

# MOKSHA

indian bistro

## #NAANSENSE

### STUFFED BREADS

- Honey Garlic Naan** | \$7  
 Light and crispy Indian Flat Bread rolled with Fragrant Garlic, Fresh Aromatics and Glazed with Honey.
- Rosemary Aloo Kulcha** | \$10  
 Fluffy leavened Bread filled with Rustic Potato, spiced with Earthy Rosemary, Garam Masala and Chili.

- Caramelized Onion Naan** | \$10  
 Light and crispy Indian Flat Bread stuffed with Onions that caramelize in the oven, brushed with Garlic Butter.
- Keema Kulcha** | \$12  
 Fluffy leavened Bread filled with Minced Lamb, boldly spiced with Cumin, ground Coriander, Onion and Ginger.

## #FRESHISBEST

### SOUPS & SALADS

- Shahi Peppers Bisque** | \$5  
 Sweet Peppers fragrant with Cardamom & Mustard.
- Masala Peanut Shooters** | \$9  
 Spicy roasted Peanuts tossed with fresh Garden Herbs and Vegetables in a Lemon Vinaigrette.
- Paneer Caprese Salad** | \$9  
 Hand pressed Cottage Cheese, Sliced Tomato and Fresh Herbs, drizzled with Balsamic and Mint Chutney.

- Muligatawny Soup** | \$5  
 Hearty Lentil stock tempered with Garlic, with apple.
- Channa Salad Bowl** | \$9  
 Chickpeas and Garden Vegetables, with a Citrus Dressing served in a roasted Papadum bowl.
- Sweet Corn Cones** | \$9  
 Buttery Sweet Corn, Onion, Pomegranate & Cilantro tossed with Lemon & Pepper, in street style cones.

## #CHAATSPOT

### STREET SNACKS

- Dahi Puri Chaat** | \$8  
 Crispy Poories topped with spiced Potato, Chickpea and drizzled with Yoghurt, and sweet & spicy Chutneys.
- ALOO SAMOSA** Chaat (3) \$10 | \$8 Plain (3)  
 Flaky pastry with Potato, Green Pea, Onion & spices.
- Tiki Chole Chaat** | \$10  
 Crispy Potato Cakes layered with savoury Chickpea Curry

- Vegetable "Corndogs"** | \$8  
 Sweet Corn and Spinach Cornflour fritters, skewered, fried and served on a herbed sour cream spread.
- PAKORA** Veg Pakora \$8 | \$10 Amritsari Fish  
 Light and spicy Chickpea Flour battered Fritters.
- Masala Fries Supreme** | \$12  
 Crisps loaded with hot Curry, Chutney, Onion & Tomato.

- PANI PURI** Plate \$8 | \$4 Extra Puri (4)  
 Puffed wafers stuffed with Potato and Chickpea and filled with a shot of tangy sweet and sour water.

- Delhi Chicken Momo** | \$10  
 Steamed Chicken dumplings coated in tangy Tandoori Aoli and drizzled with Sweet Chili.

- Masala Pappadam** Plate \$8 | \$4 Plain (4)  
 Oven Roasted Graham Flour Wafers topped with a spicy Indian Salsa of Tomato, Onion, Cucumber and Cilantro.
- Kurkure Bhel** | \$10  
 Puffed Corn children's snack tossed with fresh Herbs, Onions & Tomato in Citrus with house Chutneys .

## #YOUTANDOORIT

### KEBABS & SKEWERS

- TANDOORI MIXED GRILL** Veg Grill \$25 | \$25 Non Veg Grill  
 Two (2) pieces each of our signature Tandoori kebabs.
- Chicken Tikka** Lashuni \$15 | Tandoori \$15 | Hariyali \$15  
 Juicy Chicken Thighs hand rubbed with secret marinades.
- Tandoori Half Chicken** | \$15  
 Tender Chicken Thighs hand rubbed in Moksha's tandoori spice blend and grilled at high temp over charcoal.

- Lamb Seekh Kebab** | \$15  
 Minced Leg of Lamb expertly seasoned with ground Ginger, Garlic, Coriander and Cumin.

- Paneer Tikka** | \$15  
 Creamy handpressed Cheese marinated and charbroiled.
- Soya "Meat" Masala** | \$18  
 Soya "Meat" marinated in Tandoori blend and roasted.
- Boti Tawa Lamb** | \$25  
 Fork tender cubes of Lamb, marinated in an aromatic Masala and rendered on a sizzling iron skillet.
- Bombay Sloppy Joe** | \$15  
 Succulent minced Lamb Keema piled high on buttery Tawa Toast covered in slow simmered Tomato gravy.

STARTERS



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## #RICEANDSHINE

### RICE BOWLS

#### BIRYANI

Basmati Rice infused with fragrant broth flavoured with Saffron, Bay Leaf & Clove. Served with Raita.

