the mughals
INDIAN RESTAURANT

SYMBOLISES THE CUISINE OF INDIA

FOOD MENU

Food Allergy or Intolerance

If You Have A Food Allergy, Intolerance, or Coeliac Disease - Please Speak To The Staff About The Ingredients In Your Food And Drink Before You Order.
Thank You

(10% Discretionary Service charge will be added on the top of the bill for the benefit of the staff)

ALLERGEN ADVICE #1

(MAY CONTAIN MUSTARD, PEANUTS & NUTS)

ALLERGEN ADVICE #2

(MAY ALSO CONTAIN PEANUTS & NUTS)

ALLERGEN ADVICE #3

(MAY CONTAIN TRACES OF PEANUTS, NUTS, SEASAME, SOYA, WHEAT (GLUTEN), MILK, MUSTARD, CELLERY, SULPHITES)

14 ALLERGENS



IMPORTANT NOTE

RESPECT STAFF

PLEASE RESPECT OUR STAFF AS YOU EXPECT AT YOUR WORK PLACE
ABUSIVE LANGUAGE WIL NOT BE TOLERATE BY ANY OF OUR CUSTOMER TOWARDS STAFF. CUSTOMER WILL POLITELY BE ASKED TO LEAVE THE PREMISES.

ALCOHOL RESTRICTION

UNDER THE LICENSING ACT 2003 OUR PREMISES LICENCE HAS A RESTRICTION IN RELATION TO SELL OF ALCOHOL

IT IS A CRIMINAL OFFENCE TO :

1). SELL ALCOHOL BEYOND THE HOURS PERMITTED BY THE PREMISES LICENCE.
2). SELL ALCOHOL TO A PERSON UNDER THE AGE 0F 18 YRS OLD. (THEREFORE ID WILL REQUESTED)
3). SELL ALCOHOL TO A PERSON WHO APPEARS TO BE DRUNK (WE WILL HAVE TO JUDGE ON THE APPEARANCE OF THE CUSTOMER SINCE WE DO NOT HAVE ANY BREATHALYSER TO CHECK THE LEVEL OF ALCOHOL CONSUMED BY CUSTOMER)

THEREFORE OUR MANAGEMENT REQUEST OUR CUSTOMERS OBEY THE LEGISLATION AND DO NOT ENFORE OUR STAFF TO COMMIT A SRIMINAL OFFENCE.

(10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED ON THE TOP OF THE BILL FOR THE BENEFIT OF THE STAFF)

STARTERS

Allergy alert

Soup- Dal (Mustard, Dairy) £3.95
Lentils cooked to perfection with green herbs and fresh aromatic spices.

Vegetable Samosa (Mustard, Gluten, Soya) £5.25
A triangular savoury pastry fried in oil, stu ed with fresh assorted vegetables and green herbs.

Meat Samosa (Gluten, Soya) £5.45
A triangular savoury pastry fried in oil, stu ed with fresh lamb mincemeat and special Indian spices.

Onion Bhaji (Egg, Allergen advice #3) £5.25
Freshly sliced onions battered in gram Flour, green herbs and fried in oil.

Tandoor Chicken (Mustard, Dairy, Allergen advice #3) £5.95
Tender chicken marinated in exotic herbs & seasoned yogurt and grilled in a traditional tandoor.

Chicken Tikka (Mustard, Dairy, Allergen advice #3) £5.95
Diced chicken marinated in seasoned yogurt & fresh Indian spices and grilled in a traditional tandoor.

Lamb Tikka (Mustard, Dairy, Allergen advice #3) £6.25
Cubes of lamb meat marinated in seasoned yogurt & fresh Indian spices and grilled in a traditional tandoor.

Seekh Kebab (Mustard, Allergen advice #3) £6.25
Minced lamb meat cooked with freshly ground herbs & Indian spices and cooked over a clay oven.

Shami Kebab (Mustard, Allergen advice #3) £6.25
Minced lamb meat and lentils cooked with fresh lemon juice and lightly spiced.

Paneer Tikka (Mustard, Dairy, Allergen advice #3) £6.25
Made from Chunks of paneer marinated in spices and grilled in a tandoor.

Prawn Puree (Crustaceans, Gluten) £6.75
A coastal specialty of golden crispy fried prawns cooked with special herbs, slightly spiced and wrapped in homemade Indian at bread.

