

## STREET FOOD

- Vada Pav (V) (VE)** .....£3.50  
Deep fried spicy potato in a gram flour batter and is served in a chutney sauce
- Samosa Garam Chaat / Samosa (V) (VE)** .....£4.95  
Samosa and spiced chick peas, topped with, mint, tamarind, sweet yoghurt and beetroot chutney
- Bhel Puri (V) (VE)** .....£4.50  
A Chat dish made with puffed rice, tossed with hot and tangy chutneys.
- Paani Puri (V) (VE)** .....£4.50  
Indian most popular street snack Wheat balls filled with chickpeas and potatoes poured in mint and tamarind chutney.
- Aloo Papadi Chaat (V) (VE)** .....£4.95  
Crispy flour chips with potato, onion, coriander, chickpeas & sweet chutney with yoghurt.
- Pav Bhaaji (V) (VE)** .....£5.50  
A bowl of mashed vegetables with hot buttered bun. chowpatty beach style
- Kheema Pav** .....£5.50  
Mumbai Irani café Special lamb minced with peas and served with bun.
- Makki tikki chollay (V) (VE)** .....£5.50  
Sweet corn & potatoes cake served with chollay.

## NIBBLES

- POPPADUM (V)(VE)**.....£1.50  
Blend of house special chutneys served with Indian crackers  
£1.50 (per head) kids eat free
- Mix veg pakora (V)(VE)**.....£3.95
- Onion bhaji (V)(VE)**.....£3.95

## MIX SELECTION

- Mogo Chips (V) (VE)** ..... £4.95  
Cassava chips tossed in tangy sauce
- Garlic Broccoli (V)(VE)** ..... £5.95  
Cassava Batter fried broccoli tossed in garlic sauce
- Chilli Paneer (V)** ..... £6.50  
Stir-fried Paneer cooked with garlic, ginger and soy sauce
- Chilli Chicken** ..... £6.50  
Stir-fried Chicken cooked with garlic, ginger and soy sauce
- Amritsari Fish** ..... £6.50  
Tilapia marinated in lemon, carom seeds, ginger, green chilli and nutty gram flour (fish)
- Non-Veg Mixed Platter for two** ..... £18.00  
Chicken Tikka, Lamb Chop, Lamb Sheekh Kebab, Batter Fried Fish.

## TANDOOR GRILL

- Paneer Tikka (V)** ..... £6.50  
Soft Indian cheese coated in tongue tingling spices & yoghurt and char grilled with onions and pepper.
- Achari Chicken Tikka** ..... £6.50  
Chicken marinated with pickling spices and infused with mustard oil & garlic
- Lasuni Murg Tikka** ..... £6.50  
Chicken tikka marinated with yoghurt, garlic, curry leaves and garam masala
- Lamb Chops** ..... £6.95  
Marinated in yoghurt, ginger, cumin, and garam masala
- Tandoori Chicken** ..... £7.50  
Half chicken on the bone marinated in yoghurt, red chillies and spices roasted in clay oven.
- Lamb Sheekh Kebab** ..... £6.50  
mince lamb spiced with cinnamon, cardamom, ginger, garlic.

# MOKSHA

216 Kingston Road, New Malden KT3 3RJ

## BIRYANI

- Vegetable Biryani (VE)** .....£9.50  
Assorted vegetable cooked with onion, tomatoes sauce along with aromatic rice.
- Chicken Biryani** .....£11.50  
Cubed chicken layered with fragrant basmati rice and served with curry sauce and raita
- Lamb Biryani** .....£12.50  
Cubed lamb cooked with onion, ginger, garlic, cumin and layered with basmati rice and served with a spiced sauce and raita.
- King Prawn Biryani** .....£14.50  
Prawns cooked with aromatic basmati rice and served with a curry sauce and raita.

## SEA FOOD

- Malabari fish curry** .....£9.50  
Authentic malabari style fish curry with mild coconut base sauce (Tilapia)
- King Prawn Moilee** .....£13.95  
Prawn cooked in coconut broth and spiced with curry leaves and mustard seeds.

## THALI

- Veg Thali (VE)** .....£13.50  
Mutter paneer, dal tarka, kadia vegetable, chollay masala, raita, salad, rice,
- Non Veg Thali** .....£ 15.50  
old delhi style chicken, kerala lamb curry, dal tarka, chollay masala, raita, salad, rice, naan.