Vegetable Biryani	\$16
Chicken Biryani	\$16
Lamb Biryani	\$17
Shrimp Biryani	\$18

#### BURNT GARLIC FRIED RICE

Karahi Fried Rice seasoned with Dark Soy, charred Garlic, Chillies and Spring Onion.

Onion Garlic Rice	\$16
Tandoori Chicken Rice	\$16

#### MOKSHA KEBAB RICE BOWL

Signature Tandoori Kebab on Safron Pulao, smothered in Garlic Sauce, Mint Chutney & Fried Onions.

Chicken Platter	\$18
Lamb Platter	\$18
Paneer Platter	\$18
Soy 'Meat' Platter	\$20

## #CURRIEDAWAY

### CURRY PLATES

#### PLATED

Individual plate served with (1) **Basmati Rice** and choice of (1) **Butter Naan or Tandoori Roti**. Charges apply for upgrades and substitutions.

#### FAMILY STYLE

Available for groups of 5 guests or more. Sharing portions of **Curry (1)**. Rice and Naan are ordered & charged separately.

#### VINDALOO 🔥

Robust curry with the heat of oven roasted Chilies, balanced with Tomato, Malt Vinegar and Coconut.

Vegetable Vindaloo	\$16	Lamb Vindaloo	\$17
Chicken Vindaloo	\$16	Shrimp Vindaloo	\$18

#### MOKSHA CURRY

Bring aromatic broth of Ginger, Garlic, Onion & Turmeric slow simmered with Chef's secret Masala.

Dum Aloo	\$16	Lamb Curry	\$17
Chicken Curry	\$16	Shrimp Curry	\$18

#### TIKKA MASALA 🔥

Thick Tomato Yogurt Gravy with Ground Corriander, Peppers, Onions and a Tangy Masala.

Tadka Paneer	\$16	Chicken Tikka Masala	\$16
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#### MAKHANI

A silky Tomato gravy, slow simmered over the open fire, finished with Butter and Cream.

Paneer Makhani	\$16	Butter Chicken	\$16
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#### SAAG

Spinach, Onion & Garlic wilted in a buttery sauce tempered with toasted Cumin & Coriander.

Saag Paneer	\$16
Lamb Hara Masala	\$17

#### METHI MASALA

Earthy Fenugreek sautéed in flavourful Curry with Ginger, Garlic, Onion and Garam Masala.

Soy "Meat" Methi	\$18
Chicken Methi	\$16

#### KORMA

Rich flavourful braising stock reduced, and finished with Heavy Cream, bright Herbs & Pepper.

Vegetable Korma	\$16
Lamb Keema Korma	\$17

#### KARAHI 🔥

Coarse ground Spices fried with Ginger, Garlic, Onion and Peppers then simmered in a Tomato Curry.

Karahi Mushroom	\$18
Karahi Fish Masala	\$18

#### CHANNA MASALA | \$16

Hearty Chickpeas sautéed in bold spices with Tomato, Garlic, Ginger and Onion.

#### DAL MAKHANI | \$17

Creamy Black Lentils simmered on rich charcoal flame with a touch of Butter.

#### YELLOW DAL TADKA | \$16

Split Lentils slow cooked & tempered in Tadka of Cumin, Red Chili and Garlic

#### VEG JHAL FRAZI | \$16

Fire Roasted Seasonal Veg coated in a tangy & spicy Tomato Vinegar reduction.

#### ALOO GOBHI | \$16

Crispy Cauliflower and Lush Potato Cubes browned and tossed in a dry masala.

#### BHINDI MASALA | \$16

Crispy pan seared Okra stewed with a zesty dry masala.

#### KALONGI BENGAN | \$17

Smoky pan roasted Eggplant, seasoned with sweet Nigella seed.

## #UPGRADEYOURPLATE

### SUBSTITUTE FOR RICE OR NAAN

Substitute <b>Extra Naan</b> for <b>No Rice</b>	\$2.50 each
Substitute <b>Extra Rice</b> for <b>No Naan</b>	No Charge
Upgrade to <b>Garlic Naan</b> or <b>Garlic Roti</b>	\$1.00 each
Upgrade <b>Rice</b> to <b>Saffron Pulao</b> or <b>Jeera Rice</b>	\$2.50
Add Side of <b>Dal</b> or <b>Vegetable Curry</b>	\$14.00 each

## #NAANBELIEVER

### ADDITIONAL ORDERS

<b>Buttered Naan</b>	\$4.00	<b>Basmati Rice</b>	\$6.00
<b>Garlic Naan</b>	\$4.50	<b>Saffron Pulao</b>	\$7.00
<b>Tandoori Roti</b>	\$4.00	<b>Jeera Rice</b>	\$7.00
<b>Rosemary Naan</b>	\$4.50	<b>Mixed Raita</b>	\$5.00
<b>Onion Salad</b>	\$3.00	<b>Kachumber Salad</b>	\$7.00

ENTREES

