

**GLUTEN FREE**



**SIGNATURE SELECTION**

**MOKSHA**  
indian bistro

**STARTERS**

**SOUPS & SALADS**

- Mango Apple Matchsticks** | \$12  
Mango, Apple & Peanut tossed in Tart Coconut Dressing.
- 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.

**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.

**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.

- Mulgatawny 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.

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

- Malai Soya Chaap\*\*** | \$17  
Soya Nuggets marinated in Tandoori blend and roasted.

- 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 sauteed 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 sauteed in coarse ground spices.

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