

moti mahal



SWAGATHAM

Thank you for choosing Moti Mahal for your Indian cuisine, established in 1957 we are probably the oldest Indian Cuisine in Great Britain.

A completely new experience in Indian cuisine awaits you, providing not only the traditionally popular dishes but also our own exciting new recipes created and selected exclusively for this establishment.

The quality of our cuisine and service will far surpass anything you may have sampled before, please feel free to discuss any culinary aspects of our establishment with a senior member of the Moti Mahal team.

Bon appetit
the Management

Contains Nut  Vegetarian 

ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:

Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans. Fish dishes may contain bones.

Please speak to a member of staff when ordering if you have an allergy.





SUNDRIES

Papadoms (plain/spicy) & Chutney (per person)	Each £1.00
Raitha (Fresh yoghurt with cucumber & red onions)	£1.95

SET MEALS

Vegetarian Meal for 1 (V)	£18.95
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STARTERS: Onion Bhajee & Vegetable Samosa

MAIN: Mix Veg Curry, Sag Paneer with Rice & Raitha

Set Meal for 1	£21.95
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STARTER: Meat Samosa

MAIN: Chicken Tikka Korai & Sag Aloo with Pilau Rice

Set Meal for 2	£45.95
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STARTERS: Papadom & Chutney, Sheek Kebab, Onion Bhajee & Chicken Tikka

MAIN: Butter Chicken, Lamb Korai, Mix Veg Curry with Pilau Rice & Nan

Moti Mahal for 4	£84.95
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STARTERS: Onion Bhajee & Veg Samosa

MAIN: Fish Jalfrezi, Butter Chicken, Lamb Rogan, Tandoori Mix Grill, Veg Curry with Pilau Rice & Nan

STARTERS

Onion Bhajee (V) (Onion and spices mixed in gram flour then deep fried)	£4.50
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Paneer Puri (V)	£5.50
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Indian cheese gently cooked with herbs and spices, served with Puri (fried bread).

Dall Soup (V) (Lentil soup with a hint of lemon)	£3.95
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Veg (V) or Meat Samosa (Triangular pastry filled with veg or minced meat, then deep fried)	£4.25
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Sheek Kebab	£4.95
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Minced lamb marinated with spices then skewered & barbecued in a clay oven.

Sweet Chilli Paneer	£5.95
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Indian cheese tossed with onions, garlic & sweet peppers, in a sweet and spicy sauce.

Fish Tikka (Salmon fish marinated then barbecued in clay oven)	£6.95
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Prawn Puri	£5.50
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Gently cooked prawn in a spicy curry sauce served on Puri (fried bread).

Spicy Chicken Aloo Chat	£6.95
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Chicken & potato cooked with spices, tomatoes and tamarind, garnished with spring onion and coriander with a dash of yoghurt.

Chicken or Lamb Tikka	£4.50
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Marinated in our own sauce then barbecued in a clay oven, served with tamarind sauce & salad.



TANDOORI MAIN DISHES

These dishes are marinated in a spicy tandoori sauce with ground spices, lemon juice, coriander, fresh mint, black salt & yoghurt then barbecued in a fired clay oven known as the tandoor. Served on sizzler with fried onions and peppers with a side salad & tamarind sauce.

Shashlik (Salmon)	£15.95
Tandoori Chicken (1/2 chicken)	£9.95
Chicken Tikka	£10.95
Lamb Tikka	£10.95
Sheek Kebab	£10.95
Mix Grill	£13.95
Tandoori King Prawns	£15.95

BIRYANI DISHES (Mild)

These dishes are cooked with spices & herbs with basmati rice fried in ghee dressed with egg & sprinkled with nuts & fresh herbs, served with mix veg curry.

Chicken or Lamb 🍳	£12.95
Vegetable (V) (No eggs) 🍳	£11.95
King Prawn 🍳	£15.95

BALTI DISHES (Medium)

These dishes are different than normal curries because of the exotic collection of spices and herbs are used to create aromatic flavours. Balti dishes are spicy dishes and are served with either nan bread or pilau rice.

Chicken or Lamb	£12.95
Vegetable (V)	£11.95
King Prawn	£14.95



CHEFS SPECIAL

Murgh Akabari (Mild)£14.95

Marinated chicken grilled in a tandoori oven then cooked in minced lamb & boiled egg, with ginger, garlic, cream & butter in a thick sauce of chef's recipe.

Lamb Shank (Mild)£14.95

A piece of lamb shank cooked in chunks of capsicum & tomatoes with fresh herbs & spices in a thick curried sauce with tamarind & fennel seeds. Garnished with coriander. Very tender slices of bone.

Bengal King Prawn Bhuna (Mild)£15.95

Whole king prawns cooked with spices, cherry tomatoes, garlic, ginger and mustard seeds.

CHICKEN DISHES

Chicken Korma (Mild)£9.95

Cooked with cardamom, cinnamon, bay leaf, fresh cream & coconut.

Chicken Tikka Masala (Mild)£9.95

Marinated then barbequed pieces of chicken tossed in tomato, nuts and butter in a creamy masala sauce.

Chicken Jalfrezi (Medium)£9.95

Barbequed then cooked with fresh ground spices, capsicum, chillies & onions.

Chicken Shashlick Masala* (Medium)£14.95

Grilled chicken, sweet pepper and onions cooked in a sauce consisting of pistachio, almond, tomato & yogurt.

