STARTERS:		THE MOGHUL'S GARDEN:	
SPRING ROLLS	6.95	MOGHUL'S SALAD (Chicken Tikka Salad)	8.95
Fried stuffed with your choice of Chicken or Vegetables		A blend of Vegetables topped with grilled Chicken	
UEGETABLE SAMOSA	5.95	Russian salad	6.95
Handmade flaky pastry stuffed with Potatoes and s	pices	A Russian spin on Potato salad made with mayo	
CHICKEN PAKORA	7.95	KACHUMBER SALAD	4.95
Deep fried Chicken battered with tradition spices		Chopped Cucumber, Carrots, Tomatoes, Onions and Cilantro	
UEGETABLE PAKORA	6.95	FRESH GREEN SALAD	4.95
Deep fried Vegetables battered with tradition spices		CHICKEN APPLE SALAD	7.95
PANEER PAKORA	6.95	MOGHUL'S RAITA	3.95
Deep fried Cottage Cheese battered with traditional spices		Spiced yogurt with Cucumbers, Onions and Tomatoes	
CHICKEN DRUMSTICKS	7.95	PLAIN RAITA	1.95
Fried Chicken drumsticks served with French fries		PLAIN YOGURT	1.95
GOBI MANCHURIAN	7.95	BREAD:	
Frittered Cauliflower in a tangy and spicy sauce			
SAMOSA CHAT	7.95	MOGHUL'S NAAN	2.50
2 samosa's topped with Chickpeas, Green and Tamarind sauce		Our special house Naan in your choice of: Kalonji - Topped with Kalonji seeds	
masala fries	6.95	Garlic - Topped with Garlic and herbs	
French fries topped with our special Moghul's blend	of spices	Onion - Made with spiced Onion	
SHRIMP TEMPURA	9.95	PLAIN NAAN	1.50
Skrimp marinated, battered and deep fried		ROGHNI NAAN	1.95
		Special bread topped with Sesame Seeds & glazed	with Butter
SOUPS:		ROTI (Wkeat)	1.50
CHICKEN CORN SOUP	6.95	TAWA PARATHA	1.95
HOT N' SOUR SOUP	6.95	Special bread fried on flat pan	
Chef's special; Chicken, Carrots and Cabbage soup		KEEMA NAAN	2.95
MULLIGATAWNY SOUP	5.95	Naan stuffed with Ground Beef and traditional spin	ces
A traditional soup made with Lentils		BREAD BASKET	8.95
CHICKEN THAI SOUP	6.95	Your choice of any 4 naan:	
A clear soup with Chicken and fried rice		Plain, Garlic, Kalonji, Onion, Roghni	

THE MOGHUL'S GRILL:

CHICKEN TIKKA (LEG, BREAST)	Grilled Chicken leg or breast marinated in traditional spices	12.95
CHICKEN BOTI (BONECESS)	Grilled boneless Chicken to perfection	13.95
CHICKEN MALAI BOTI (BONECESS)	Grilled boneless Chicken marinated in yogurt sauce	13.95
CHICKEN SEEKH KABAB	Ground Chicken Kababs spiced and grilled to perfection	11.95
BEEF SEEKH KABAB	Ground Beef Kababs spiced and grilled to perfection	12.95
LAMB CHOPS DELIGHT	Moghul's Delicacy; Marinated in traditional spices	19.95
JUMBO SHRIMP DELIGHT	Jumbo Shrimp grilled to perfection	19.95
FISH TIKKA	King Fish marinated in a blend of spices	19.95
LAMB BOTI (BONELESS)	Boneless Lamb marinated in yogurt sauce	19.95
CHAPLI KABAB (BEEF)	Ground Beef mixed with spices, fried on a griddle to perfection	12.95
DEGHI CHARGA	Moghul's Delicacy; Whole Chicken marinated in yogurt sauce and steam cooked to perfection	Full: 19.95 Half: 9.95
MIX GRILL PLATTER	Platter of our most popular grilled items	24.95
LEG OF LAMB	Moghul's Delicacy; A whole leg of Lamb slow roasted to perfection (Special order: Please call 24hrs in advance)	en 69.95

CHICKEN:

CHICKEN TIKKA MASALA	Grilled boneless Chicken served in a spicy curry	16.95
CHICKEN JALFREZI	Spiced boneless Chicken with Onions, Bell Peppers and Tomatoes served with Basmati Rice	16.95
CHICKEN KARAHI	Moghul's Delicacy; Whole Chicken cut into small pieces cooked in Tomatoes, Black Pepper and yogurt sauce	16.95
CHICKEN HANDI	Boueless Chicken cooked in tomatoes and Red Chilli	16.95
CHICKEN BUTTER	Boneless Chicken cooked in Butter sauce	16.95
CHICKEN GINGER	Boneless Chicken cooked in spices with Ginger	16.95
CHICKEN METHI	Boneless Chicken cooked with Fenugreek Herb	16.95
CHICKEN ACHARI	Boneless Chicken cooked in a Pickle sauce	16.95
CHICKEN SHASHLIK	Boneless pieces of Chicken cooked with Onions and Tomatoes served with Basmati Rice	16.95
CHICKEN HATEEM	Thick gravy made with Chicken and Lentils meant to be eaten with Naan	17.95
CHICKEN MANCHURIAN	Boneless Chicken cooked in a Chinese style sweet and spicy sauce With Tomatoes	14.95
CHICKEN CHITTI	Boneless Chicken cooked in a Chinese style with Green Chilli	14.95
CHICKEN WITH GARLIC SAUCE	Boneless Chicken cooked in a Chinese style with Garlic	14.95
CHICKEN WITH BLACK PEPPER	Boneless Chicken cooked in a Chinese style with Black Pepper sauce and Button Mushrooms	14.95

