Dine-In Menu



MOKSHA

INDIAN RESTAURANT & BAR

Open 7 Days a Week (All Day)

Mon - Thu & Sun :	**1:00pm to 10:00pm**
Fri & Sat :	**1:00pm to 10:30pm**

Allergy Advice: Food Allergy or Intolerance? Ask before your order:

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please ask a member of staff about the ingredients in your meal and drink before placing your order. Thank you.

Vegan *(More Vegan dishes are available on request)* ***Spicy Level*** ***HOT*** 🌶🌶 ***EXTRA HOT*** 🌶🌶🌶

Allergy Key:
Celery (C), Gluten (G), Crustaceans (Cr), Eggs (E), Fish (F), Lupin (L), Dairy (D), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Se), Soy (So), Sulphites(Su)

All our dishes are carefully sourced and free from genetic modifications (NON-GMO)

10% Discretionary Service Charge will be added to your Bill
All menu prices are inclusive of VAT

CHAAT BAZAAR (APPETIZERS)

PAPADUMS BASKET FRIED / ROASTED (G, D, SU) £3
Crispy, golden papadums Fried / Roasted and served with selection of house chutney's

MASALA PAPADUMS BASKET FRIED / ROASTED (G, D, SU) £3.5
Delicious roasted or fried papadums served with a tangy, spicy onion & tomato mix

CHANDINI DAHI POORI (G, D) £7
Crispy pooris, filled with spiced potato & chickpeas, topped with yogurt, tamarind chutney & mint chutney

ALOO PAPDI CHAAT (G, D) £7
Crispy papdi crackers with spiced potato, chickpeas, sweet yogurt, tamarind & mint chutney

TIKKI CHANNA CHAAT (G, D) £7
Crispy potato patties topped with spiced chickpeas, sweet yogurt & tamarind chutney

SAMOSA GARAM CHAAT (G, D) £7
Crispy Punjabi samosa with spiced chickpeas, sweet yogurt, tamarind chutney & mint chutney

VEGETARIAN STARTERS

PANEER TIKKA SHASHLIK (D, MU, SU) £9
Paneer chunks marinated in a fiery blend of spices & grilled to smoky perfection

TANDOORI SOYA CHAAP (G, D, MU, SO, SU) £10
Succulent soya chunks marinated in bold spices, and grilled for a smoky perfection

TANDOORI GOBI (D, MU, SU) £9
Cauliflower florets marinated in a fiery blend of spices & grilled to smoky perfection

ONION BHAJIA (SU) £5
Thinly sliced onions mixed with spiced gram flour batter, deep-fried until golden and crispy

HARA BHARA KEBAB (G, D, N, SU) £8
Crispy green kebabs made with spinach, peas, and fragrant spices

ALOO TIKKI (G, SU) £8
Crispy spiced potato patties

VEGETABLE PUNJABI SAMOSA (G, SU) £6
Crispy pastry filled with spiced potatoes & peas, seasoned with traditional Punjabi flavours

GARLIC CHILLI MOGO (G, SO, SU) £9
Crispy fried cassava chips tossed in garlic chilli sauce

GOBI-65 (G, D, MU, SO, SU) £8
Crispy cauliflower florets tossed in south Indian spices, curry leaves and a hint of chilli

TANDOORI VEG PLATTER (G, D, MU, SO, SU) £14
Paneer Tikka, Tandoori Gobi, and Soya Chaap, all marinated in aromatic spices and grilled to smoky perfection

NON - VEG STARTERS

MIXED NON-VEG GRILL PLATTER (F, D, MU, SU) £25
Las`ooni Lamb Chops, Murgh Malai Tikka, Chicken Angara Tikka, Seekh Kebab and Salmon Tikka, marinated with bold Indian spices & grilled to smoky perfection

LASOONI LAMB CHOPS (D, MU, SU) £13
Succulent lamb chops marinated in aromatic spices & slow grilled in the tandoor, flavourful perfection

MAKHMALI SEEKH KEBAB (D, SU) £10
Tender, minced lamb seekh kababs, grilled to a smoky finish, inspired by traditional Indian flavours

