

MOKSHA



Thali

MENU

Tuesday - Sunday: 12.00pm - 4.00pm



CREATE YOUR OWN

Perfect Thali!

Choose
any one
of the
following

STARTERS

VEGETABLE

ONION BHAJI

Carrom seed scented onion fritters with tamarind chutney

POTATO SAMOSA

Crisp fried savoury filled with potato and peas

TANDOORI GOBHI

Tandoor cooked cauliflower marinated in Punjabi spices

PANEER TIKKA

Indian cottage cheese cooked with fenugreek

NON-VEGETABLE

LAMB SAMOSA

Crisp fried lamb minced pastry

CHICKEN WING

Crisp fried chicken wings with BBQ sauce

CHICKEN TIKKA

Tandoor grilled chicken supreme with mint chutney

AMRITSARI FISH

Crisp fried fish with carom seeds and chutney

Choose
any two
of the
following

MAINS

VEGETABLE

PANEER MAKHANI

Tender cottage cheese cooked in rich tomato sauce

ALOO GOBI ADRAKI

Mids potato and cauliflower tossed in onion tomato masala

SAAG ALOO

Mids potato simmered in creamy spinach

ALOO MATAR

Potato and green pea curry

SAAG PANEER

Cottage cheese cooked in creamy spinach flavoured with garlic

GUNPOWDER POTATO

Mids potatoes tossed in house gunpowder spice mix

NON-VEGETABLE

BUTTER CHICKEN

Tandoor chicken breast simmered in rich tomato sauce

CHICKEN TIKKA MASALA

Tandoor cooked chicken breast with onion tomato masala

LAMB ROGAN JOSH

Lamb leg diced cooked in Kashmiri chilli sauce

KEEMA MATAR

Lamb mince cooked with green peas

SAAG CHICKEN

Tandoor chicken breast simmered in rich creamy spinach

RARA GOSHT

Lamb mince and diced leg, cooked in onion tomato masala

All Thalis will be served with Salad, Raita, Dal Tadka, Butter Naan, Pulao, Gulab Jamun and Masala Chaas (Spiced Buttermilk)

Dishes may contain traces of allergens/nuts.
For allergen info, please ask your server.

All our menu prices include VAT

