



MOGHUL
MAHAL
RESTAURANT

LET THE SPICES ADD VARIETY TO YOUR LIFE

The background features a repeating pattern of stylized, circular flowers with intricate, radiating petal details. These flowers are interspersed with clusters of leaves and stems, creating a dense, textured floral motif. The color palette is monochromatic, using various shades of beige and cream.

LET THE SPICES ADD VARIETY TO YOUR LIFE

Experience the cuisines of India and be instantly transported thousands of miles by the exotic flavours and aromas of Moghul Mahal Restaurant. We welcome you to enjoy the fruits of our labour as we carefully prepare authentic dishes from the rich history of India. Blended fresh daily, our warm and fragrant spices create a feast for your senses that will tickle your tastebuds.

Using only fresh, natural ingredients, our individual dishes each boast of distinctive flavours and aromas that you would have to travel to India to match. Our tradition of preparation and hospitality are yours to enjoy as we invite you to dine with us and think of our home as yours.



EATING WITH YOUR FINGERS

Here is a suggestion we think will enhance your food experience at Moghul Mahal Restaurant, and hopefully more enjoyable too.

There is no way around it, Indian food tastes best when eaten with your fingers! There is a tactile dimension added to the eating process. Besides, Indian food is designed to be eaten by hand. Breads are to be torn and wrapped around foods. Rice (not necessary to eat with fingers) is customarily blended with curries so each mouthful is unique.

If you eat off of a banana leaf (which, by the way, is still possible in many places in India) trying to use a knife and fork would shred your plate. Eating with your fingers is a cultural experience everyone should experience while visiting an Indian restaurant.

We will be pleased to provide finger bowls and or wet napkins in order clean up after your meal. And just like eating with chopsticks in a Chinese restaurant, feel free to switch back to utensils if you are not enjoying the experience.

A COLOURFUL VARIETY OF SPICES

IPTADA
STARTERS

TANDOOR KE GHAR SE
INDIAN GRILL

MOGHUL MAHAL KI PASAND

KABAB-E-TANDOORI

MURGH LAJAWAB
FROM THE POULTRY FARM

GOSHT ZAIKAI DAR
FROM THE SHEPHARD'S MEADOW

SAGAR KA KHAZANA
JEWELS OF THE SEA

PANEER KA BHANDAR

KHANE KHAS

NAAN
A MUST WITH INDIAN CURRIES

BASMATI BE NAZEER
A FEAST OF RICE

SAATH SAATH
REFRESHING ACCOMPANIMENTS

MEHKANE SE
FROM THE BAR



IPTADA (STARTERS)

SAMOSAS

VEGGIE \$4.00
Crispy pastry with a stuffing of mild potato and peas

CHICKEN \$5.00
Crispy pastry with minced chicken

PAKORAS

PALAK \$5.00
Deep-fried spinach dipped in a lentil batter

MIX PAKORAS \$7.00
Deep-fried cauliflower, potatoes, chillies, spinach, and onions

PANEER \$10.00
Deep-fried cottage cheese dipped in lentil batter

ONION BHAJIA \$7.00
Deep-fried onion rings

CHILLI \$7.00
Deep-fried whole green chillies

CUTLET \$5.00
Shallow-fried potato patties with assorted veggies

ALOO TIKKI \$5.00
Shallow-fried tikkis stuffed with paneer



CHAAT

ALOO CHAAT

Baby potatoes with tamarind dressing, topped with onion and green chillies

\$7.00

PAPRI

A blend of crisp wafer topped with potatoes, chick peas, with yoghurt and tamarind dressing

\$8.00

CHICKEN CHAAT

Cubes of chicken tikka topped with onion and green chillies with tamarind dressing

\$10.00

SERVES 2

VEGE SAMPLER

Mock satay, paneer tikka, samosas, hariyali kebab, cutlet

\$14.00

MEAT SAMPLER

Tangri kebab, fish tikka, seekh kebab, chicken tikka

\$17.00

SHORBA

SWEET CORN SOUP

\$5.00

TOMATO SOUP

\$5.00

CHICKEN SOUP

\$5.00



TANDOOR KE GHAR SE (INDIAN GRILL)

- TANDOORI CHICKEN** \$12.00 (Half)
Globally famous, the original tandoori chicken \$24.00 (Full)
marinated in yoghurt, garlic, ginger and spices; cooked in the tandoor
- TANDOORI JHINGEY** \$18.00
Tiger prawns deftly-spiced with garlic, peppercorns, and coriander
- FISH TIKKA** \$15.00
Grilled chunks of fish in a marinade of ginger,
green chillies, yoghurt, and ground spices
- CHICKEN TIKKA** \$12.00
Marinated chicken breast cooked to perfection
and topped with chaat masala

MOGHUL MAHAL KI PASAND

- CHICKEN CHIKORI** \$17.00 (Half)
Basmati rice cooked with spinach n peas, \$25.00 (Full)
served with chicken
- PEPPER CHICKEN** \$17.00 (Half)
Small chunks of chicken cooked with black \$25.00 (Full)
pepper and vinegar; served hot on a sizzler
- CHICKEN CHILLI DRIED PAKORA** \$17.00 (Half)
Succulent pieces of chicken fried in batter; \$25.00 (Full)
cooked with dried red chillies; served sizzling hot
- MOGHUL RAAN** \$60.00
Fresh tender leg of lamb charcoal-grilled and served with
- MOCKDUCK GRILL** \$17.00
Our chef's special preparation and an all-time favourite. Chunks of
soyabean cooked with dry red chillies and served on a sizzler



The word "kabab" is made of two words: Kum (little) and Aab (water). It means by using very little water. In Muslim cookery all the recipes that come under kabab are made by applying spices, and they have little sauce. Kababs can also be made of vegetables and lentils. They are often eaten as an appetizer.

