

Starters

Starters to tantalise your palate.

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| <b>Chicken Tikka</b><br>Chunks of tender supreme chicken breast marinated in yoghurt, herbs and spices. Grilled over charcoal and served with a garnish of seasonal salad         | 5.95 |
| <b>Kakuri Seekh Kebab</b><br>Minced lamb blended with rich tandoori spices, cooked to perfection over a charcoal grill and served with a light mint sauce                         | 5.95 |
| <b>Tandoori Chicken</b><br>Tender chicken on the bone, marinated in special tandoori herbs, spices and yoghurt  | 7.95 |
| <b>Lamb Lahori Cutlets</b><br>Smoked lamb cutlets marinated in freshly ground spices with a hint of garlic, ginger, mint, and coriander, all cooked in a tandoori oven            | 8.95 |
| <b>Nawabi Mixed Kebab Selection</b><br>Fusion of Lamb Chop, Chicken Tikka, Sheesh Kebab marinated in a blend of spices, grilled in a tandoori oven and paired with an onion bhaji | 6.95 |
| <b>Kastoori Chicken Tikka</b><br>Tender chicken, pan fried in a blend of garlic, ginger, eastern spices and basted in a sweet, red mango and molasses sauce                       | 6.95 |
| <b>Lamb Samosa</b><br>Light pastry shells filled with minced meat blended in eastern spices   | 5.95 |
| <b>Chaats (Aloo, Chicken Or Channa)</b><br>Cooked in a blend of herbs & spices and coated with a tangy chaat masala sauce and minty yoghurt                                       | 7.95 |
| <b>Gaulati Kebab</b><br>Minced lamb bathed with papaya paste, chilli, deegi mirch, rose powder and our Mogal blend of secret spices, all fried in a Tawa                          | 6.95 |
| <b>Hot Meat</b><br>Tender Lamb cooked with naga mirch, hot and fiery spices   |      |

Vegetarian Starter

Experience a rich selection of textures and flavours with our vegetarian starters

Please refer to our Vegetarian Selection which can also be prepared as a starter

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| <b>Onion Bhaji</b><br>Sliced onions bound together with lightly spiced and fragrant chickpea flour batter                                    | 5.95 |
| <b>Garlic Tikka Mushroom</b><br>Organic mushrooms, pan fried in garlic and spices. Basted in a sweet, red mango sauce                        | 5.95 |
| <b>Paneer Tikka</b><br>Tandoor glazed paneer marinated in herbs, Ajwain chillies, fenugreek and natural live yoghurt                         | 5.95 |
| <b>Vegetable Samosa</b><br>Light pastry shells filled with mix of vegetables that have been blended with eastern spices                      | 5.95 |
| <b>Hot Chilli Paneer</b><br>Cubes of Indian cheese chargrilled in our special signature Mogal blend of secret spices and all fried in a Tawa | 5.95 |

Seafood Starter

Freshly made seafood starters inspired by the great Mogal kitchen

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| <b>King Prawn Butterfly</b><br>Lightly spiced Gambass king prawn with mint and cheese, deep fried in batter   | 8.95  |
| <b>Gulabi Salmon</b><br>Seared Salmon fillet seasoned with Kasundi mustard, spicy chillies, ajwain seeds and pan-fried in a honeyed sauce                   | 7.95  |
| <b>Fish Pakora</b><br>Fish mixed with coriander, ginger, curry leaf, fresh mint and eastern spice then deep fried in batter                                 | 6.95  |
| <b>Hot Chilli Fish</b><br>Fish mixed with deegi mirch, shredded ginger, mustard seeds, chopped onion and cooked with chillies for a sweet and tangy flavour | 7.95  |
| <b>Tandoori King Prawn</b><br>Large king prawns smothered in a spicy marinade and then cooked over char-grill   | 10.95 |
| <b>Prawn Puri</b><br>Prawns in a dry, medium spiced sauce, served on a deep-fried pancake   | 6.95  |

Great Mogal House Specialities

The best of India - authentic regional selections created for you with our special Mogal twist.It's time for the main event: Hot and spicy, mild and fragrant or light and dry. Whatever your taste, a wealth of regional choice awaits, from timeless classics to future favourites.

