

MOKSHA

*Private Events*



OUR MENUS



CRAFTING EXCEPTIONAL  
PRIVATE EVENTS AT MOKSHA

Planning a private event at Moksha? Our versatile space is perfect for milestone celebrations, corporate gatherings, or intimate affairs. We're here to create unforgettable experiences tailored to your needs.

Every detail will reflect the warmth and excellence that defines the Moksha experience. Choose from our curated menus or collaborate with us to create a bespoke menu, accommodating all dietary preferences and restrictions.

We'd love to hear about the unique details of your event.  
Reach out with any questions or requests, and let's make your private event truly special and memorable.

TAP TO CALL US

0161 330 1234

TAP TO EMAIL US

[enquiries@moksharestaurant.co.uk](mailto:enquiries@moksharestaurant.co.uk)

Please contact us 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 our menu prices include VAT.

# Menu A Thali

£25

PER PERSON



## VEGETABLE

### STARTERS

#### MOKSHA CUP

Moksha's signature Mocktail

#### ALOO SAMOSA (G)

Fried savoury pastry filled with potatoes

### MAINS

#### PANEER MAKHANI

Indian cottage cheese cooked in rich tomato gravy

#### SAAG ALOO

Baby mids potato cooked in creamy spinach

#### DAL TADKA

Slow cooked yellow lentil tempered with cumin and asafoetida

### RICE & SIDES

#### PULAO

Dum cooked basmati rice tempered with cumin

#### RAITA

Greek yoghurt flavoured with cumin and salt

### DESSERT

#### GULAB JAMUN (N/G)

Deep fried sweet spongy dumplings simmered in sugar syrup

## NON-VEGETABLE

### STARTERS

#### MOKSHA CUP

Moksha's signature Mocktail

#### LAMB SAMOSA (G)

Fried savoury pastry filled with lamb mince

### MAINS

#### BUTTER CHICKEN

Tandoor cooked chicken simmered in rich tomato gravy

#### ROGAN JOSH

Lamb leg dice cooked in Kashmiri chilli sauce

#### DAL TADKA (V)

Slow cooked yellow lentil tempered with cumin and asafoetida

### RICE & SIDES

#### PULAO

Dum cooked basmati rice tempered with cumin

#### RAITA

Greek yoghurt flavoured with cumin and salt

### DESSERT

#### GULAB JAMUN (N/G)

Deep fried sweet spongy dumplings simmered in sugar syrup

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# Menu B

£30  
PER PERSON



These dishes are served to share.

## SMALL PLATE

### ONION BHAJI (V/VG)

Carrom seed scented onion fritters with tamarind chutney

### ACHARI PANEER TIKKA (V)

Tandoor marinated Indian cottage cheese with Punjabi spices

### CHOWMEIN (G)

Wok tossed indo-Chinese noodles

### MURGH MALAI TIKKA (G)

Cream cheese marinated chicken supreme cooked in tandoor

## MAIN

### CHICKEN TIKKA MASALA

Chicken tikka / onion tomato masala

### MATAR PANEER (V)

Garden peas and Indian cottage cheese cooked in tomato gravy

### ROGAN JOSH

Lamb leg cooked in Kashmiri chilli

(Choose one of the following)

### DAL MAKHANI (V)

Slow cooked lentils with richness of cream and butter

### DAL TADKA (V)

Lentils tempered with cumin and asofoetida

## BREADS & RICE

### SELECTION OF NAANS (G/V)

Plain / butter / garlic

### ROTI (G/V/VG)

### STEAM RICE (V/VG)

## DESSERTS

(Choose one of the following)

### GULAB JAMUN (G)

Sweet spongy dumpling, rose petal

### RAS MALAI (N/V)

Spongy dumplings and pistachio

### VANILLA ICE CREAM (V)

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# Menu C

£35  
PER PERSON

These dishes are served to share.

## SMALL PLATE

### SAMOSA CHAAT

Crisp savoury with sweet yoghurt, mint and tamarind chutney

### ACHARI PANEER TIKKA (V)

Tandoor marinated Indian cottage cheese with Punjabi spices

### LAMB SEEKH KEBAB

Lamb mince skewer cooked in tandoor with mint chutney

### AMRITSARI MACCHI

Carom scented fish cooked with spices and mint chutney

(Choose one of the following)

### MURGH MALAI TIKKA

Cream cheese marinated chicken supreme cooked in tandoor

### KASHMIRI CHICKEN TIKKA

Tandoor grilled chicken supreme with mint chutney

## MAIN

(Choose one of the following)

### BUTTER CHICKEN

Tandoor cooked chicken thigh simmered in rich tomato sauce

### CHICKEN TIKKA MASALA

Tandoor cooked chicken thigh with onion tomato masala

(Choose one of the following)

### ALOO GOBHI (V)

Mids potato and cauliflower tossed in onion tomato masala

### ALOO SIA MIRCH (V)

Mids potato cooked with banana chilli and pepper

(Choose one of the following)

### ROGAN JOSH

Lamb leg cooked in Kashmiri chilli

### SAAG GOSHT

Lamb leg cooked with creamy spinach

(Choose one of the following)

### DAL MAKHANI (V)

Slow cooked lentils with richness of cream and butter

### DAL TADKA (V)

Lentils tempered with cumin and asofoetida

## BREADS & RICE

### SELECTION OF NAANS (G/V)

Plain / butter / garlic

### ROTI (G/V/VG)

### STEAM RICE (V/VG)

## DESSERTS

(Choose one of the following combinations)

### GULAB JAMUN (G)

Sweet spongy dumpling, rose petal

### VANILLA ICE CREAM (V)

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### RAS MALAI (N/V)

Spongy dumplings and pistachio

### VANILLA ICE CREAM (V)

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**CONSIDERING A PRIVATE  
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**FEEL FREE TO REACH OUT WITH ANY  
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TAP TO FIND US

**141 Katherine St | OL6 7AW**

TAP TO VISIT US

**[moksharestaurantmcr.co.uk](http://moksharestaurantmcr.co.uk)**

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**RESTAURANT  
LATE NIGHT BAR**

**- EVENT VENUE HIRE -**