King Prawn Puree (Crustaceans, Gluten) £8.95
King prawns cooked in aromatic spices, special herbs and wrapped in homemade Indian bread.

Mughal's Special (Mustard, Dairy, Egg, Allergen advice #3) £8.95
A combination of chicken tikka, lamb tikka, seekh kebab and onion bhaji.

King Prawn Butterfly (Crustaceans, Gluten, Eggs) £8.95
King prawns marinated in special Indian spices, coated with breadcrumbs and fried in oil.

Fish Fry (Fish, Gluten, Eggs) £8.25
Pieces of Fish marinated in special mughlai gravy & light Indian spices and fried in oil.

Lamb Chops (Mustard, Dairy, Allergen advice #3) £8.95
Lamb Chops marinated in yogurt ginger, garlic and malt vinegar flavoure with royal cumin and grilled in the tandoor.

Chicken Chat (Mustard, Dairy, Allergen advice #3) £5.95
Tangy chicken cooked with fresh lemon juice, herbs and lightly spiced

Kid`s Small Meal (Gluten, Mustard, Dairy, Allergen advice #3) £9.95
Chicken/lamb Tikka, Pilau Rice, Chips/nan

Kid`s Combo Meal (Gluten, Mustard, Dairy, Allergen advice #3) £11.95
Chicken/lamb Tikka Masala, Pilau Rice, Chips/nan

MUGHAL`S KHUAN

Special Set Meal (for Two Persons) £54.95
(Gluten, Egg, Mustard, Dairy, Allergen advice #3)
A Combination Of Starter, Chicken, Lamb, Vegetables, Pilau Rice, Nan

MUGHAL`S DELUXE MEAL

Mughal`s Deluxe Meal (for Four Persons) £99.95
(Gluten, Egg, Mustard, Dairy, Crustaceans Allergen advice #3)
A Combination Of Starter, Tandoor Dish, Chicken, Lamb, King Prawn, Vegetable, Pilau Rice, Nan

(10% Discretionary Service charge will be added on the top of the bill for the benefit of the staff)

Allergy alert

TANDOOR DISHES

As Tandoor Dishes Dry, It Tastes Best With :

Masala Sauce (Mustard, Dairy, Allergen advice #3) - **£3.90 : Madras Sauce** (Mustard, Allergen advice #2) - **£3.50 : Curry Sauce - £3.00**

Tandoori Mixed Grill (Mustard, Dairy, Allergen advice #3) £16.45
Assorted tandoori delicacies consisting of chicken tikka, lamb tikka, tandoori chicken and seekh kebab grilled in a traditional clay oven.

Chicken Shashlik (Mustard, Dairy, Allergen advice #3) £12.95
tender pieces of lamb marinated in freshly ground green herbs & aromatic spices and skewered & barbecued with onions & red tomatoes in a traditional clay oven.

Lamb Shashlik (Mustard, Dairy, Allergen advice #3) £13.95
Tender pieces of lamb marinated in freshly ground green herbs & aromatic spices and skewered & barbecued with onions & red tomatoes in a traditional clay oven.

Tandoor Chicken (Mustard, Dairy, Allergen advice #3) £12.95
Spring chicken marinated in freshly ground spices & herbs and grilled in a traditional clay oven.

Paneer Tikka (Mustard, Dairy, Allergen advice #3) £11.95
Made from Chunks of paneer marinated in spices and grilled in a tandoor.

Chicken Tikka (Mustard, Dairy, Allergen advice #3) £11.95
Tender pieces of chicken marinated in special herbs & seasoned yogurt and grilled in a traditional clay oven.

Lamb tikka (Mustard, Dairy, Allergen advice #3) £12.95
Tender cubes of lamb meat marinated in special herbs & seasoned yogurt and grilled in a traditional clay oven.

Lamb Chops (Mustard, Dairy, Allergen advice #3) £19.95
Lamb Chops marinated in yogurt ginger, garlic and malt vinegar flavoured with royal cumin and grilled in the tandoor

Tandoori King Prawn £19.95
(Crustaceans, Mustard, Dairy, Allergen advice #3)
King size prawns marinated in exotic spices and barbecued on aming charcoal in a traditional clay oven.

