

GLUTEN FREE



SIGNATURE SELECTION

MOKSHA

indian bistro

STARTERS

SOUPS & SALADS

- Carrot Ginger Bisque** | \$5
Earthy Carrot fragrant with sharp Ginger & Turmeric.
- 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, Cherry Tomato and Basil, 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.

STREET SNACKS

- Tiki Chole Chaat** | \$10
Crispy Potato Cakes layered with savoury Chickpea Curry
- Masala Pappadam** | \$8
Roasted Graham Wafers with a spicy Indian Salsa.

- VEGETABLE PAKORA** | \$8
Light and spicy Chickpea Flour battered Fritters.
- Malai Soya Chaap**** | \$17
Soya Nuggets marinated in Tandoori blend and roasted.

KEBABS & SKEWERS

- TANDOORI MIXED GRILL** Veg | Non Veg \$25
Two (2) pieces each of our signature Tandoori kebabs.
- Chicken Tikka** Malai | Tandoori | Hariyali \$16
Juicy Chicken Thighs hand rubbed with secret marinade.
- Tandoori Chicken Legs** | \$16
Hand rubbed in tandoori spice and grilled at high temp.

- Paneer Tikka**** | \$16
Creamy handpressed Cheese marinated and charbroiled.
- Boti Tawa Lamb**** | \$25
Fork tender Lamb rendered on a sizzling iron skillet.
- Lamb Seekh Kebab** | \$17
Minced Lamb seasoned with Ginger, Coriander & Cumin.

ENTREES

RICE BOWLS

BIRYANI

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

- Chicken Biryani \$16 | \$16 Vegetable Biryani
- Lamb Biryani \$18 | \$18 Shrimp Biryani

Burnt Garlic Fried Rice**

Pan fried Long Grain Rice seasoned with dark soy, charred Garlic, Chillies and Spring Onion.

- Tandoori Chicken Rice \$16 | \$16 Garlic Chili Fried Rice

CURRY PLATES

All curry plates are accompanied by a complimentary serving of Rice Charges apply for Upgrades.

Tikka Masala 🔥 Chicken | Paneer \$16
Thick Tomato gravy with Peppers, Onions & spicy masala.

Moksha Curry Chicken | Lamb \$16
Bright aromatic broth of Ginger, Garlic, Onion & Turmeric.

Saag Paneer | \$16
Spinach, Onion and Garlic, wilted into a buttery sauce.

DAL MAKHANI | \$17
Creamy Black Lentils simmered overnight and finished with Butter.

Yellow Dal | \$16
Split Lentils slow cooked and tempered with Cumin, Chili & Garlic.

Channa Masala | \$16
Hearty Chickpeas sautéed with Tomato, Garlic, Ginger & Onion.

Kalongi Bengan | \$17
Smoky pan roasted Eggplant, seasoned with Nigella seed.

MAKHANI Butter Chicken | Paneer \$16
Silky Tomato gravy, slow simmered finished with Cream

Lamb Keema Korma
Rich braising stock, reduced and thickened with Cream.

Chicken Methi | \$17
Earthy Fenugreek sautéed in a flavourful nutty Curry.

Aloo Gobhi | \$16
Crispy Cauliflower & Lush Potato browned in a dry masala.

Mixed Veg Jhal Frazi 🔥 | \$16
Cabbage, Peppers, Carrots, Corn in a spicy Tomato reduction.

Kadai Mushroom 🔥 | \$17
Mushrooms & Onions sautéed in coarse ground spices.

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