

STREET FOOD

- Vada Pav (V) (VE)**£3.50
Mumbai's popular street food - Deep fried spicy potato in a gram flour batter and is served in a chutney sauce with bun.
- Samosa Garam Chaat / Samosa (V) (VE)**£4.95
One of the most flavourful and popular street food. Samosa and spiced chick peas topped with mint, tamarind, sweet yoghurt and beetroot chutney.
- Bhel Puri (V) (VE)**£4.50
A savoury chaat dish made with puffed rice, tossed with hot and tangy chutneys.
- Paani Puri (V) (VE)**£4.50
A popular Indian street snack food - Wheat balls filled with chickpeas and potatoes poured in mint and tamarind chutney and served with a mixture of flavored water.
- 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
Famous Chowpathy Beach Dish - A bowl of mashed vegetables cooked in a special blend of spices and served with soft hot buttered bun.
- 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
Plain and spicy Indian crackers served with blend of house special chutneys. (£1.50 per head, Kids eat free).
- Mix Veg Pakora (V) (VE)**£3.95
- Onion Bhaji (V) (VE)**£3.95
- Paneer Pakora (V)**£4.95
Crispy golden paneer cooked with a selection of spices in a gram flour batter.

MIX SELECTION

- Mogo Chips (V) (VE)**£4.95
Cassava chips tossed in tangy sauce.
- Garlic Broccoli (V) (VE)**£5.95
Batter fried broccoli tossed in garlic and honey 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 fish marinated in lemon, carom seeds, ginger, green chilli and nutty gram flour.
- 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 chargrilled with onions and pepper.
- Achari Chicken Tikka**£6.50
Chicken marinated with pickling spices and infused with mustard oil & garlic.
- Lamb Chops**£6.95
Lamb Chops marinated in yoghurt, ginger, cumin, and garam masala.
- Tandoori Chicken**£7.50
Half tandoori 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 and 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 Fish).
- 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, chana masala, raita, salad, rice and naan.
- Non Veg Thali**£ 15.50
Old delhi style chicken, kerala lamb curry, dal tarka, chana masala, raita, salad, rice and 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 MAIN COURSE

- Old Delhi Style Chicken**£9.00
Creamy tomato base sauce infused with fenugreek, cardamom and mace.
- Chicken Korma**£9.00
Breast of chicken served 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 mix peppers.
- 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 deliciously mellowed with yoghurt and coconut, a black pepper infused chicken curry in an onion and tomato sauce sautéed with mustard seeds.
- Lamb Massaman Curry**£10.50
Lamb cooked with massaman curry, very well known Thai dish with a twist of Indian spices.
- Lal Mass**£10.50
Fiery lamb curry dish from Western India. Lamb cubes steeped in a spice-laced yoghurt marinade and cooked with generous amount of chillies and spiced with cardamom and cumin.
- Kerala Lamb Curry**£10.50
Chef Special - Boneless lamb cooked with southern spices, garnished with fried onion.
- Lamb Shank Rogan josh**£12.50
Lamb shank cooked with fennel, Kashmiri chilli and dry ginger.
- Venison Jalfrezi**£12.50
Roe deer meat cooked in tomato and mix 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 in tomato and onion sauce.
- 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 (VE)**£4.50
Chickpeas tossed with tomato, garlic and spices.
- Mutter Mushroom (VE)**£4.50
Mushroom and green peas cooked together with spices.
- Bombay style Mashed Potato (VE)**£4.50
Mashed potatoes cooked with chopped onions, mustard and curry leaves.
- Dal Makhani (VE)**£4.95
Black lentils simmered in creamy gravy sautéed with exotic Indian spices and herbs.

Food Allergies & Intolerances

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