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| <b>Chicken Tikka Masala</b><br>Chicken tikka prepared in a delicately flavoured sauce. Slightly sweet with yoghurt and almonds  | 13.95         |
| <b>Garlic Chilli Chicken Tikka</b><br>Chicken cooked with garlic cloves & fresh green chillies, guarantees this dish a hot & spicy flavour  | 14.95         |
| <b>Lemon Chicken Tikka</b><br>Breast of chicken fillet marinated in specially prepared tandoori sauce, baked in the clay oven and then cooked with lemon dressing and tangy lime sauce  | 14.95         |
| <b>Jinga Masala</b><br>Bay of Bengal large king prawns with eastern spices that beautifully balance this delicious dish   | 24.95         |
| <b>Genghis Khan Masala</b><br>Blend of chicken tikka, tandoori chicken, lamb tikka and sheesh kebabs, stir fried in a mix of tomatoes, onions and green peppers                         | 18.95         |
| <b>Chicken Palak Paneer</b><br>Chicken breast and paneer (Indian cheese) cooked with herbs & spices in a mild sauce and garnished with coriander and cheese                             | 15.95         |
| <b>Hydrabadi Biryani</b><br>Dhum cooked chicken breast mixed with basmati rice, ginger and mint yoghurt. Served with a mildly hot, mixed vegetable sauce                                | 15.95         |
| <b>Lucknow Mutton Biryani</b><br>Dhum cooked mutton and rice with jawantri, cardamom and saffron with a vegetable sauce   | 17.95         |
| <b>Prawn Saagwala</b><br>Fresh water prawns pan roasted with fresh spinach, roasted garlic, ginger and cumin seeds  | 14.95         |
| <b>Dhum Handi Gosht</b><br>Tender lamb cooked with ajwain seeds, fenugreek leaves, bay leaves and spices slow cooked in cinnamon and cardamom fragrance, garnished with fresh coriander | 16.95         |
| <b>Chicken or Lamb Jalfrezi</b><br>Chicken tikka or lamb cooked with large slices of onion, green and red pepper, cucumber, fresh garlic, ginger, coriander and fresh green chillies    | 14.95 / 17.95 |
| <b>Adraki Lamb Chops</b><br>Lamb chop with a combination of finely chopped ginger, yoghurt, cumin, coriander seeds and Mogal spices, finished with fresh coriander                      | 18.95         |
| <b>Rajasthani Handi Gosht</b><br>Lamb and potatoes cooked in a mildly hot curry sauce with freshly ground herbs and spice   | 17.95         |
| <b>Samundar Ka Machli</b><br>A choice of either tropical tilapia or pangasius. Cooked in a creamy coconut, ginger, garlic and mustard seed sauce and garnished in dill                  | 18.95         |
| <b>Chicken Tikka Kallan</b><br>South Indian dish cooked with fresh mango, yoghurt, coconut and fresh spices. Sweet and spicy  | 14.95         |
| <b>Murgi Moshlla</b><br>A much loved Bengali dish of highly spiced minced lamb and chicken tikka with a wonderful depth of flavour  | 17.95         |
| <b>Butter Chicken</b><br>Chicken cooked with Greek yoghurt, deegi mirch, cumin, garam masala and mixed spices. Finished with cream and coriander  | 14.95         |
| <b>Boatman King Prawn Curry</b><br>Bay of Bengal large king prawns, cooked with coconut milk, ajwain seed and fresh coriander leaves. Rich and highly spiced                            | 24.95         |
| <b>Desi Chicken or Desi Lamb</b><br>A traditional north Indian chicken or lamb curry with a rich spicy sauce full of flavour  | 15.95 / 17.95 |
| <b>Bindhi Gosht (Okra)</b><br>A hearty meat curry with succulent mutton, wrapped deftly with okra and chefs special spices  | 16.95         |
| <b>Mogli Chicken or Mogli Lamb</b><br>Supreme chicken cooked in medium sauce and aromatic spices, garnished with cauliflower and topped with scrambled eggs                             | 15.95 / 18.95 |



We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this.

A Gratuity of 10% is added to the final bill for a Service Charge.

Tandoori Selection

Tandoori main courses inspired by the majestic dishes served to the Mogals. All prepared to order, in the tandoori charcoal oven.

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| <b>Tandoori Chicken</b><br>Chicken marinated in a spicy yoghurt and eastern spice mix  | 12.95 |
| <b>Tandoori Mix Grill</b><br>A combination of chicken tikka, tandoori chicken & lamb chops   | 18.95 |
| <b>Chicken Tikka</b><br>Succulent chicken coated in a blend of spices and barbecued in a clay oven   | 12.95 |
| <b>Chicken Tikka Shashlik</b><br>Succulent chicken infused with spiced onions, tomatoes and green bell peppers and flame licked in a clay oven | 14.95 |
| <b>Tandoori Lamb Chops</b><br>Tandoori lamb cutlets marinated with fresh ground spices, a hint of garlic, ginger, fresh mint and coriander     | 16.95 |
| <b>Tandoori Salmon</b><br>Marinated in fresh mint, coriander, green chillies and seasoned with carom seeds                                     | 19.95 |
| <b>Tandoori King Prawns</b><br>Grilled king prawns marinated in fresh mint, coriander and green chillies and seasoned with carom seeds         | 24.95 |