Chicken Chilli Masala (Hot)£9.50

Cooked in a hot recipe of fresh green chilli, garlic, onions & capsicum.

Butter Chicken (Mild)£10.95

Marinated then barbequed in clay oven, tossed in butter, yogurt and roasted flaked nuts & almonds.

Chicken Tikka Korai (Medium)£10.95

Marinated then barbequed pieces of chicken, cooked with herbs & spices with garlic, capsicum & ginger in a curried sauce, served in a korai to give full aromatic flavours of spice.

Chicken Kali Mirchi (Medium)£10.95

Cooked with selected herbs & spices, garlic, ginger, onion, tomatoes & black pepper corn with sundried chillies.



MEAT DISHES

Methi Gosht Bhuna (Medium)£9.95
Lamb cooked in onion, garlic, ginger, capsicum with fenugreek leaves & spices in a masala sauce over slow fire.

Rogan Josh (Medium)£9.95
Tender pieces of lamb cooked with a curried sauce of tomatoes, ground spices & fresh herbs.

Korai Sag Gosht (Medium)£11.95
Spinach and lamb cooked with capsicum, garlic and spices. Cooked in a korai (iron dish).

Korai Gosth (Medium)£9.95
Tender pieces of Lamb cooked with herbs & spices in a korai (wok) in a curried sauce, full aromatic flavour of spices.

Lamb Pasanda 🍴 (Mild)£10.95
Tender pieces of lamb cooked in a sauce of yogurt, almond, cashew & pistachio nuts with a dash of cream.

Shatkora Gosth (Medium)£10.95
Tender pieces of lamb cooked with calamansi bay leaf, ginger & ground spices in a curried sauce. Dressed with fresh coriander.

FISH DISHES

Bengal Chilli Fish (Hot)£11.95
Fish fillet cooked in sliced green chillies & spices in a thick masala sauce dressed with fried onions and fresh herbs.

Fish Jalfrezi (Medium)£9.95
Fish fillet cooked with fresh herb, ground spices with ginger, capsicum, spring onion, fresh green chillies and tomatoes.

Korai Fish (Medium)£12.95
Fish fillet cooked with ground spices, tomato, garlic, mustard & capsicum in a thick curried. Served on an iron dish.

Chilli King Prawn (Hot)£12.95
King prawns gently fried then cooked in a hot recipe of fresh green chillies, garlic, tomato, spring onion & capsicum in a masala sauce of fresh herbs.

Korai King Prawn (Medium)£13.95
Prawns cooked with herbs & spices in a korai (wok) in a curried sauce, full aromatic flavour of spices.



VEG DISHES

Sag Aloo	Main £7.95	Side £4.95
Spinach cooked with chunks of spiced potatoes with onions, garlic, spices and fresh herbs.		
Bombay Aloo	Main £6.95	Side £4.95
Chunks of potatoes with spices & fresh herbs in a curried sauce.		
Chana Masala	Main £6.95	Side £4.95
Chick peas cooked in masala sauce with fresh spices, tomatoes, garlic & coriander leaves.		
Tarka Dall	Main £6.95	Side £4.50
Red lentils cooked with spices & herbs flavoured with fried garlic, cumin seeds and fresh coriander leaves.		
Bhindi Bhajee	Main £7.95	Side £5.95
Fresh okra gently cooked with onions, capsicum, garlic, spices and herbs.		
Brinjal Bhajee	Main £7.95	Side £5.95
Chunks of baby aubergine gently fried with onions, garlic, capsicum with ground spices and fresh herbs.		
Mix Veg Curry	Main £7.95	Side £4.95
Mixed vegetable cooked in a curried sauce with garlic, capsicum, coriander and ground spices.		
Methi Aloo	Main £7.50	Side £4.95
New potatoes cooked with spices, onion, capsicum and fenugreek leaf, garnished with coriander.		
Misti Kodu (Sweet & spicy)	Main £8.95	Side £4.95
Sweet pumpkin a traditional Bangladeshi Vegetable dish, cooked in a thick creamy masala sauce, with garlic and fresh herbs.		
Chilli Aloo Dall	Main £7.95	Side £5.95
Lentils with mashed potatoes, cooked with spices & grilled birds eye chilli. Garnished with fried garlic, cumin seeds and fresh coriander.		
Sag Paneer	Main £8.95	Side £4.95
Homemade cheese cooked in a creamy curry sauce with spinach, red peppers, garlic, fresh herbs & spices.		
Korai Paneer	Main £9.95	Side £4.95
Diced Indian cheese cooked with onions, garlic, capsicum and garam masala in a curried sauce. Served in a korai (wok).		

RICE & BREAD

Mushroom Fried Rice	£4.95
Basmati rice fried with capsicum & onion in ghee with button mushrooms and a touch of turmeric & coriander.	
Pilau Rice	£3.95
Basmati rice fried in ghee with our own recipe.	
Plain Rice	£3.50
Plain Nan (Leavened bread baked in a charcoal fired clay oven)	£2.50
Peshwari Nan 🍪 (Sweet nan stuffed with sultanas, mango, almond, pistachio & coconut)	£3.50
Garlic Nan (Nan bread dressed with garlic)	£3.25
Cheese Nan (Nan stuffed with medium cheddar cheese)	£3.50



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