

## Starters

<b>Kalijee Tikka</b> Chicken Liver marinated in Herbs and Spices	£3.95	<b>Mix Platter for 2</b> Served with King Prawn Butterfly, Chicken Pakora, Shami Kebab & Samosa.	£10.95
<b>Prawns on Puree</b> Prawns fried in Herbs & Spices and served on puree - a deep fried bread.	£4.55	<b>Tandoori Mix Kebab</b> Chicken and Lamb tikka, Sheek Kebab and onion Bhajee.	£4.95
<b>King Prawn on Puree</b> King Prawns fried in Herbs & Spices & served on puree - a deep fried bread.	£4.95	<b>Mixed Kebab</b> Shami Kebab, Sheek Kebab and Onion Bhajee mixed	£4.65
<b>King Prawn Butterfly</b> King Prawns in spiced batter, deep fried.	£4.95	<b>¼ Chicken Tandoori</b> (on bone) ¼ Chicken marinated in Herbs & Spices and clay oven cooked.	£4.30
<b>Palak Prawn on Puree</b> Prawns fried in Herbs & Spices, with Spinach, served on puree.	£4.95	<b>Lamb Tikka</b> Cubes of Lamb marinated in Herbs & Spices, cooked in a clay oven.	£3.95
<b>✓ Matter Paneer on Puree</b> Chick Peas fried in Herbs & Spices, Paneer garnished & served on puree.	£4.95	<b>Chicken Tikka</b> Fillet of Chicken marinated in Herbs & Spices and cooked in a clay oven.	£3.95
<b>Marcha Raja</b> Green Pepper stuffed with spicy Keema and Chicken Tikka.	£4.65	<b>Chicken Chaat</b> Small pieces of Chicken fried with specially prepared Spices and served on puree.	£4.10
<b>✓ Onion Bhajee</b>	£3.25	<b>Lamb Chops</b>	£4.25
<b>✓ Mushroom Pakora</b>	£3.65	<b>✓ Aloo Chaat</b>	£3.65
<b>✓ Paneer Pakora</b>	£4.25	<b>Garlic Chicken Chaat</b>	£4.50
<b>✓ Mix Pakora</b> Vegetable and Mushroom.	£3.95	<b>Chicken Pakora</b> Chicken Fillet in spicy batter and fried	£3.95
<b>✓ Vegetable Pakora</b> Various Vegetables mixed with Onions, Flour and Spices and deep fried.	£3.25	<b>✓ Malagatwany Soup</b>	£3.25
<b>✓ Garlic Mushroom</b>	£3.25	<b>Sardines on Puree</b>	£3.25
<b>Veg/Meat Samosa</b> Patties filled with spiced Mincemeat or Vegetables.	£3.95	<b>Machli (Fish) Biran</b> Bangladeshi Fish - spicy & fried with onions	£4.75
<b>Shami Kebab</b> Spicy Mincemeat round shaped kebab fried in oil.	£3.95	<b>Machli (Fish) on Puree</b>	£4.25
<b>Sheek Kebab</b> Spicy Mincemeat cooked on sheek (skewer) in clay oven.	£3.95	<b>Machli (Fish) Pakora</b>	£4.25
		<b>Machli (Fish) Tikka</b>	£4.25

## Tandoori Main Dishes

All Dishes are served with separate Curry Sauce, Green Salad, Pilau Rice or Plain Nan Bread except the Tikka Massala Dish which includes Pilau Rice or Plain Nan Bread.

<b>Moghul Tandoori Special</b>	£11.95	<b>Tandoori Chicken (½)</b>	£9.95
<b>Lamb or Chicken</b>		<b>Chicken/Lamb Tikka</b>	£9.45
<b>Tikka Massala (Mild and Sweet)</b>	£9.95	<b>Chicken Shaslick</b>	£9.65

## Jalfrazi Dishes

A medium to hot and sour dish cooked with Tomatoes, Capsicum, Tamarind and other Spices to add to the flavour.

<b>Murgh (Chicken) Jalfrazi</b>	£7.50
<b>Gosht (Lamb) Jalfrazi</b>	£7.50
<b>Kalijee (Liver) Jalfrazi</b>	£7.50
<b>Raja Chingri (King Prawn) Jalfrazi</b>	£8.95

## Makhani Dishes

A mild Curry cooked in a colourful sauce with Cream, Butter Ghee and other mild Spices.

<b>✓ Murgh (Chicken) Makhani</b>	£7.50
<b>✓ Gosht (Lamb) Makhani</b>	£7.50
<b>✓ Raja Chingri (K.Pr) Makhani</b>	£8.95

## Shali Dishes

To add to the taste of this dish, finely cut Potatoes, Onions, Tomatoes are fried with fresh Spices and garnished.