CHICKEN ANGARA TIKKA (D, MU, SU) £10
Tender chicken chunks marinated in a smoky blend of Indian spices grilled to perfection

MURGH MALAI TIKKA (D, MU, SU) £10
Creamy chicken chunks marinated in a rich blend of yogurt, cheese & Indian spices, grilled to perfection

TANDOORI CHICKEN - HALF / FULL (D, MU, SU) ..... £8 / £15
Authentic Tandoori Chicken, marinated in a blend of spices & grilled to smoky perfection

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WINGS HAWA HAWAII (G, SO, SU) 🌶🌶 £9
Crispy fried chicken wings, tossed in our signature hot garlic chilli sauce

TANDOORI KING PRAWNS (CR, D, MU, SU) £13
Juicy king prawns marinated in Indian spices & grilled to a smoky perfection

SALMON TIKKA (F, D, MU, SU) £12
Tender Salmon marinated in aromatic spices & grilled to perfection

AMRITSARI FISH (F, SU) £9
Crispy, gloden-fried fish fillets, seasoned with Amritsar's traditional spices & herbs

CHICKEN SAMOSA (G, E, SU) £6
Pastry stuffed with spiced minced chicken & herbs

LAMB SAMOSA (G, E, SU) £6
Pastry stuffed with spiced minced lamb & herbs

VEGETARIAN MAIN COURSE

PALAK PANEER (D, SU) £11
Cottage cheese simmered in a creamy spinach with aromatic spices

MOKSHA SIGNATURE VEG (D, SU) £10
Mixed vegetables cooked in spicy, tangy chef's special gravy with aromatic spices

MUTTER MUSHROOM (D, SU) £10
Mushrooms and green peas cooked in a gently spiced onion-tomato gravy

BAINGAN BHARTHA (D, SU) £10
Smoky roasted aubergine mashed and cooked with onions, tomatoes, and aromatic spices

VEG KOLHAPURI (D, SU) 🌶🌶🌶 £10
Mixed vegetables cooked in spicy & tangy Kolhapuri gravy

SAAG CORN (D, SU) £10
Sweet corn kernels simmered in creamy spinach gravy with aromatic spices

SAAG ALOO (D, SU) £10
Potatoes simmered in a creamy spinach gravy with aromatic spices

BOMBAY ALOO (D, MU, SU) £10
Potatoes simmered in a cumin-infused tomato gravy and traditional spices

PANEER BUTTER MASALA (D, N, SU) £11
Soft cottage cheese cubes, simmered in rich creamy onion, tomato, cashewnut gravy with traditional flavours

MUTTER PANEER (D, N, SU) £10
Soft cottage cheese cubes and green peas cooked in a rich tomato-based gravy with aromatic spices

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PANEER BHURJI (D, SU) £11
Crumbled paneer sautéed with onions, tomatoes, green chillies with fragrant spices

MALAI KOFTA CURRY (G, D, N, SU) £12
Creamy, melt- in- your mouth kofte made with vegetables, paneer & potato, simmered in a rich cashewnut gravy

ALOO GOBI (D, SU) £11
Potatoes and Cauliflower, cooked with fragrant Indian spices

CHANDINI-CHOWK KE CHOLE (D, SU) £10
Slow-cooked chickpeas with onion & tomato gravy with traditional Indian spices

BHINDI MASALEDAR (D, SU) £11
Okra stir-fried with traditional flavours in mildly spiced tomato gravy

DAL MAKHANI (D, SU) £10
Creamy black lentils slow cooked with butter, cream and traditional Indian spices

DAL TADKA (D, SU) £9
Mix lentils cooked with a flavourful tempering of spices, onion & tomatoes for comforting, traditional taste

NON - VEG MAIN COURSE

ZAFRANI CHICKEN KORMA (D, N, SU) £13
Tender chicken simmered in a mild, cashewnut creamy sauce with delicate spices

CHICKEN TIKKA MASALA (D, N, SU) £13
Grilled chicken pieces, simmered in onion, tomato & cashewnut gravy with traditional Indian flavours