CHEF`S RECOMMENDATION

Lamb Pasanda (Dairy, Almonds) £13.75
thin Fillets of lamb meat simmered in a gravy of cultured yogurt, fresh cream and garnished with flake of almonds.

Chicken/ Lamb Tikka Jalfrezi £12.95/£13.95
(Mustard, Dairy, Allergen advice #3)
Chicken/ lamb tikka cooked in specially prepared hot gravy, garnished with fresh tomatoes, onions and green chillies.

Butter Chicken (Dairy, Almonds, Mustard, Allergen advice #3) £12.95
Diced chicken cooked in a clay oven and prepared in special butter gravy and mughal`s exotic spices.

Chicken Tikka Masala £13.55
(Mustard, Dairy, Allergen advice #3)
Diced chicken cooked in a tandoor and prepared with butter, ground almond and special rich gravy.

Lamb Tikka Masala £13.95
(Mustard, Dairy, Allergen advice #3)
Diced lamb cooked in a tandoor and prepared with butter, ground almond and special rich gravy.

Tandoori King Prawn Masala £18.95
(Mustard, Dairy, Crustacean, Allergen advice #3)
Tandoori king-sized prawns cooked in clay oven and prepared with buter, ground almond and special rich gravy.

Chicken Chilli Masala £12.95
Chicken cooked with hot spices and exotic herbs, garnished with green chillies.

Meat thali (Mustard, Dairy, Gluten, Allergen advice #3) £18.55
A combination of tandoori chicken, seekh kebab, lamb curry, mixed vegetables, salad, pilau rice and nan.

Vegetarian thali £17.55
(Mustard, Dairy, Gluten, Soya, Egg, Allergen advice #3)
A combination of saag aloo, tarka dal, bhindi bhaji, onion bhaji, vegetable samosa, raita, plain rice and nan.

Tandoori King Prawn Karahi £18.95
(Crustaceans, Mustard, Dairy, Allergen advice #3)
Tandoori king prawns cooked with chopped onions, sliced ginger, capsicums, tomatoes and fresh spices served in an iron karahi.

King Prawn Patia (Crustaceans) £17.95
King prawns cooked in specially prepared medium hot, sweet and sour gravy

Paneer Makhni £11.95
(Dairy, Almonds, Allergen advice #3)
Cube of Paneer cooked in a clay oven and prepared in special butter gravy and mughal's exotic spices.

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Allergy alert

CHICKEN DELICACIES

Tikka Dishes - £1.00 Extra

Chicken Madras (Mustard, Allergen advice #2) £11.95
Chicken cooked with a blend of hot and tangy gravy Chicken.

Chicken Vindaloo (Mustard, Allergen advice #2) £11.95
Chicken cooked with potatoes in very hot and spicy gravy.

Chicken Bhuna £11.95
Chicken cooked with medium spicy rich paste with fresh tomatoes, onions and green herbs.

Chicken Dopiaza £11.95
Chicken cooked with fresh onions, tomatoes and served in thick gravy.

Chicken Saag (Mustard, Allergen advice #3) £11.95
Chicken cooked with freshly chopped spinach.

Chicken Rogan £11.95
Chicken served with exotic herbs & fresh spices and garnished with fresh tomatoes.

Chicken Korma (Dairy, Almonds and Allergy advice # 3) £11.95
Chicken cooked with coconut, almonds and fresh cream in very mild gravy.

Chicken Dhansak (Mustard, Allergen advice #3) £11.95
Chicken cooked with lentils and avoured with fenugreek in sweet, sour and hot gravy.

Chicken Jalfrezi £11.95
Chicken cooked in specially prepared hot gravy, garnished with fresh tomatoes, onions and green chillies.

LAMB DELICACIES

Madras, Tikka Dishes - £1.00 Extra

Lamb Madras (Mustard, Allergen advice #2) £12.95
Lamb meat cooked with a blend of hot and tangy gravy

Lamb Vindaloo (Mustard, Allergen advice #2) £12.95
Lamb meat cooked with potatoes in very hot and spicy gravy.

Lamb Bhuna £12.95
Lamb meat cooked with medium spicy, fresh tomatoes, onions in a thickened rich paste.

Lamb Dopiaza £12.95
Lamb meat cooked with fresh onions, tomatoes and served in thick gravy.

Lamb Saag (Mustard, Allergen advice #3) £12.95
Lamb meat cooked with freshly chopped spinach.

Lamb Korma (Dairy, Almonds and Allergy advice # 3) £12.95
Lamb meat cooked with coconut, almonds and fresh cream in very mild gravy.

Lamb Dhansak (Mustard, Allergen advice #3) £12.95
Lamb meat cooked with lentils and avoured with fenugreek in sweet, sour and hot gravy.

Keema Aloo (Mustard, Allergen advice #3) £12.95
Chopped lamb mincemeat with potatoes in a fairly hot gravy.

Lamb Jalfrezi £12.95
Lamb meat cooked in specially prepared hot gravy, garnished with fresh tomatoes, onions and green chillies.

Lamb Rogan £12.95
Lamb meat cooked with fresh tomatoes and green peppers.

FRESH AND PRAWN SPECIALITIES

Fish Masala (Fish) £12.95
Fish cooked with fresh garlic, tomatoes, and peppers n medium avoured gravy.

Fish Jalfrezi (Fish) £12.95
Pieces of Fish cooked in specially prepared hot gravy & garnished with fresh tomatoes, onions & green chillies.

Prawn Madras (Crustacean, Mustard, Allergen advice #2) £11.95
Prawn cooked with a blend of hot and tangy gravy.

Prawn Vindaloo (Crustaceans, Mustard, Allergen advice #2) £11.95
Prawn cooked with potatoes in very hot and spicy gravy.

Prawn Bhuna (Crustaceans) £11.95
Prawn cooked with medium hot spices, fresh tomatoes and onions in a thickened rich paste.

Prawn Dopiaza (Crustaceans) £11.95
Prawn cooked with fresh onions, tomatoes and served in thick gravy.

Prawn Saag (Crustaceans Mustard and Allergy advice # 3) £11.95
Prawn cooked with freshly chopped spinach.

Prawn Rogan (Crustaceans) £11.95
Prawn cooked with fresh tomatoes and green peppers.

Prawn Korma £11.95
(Crustaceans, Dairy, Almonds and Allergy advice # 3)
Prawns cooked with coconut, almonds and fresh cream in very mild gravy.

Prawn Dhansak £11.95
(Crustaceans, Mustard and Allergy advice # 3)
Prawn cooked with lentils and Flavoured with fenugreek in sweet, sour and hot gravy.

Prawn Jalfrezi (Crustaceans) £11.95
Pieces of prawn cooked in specially prepared hot gravy and garnished with fresh tomatoes, onions & green chillies.

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KING PRAWN DELICACIES

King Prawn Madras £17.45
(Crustacean, Mustard, Allergen advice #2)
King Prawn cooked with a blend of hot and tangy gravy.

King Prawn Vindaloo £17.45
(Crustacean, Mustard, Allergen advice #2)
King Prawn cooked with potatoes in very hot and spicy gravy.

King Prawn Bhuna (Crustaceans) £17.45
King prawn cooked with medium hot spices, fresh tomatoes and onions in a thickened rich paste.

King Prawn Dopiaza (Crustaceans) £17.45
King prawn cooked with fresh onions, tomatoes and served in thick gravy.

King Prawn Saag £17.45
(Crustacean, Mustard, Allergen advice #3)
King prawn cooked with freshly chopped spinach.

King Prawn Rogan (Crustaceans) £17.45
King prawn cooked with fresh tomatoes and green pepper.

King Prawn Korma £17.45
(Crustaceans, Dairy, Almonds and Allergy advice # 3)
King prawn cooked with coconut, almonds and fresh cream in very mild gravy.

King Prawn Dhansak £17.45
(Crustacean, Mustard, Allergen advice #3)
King prawn cooked with lentils and avoured with fenugreek in sweet, sour and hot gravy.

King Prawn Jalfrezi (Crustaceans) £17.45
King sized prawn cooked in specially prepared hot gravy and garnished with fresh tomatoes, onions & green Chillies

KARAHI DISHES

Karahi dishes are cooked with fresh ingredients in a thick blend of special Indian spices and exotic herbs topped with fresh tomatoes, onions & green peppers. Served sizzling hot in a karahi pan.

Chicken Karahi (Allergen advice #3) £11.95
Lamb Karahi (Allergen advice #3) £12.95
Chicken Tikka Karahi (Mustard, Dairy, Allergen advice #3) £12.95
Lamb Tikka Karahi (Mustard, Dairy, Allergen advice #3) £13.95
Prawn Karahi (Crustacean, Allergen advice #3) £11.95
King Prawn Karahi (Crustacean, Allergen advice #3) £17.45
Paneer Karahi (Dairy, Allergen advice #3) £11.95
Paneer Tikka Karahi (Dairy, Mustard, Allergen advice #3) £12.95
Mushroom Karahi (Allergen advice #3) £11.95

BALTI DISHES

Balti dishes are cooked in cast iron Kashmiri pan with chopped ginger, garlic, ground Indian spices including exotic herbs creating a thicker, richer and a more distinct avor. Balti dishes can be prepared mild, medium or hot to suit individual tastes.

Chicken Balti (Allergen advice #1) £11.95
Lamb Balti (Allergen advice #1) £12.95
Chicken Tikka Balti (Dairy, Mustard, Allergen advice #3) £12.95
Lamb Tikka Balti (Dairy, Mustard, Allergen advice #3) £13.95
Tandoor Chicken Balti £12.95
(Dairy, Mustard, Allergen advice #3)
Prawn Balti (Crustacean, Allergen advice #1) £12.95
King Prawn Balti (Crustacean, Allergen advice #1) £17.45
Vegetable Balti (Mustard, Allergen advice #3) £11.95

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Allergy alert

BIRYANI DISHES

Biryani Are Prepared With Basmati Rice Seasoned With Spices And Sliced Tomatoes and cucumber with the side of mix vegetable sauce (Mustard, Allergen advice #3) or raita (Dairy)

Chicken Biryani	£14.95	**Prawn Biryani** (Crustaceans)	£14.95
Lamb Biryani	£15.45	**King Prawn Biryani** (Crustaceans)	£17.95
Chicken Tikka Biryani (Dairy, Mustard, Allergen advice #3)	£15.95	**Vegetable Biryani** (Mustard, Allergen advice #3)	£13.95
Lamb Tikka Biryani (Dairy, Mustard, Allergen advice #3)	£16.95	**Mughal`s Biryani** (Egg, Crustaceans) (Chicken, Lamb, Prawn, Fried Egg)	£19.95

VEGETARIAN DISHES

(Minimum one main dish per person, though negotiable)

	SIDE	MAIN
Niramish Bhaji (Mustard, Allergen advice #3) Fresh assorted mixed vegetables cooked with onions and green herbs.	£7.95	£10.95
Saag Bhaji (Mustard, Allergen advice #3) Fresh chopped spinach cooked with garlic, onions and clari ed butter.	£7.95	£10.95
Bhindi Bhaji Fresh okra cooked with onions, red tomatoes and green herbs.	£7.95	£10.95
Mushroom Bhaji Fresh mushrooms cooked with onions, tomatoes and green herbs.	£7.95	£10.95
Saag Aloo (Mustard, Allergen advice #3) Fresh spinach and sauteed potatoes cooked in medium spices.	£7.95	£10.95
Dal Saag (Mustard, Allergen advice #3) Fresh spinach and lentils cooked with red tomatoes and herbs.	£7.95	£10.95
Tadka Dal (Mustard, Allergen advice #3) Lentils cooked with green herbs and special Indian spices, avored with freshly chopped garlic.	£7.95	£10.95
Saag Paneer (Dairy, Mustard, Allergen advice #3) Fresh spinach and home made Indian curd cheese cooked in special Indian spices.	£7.95	£10.95
Mutter Paneer (Dairy) Fresh peas and home made Indian curd cheese cooked in mild spices.	£7.95	£10.95
Chana Masala (May contain Mustard and Sulphites) So and tender chick peas cooked with fresh ginger, green herbs and special Indian spices.	£7.95	£10.95
Aloo Aubergine (Mustard, Allergen advice #3) Fresh aubergines cooked with red tomatoes, red peppers and aromatic Indian spices.	£7.95	£10.95
Bombay Aloo (Mustard, Allergen advice #3) potatoes cooked with onions, fresh tomatoes and green peppers in slightly hot spices.	£7.95	£10.95
Vegetable Curry (Mustard, Allergen advice #3) Fresh vegetables cooked with ery red tomatoes, green peppers, onions and special Indian spices.	£7.95	£10.95
Vegetable Korma (Dairy, Almonds, Mustard, Allergen advice #3) Fresh vegetables cooked in mild avored gravy with coconut, almonds and fresh cream. (Minimum main dish per person though negotiable)	£7.95	£10.95