<b>Chicken Shali</b>	£7.50
<b>Lamb Shali</b>	£7.50
<b>Prawn Shali</b>	£7.50

## Dine Bangladesh

### Shatkora Dishes

A hot and sour sauce, prepared with fruit indigenous to Sylhet region of Bangladesh.

<b>Murgh or Gosht Shatkora</b>	£7.50
<b>Machli (Fish) Shatkora</b>	£7.50
<b>✓ Vegetable Shatkora</b>	£6.95

### Haandy Dishes

Haandy is a name for the pan in which this medium-hot curry is traditionally cooked, with fresh herbs and spices.

<b>Murgh or Gosht Haandy</b>	£7.50
<b>Duckling Haandy</b>	£9.95
<b>Magaz (Lamb Brain) Haandy</b>	£9.95
<b>Machli (Fish) Haandy</b>	£7.95
<b>✓ Vegetable Haandy</b>	£6.95
<b>King Prawn Haandy</b>	£8.95
<b>Murgh or Gosht Paneer Haandy</b>	£9.95
<b>Sylhet Special</b>	£9.95

This dish is cooked in a thick blend of spicy succulent sauce with King Prawns, mixed Vegetables and Prawns, highly recommended to fish eaters.

### Jaflong Special Dishes

This dish is well flavoured and cooked in a slightly hot and spicy sauce. To add to the Jaflong taste, the dish is cooked with Lime.

<b>Murgh or Gosht Jaflong</b>	£7.50
<b>Duckling Jaflong</b>	£9.95
<b>Fish Jaflong</b>	£7.95
<b>Raja Chingri Jaflong</b>	£8.95

### Kharai Dishes

This dish has all the ingredients cooked in their own juices in a cast iron bowl. They have a fresh distinctive taste, served medium-hot flavour.

<b>Murgh or Gosht Kharai</b>	£7.50
<b>King Prawn Kharai</b>	£8.95
<b>Keema Kharai (Minced Meat)</b>	£7.50
<b>✓ Vegetable Kharai</b>	£6.95

### Niralee Special Dishes

This dish is cooked in a special mild and creamy sauce and garnished with Almond and fried Onions for its distinctive flavour.

<b>✓ Murgh (Chicken) Niralee</b>	£7.95
<b>✓ Gosht (Lamb) Niralee</b>	£7.95
<b>✓ Raja Chingri (King Prawn) Niralee</b>	£8.95
<b>✓ Vegetable Niralee</b>	£6.95

### Bengal Flavour

<b>Murgh or Gosht Shaslick Nawabi (medium)</b>	£9.95
<b>Murgh or Gosht Methi (fenugreek leaves)</b>	£8.95
<b>Murgh or Gosht Shobuji (mint)</b>	£8.95
<b>Achari Lamb Chops</b>	£9.95
<b>Murgh or Gosht Green Massala (Pomegranite seeds, extra coriander)</b>	£8.95
<b>Murgh or Gosht Bengal Massala (cooked with Yogurt and hot spices)</b>	£8.95
<b>Murgh or Gosht Ambori (Hot curry with lentils)</b>	£8.95
<b>Machli (Fish) Massala (Spicy and slightly hot)</b>	£7.50
<b>Murgh or Gosht Sag Massala</b>	£8.95
<b>Murgh Garlic</b>	£7.50
<b>Murgh or Gosht Paneer Massala</b>	£8.95

See over for Vegetarian Dishes, Sundries, Rice & Drinks List

✓ - VEGETARIAN, N- CONTAINS NUTS

## Moghul's Specialities

<b>Moghul Special</b> Medium Curry cooked with Meat, Chicken, Prawns and Mushrooms with available Spices	£9.95
<b>✓ Chicken or Lamb Pasanda</b> Thin fillet of Chicken or Lamb cooked in Yogurt and lightly flavoured with Cream and ground Almond	£8.35
<b>✓ Kashmiri Chicken</b> A fruity flavoured Curry with Bananas, Sultanas and Almond	£8.35
<b>Chicken, Lamb or Prawn Phatia</b> Hot, sweet & sour dish	£8.35
<b>Chicken or Lamb Tikka Special Curry</b> Fairly hot Curry cooked with fresh Spices	£8.95
<b>King Prawn Special Curry</b> Cooked with French Beans, Coriander and Green Chillies	£9.45
<b>Mixed Thali</b> A combination of four different curries served with Pilau Rice or Plain Nan Bread	£15.45