Vegetarian Selection

All available as Sides 6.95 / Mains 12.95

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| <b>Achari Begun</b><br>Pan fried aubergines with caramelised onions, tomatoes, garlic and an achari masala mix                                     | VE             |
| <b>Saag Paneer or Saag Aloo Methi</b><br>Paneer cheese or pan roasted Bombay potatoes with fresh spinach, roasted garlic, ginger & fenugreek seeds |                |
| <b>Seasonal Vegetable Jalfrezi</b><br>Seasonal roasted vegetables with baby cumin, sliced onions and tomatoes in hot jalfrezi sauce                | VE (Main only) |
| <b>Chana Aloo Masala</b><br>Chickpeas & Bombay potatoes simmered with fresh tomatoes, roasted ginger, garlic, cumin and chana masala               | VE             |
| <b>Bhindi Amchuran</b><br>Fresh Okra (Ladies Fingers) delicately pan fried with sliced onions, roasted garlic and ginger, in a tangy thick sauce   | VE             |
| <b>Karahi Paneer</b><br>Paneer cheese simmered with tomatoes, sliced onions, roasted garlic and ginger, garnished with fresh coriander             |                |
| <b>Bombay Aloo</b><br>Pan fried baby potatoes in a gentle mix of herbs, spices, garlic, ginger, onion and fresh coriander                          | VE             |
| <b>Tarka Daal</b><br>Lentils mixed with roasted cumin & red chillies, pan fried with fresh garlic and tomatoes                                     | VE             |
| <b>Daal Makhani</b><br>Smooth, velvety dish with a delicate flavour of whole black lentils with red kidney beans and butter.                       | VE (Available) |
| <b>Aloo Gobi</b><br>Potato & Cauliflower cooked with garlic, ginger, onion, fresh coriander stalks and cumin                                       | VE             |
| <b>Mushroom Bhaji</b><br>Slices of fresh mushroom cooked with herbs, spices, garlic, ginger, onion and fresh coriander                             | VE             |
| <b>Mattar Paneer</b><br>Green peas & paneer cheese simmered with sliced onions, roasted garlic and ginger, garnished with fresh coriander          |                |
| <b>Bhindi Mushroom</b><br>Fresh okra and button mushrooms simmered with sliced tomatoes, roasted peppers, garlic, fresh ginger and coriander       | VE             |

Timeless Classics

We offer these timeless classics in their original and authentic form with a Mogal twist. All of our dishes are crafted using the finest, freshest ingredients to offer you a mouth-watering experience.

| Timeless classics all available with: |  |       |  |
|---------------------------------------|--|-------|--|
| CHICKEN                               | LAMB   | PRAWN | VEGETARIAN   |
| 13.95                                 | 16.95  | 15.95 | 12.95  |
| Korma                                 | Pathia   |       | Dupiaza  |
| Balti                                 | Methi  |       | Rezella     |
| Kashmiri                              | Pasanda  |       | Rogan Josh   |
| Bhuna                                 | Madras  |       | Karahie  |
| Saag (+£1)                            | Dansak   |       | Naga (+£1)  |

Mogal SPECIAL SET MEAL for 2

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| Entrée<br>Poppadoms and Chutney & Pickle Tray Selection                                 |
| Starter<br>Nawabi Mixed Kebab Selection   |
| Main Course<br>Lamb Balti, Chicken Tikka Masala, Saag Aloo, Basmati Pilau Rice and Naan |
| £59.95  |

Mogal TANDOORI SET MEAL for 2

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| Entrée<br>Poppadoms and Chutney & Pickle Tray Selection   |
| Starter<br>Kastoori Chicken Tikka   |
| Main Course<br>Tandoori Mix Platters, Tandoori King Prawn, Vegetable Curry, Basmati Pilau Rice and Naan |
| £69.95  |

Naan & Bread

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|-------------------------|------|
| Plain Naan              | 3.95 |
| Keema Naan              | 4.95 |
| Chilli Naan             | 3.95 |
| Cheese Naan             | 3.95 |
| Peshwari Naan           | 3.95 |
| Garlic Naan             | 3.95 |
| Garlic & Cheese Naan    | 4.50 |
| Garlic & Coriander Naan | 3.95 |
| Garlic & Chilli Naan    | 3.95 |
| Tandoori Roti           | 2.50 |
| Tandoori Chapatti       | 2.50 |
| Plain Paratha           | 3.50 |
| Cheese Paratha          | 4.50 |
| Stuffed Paratha         | 3.95 |

Sundries

|                       |      |
|-----------------------|------|
| Poppadom              | 1.00 |
| Spicy Poppadom        | 1.95 |
| Chutney & Pickle Tray | 2.95 |
| Cucumber Raita        | 2.95 |
| Chips                 | 2.95 |
| Peri Peri Chips       | 3.95 |
| Seasonal Salad        | 2.95 |
| Lime or Chilli Pickle | 1.95 |

Basmati Rice

|                             |      |
|-----------------------------|------|
| Steamed Rice                | 2.95 |
| Pilau Rice                  | 3.95 |
| Mixed Vegetable Pilau Rice  | 3.95 |
| Mushroom Rice               | 3.95 |
| Mattar Rice                 | 3.95 |
| Keema Rice                  | 5.95 |
| Egg Pilau Rice              | 3.95 |
| Lemon Rice                  | 3.95 |
| Onion & Chilli Basmati Rice | 3.95 |
| Coconut Rice                | 3.95 |



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