KABAB-E- TANDOORI

NON-VEGETARIAN

SEEKH KABAB \$12.00

Chef's special minced lamb with onion, mild green chillies, fresh herbs and spices

BOTI KABAB \$18.00

Flavoured cubes of lamb cooked in tandoor

RESHMEE KABAB \$18.00

All time special! Boneless chunks of chicken, marinated with cardamom, cream, cheese and cashew nuts, grilled in the tandoor

MIXED GRILL \$20.00

The altogether best of celebrated entrees, a medley of roasted tikka and kebab, cooked with red chillies, served sizzling hot

SEAFOOD GRILL \$25.00

Combination of sea food – fish and prawns served on a sizzler

BARHA KABAB \$24.00

Tender lamb chops marinated with raw paw-paw, garlic and yoghurt masala

TANGRI KEBAB \$15.00

Drumsticks marinated with cream, cheese and cashewnut, then cooked in the clay oven



KABAB-E- TANDOORI VEGETARIAN

PANEER TIKKA

\$19.00

Chargrilled cubes of cottage cheese served with capsicum, tomato and onion

HARIYALI KABAB

\$7.00

Shallow-fried patties of potatoes, spinach and veggie served with chutney

MURGH LAJAWAB (FROM THE POULTRY FARM)

PUNJABI

\$15.00

Chef's special recipe. Succulent pieces of chicken cooked in a mild sauce

FRIED MASALA

\$15.00

Chicken cooked with ginger, tomato, and chillies; topped with fresh coriander

KARAI

\$15.00

Chicken braised in onions, tomatoes and bell pepper with whole ground spices

KASHMIRI

\$15.00

Chunks of chicken cooked in a delightfully mild, rich cream sauce with raisins and almonds

MAKHNI

\$15.00

Our signature dish. This dish is among the best-known Indian food all over the world – chicken tikka simmered in kastoori methi-flavored tomato gravy

DO PIAZA

\$15.00

Chicken cooked in thick sauce and half fried onions



GOSHT ZAIKAIDAR (FROM THE SHEPHARD'S MEADOW)

CURRY	\$15.90
Tender cubes of mutton cooked with tomato, onion and freshly ground spices	
ROGAN JOSH	\$15.90
Mild Kashmiri delicacy flavoured with ginger and herbs	
SAAG	\$15.90
A homestyle Punjabi dish, cooked in delicate spices and creamed spinach	
VINDALOO	\$15.90
An all-time favourite, cubes of mutton cooked in hot and spicy curry sauce with potatoes – our chef recommends medium to spicy intensity	
KEEMA	\$15.90
Ground lamb with green peas, cooked in a mildly-spiced sauce	
MASALA	\$15.90
Mutton cooked in thick curry sauce and served with egg	



PANEER KA BHANDAR

SAAG	\$11.00
Fresh spinach cooked with chunks of our home-made paneer or Indian cheese	
MATTAR	\$11.00
Combination of peas and cheese cooked with a rich creamy sauce – very popular in Punjab	
MAKHNI	\$11.00
Cubes of home-made Indian cheese, combined with exotic spices, fenugreek leaves and fresh cream; the most popular dish in India	
KARAI	\$11.00
Cubes of paneer cooked in karai masala with capsicum, onions and peppercorn	
BHUJIYA	\$12.00
Mashed paneer cooked with capsicum and spices	
PASANDA	\$14.00
Slices of paneer stuffed with mint and dry fruits, simmered in a thick rich creamy sauce	
MALAI KOFTA	\$11.00
Vegetarian meatballs stuffed with cottage cheese and raisins, simmered in a rich cream sauce and garnished with almonds	



KHANE KHAS

DAL

- | | |
|---|---------------|
| TARKA | \$7.50 |
| Yellow pulses cooked with tomato, onion and butter | |
| MAKHNI | \$9.00 |
| Black pulses simmered overnight on a slow fire and cooked with cream – also known as Dal Maharani | |
| CHANA MASALA | \$7.90 |
| Kabuli chana, gram from kabul soaked overnight | |

ALOO

- | | |
|--|----------------|
| GOBI | \$8.90 |
| Pan-boiled potatoes and cauliflower sautéed with garlic, ginger and tomatoes | |
| METHI | \$8.90 |
| Pan-boiled potatoes and cauliflower sautéed with fenugreek leaves | |
| JEERA | \$7.90 |
| Cubes of potatoes tempered with cumin seeds | |
| KASHMIRI | \$10.90 |
| Baby potatoes stuffed with cottage cheese and served with thick cream sauce | |
| BHINDI MASALA | \$8.90 |
| Finely sliced okra, cooked with tomatoes and onions | |



BAIGAN BARTHA

\$8.90

An everyday dish of India – especially in Delhi & Punjab
Charcoal smoked aubergines cooked with an abundance
of onion, garlic, ginger and topped with coriander

MATTAR METHI KHUMB

\$9.90

A delicate preparation of peas, mushrooms,
and fenugreek leaves in fresh cream

SABZI

MAKHANWALA

\$9.90

A delicious blend of garden vegetables,
cooked with fresh ginger, garlic and cream

NAVRATTAN

\$9.90

Garden vegetables and nuts re-cooked in a rich gravy
of tomatoes and almonds

JAL FRAZI

\$9.90

Stir-fried vegetables cooked with capsicum and red chillies



NAAN – A MUST WITH INDIAN CURRIES

BHATTI SE

SADA Leavened dough bread	\$2.50
GARLIC Topped with fresh garlic	\$3.00
BUTTER Layered with butter	\$3.00
CHEESE Stuffed with mozzarella cheese	\$4.00
KASHMIRI Topped with orange peel and cherries	\$4.00
KEEMA NAAN Stuffed with ground lamb	\$5.00
MASALA Stuffed with spiced mashed potatoes	\$4.50
PANEER Stuffed with freshly-grated cottage cheese	\$5.00
ONION Stuffed with spiced onions	\$4.50

ROTI

TANDOORI Thin, flat rounded whole-wheat bread	\$2.70
ROOMALI Handkerchief-thin bread, cooked on a skillet	\$4.50

PARATHA

LACCHA Layered wheat bread, brushed with butter	\$3.00
PUDINA Paratha layered with mint	\$3.50

BHATURA Deep-fried puff bread made of flour	\$4.00
---	--------

POORI Deep-fried puff bread made of wheat	\$5.00
---	--------



BASMATI BE NAZEER (A FEAST OF RICE)

SADE CHAWAL	\$4.00
Long-grained steamed basmati rice	
BIRYANI	\$4.50
Rice cooked with the most expensive spice of the world – Saffron	
MATTAR	\$5.00
Basmati rice cooked with cumin and green peas	
JEERA	\$5.00
Rice tempered with cumin seeds	
KASHMIRI	\$7.00
Biryani rice cooked with nuts and orange peel	
NAVRATTAN	\$8.00
Vegetables and rice have been cooked together to make this a special accompaniment to your meal	
MURG	\$12.00
Spiced chicken cooked with biryani rice, served with curry	
GOSHT	
Spiced mutton cooked with biryani rice, served with curry	
CHICKEN FRIED RICE	\$11.00
A Chinese style preparation – rice cooked with egg, chicken and capsicum	



CHAI

Chai is an everyday beverage for Indian and other Asian households. It is sold wherever people gather, such as trains, bus stations and marketplaces.

The chai vendors (wallahs) brew their tea in huge kettles over small charcoal fires. The chai is served in unglazed terra cotta pots or saucers called "kullarhs" which the wallah may have actually made himself over an open fire.

The unglazed pots impart an earthy flavor to the chai. Part of this "chai ritual" involves smashing the pots after drinking.



SAATH SAATH (REFRESHING ACCOMPANIMENTS)

PAPAD	\$1.00
Wafer-thin crisps of wheat flour roasted in a tandoor oven	
MASALA	\$2.00
Fried papad served with diced onion, tomatoes and green chillies	
SALAD	\$5.00
Mix of cucumber, carrot, onions, tomatoes, chilli and lime	
DAHI	\$5.00
Naturally-cultured plain yoghurt	
RAITA	\$5.50
A yoghurt cooler served with your choice of: Shredded cucumber ; OR potatoes ; OR mix of tomatoes & onions	
ONION CHUTNEY ACHAR SET	\$1.00
MEETHE SAPNEGULAB JAMUN	\$3.00
Dumplings made of milk, dipped in sugar syrup	
RUSMALAI	\$5.00
A special dessert, prepared with cottage cheese, fresh sweetened milk and garnished with pistachio nuts	
KULFI	\$6.00
Home-made fresh ice cream made from rabri	
GAJAR HALWA	\$5.00
Grated carrot pudding served with vanilla ice cream	
FRESH FRUIT PLATTER	\$8.90



ICE CREAM	\$4.00
Choice of mango, vanilla, strawberry, chocolate	
TAZGI – REFRESHING LASSI	
A yoghurt shake – enjoyed chilled as a hot weather refreshment	
SWEET / SALTED	\$6.00
MANGO	\$7.00
An all-time favourite and best-seller – mango blended shake	
JEERA PANI	\$5.50
Cumin cooler quenches thirsts, improves digestion	
MASALA TEA	\$5.50
Our own recipe for the traditional Indian heavy-bodied tea with exotic spices including cardamom, cinnamon and cloves, served with milk in kullarhs – terracotta pots	
TEA	\$4.50
Choice of Lipton, Earl Grey, Darjeeling	
COFFEE	\$4.50
Nescafé	