CHICKEN CHETTINADU (D, MU, SU) 🌶🌶🌶 £13
Chicken cubes blended with coconut milk and simmered in a flavourful South Indian Chettinadu spices

CHICKEN SAAGWALA (D, SU) £13
Tender pieces of chicken, simmered in a flavourful spinach, onion & tomato gravy with blend of aromatic spices

BUTTER CHICKEN (D, N, SU) £14
Tender chicken simmered in a rich, creamy cashewnut & tomato gravy with blend of aromatic spices

LAMB ROGAN JOSH (D, SU) £15
Tender lamb simmered in a rich, aromatic gravy with Kashmiri spices

RARA GHOST (D, SU) £15
Spiced lamb & minced lamb, slow-cooked in a robust onion-tomato gravy with traditional Punjabi spices

LAALMASS (D, SU) 🌶🌶🌶 £15
Spicy lamb curry with deep red fiery gravy, enriched with traditional Rajasthani flvours

KERALA LAMB CURRY (D, MU, SU) 🌶🌶 £15
Tender lamb cooked in a rich, spicy coconut-based gravy with traditional Kerala spices

ADRAKI BHUNA KHEEMA (D, SU) £12
Minced lamb cooked with onion, tomato & ginger gravy with traditional Punjabi flavours

MOKSHA SPECIAL - LAMB SHANK (D, SU) £18
A majestic slow-braised lamb shank cooked to fall-off-the-bone tenderness in a bold and aromatic Kashmiri-style rogan josh gravy

GOAN FISH CURRY (F, D, MU, SU) 🌶🌶 £13
Potatoes and Cauliflower, cooked with fragrant Indian spices

MALABAR PRAWN CURRY (CR, D, MU, SU) 🌶🌶 £15
Prawns simmered in coconut-based Malabari spiced gravy

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EVERGREEN MAIN COURSE

MADRAS ◆ DHANSAK ◆ KORMA ◆ BHUNA ◆ JALFREZI

Chicken £13 ◆ Prawn £15 ◆ Lamb £15 ◆ Veg £10

BREADS

PLAIN TANDOORI ROTI (G) £2.5
Flatbreads made with whole wheat flour, baked in clay-oven

BUTTER TANDOORI ROTI (G, D) £2.75
Flatbreads made with whole wheat flour, baked in clay-oven, glazed with butter

LACCHA PARATHA (G, D) £4
Multi-layered, flaky whole wheat flatbread, baked in clay-oven

PUDINA LACCHA PARATHA (G, D) £4.5
Multi-layered, flaky whole wheat flatbread infused with dry mint (pudina), baked in clay-oven

ALOO PARATHA (G, D, SU) £5
Soft whole-wheat flatbread stuffed with spiced mashed potatoes, baked in clay-oven, glazed with butter

ONION KULCHA (G, D) £5
Soft, fluffy naan bread stuffed with spiced onions and herbs, baked in clay-oven, glazed with butter

PLAIN NAAN (G) £3
Leavened bread baked in clay-oven

BUTTER NAAN (G, D) £3.5
Leavened bread baked in clay-oven, glazed with butter

GARLIC NAAN (G, D) £4
Leavened bread topped with garlic, baked in clay-oven, glazed with butter

CHILLI NAAN (G, D) £4
Leavened bread topped with chilli, baked in clay-oven, glazed with butter

CHILLI GARLIC NAAN (G, D) £4.5
Leavened bread topped with chilli & garlic, baked in clay-oven, glazed with butter

CHEESE NAAN (G, D) £5
Leavened bread stuffed with cheese, baked in clay-oven, glazed with butter

PESHAWARI NAAN (G, D, N) £5
Naan stuffed with sweet nuts mixture, baked in clay-oven, glazed with butter

KHEEMA NAAN (G, D, SU) £5
Leavened bread, stuffed with spiced minced lamb, baked in clay-oven, glazed with butter

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CHEF'S SPECIAL - BIRYANI

VEGETABLE BIRYANI (G, D, SU) £13
Mixed vegetables with aromatic basmati rice, slow-cooked with saffron & traditional Indian spices, served with raita