## Balti Dishes

<b>Murgh or Gosht (Chicken or Lamb) Balti</b>	£7.45
<b>Magaz (Lamb Brain) Balti</b>	£9.95
<b>Chingri (Prawn) Balti</b>	£7.45
<b>Raja Chingri (King Prawn) Balti</b>	£8.45
<b>Murgh Tikka (Chicken) Balti</b>	£8.45
<b>Gosht Tikka (Lamb) Balti</b>	£8.45
<b>Kalijee (Liver) Balti</b>	£7.45
<b>✓ Mixed Vegetable Balti</b>	£6.95
<b>Murgh or Gosht Sag Balti</b>	£8.95
<b>Murgh or Gosht Paneer Balti</b>	£8.95

## Moghul Traditional Mixed Dishes

All these dishes will be served medium strength. For extra spicy please ask.

<b>Murgh and Prawn Mixed</b>	£8.45
<b>Murgh or Gosht Mushroom Mixed</b>	£8.45
<b>Murgh and Gosht Mixed</b>	£8.45
<b>Murgh Tikka and Keema Mixed</b>	£8.95
<b>Keema and Peas or Chana Mixed</b>	£8.45

## Special Biryani Dishes

(Includes separate Curry Sauce, Green Salad and Rice)

<b>Chicken Biryani</b>	£8.45	<b>King Prawn Biryani</b>	£9.95
<b>Duckling Biryani</b>	£9.95	<b>Chicken Tikka Biryani</b>	£8.95
<b>Lamb Biryani</b>	£8.45	<b>Lamb Tikka Biryani</b>	£8.95
<b>Prawn Biryani</b>	£8.45	<b>Moghul's Special Biryani</b>	£9.95

## Popular Dishes

Each dish will have its own distinctive flavour which cannot come from any curry powder, but from fresh Herbs and Spices specially prepared by our Chef.

<b>✓ Korma Dishes (Very Mild)</b>	<b>Rogan Josh (Medium)</b>
<b>Bhuna Dishes (Medium)</b>	<b>Massala Dishes (Slightly Hot)</b>
<b>Dhansak Dishes (Sweet and Sour)</b>	<b>Madras (Hot)</b>
<b>Dupiaza Dishes (Medium)</b>	<b>Vindaloo (Very Hot)</b>

<b>Murgh or Gosht</b>	£6.95	<b>King Prawn</b>	£8.95
<b>Murgh or Gosht Tikka</b>	£7.95	<b>✓ Vegetable</b>	£5.75
<b>Prawn</b>	£7.95	<b>Fish</b>	£6.95
<b>Keema</b>	£6.95	<b>Kalijee</b>	£6.95

**Vegetable Thali** £12.95

A combination of four different Vegetables, cooked medium strength with Herbs and Spices & served with Pilau Rice or Plain Nan Bread

**Rice Dishes**

Mushroom Pilau	£2.95
Vegetable Pilau	£2.95
Keema Pilau	£2.95
Egg Pilau	£2.95
Onion Pilau	£2.95
Lemon Rice	£2.95
Garlic Pilau	£2.95
Peas Pilau	£2.95
Pilau Rice	£2.45
Boiled Rice	£2.45
Special Rice	£3.45

**Biryani Dishes**

✓ Mixed Vegetable Biryani	£7.45
✓ Malayan Vegetable Biryani	£7.95
(with Pineapple and Omelette)	
✓ Mushroom Biryani	£7.45

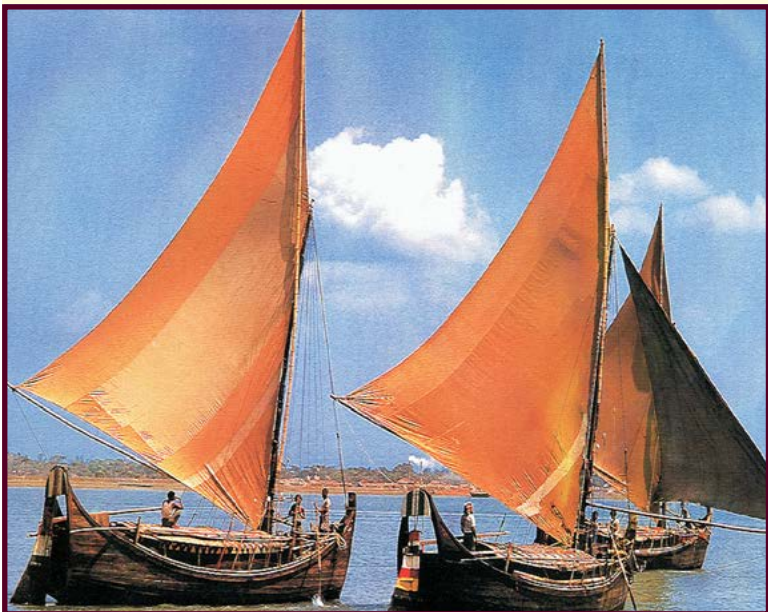
**Vegetable Side Dishes**

Mushroom Bhajee	£3.75	Aloo Gobi	£3.75
Mix Veg. Bhajee	£3.75	Bombay Aloo	£3.75
Brinjal Bhajee (Aubergine)	£3.75	Sag Aloo	£3.75
Bhindi Bhajee (Okra)	£3.75	Sag Paneer	£4.25
Chana Massala	£3.75	Sag Bhajee	£3.75
		Tarka Dhall	£3.75

