

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.

ROSEMARY ALOO KULCHA | \$10
Fluffy leavened Bread filled with Rustic Potato, spiced with Earthy Rosemary, Garam Masala and Chili.

SOUPS & SALADS

CHANA SALAD BOWL | \$9
Chickpeas and Garden Vegetables, with a Citrus Dressing

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

MANGO-APPLE MATCHSTICKS | \$12
Jullien of Fresh Mango, Tart Apple, Carrot, Raddish, Onion, & Peanut, tossed in Tamarind Coconut Dressing.

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

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 (3) \$10 | \$8 Plain (3)
Flaky pastry with Potato, Green Pea, Onion & spices.

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

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

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

TIKI CHOLE CHAAT | \$10
Crispy Potato Cakes layered with savoury Chickpea Curry

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

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

SOYA "MEAT" MASALA | \$18
Soya "Meat" marinated in Tandoori blend and roasted.

ENTREES

RICE BOWLS

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

SOYA KEBAB RICE BOWL 🔥 | \$18
Mock "Meat" Kebab on Safron Pulao, smothered in Curry Sauce, Mint Chutney & Fried Onions.

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 TOFU | \$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 TADKA | \$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.

SOYA "MEAT" METHI | \$18
Earthy Fenugreek sautéed in flavourful Curry with Ginger, Garlic, Onion and Garam Masala.

KARAHI MUSHROOM 🔥 | \$17
Button Mushrooms sautéed with Onions, Green Pepper and Garlic in coarse ground spices and Tomato.

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

BHINDI MASALA | \$16
Crispy pan seared Okra stewed with a zesty dry masala.

VEGAN

