



**MOKSHA**

A LA CARTE





**At Moksha**, we take pride in using only the finest, freshest ingredients, creating an orchestra of spices and culinary masterpieces. Our thoughtfully designed menu showcases traditional Indian and Chinese ingredients and cooking techniques, enhanced with contemporary twists.

Indulge in a mouthwatering selection of dishes, each prepared to perfection, celebrating a rich food heritage that has earned global acclaim. Whether you seek traditional flavours or modern fusion, our culinary creations promise to delight. We are here to ensure your satisfaction and make your dining experience unforgettable.

## AN ADVENTURE OF TASTE AWAITS.

Please speak to your server for allergens information.  
Dishes may contain traces of allergens/nuts despite our persistent efforts.

(N) Contains nuts (G) Contains gluten (V) Vegetarian (VG) Vegan

All menu prices shown include VAT



## SMALL PLATES

**BASKET OF POPPADUM & CHUTNEY** (Served cold) (V) £3.00

**PANI PURI** (Served cold) (G/VG) £3.50

Crisp wheat puris filled with chilled spiced water and bundi creating a refreshing vibrant bite that brings bright lively flavour

**MOKSHA BHALLA CHAAT** (Served cold) (V) £6.50

Soft lentil dumplings with sweet yoghurt tamarind and crisp wheat pieces finished with pomegranate for a bright balanced chaat

**ONION BHAJI** (VG) £5.50

Crisp spiced onion fritters seasoned with aromatic carom seeds served with tangy tamarind chutney creating a warm comforting start

**SAMOSA CHOLE CHAAT** (G/V) £7.50

Crispy samosas topped with spiced chickpeas yoghurt and lively chutneys finished with fresh garnishes for bold vibrant flavour

**PAPDI CHAAT** (G/V) £7.45

Crisp wafers layered with potatoes chickpeas yoghurt and tangy chutneys finished with chaat masala and crunchy sev for lively texture

**ALOO TIKKI CHAAT** (G/V) £5.75

Crisp potato patties served with sweet yoghurt and tangy chutneys creating a comforting balanced chaat with gentle warm spice

**TANGRA PRAWN** £8.99

Juicy prawns tossed in bold Kolkata style sauce with ginger garlic and spiced peppers creating a lively spicy bite full of character

**CHICKEN TIKKA PIE** (G) £6.50

Pastry encasing tender chicken tikka served with sweet mango chutney creating a warm savoury snack offering gentle balanced richness

**LAMB SAMOSA** (G) £6.00

Crisp pastry filled with seasoned lamb mince served with mint and tamarind creating a balanced flavourful bite with gentle spice

**KEEMA PAV** (G) £8.55

Warm spiced lamb mince served with a soft bun and lemon mint chutney delivering a rich satisfying street style snack

**CHICKEN 65** £8.99

Crisp fried chicken tossed with chillies and curry leaves creating a bold South Indian favourite offering lively heat and vibrant flavour

## FROM THE TANDOOR

**ACHARI PANEER TIKKA WITH BESAN** (V) £7.95

Paneer marinated with tangy achari spices and besan then char grilled creating a smoky flavourful bite with warm aromatic depth

**SAINIK FARM MALAI BROCCOLI** (V) £6.95

Broccoli marinated in creamy spiced mix then roasted creating a rich tender dish offering gentle warmth and smooth balanced flavour

**SALMON TIKKA** £9.85

Salmon marinated with honey mustard and dill served with mango kachumber and mustard mayonnaise creating a fresh vibrant plate

**GARLIC PRAWNS** £11.75

King prawns grilled with garlic served with mint chutney and salad creating a light aromatic dish offering gentle balanced flavour

**CHICKEN ANGARA TIKKA** £10.95

Chicken breast grilled in the tandoor served with salad and chutney creating a smoky vibrant dish offering warm balanced flavour

**LAMB SEEKH KEBAB** (G) £9.45

Tender lamb seekh grilled in the tandoor creating a satisfying starter offering warm aromatic spice and balanced savoury richness

**LAMB CHOPS (2PC)** £12.50

Tandoor grilled lamb chops served with roasted peppers and mint chutney creating a smoky dish offering tender balanced richness

**SIZZLING MIXED GRILL PLATTER** £15.95

A mix of chicken angara, salmon, prawns, lamb seekh and paneer all marinated then chargrilled over vegetables and served sizzling

## INDO-CHINESE

**VEGETABLE MOMO (G/V) £6.95**

Steamed vegetable dumplings served with vibrant Gurkha chutney creating a warm satisfying bite with gentle spice and soft texture

**CHILLI PANEER (G/V) £7.85**

Tender paneer tossed with peppers spring onions and lively chilli sauce creating a bold Indo Chinese dish with bright balanced heat.

