

SIGNATURE SELECTION

MOKSHA
indian bistro

STARTERS

STUFFED BREADS

"Honey" Garlic Roti | \$7
 Light and crispy Indian Flat Bread rolled with Fragrant Garlic, Fresh Aromatics and Glazed with Agave.

CARAMELIZED ONION ROTI | \$10
 Light and crispy Indian Flat Bread stuffed with Onions that caramelize in the oven, brushed with Garlic Butter.

SOUPS & SALADS

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, with apple.

Avacado Veggie Toast | \$8
 Two buttery Pav toasted golden on the tawa, smothered in avacado, topped with Cucumber, Onion & Tomato.

Channa Salad Bowl | \$9
 Chickpeas and Garden Vegetables, with a Citrus Dressing served in a roasted Papadum bowl.

STREET SNACKS

Chaat Papari | \$8
 Crispy Poories topped with spiced Potato, Chickpea and drizzled with sweet & spicy Chutneys.

Vegetable "Corndogs" | \$8
 Sweet Corn and Spinach Cornflour fritters, skewered, fried and served on a herbed mint chutney spread.

ALOO SAMOSA Chaat (2) \$9 | \$8 Plain (3)
 Flaky pastry with Potato, Green Pea, Onion & spices.

VEGETABLE PAKORA | \$8
 Light and spicy Chickpea Flour battered Fritters.

Tiki Chole Chaat | \$10
 Crispy Potato Cakes layered with savoury Chickpea Curry

"Honey" Chili Fries | \$12
 Crispy Fries sauced with a sweet and spicy Sesame Soy.

Pani Puri | \$8
 Puffed wafers stuffed with Potato and Chickpea and filled with a shot of tangy sweet and sour water.

Masala Pappadam | \$8
 Oven Roasted Graham Flour Wafers topped with a spicy Indian Salsa of Tomato, Onion, Cucumber and Cilantro.

Moksha Fries Supreme | \$12
 Crispy Fries served Supreme style smothered in hot Tikka Masala gravy, topped with Onion and Tomato.

VEGAN



ENTREES

RICE BOWLS

VEGETABLE BIRYANI | \$16
 Basmati Rice infused with fragrant broth flavoured with Saffron, Bay Leaf & Clove. Served with Raita.

Burnt Garlic Fried Rice 🔥 | \$16
 Pan fried Long Grain Rice seasoned with dark soy, charred Garlic, Chillies and Spring Onion.

CURRY PLATES All curry plates are accompanied by a complimentary serving of **Rice AND Tandoori Roti**. Charges apply for Upgrades.

Vegetable Vindaloo 🔥 | \$16
 Robust curry with the heat of oven roasted Chilies, balanced with Tomato, Malt Vinegar and Coconut.

Saag Paneer | \$16
 Spinach, Onion and Garlic, wilted into a buttery sauce tempered with toasted Cumin and Coriander seed.

Tofu Tikka Masala 🔥 | \$16
 Thick Tomato and yogurt gravy with Green Peppers, Onions and a spicy masala.

Yellow Dal | \$16
 Split Tur Lentils slow cooked and tempered with a Tadka of Cumin, Whole Red Chili, Garlic and Onion.

Aloo Gobhi | \$16
 Crispy Cauliflower Florets and Lush Potato Cubes browned and tossed in a dry masala.

CHANA MASALA | \$16
 Hearty Chickpeas sautéed in a bold masala with Tomato, Garlic, Ginger and Onion.

Mixed Veg Jhal Frazi | \$16
 Fire roasted Cabbage, Peppers, Carrots, Sweet Corn and Long Beans coated in a tangy and spicy Tomato reduction.

Kadai Mushroom 🔥 | \$17
 Button Mushrooms sauteed with Onions, Green Pepper and Garlic in coarse ground spices and Tomato.

KALONGI BENGAN | \$17
 Smoky pan roasted Eggplant, seasoned with Nigella seed.

Bhindi Ki Subzi | \$16
 Crispy pan seared Okra stewed with a zesty dry masala.