MOKSHA SPECIAL JACKFRUIT BIRYANI (G, D, SU) £14
Aromatic basmati rice layered with tender jackfruit, slow-cooked with fragrant spices and herbs, served with raita

HYDERBADI CHICKEN BIRYANI (G, D, SU) £14
Succulent chicken pieces with aromatic basmati rice, slow-cooked with saffron & traditional Hyderabadi spices, served with raita

HYDERBADI LAMB BIRYANI (G, D, SU) £15
Tender lamb pieces with aromatic basmati rice, slow-cooked with saffron & traditional Hyderabadi spices, served with raita

PRAWN BIRYANI (CR, G, D, SU) £17
Prawns with aromatic basmati rice, slow-cooked with saffron & traditional Indian spices, served with raita

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Rice

STEAMED RICE (SU) £5
Fluffy, basmati rice gently steamed to perfection.

PULAO RICE (G, D, SU) £5.5
Aromatic basmati rice cooked with whole spices

JEERA RICE (G, D, SU) £6
Fluffy basmati rice tempered with aromatic cumin seeds

LEMON RICE (D, MU, SU) £6.5
Basmati rice tempered with mustard seeds, curry leaves, green chillies, fresh lemon juice and a touch of turmeric

MUSHROOM RICE (G, D, SO, SU) £7
Basmati rice stir-fried with sautéed mushrooms, onions, and a subtle blend of spices and herbs

MOKSHA - WOK (INDO-CHINESE)

STARTERS

CHILLI PANEER (G, D, SO, SU) 🌶🌶 £9.5
Spicy, stir-fried cottage cheese in a tangy, flavourful Indo-Chinese sauce with onions & bell peppers

VEG MANCHURIAN - DRY / GRAVY (G, D, SO, SU) ..... £9 / £10
Crispy vegetable dumplings tossed in a tangy, flavourful Indo-Chinese sauce

GOBI MANCHURIAN - DRY / GRAVY (D, G, SO, SU) ..... £9 / £10
Crispy cauliflower florets tossed in a tangy, flavourful Indo-Chinese sauce

CHILLI CHICKEN (G, E, SO, SU) 🌶🌶 £10
Spicy, tender chicken pieces, stir-fried in a tangy, flavourful Indo-Chinese sauce with onions & bell peppers

SCHEZWAN CHILLI CHICKEN (G, C, E, SO, SU) 🌶🌶🌶 £10.5
Spicy, tender Chicken pieces, stir-fried in a tangy, flavourful chef's special schezwan sauce with onions & bell peppers

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CHICKEN MANCHURIAN (G, E, SO, SU) £10.5
Crispy fried chicken pieces tossed in a tangy, flavourful Indo-Chinese sauce

CHICKEN – 65 (G, D, E, MU, SO, SU) 🌶🌶 £10.5
Crispy fried chicken pieces tossed with aromatic south Indian spices, curry leaves, and a hint of chillies

CHICKEN LOLLIPOP (G, E, SO, SU) £10
Flavourful chicken nibblets, coated in a Savory Spice, tossed in tangy Indo-Chinese sauce

GARLIC CHILLI PRAWN (G, C, CR, SO, SU) 🌶🌶 £14
Crispy chilli stir-fried in a tangy, flavourful Indo-Chinese sauce with onions & bell peppers

SCHEZWAN CHILLI FISH (G, C, F, SO, SU) 🌶🌶🌶 £12
Spicy tilapia fish strips, stir-fried in a tangy, flavourful chef's special schezwan sauce with onions & bell peppers

MOKSHA - WOK (INDO-CHINESE)

FRIED-RICE

VEG FRIED RICE (G, SO, SU) £8
Stir-fried Rice with mixed Vegetables and blend of spices

VEG SCHEZWAN FRIED RICE (G, C, SO, SU) 🌶🌶🌶 £9
Stir-fried Rice with mixed Vegetables and blend of spices in chef's special schezwan sauce

CHICKEN FRIED RICE (G, E, SO, SU) £10.5
Chicken Stir-fried Rice with fried eggs, mixed Vegetables & blend of spices

CHICKEN SCHEZWAN FRIED RICE (G, C, E, SO, SU) 🌶🌶🌶 £11
Chicken Stir-fried Rice with fried eggs, mixed Vegetables & blend of Spices in chef's special schezwan sauce

PRAWN FRIED RICE (G, E, CR, SO, SU) £13
Prawns stir-fried Rice with fried eggs, mixed Vegetables & blend of spices

PRAWN SCHEZWAN FRIED RICE (G, E, C, CR, SO, SU) 🌶🌶🌶 £13.5
Rice stir-fried with prawns, fried eggs, mixed Vegetables and Blend of spices in chef's special schezwan sauce

EGG FRIED RICE (G, E, SO, SU) £9
Stir-Fried Rice with Fried eggs, mixed Vegetables and Blend of Spices

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MOKSHA - WOK (INDO-CHINESE)

NOODLES

VEG HAKKA NOODLES (G, E, SO, SU) £10
Noodles Stir-Fried with mixed vegetables in Chef's special Indo-Chinese sauce

CHICKEN HAKKA NOODLES (G, E, SO, SU) £11.5
Noodles Stir-Fried with chicken, Fried eggs, mixed vegetables in Chef's special Indo-Chinese sauce

PRAWN HAKKA NOODLES (G, E, CR, SO, SU) £13
Noodles Stir-Fried with prawns, Fried eggs, mixed vegetables in Chef's special Indo-Chinese sauce.

VEG SCHEZWAN NOODLES (G, E, C, SO, SU) 🌶🌶🌶 £11
Noodles Stir-Fried with mixed vegetables in Chef's special Indo-Chinese schezwan sauce.

CHICKEN SCHEZWAN NOODLES (G, E, C, SO, SU) 🌶🌶🌶 £12
Noodles Stir-Fried with chicken, Fried eggs, mixed vegetables in Chef's special Indo-Chinese schezwan sauce.

PRAWN SCHEZWAN NOODLES (G, E, C, CR, SO, SU) 🌶🌶🌶 £13
Noodles Stir-Fried with prawns, Fried eggs, mixed vegetables in Chef's special Indo-Chinese schezwan sauce.

ACCOMPANIMENTS

CHICKEN NUGGETS (G, D, E, SU) £5
CLASSIC CHIPS £5
MASALA CHIPS (G, SO, SU) £7
CUCUMBER RAITA (D) £4
PLAIN YOGURT (D) £3
ONION SALAD £3
MIXED GREEN SALAD £5

Carrots, Cucumber, Tomatoes, Onions, Green Chilli, Lemon & Lettuce

LUNCH SPECIAL

1PM - 4PM

LAMB - THALI (G, D, MU, N, SO, SU) £20
1- Lamb Starter, 1-Lamb Curry, 1-Veg Curry, Dal, Rice, Naan/Roti, 1-Dessert, Salad, Papad

CHICKEN - THALI (G, D, MU, N, SO, SU) £19
1-Chicken Starter, 1-Chicken Curry, 1-Veg Curry, Dal, Rice, Naan/Roti, 1-Dessert, Salad, Papad

VEGETARIAN - THALI (G, D, MU, N, SO, SU) £18
1-Veg Starter, 2-Veg Curry, Dal, Rice, Naan/Roti, 1-Dessert, Salad, Papad

DESSERTS

KULFI (MANGO / PISTA / MALAI) (D, N, SU) £6
GULAB JAMUN (D, N, SU) £6
GAJAR KA HALWA (D, N) £6
GULAB JAMUN WITH ICE CREAM (G, D, E, N, SU) £7
GAJAR KA HALWA WITH ICE CREAM (D, E, N) £7
CHOCOLATE BROWNIE (G, D, E, N) £6
CHOCOLATE BROWNIE WITH ICE CREAM (G, D, E, N) £7
CHOCOLATE FUDGE CAKE (G, D, E, N) £7
VANILLA ICE CREAM (D, E, N) £4
STRAWBERRY ICE CREAM (D, E, N) £4
CHOCOLATE ICE CREAM (D, E, N) £4

CHAI

MASALA CHAI (D) £3
EARL-GREY TEA / MINT TEA / GREEN TEA £3