## RICE

- Steam Rice**.....£2.50
- Jeera Rice**.....£3.00
- Lemon Rice**.....£3.00
- Pulao Rice**.....£3.50
- Mushroom Rice**.....£3.50
- Green Peas and Onion Rice**.....£3.50

## BREAD

### FRESH FROM TANDOOR OVEN

- Tandoori Roti** .....£2.50
- Naan**.....£2.75
- Peshawari Naan** .....£3.50
- Garlic Naan** .....£3.50
- Cheese Chilli Naan** .....£3.50
- Aloo Kulcha**.....£3.50
- Kheema Naan** .....£3.50
- Laccha Paratha** .....£3.50

## ACCOMPANIMENT

- Plain Yoghurt** .....£2.00
- Raita** .....£2.50
- Green Salad** .....£3.00

 - Mild,  - Medium,  - Spicy  
(V) – Vegetarian, (VE)-vegan

## NON-VEG CURRY

- Old Delhi style chicken** .....£9.00  
Creamy tomato base sauce infused with fenugreek, cardamom and mace.
- Chicken Korma** .....£9.00  
Breast of chicken in golden saffron sauce with creamy coconut and cashew nut puree and a hint of sweetness
- Chicken Saagwala** .....£9.00  
Chicken cooked with spinach and light onion tomato sauce
- Kadai chicken** .....£9.00  
Chicken cooked with grounded spices along with capsicum.
- Keema mutter** .....£9.00  
lamb mince and peas cooked together with whole spices.
- Chicken Xacuti** .....£9.50  
Goan classical dish blended with southern Indian spices and mellowed with coconut milk
- Chicken Tikka Masala** .....£9.50  
chicken tikka cooked in creamy almond sauce with silky tomato gravy

- Chettinadu chicken** .....£10.50  
Aggressively spiced, but mellowed with yogurt and coconut, a black pepper infused chicken curry in an onion and tomato sauce (Mustard seeds).

- Lamb Massaman Curry** .....£10.50  
Lamb cooked with massaman curry, very well known thai dish with a twist

- Lal mass** .....£10.50  
A fiery lamb curry from Western India. Cubes of lamb steeped in a spice-laced yogurt marinade and cooked with a generous amount of chillies and spiced with cardamom and cumin.

- Kerala lamb curry** .....£10.50  
Chef special southern spices with fried coconut.

- Lamb Shank Rogan josh** .....£12.50  
Lamb shank cooked with fennel, Kashmiri chili and dry ginger

- Venison Jalfrezi** .....£12.50  
Roe deer meat cooked in tomato and bell pepper sauce.

## VEGETABLE MAIN COURSE

- Jack Fruit Kofta Curry** .....£9.00  
Jack fruit dumpling cooked in tomato & pesto sauce.
- Paneer Butter Masala** .....£9.00  
Succulent cubes of Indian cheese cooked in buttery silky tomato sauce.
- Tofu pea moilee (VE)** .....£9.00  
Tofu and green pea cooked together in coconut broth along with mustard seed and curry leaves .
- Palak Paneer** .....£9.00  
Cottage cheese cooked with spinach

## VEGETABLE SIDE DISH

- Saag Aloo (VE)** .....£4.25  
Spinach cooked with diced potatoes
- Dal Tarka (VE)** .....£4.25  
Yellow lentils tempered with garlic and coriander
- Bhindi masala (VE)** .....£4.50  
Okra cooked with punch puran
- Kadai Vegetable (VE)** .....£4.50  
Mix vegetable cooked with Indian spices
- Aloo Gobi (VE)** .....£4.50  
Cauliflower and Potatoes cooked in light tomato & onion sauce
- Chana Masala**.....£4.50  
Chickpeas tossed with tomato, garlic and spices
- Mutter Mushroom** .....£4.50  
Mushroom and green peas cooked together with spices
- Bombay style Mashed Potato** .....£4.50  
Mashed potatoes cooked with mustard and curry leaves
- Dal makhani** .....£4.95  
Black lentils cooked with butter and single cream.

### Food Allergies & Intolerances

Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance.