

### *Lahori Paya*

Lamb trotters slowly cooked in a thick gravy

£8.95

### *Hyderabadi Murgh Biryani*

Chicken pieces marinated in a special hyderabadi masala, cooked with aromatic basmati rice, fried onions and boiled egg.

£7.50

### *Mughlai Chicken Steak*

Butterfly of chicken breast marinated in house sauce and chargrilled to perfection, served with mix vegetables, mashed potato and chips with a choice of peppercorn, mushroom or special Mughlai sauce

£10.95

### *Mughlai Burger*

Grilled chicken fillet topped with grated mozzarella cheese, jalapenos, fried onions & hash browns and served with chips.

£6.50

### *Full Lamb* (24-48 hours Advance order)

Full lamb served with roasted potatoes, Green garden salad, Raita, Pilau rice & gravy

£195.00

### *Half Lamb* (24-48 hours Advance order)

Half lamb served with roasted potatoes, Green garden salad, Raita, Pilau rice & gravy

£125.00

# Mughlai's Main Course



## SIDES

### ***Chips (v)***

Served with garlic mayonnaise

£1.65

### ***Garlic & Cheese Chips (v)***

Chips with garlic and grated fontal cheese. Served with garlic mayonnaise

£2.50

### ***Boiled Rice***

Plain white basmati long grain rice

£1.95

### ***Pilau Rice***

Aromatic basmati long grain steamed rice and garnished with fried onions

£3.50

### ***Pappadoms***

Crispy Indian lentil pancake served roasted or fried

£0.50

### ***Pickle Tray***

Selection of mint chutney, mango chutney or red onions

£0.50

## MUGHLAI'S BREAD SELECTION

### ***Bharwaan Naan***

Tandoori white flour bread baked with your choice of stuffing of either mince, cheese, paneer, potato, cauliflower

£2.50

### ***Butter Naan(v)***

Unleavened white wheat flour bread baked in tandoor basted with butter

£1.50

### ***Plain Naan (v)***

Unleavened white wheat flour bread baked in tandoor

£1.50

### ***Tandoori Roti (V)***

Whole wheat bread baked in the tandoor

£0.95

### ***Tandoori Butter Roti (V)***

Whole wheat bread baked in the tandoor basted with butter

£1.00

### ***Garlic Naan (V)***

Unleavened white wheat flour bread/ unleavened whole wheat flour bread basted with garlic & yoghurt paste

£2.00

## KIDS MENU

All items served with chips & kids drink

### ***Chicken Nuggets***

Specially for kids, chicken nuggets served with small portion of chips

£3.25

### ***Fish Fingers***

Fish fingers served with portion of chips

£2.75

### ***Chicken Strips***

5 pieces of grilled chicken strips served with portion of chips

£3.95

### ***Chicken Pasta***

Pasta dish specially made with chicken tikka

£3.25

# Sides



## MUGHLAI'S DESSERT SELECTION

### Selection of Ice Cream

Choice of flavours available (Vanilla, Strawberry, Chocolate)

£2.50

### Matka Kulfi

Traditionally made in earthen pot, milk based frozen dessert flavoured with dry fruits & saffron

£3.50

### Gajar Halwa

Grated carrots glazed in butter; cooked in sweetened milk & khoya, garnished with nuts

£2.95

### Fresh Fruit Salad

Seasonal fresh fruits cut into small pieces in a light cream sauce

£2.50

### Fresh Fruit Salad with Ice Cream

Seasonal fresh fruits cut into small pieces mixed with light cream sauce topped with ice cream.

£2.95

## Drinks

### Cans

Coca Cola	£0.95
Coca Cola Diet	£0.95
7 Up	£0.95
Tango Orange	£0.95
Exotica	£0.95

### Glass Bottles

Coca Cola	£1.95
Coca Cola Diet	£1.95
Fanta	£1.95
Sprite	£1.95
J2O Apple & Mango	£1.95
J2O Orange & Passion	£1.95

### Glass

Coca Cola	£1.50
Coca Cola Diet	£1.50
Sprite	£1.50
7 Up	£1.50
Fanta	£1.50
Exotica	£1.50
Im Bru	£1.50
Orange fizzy	£1.50
Mango Lassi	£1.95
Fr:Lemon & Lime	£1.95
Mango Milkshake	£3.25
Fresh Orange Juice	£2.50

### Jugs

Coke	£4.95
Im Bru	£4.95
Sparkling Apple Cocktail	£4.95
Fr:Lemon & Lime	£5.50
Mango Lassi	£5.50
Fr:Lemon & Lime soda	£5.50

### Mocktails

Citrus Sparkler	£3.95
Strawberry Sensation	£3.95
Tropical Punch	£3.95
Blue Lagoon	£3.95

# Dessert & Drinks



## SUNDAY BREAKFAST

from 11:00 onwards

Puri	£0.75
Lahori Chikkar Chole	£3.75
Suji Halwa	£1.95
Aloo Keema	£4.50
Aloo Bhujia	£3.75
Naan	£1.50
Roti	£1.00
French Toast	£2.00
Scrambled Egg (3)	£2.95
Hash Browns (2)	£1.25
Omelette (v)	£2.95
Paya	£8.95
Nehari	£8.95
Haleem	£8.95

# Breakfast



# *About Mughlai*

*Mughlai cuisine consists of dishes developed in Medieval India at the centre of the Mughal Empire.*

*It represents a combination of the cooking style and recipes of Central Asia.*

*The cuisine is strongly influenced by Central Asian cuisine, and in turn it has strongly influenced the regional cuisines of North India, Bangladesh and Pakistan.*

*The tastes of Mughlai cuisine vary from extremely mild to spicy and are often associated with a distinctive aroma and the taste of ground and whole spices.*

*\* Food allergy notice: please be advised that food prepared at Mughlai's kitchen may contain traces of milk, eggs, wheat, soybeans, peanuts, tree nuts, fish & shellfish.*