**Sundries**

Plain Nan	£2.45	Chapati	£0.85
Cheese Nan	£2.95	Tandoori Roti	£1.55
Onion Nan	£2.95	Chips	£2.20
Garlic Nan	£2.95	Plain Paratha	£2.40
Keema Nan	£2.95	Stuffed Paratha with Veg	£3.45
✓ Peshwari Nan	£2.95	Keema Paratha	£3.65
(Sweet Nan with almond & Sultanas)		Papadom	£0.55
Dhaniya Nan (Coriander)	£2.95	Bombay Duck	£2.50
Green Chilli Nan	£2.95	Assorted Chutney	
Mix Nan	£3.50	& Pickles Tray	£2.00
(Garlic, Dhaniya, Green Chilli)		Raitha (Onion & Cucumber)	£1.25

Additional charges will apply for extra hot / mild



**Drinks List**

**Soft Drinks**

(Coke, Diet Coke (bottled 330ml) £2.35 Sprite, )

J2O £2.35

Juice (Mango, Orange, Apple) £2.35

Sparkling or Still Water (bottled) £4.95

**Lassi**

Lassi is a traditional yogurt based Asian drink. It is widely consumed in the Indian Sub-Continent to complement the food, particularly the spicy food.

Mango Lassi £2.35 (Glass) £6.95 (Jug)

Traditional Lassi £2.35 (Glass) £6.95 (Jug)

(sweet or salty)

*Moghul sets the standards for others to follow. People who appreciate good food eat at The Moghul including various TV Celebrities and Sports' Personalities.*

*Curry not listed on the Menu can be prepared on request.*

**Children's Menu available, please ask for details.**

**Gift Vouchers available**

*Moghul has been awarded the following:*

*Certificate in International Hospitality Skills*

*Certificate in Customer Service*

*Certificate in Restaurant Hygiene Management*

*Certificate in Health and Safety in the Restaurant / Public Rooms*

*Certificate in Generic Food Safety HACCP - Manufacturing*

**All the Curry Dishes do not include Rice, Chapatis or Nan, unless stated.**

Allergy Awareness: If you suffer from allergies, then please inquire when ordering.

Our dishes may contain: Gluten, Nuts, Dairy, Peanuts, Soya, Mustard, Sesame, Lupin, Egg, Crustaceans, Squid, Fish / Fish bone, Molluscs Sulphur Dioxide.

Above Allergens mentioned may be present in any of our dishes.

Customers with any allergy, eat at their own risk.

All main dishes are cooked to order and there is naturally a short waiting time between placing an order and service.

**Christmas Day Dinner Menu**

*Served between 12 noon and 6.00pm*

*Traditional (Menu) Christmas Turkey*

*of Eastern Christmas Fayre*

*Please ask for details.*



*The Management reserves right to refuse admission.*

*The Management are not liable for lost coats, hats etc.*

**Moghul Restaurant and Takeaway**

8/9 The Green Town Street

Horsforth Leeds LS18 5JB

Telephone: 0113 259 0530

[www.moghulrestaurant.co.uk](http://www.moghulrestaurant.co.uk)

**Moghul**

Restaurant and Takeaway

*Always Imitated, Never Equalled*

TEL: 0113 259 0530



**Take-Away Menu**

**FREE HOME DELIVERY SERVICE**

(minimum £15)

10% Discount on Collection (Cash Only)

OPEN 7 DAYS A WEEK

6pm - "till late"

(including Bank Holidays)

*We pride ourselves in probably serving the best food in town. The Herbs and Spices for all our dishes are very carefully selected and we are particularly proud of our delicious Curries, which contain our own special blend of Spices.*



**Moghul Restaurant and Takeaway**

has been recommended by numerous Food Guides including:

Pat Chapman Good Curry Guide

Guild of Master Caterers, Master Chef

The Yorkshire Evening Post

Pataks Restaurant of the Year - Gold Award by Charterhouse

[www.moghulrestaurant.co.uk](http://www.moghulrestaurant.co.uk)