LAMB/BEEF:

LAMB KARAHI	Moghul's Delicacy; Chunks of boned Lamb cooked with Black Pepper and yogurt sauce	19.95
LAMB CHOPS	Moghul's Delicacy; Cooked with Tomatoes and Black Pepper	19.95
CHINIOTY KUNNA	Moghul's Delicacy; Big chunks of Lamb Leg slow cooked in special spices	20.95
LAMB HANDI	Chunks of boneless Lamb cooked with Tomatoes and Red Chilli	19.95
LAMB ACHARI	Boneless Lamb cooked with Pickle sauce	19.95
LAMB GINGER AND GARLIC	Boneless Lamb cooked with Ginger and Garlic	19.95
nihari	Chunks of boneless Beef slow cooked in a thick curry sauce	15.95
KAT-A-KAT	Moghul's Delicacy; Lamb Kidney and Chops diced and cooked with Onions, Tomatoes and Green Chilli	20.95
LAMB PAYA	Moghul's Delicacy; Lamb feet slow cooked in traditional curry sauce	16.95
SEAFOOD:		
MOGHUL'S DHAKA FISH	Maki Maki seasoned to perfection, sprinkled with Sesame Seeds and deep fried	19.95
Lahori fish	Maki Maki seasoned with traditional spices, battered and deep fried	19.95
FISH MASALA	Tilapia cooked in thick spicy curry	17.95
SHRIMP SHASHLIK	Shrimp cooked with Onions and Tomatoes served with Basmati Rice	18.95
SHRIMP MASALA	Shrimp cooked in thick spicy curry	18.95
SHRIMP WITH GARLIC SAUCE	Shrimp cooked in a Chinese style with Garlic	18.95
	Shump woken in a Shukeve vigice with Owici	

Button Mushrooms

UEGETABLES:

MALAI KOFTA	Vegetable balls fried and cooked in a Butter sauce	9.95
BHINDI	Okra cooked with Onions and Tomatoes	9.95
aloo palak	Potatoes and Spinach cooked with our special blend of spices	9.95
PALAK PANEER	Spinach and Cottage Cheese cooked in traditional spices	9.95
DAAL TARKA	Chickpea splits cooked with a blend of 12 spices	9.95
DAAL MAKHNI	Lentils cooked with Butter and spices	9.95
LAHORI CHOLEY	Moghul's Delicacy; Chickpeas slow cooked in a thick curry sauce with the blend of 12 spices	10.95
UEGETABLE JALFREZI	Peas, Carrots, Potatoes, Cauliflower, Onions, Tomatoes and Bell Peppers cooked in a curry sauce	9.95

RICE:

PLAIN BIRYANI	Basmati Rice made with a spiced blend of Onions and Tomatoes	8.95
CHICKEN BIRYANI	Basmati Rice with pieces of Chicken, spiced Onions and Tomatoes	14.95
LAMB BIRYANI	Basmati Rice with pieces of Lamb, spiced Onions and Tomatoes	16.95
SHRIMP BIRYANI	Basmati Rice with Skrimp, spiced Onions and Tomatoes	17.95
UEGETABLE BIRYANI	Basmati Rice with mixed vegetable, spiced Onion and Tomatoes	12.95
LAHORI LAMB PULLAO	Moghul's Delicacy; Whole Lamb cuts in small pieces cooked with Rice	16.95
CHICKEN FRIED RICE	Chicken cooked in Chinese style with or without Egg	13.95
VEGETABLE FRIED RICE	Vegetables cooked in Chinese style with or without Egg	12.95
SHRIMP FRIED RICE	Skrimp and vegetable cooked in Chinese style with or without Egg	15.95
PLAIN RICE	White Basmati Rice	5.95

DESSERTS:

KHEER	Traditional dessert made with Milk, Rice topped with Pistachio and Almonds	4.95
gajar halwa	Grated Carrots cooked with dried Whole Milk	4.95
GULAB JAMAN	Whole Flour balls fried and dipped in Sugar syrup	5.95
ras malai	Dried Milk Balls dipped in Milk syrup topped with Pistachio	4.95
GUAUA CAKE		6.95
MANGO CHEESE CAKE		6.95
BLACK AND WHITE CHOCOLATE CAKE		6.95
FRIED CHEESE CAKE		8.95
ICE CREAM	Green Tea, Vanilla, Chocolate and Strawberry (Choice of any 3 scoop	s) 4.95
DRINKS:		
PINK LADY	A blend of Cream, Orange juice and Bananas	5.95
Moghul's drink	A blend of Apple Cider, Sparkling water, chopped Apples and fresh Mint (Pitcher)	9.95
PLAIN LASSI	Blended Yogurt drink (Sweet or Salty)	3.95
MANGO LASSI	A traditional blend of Yogurt and Mango	4.95
FRESH JUICES	Mango, Orange, Cranberry, Guava	3.95
SMOOTHIES	Mango, Banana, Strawberry, Chocolate, Ice Cream Soda	5.95
COLD DRINKS	Coke, Sprite, Diet Coke, Fanta, Dr. Pepper Ice Tea (Sweetened/Unsweetened)	1.95
MINERAL WATER	Voss 375ml/800ml	4.75/8.95
ROMANCING THE TEA:	"Tea will be served with Rock Sugar Sticks" Wixed Tea (Chai) Wasala Tea English Tea Jasmine Tea (Green Tea) Kashmiri Chai (Pink Tea)	4.95