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Allergy alert

RICE DISHES

Boiled Rice £2.95
Aromatic long grain basmati rice steamed to perfection. A simple yet an important part of the cuisine.

Pilau Rice £3.25
Aromatic long grain basmati rice cooked in a rich vegetarian stock avoured with cardamom, cloves, cinnamon, & cumin and garnished with crisp brown onions.

Keema Rice (Mustard, Allergen advice #3) £5.45
Aromatic long grain basmati rice cooked with minced meat.

Special Fried Rice (Egg, Sulphite(Sultana)) £5.45
Aromatic long grain basmati rice cooked with fresh peas, sultanas and eggs.

Mushroom Fried Rice £5.45
Aromatic long grain pilau rice cooked with freshly sliced mushrooms.

Mixed Vegetable Rice (Mustard, Allergen advice #3) £5.45
Aromatic long grain basmati rice cooked with mix vegetable

Coconut Rice £5.45
Aromatic long grain basmati rice cooked with coconut powder

Jeera Rice £5.45
Aromatic long grain basmati rice cooked with Cummin Seed

BREAD AND SUNDRIES

(Extra Topping £0.50)

Chapati (Gluten) £2.95
A flat and thin circular piece of unleavened wholemeal bread cooked on a traditional Indian griddle.

Paratha (Gluten, Dairy) £3.25
A flat and thick circular piece of unleavened wholemeal bread fried on a traditional Indian griddle.

Stuffed Vegetable Paratha £4.25
(Gluten, Dairy, Mustard, Allergen advice #3)
A flat and thick circular piece of unleavened wholemeal bread, stuffed with fresh Potato and coriander and fried on a traditional Indian griddle.

Tandoor Roti (Gluten) £2.95
Wholemeal flat bread baked in a traditional clay oven.

Plain Nan (Gluten, Egg, Dairy, Allergen advice #3) £2.95
Special Indian bread baked in a traditional clay oven.

Mughal's Nan £4.25
(Gluten, Egg, Dairy, Mustard, Allergen advice #3)
A flat and thick circular piece of leavened bread stuffed with saag and baked in a traditional clay oven.

Cheese Nan (Gluten, Egg, Dairy, Allergen advice #3) £3.25
A flat and thick circular piece of leavened bread stuffed with cheese and baked in a traditional clay oven.

Chips / Fries £2.25
A thin strip of potato, are deep fried until they are golden brown

Garlic Nan (Gluten, Dairy, Egg, Allergen advice #3) £3.25
Special Indian bread stuffed with fresh garlic and baked in a traditional clay oven.

Keema Nan (Gluten, Egg, Dairy, Mustard, Allergen advice #3) £4.25
A flat and thick circular piece of leavened bread stuffed with spiced mincemeat and baked in a traditional clay oven.

Vegetable Nan £4.25
(Gluten, Egg, Dairy, Mustard, Allergen advice #3)
Special bread stuffed with fresh Potato and coriander and cooked in a traditional clay oven.

Peshwari Nan (Gluten, Egg, Dairy, Seasame, Almond, Sulphite (Sultana), Allergen advice #3) £3.25
A flat and thick circular piece of leavened bread stuffed with freshly chopped almonds and sultanas and baked in a traditional clay oven.

Plain/ Spicy Papadums £0.95
Indian appetizer of thinly rolled lentil dough fried till crisp and crunchy.

Chutney Tray Per Person £0.95
(Mustard, Dairy, May contain traces of nuts & Allergen advice #2)
A tray of mango chutney, mango pickle, onion pickle and mint

Mixed Salad £3.55
Fresh and crisp lettuce with red tomatoes, onions, juicy cucumber topped with pure olive oil.

Raita (Dairy) £1.95
Seasoned yogurt mildly spiced.

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