**GOBI MANCHURIAN (G/V) £7.65**

Crisp cauliflower pieces cooked with peppers, soy and spring onions creating a tangy savoury dish with lively texture and gentle spice

**SPRING ROLLS (G/V) £6.85**

Crisp rolls filled with vegetables and noodles served with sweet chilli sauce creating a light flavourful snack with a bright finish

**VEGETABLE FRIED RICE (G/VG) £6.59**

Aromatic rice stir fried with carrot beans onion and garlic creating a simple comforting dish with balanced savoury flavour throughout.

**EGG FRIED RICE (G) £6.95**

Fragrant rice stir fried with egg carrot beans onion and garlic creating a warm familiar dish with gentle savoury richness

**HAKKA NOODLES (G/V) £7.50**

Stir fried noodles with mixed vegetables creating a warm flavourful Indo Chinese classic offering gentle spice and satisfying texture.

**PRAWN SALT & PEPPER (G) £10.50**

Crisp prawns seasoned with five spice black pepper and scallions creating a lively appetiser offering bold aromatic flavour and crunch

**CHILLI CHICKEN (G) £8.95**

Tender chicken pieces tossed in spicy Schezwan sauce with scallions creating a deep flavourful dish with lively heat and balanced richness

**CHICKEN FRIED RICE (G) £8.95**

Fragrant rice cooked with chicken vegetables and garlic creating a warm hearty dish offering balanced savoury flavour and gentle spice

**CHICKEN MOMO (G) £7.95**

Steamed chicken dumplings served with bold Gurkha chutney creating a comforting flavourful bite with gentle heat and soft delicate texture

**CHICKEN HAKKA NOODLES (G) £9.59**

Stir fried noodles cooked with chicken and vegetables creating a satisfying Indo Chinese dish offering warm balanced flavour and spice

**CHICKEN LOLLIPOP (G) £7.25**

Crisp chicken wings served with creamy Schezwan mayonnaise creating a bold starter with lively heat and satisfying texture.

**HONEY CHILLI POTATOES (G/V) £6.85**

Crisp potato strips coated in sweet spicy sauce with sesame and spring onions creating a vibrant dish full of lively balanced flavour

## MOKSHA SPECIALS

**CHICKEN KORMA £13.99**

Tender chicken cooked in rich creamy korma sauce creating a smooth curry offering gentle warmth and balanced flavour

**AMRITSARI CHOLE KULCHE (G/V) £12.95**

Punjabi style chickpeas served with soft stuffed kulcha creating a hearty satisfying dish offering warm spiced flavour throughout

**GOAN FISH CURRY £16.95**

Catch of the day cooked in tangy coconut sauce with curry leaves creating a Goan curry offering gentle heat and balanced flavour

**TANDOORI CHICKEN £15.00**

Tandoori chicken supreme served with makhani sauce salad and aloo jeera creating a warm flavourful dish with balanced richness

**KASHMIRI LAMB CHOPS £18.00**

Lamb chops served with rogan sauce and chickpeas creating a rich aromatic dish offering deep warming flavour throughout

## MAINS

**MOKSHA DAL MAKHANI (V) £8.50**

Slow cooked lentils enriched with butter cream and aromatic spices creating a deep comforting dish offering warm balanced flavour

**PANEER JHALFREZI (V) £11.45**

Tender paneer cooked with peppers and onions in a lively spiced base creating a warm vibrant dish with balanced aromatic richness

**ALOO GOBI ADRAKI (V) £9.50**

Cauliflower and potatoes cooked with ginger and onion tomato masala creating a comforting dish with warm spice and gentle flavour

**PEPPER PRAWN MASALA £10.99**

Juicy prawns cooked with pepper onions curry leaves and spices creating a bold aromatic dish offering lively warmth and richness.

**PRAWN COCONUT CHILLI £14.75**

King prawns simmered in coconut with curry leaves creating a fragrant coastal dish offering gentle heat and soft balanced creamy flavour.

**MONKFISH CURRY £14.95**

Monkfish cooked Kerala style in coconut milk with curry leaves creating an aromatic curry offering gentle spice and balanced flavour

**BUTTER CHICKEN £13.25**

Tandoori chicken cooked in rich tomato gravy with butter and fenugreek creating a silky comforting dish offering aromatic flavour.

**CHICKEN TIKKA MASALA £13.25**

Chicken tikka cooked in spiced onion tomato gravy creating a warm familiar dish offering balanced flavour with gentle aromatic richness

**PEPPER CHICKEN CURRY £15.49**

A bold fiery pepper chicken curry with chicken simmered in South Indian style masala enriched by aromatic pepper.

