

STARTERS



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 | \$12
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 PEPPER BISQUE | \$5
Sweet Peppers fragrancd with Cardamom & Mustard.

MASALA PEANUT SHOOTERS | \$9
Spicy roasted Peanuts tossed with fresh Garden Herbs and Vegetables in a Lemon Vinaigrette.

MULIGATAWNY SOUP | \$5
Hearty Lentil stock tempered with Garlic & fresh apple.

CHANA SALAD BOWL | \$9
Chickpeas and Garden Vegetables, with a Citrus Dressing served in a roasted Papadum bowl.

PANEER CAPRESE SALAD | \$9
Hand pressed Cottage Cheese, Sliced Tomato and Fresh Herbs, drizzled with Balsamic and Mint Chutney.

MANGO-APPLE MATCHSTICKS | \$14
Jullien of Fresh Mango, Tart Apple, Carrot, Raddish, Onion, & Peanut, tossed in Tamarind Coconut Dressing.

#CHAATSPOT

STREET SNACKS

DAHI PURI CHAAT | \$9
Crispy Poories topped with spiced Potato, Chickpea and drizzled with Yoghurt, and sweet & spicy Chutneys.

ALOO SAMOSA Chaat (3) \$12 | \$9 Plain (3)
Flaky pastry with Potato, Green Pea, Onion & spices.

VEGETABLE "CORNDOGS" | \$10
Sweet Corn and Spinach Cornflour fritters, skewered, fried and served on a herbed sour cream spread.

VEG PAKORA | \$10
Light and spicy Chickpea Flour battered Fritters.

TIKI CHOLE CHAAT | \$12
Crispy Potato Cakes layered with savoury Chickpea Curry

MOKSHA FRIES SUPREME | \$12
Crisps loaded with hot Curry, Chutney, Onion & Tomato.

PANI PURI Plate \$9 | \$4 Extra Puri (4)
Puffed wafers stuffed with Potato and Chickpea and filled with a shot of tangy sweet and sour water.

MASALA PAPADAM Plate \$9 | \$5 Plain (4)
Oven Roasted Graham Flour Wafers topped with a spicy Indian Salsa of Tomato, Onion, Cucumber and Cilantro.

DELHI MOMOS Veg \$12 | \$12 Chicken
Steamed Chicken dumplings coated in tangy Tandoori Aoili and with Chili Sauce.

CORN BHEL CONES | \$9
Buttery Corn, Crunchy Puffed Corn, Onion & Cilantro doused with sweet & sour sauce, in street style cones.

#YOUTANDOORIT

KEBABS & SKEWERS

TANDOORI MIXED GRILL Veg Grill \$28 | \$28 Non Veg Grill
Two (2) pieces each of our signature Tandoori kebabs.

PANEER TIKKA | \$16
Creamy handpressed Cheese marinated and charbroiled.

CHICKEN TIKKA Lasuni \$16 | Tandoori \$16 | Hariyali \$16
Juicy boneless Chicken hand rubbed with secret marinades.

MALAI SOYA CHAAP | \$16
Soya "Meat" marinated in Tandoori blend and roasted.

TANDOORI HALF CHICKEN | \$16
Tender Chicken Thighs on the bone, hand rubbed in Moksha's tandoori spice blend and grilled at high temp over charcoal.

BOTI TAWA LAMB | \$26
Fork tender cubes of Lamb, marinated in an aromatic Masala, and rendered on a sizzling iron skillet.

LAMB SEEKH KEBAB | \$16
Minced Leg of Lamb expertly seasoned with ground Ginger, Garlic, Coriander and Cumin.

AMRITSARI FISH PAKODA | \$16
Flakey Cod White Fish marinated in mustard oil and chili, dusted in light chickpea flour and fried.

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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	\$18
Chicken Biryani	\$18
Lamb Biryani	\$19
Shrimp Biryani	\$20

BURNT GARLIC FRIED RICE

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

Veg Garlic Rice	\$16
Tandoori Chicken Rice	\$20

MOKSHA KEBAB RICE BOWL

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

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

#CURRIEDAWAY

CURRY PLATES

PLATED - \$18 EACH



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

FAMILY STYLE - \$20 EACH



Large sharing portions of **Curry** (1). Serves 2-3 guests. Rice and Naan are charged separately.

VINDALOO 🔥

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

Vegetable Vindaloo	
Chicken Vindaloo	
Lamb Vindaloo	+\$1
Shrimp Vindaloo	+\$2

MOKSHA CURRY

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

Dum Aloo	
Chicken Curry	
Lamb Curry	+\$1
Shrimp Curry	+\$2

TIKKA MASALA 🔥

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

Mushroom Tikka Masala	
Chicken Tikka Masala	

BUTTER MASALA

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

Paneer Makhani	
Butter Chicken	

SAAG

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

Saag Paneer	
Lamb Hara Masala	+\$1

METHI MASALA

Fenugreek sautéed in flavourful Curry with Ginger, Garlic & Garam Masala.

Soy "Meat" Methi	
Chicken Methi	

KORMA

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

Vegetable Korma	
Lamb Keema Korma	+\$1

KARAHI 🔥

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

Karahi Paneer	
Karahi Fish Masala	+\$1

CHANNA MASALA

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

DAL MAKHANI

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

MIXED VEG JHAL FRAZI

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

ALOO GOBHI

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

BHINDI MASALA

Crispy pan seared Okra stewed with a zesty dry masala.

YELLOW DAL TADKA

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

BENGAN BHARTHA

Smoky pan roasted Eggplant, seasoned with sweet Nigella seed.

#UPGRADEYOURPLATE

SUBSTITUTE FOR RICE OR NAAN

Substitute Extra Naan for No Rice	\$2.00 each
Substitute Extra Rice for No Naan	No Charge
Upgrade to Garlic Naan or Garlic Roti	\$1.00 each
Upgrade Rice to Saffron Pulao or Jeera Rice	\$2.00
Add Side of Dal or Vegetable Curry	\$15.00 each

#NAANBELIEVER

ADDITIONAL ORDERS

Buttered Naan	\$4.00	Basmati Rice	\$6.00
Garlic Naan	\$4.50	Saffron Pulao	\$7.00
Tandoori Roti	\$4.00	Jeera Rice	\$7.00
Achar	\$3.00	Mixed Raita	\$5.00
Onion Salad	\$3.00	Kachumber Salad	\$8.00

ENTREES