**ROGAN JOSH £15.95**

Lamb leg cooked in Kashmiri chilli sauce creating a rich aromatic curry offering warm balanced spice and deep satisfying flavour

**LAAL MAAS £17.75**

Smoked lamb leg and lamb chop cooked in spicy Rajasthani sauce creating a bold robust curry offering deep heat and rich flavour

**RARA GOSHT £16.75**

Lamb mince and diced lamb cooked in spiced masala creating a hearty satisfying curry offering deep flavour and balanced aromatic warmth

**BHUNA GOSHT £15.95**

Diced lamb cooked with peppers and kadhai masala creating a thick aromatic dish offering warm balanced spice and rich savoury depth

## BIRYANI

**MIXED VEG BIRYANI (G/V) £12.95**

Mixed vegetables cooked with aromatic rice creating a fragrant biryani served with warm spiced sauce for balanced flavour

**DUM MURGH BIRYANI (G) £14.00**

Chicken breast layered with fragrant basmati rice creating a warm hearty biryani served with rich spiced sauce for balanced flavour

**DUM LAMB BIRYANI (G) £15.95**

Lamb leg cooked with fragrant rice creating a rich aromatic biryani served with warm spiced sauce for deep satisfying flavour

**LAMB SHANK BIRYANI (G) £19.95**

Slow cooked lamb shank with aromatic rice creating a luxurious biryani served with warm fragrant sauce for rich balanced flavour

## SIDES

- DAL TADKA (VG)** £5.95  
Lentils tempered with cumin and Kashmiri chilli creating a bright aromatic side offering warm balanced flavour throughout
- AMRITSARI CHOLE (VG)** £5.95  
Chickpeas cooked Punjabi style in rich spiced gravy creating a hearty warming side offering deep balanced flavour throughout
- GUNPOWDER POTATO (VG)** £5.95  
Potatoes tossed with gunpowder spice creating a bold aromatic side offering warm earthy flavour and satisfying texture throughout
- ODESI LACCHA ONION SALAD (VG)** £3.95  
Onions with lemon coriander chillies and chaat masala creating a sharp refreshing side offering bright lively flavour
- CUCUMBER RAITA (V)** £3.49  
Cool yoghurt mixed with cucumber and cumin creating a soothing refreshing side offering gentle balanced flavour throughout
- CORN PALAK (V)** £5.95  
Corn cooked in spinach creating a smooth comforting side offering gentle spice and balanced savoury flavour
- CHIPS (V)** £3.50

## BREADS

- NAAN (G/V)** £3.50  
Plain, butter or garlic.
- CHEESE STUFFED NAAN (G/V)** £4.50
- PESHWARI STUFFED NAAN (N/G/V)** £4.50
- POTATO STUFFED NAAN (G/V)** £4.55
- KEEMA NAAN (G)** £5.45
- ROTI (G/V)** £3.50
- MINT LACHHA PRANTHA (G/V)** £3.50
- STEAM RICE (VG)** £4.00
- PULAO RICE (V)** £4.95
- JEEERA RICE (V)** £5.25
- PANEER PULAO RICE (V)** £5.95

## KIDS MENU

- PANEER MAKHANI W/ NAAN (G/V) OR RICE** £6.25
- MACARONI CHEESE BITES AND CHIPS (G)** £4.95
- MOZZARELLA DIPS & NACHOS SAUCE (G)** £5.95
- CHICKEN BURGER & CHIPS (G)** £6.50
- CHICKEN NUGGETS & CHIPS (G)** £4.95
- BUTTER CHICKEN W/ NAAN (G) OR RICE** £6.25
- CHOICE OF ICE CREAM (V)** £3.00

## DESSERTS

- GULAB JAMUN SUNDAE (N/G/V)** £5.95  
Warm sweet dumplings served with ice cream and syrup creating a rich indulgent dessert offering smooth flavour and warmth
- CHOCOLATE FUDGE CAKE (G)** £5.00  
Soft chocolate cake with icing sugar and berries creating a simple satisfying dessert offering gentle sweetness and balanced flavour
- RAS MALAI (N/G/V)** £5.00  
Soft milk dumplings served in sweet creamy sauce with pistachio creating a delicate dessert offering balanced gentle richness
- MOKSHA KULFI (N/V)** £5.00  
Pistachio and mango kulfi with basil seeds falooda and rose syrup creating a classic refreshing dessert offering balanced rich flavour
- GAJAR KA HALWA (N/V)** £6.95  
Warm carrot dessert cooked with milk ghee and cardamom creating a comforting sweet dish offering gentle aromatic flavour
- NEW YORK VANILLA CHEESECAKE (G/V)** £6.50  
Creamy vanilla cheesecake on a buttery biscuit base creating an indulgent dessert offering balanced sweetness and gentle richness
- ICE CREAM (V)** £3.25  
Classic vanilla or chocolate ice cream creating a simple dessert offering smooth balanced flavour with a light satisfying finish

BOOK A TABLE HERE

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RESTAURANT  
LATE NIGHT BAR

- EVENT VENUE HIRE -

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