

Condiments

PAPADOMS (Plain or Spicy)	(Each) 0.95
CHUTNEY Mint Sauce, Mango Chutney, Spiced Coconut, Onion Salad, Lime Pickle, Tamarind Sauce	(Each) 0.95
CHUTNEY TRAY (Selection of 6 Chutneys)	3.95

Starters

NAZAKAT Very tender pieces of chicken skewered & grilled, delicately spiced & succulent	5.95	JHINGA GARLIC Skewered king prawns with a garlic sauce grilled in a tandoori oven	7.95
CHICKEN PAKORA Marinated chicken dipped in a special sauce, deep fried	5.50	KING PRAWN BUTTERFLY Lightly spiced, bread crumbed & shallow fried King prawn	6.95
CHICKEN CHAT PUREE / LAMB		MAGIC MUSHROOM Stuffed with minced lamb & shallow fried	6.95
CHAAT PUREE Chicken in chat massala sauce served with chopped cucumber & tomato	6.50	ONION BHAJI (3 Pieces) Sliced onion, gram flour & spices, deep fried	4.50
TANDOORI CHICKEN Served on the bone with a bed of salad	5.50	SAMOSA (Meat or Veg) (3 pieces)	4.50
CHICKEN OR LAMB TIKKA	5.50	MIXED KEBAB COCKTAIL Chicken Tikka, Lamb Tikka & Sheek Kebab served with a bed of salad	6.95
PRAWN COCKTAIL	5.95	SHEEK KEBAB Spiced minced lamb skewered and cooked in the tandoori oven.	6.95
PRAWN PUREE Crispy deep fried bread filled with toasted prawns, onions & spice	6.95	RASHMEE KEBAB Minced lamb patty cooked in tandoori oven then wrapped with an egg omelette	6.95
KING PRAWN PUREE Crispy deep fried bread filled with toasted king prawns, onions & spice	7.95		

Thali Dishes

VEGETABLE THALI A selection of 5 different vegetable dishes: Tarka Dal, Bhindi Bhaji, Brinjal, Sag Aloo and Rice	£16.95
MUGHAL’S MEAT THALI A platter made up of 5 different dishes Hot Lamb, Sylhetti Chicken, Chicken Tikka, Bombay Aloo & Rice	£17.95

Tandoori Selection

Sizzling dishes served with a bed of fresh salad. Tandoori is a traditional deep clay charcoal oven, which gives all tandoori dishes a distinct smoky flavor- all marinated in yoghurt & spices			
CHICKEN TIKKA / LAMB TIKKA Boneless chicken or lamb served with fresh green salad	10.50 / 11.95	TANDOORI KING PRAWN Succulent king prawns, off the shell marinated with tandoori spices, yoghurt, lemon juice and fresh herbs, then cooked in the tandoori oven.	15.95
TANDOORI CHICKEN On the bone Half Chicken charcoal grilled served with fresh green salad	10.50	KING PRAWN SHASHLIK King prawns charcoal grilled with onion, pepper & tomatoes	16.95
GARLIC CHICKEN TIKKA Diced chicken marinated in yoghurt with garlic & seasoned with herbs	10.50	PANEER IN SIZZLER Cubes of Paneer (Indian cheese in tandoori spice)	10.50
CHICKEN SHASHLIK/ LAMB SHASHLIK Boneless Lamb or chicken charcoal grilled with onion, pepper & tomatoes	11.95 / 12.95	SIZZLING DUCK TIKKA Charcoal grilled duck breast marinated in chef’s special tandoori sauce	11.95
TANDOORI MIXED GRILL Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & King Prawn	14.95	SIZZLING SALMON Charcoal grilled cubes of salmon marinated in chef’s special tandoori sauce	15.95

Biriyani Dishes

Intensely cooked basmati rice, slightly spiced, toasted in sunflower oil & served with vegetable curry	
CHEF’S SPECIAL BIRIYANI (Prawn, tender meat & chicken)	13.95
CHICKEN / LAMB BIRIYANI	11.95 /12.95
CHICKEN TIKKA / LAMB TIKKA BIRIYANI	12.95 /13.95
DUCK BIRIYANI	12.95
PRAWN BIRIYANI	13.95
KING PRAWN BIRIYANI	15.95
VEGETABLE BIRIYANI	10.95
HEAT AT HOME CHICKEN TIKKA BIRYANI	11.65
Served cold to heat at home at your own convenience (not served with vegetable curry) Subject to availability	

Traditional Curry Dishes

	Chicken	Lamb	Prawn	King Prawn	Veg
BHUNA Medium curry- Traditional favourite	10.95	11.95	13.95	14.95	9.95
DUPIAZA Medium hot curry cooked with chunks of onion	10.95	11.95	13.95	14.95	9.95
ROGAN Medium hot curry cooked with tomatoes	10.95	11.95	13.95	14.95	9.95
SAG Medium hot curry cooked with spinach	10.95	11.95	13.95	14.95	9.95
METHI Medium hot cooked with fenugreek leafs	10.95	11.95	13.95	14.95	9.95
MADRAS Fairly hot spicy curry	10.95	11.95	13.95	14.95	9.95
CEYLON Hot curry cooked with coconut sauce	10.95	11.95	13.95	14.95	9.95
VINDALOO Very hot spicy curry	10.95	11.95	13.95	14.95	9.95
PATIA Hot, sweet & sour curry, cooked with dry methi	10.95	11.95	13.95	14.95	9.95
DANSAK Hot, sweet & sour curry cooked with lentils served with pilau rice	11.95	12.95	14.95	15.95	10.95

Set Meals (Any changes on set meal £2.50 charge applies)

SET MEAL FOR 2	34.95
Starter: Chicken tikka, Vegetable Samosa	
Main: Chicken Tikka Masala, Lamb Bhuna	
Side: Bombay Aloo	
Sundries: Pilau Rice & Plain Naan	

ALLERGY AWARENESS

If you suffer from any food allergy, or have any specific dietary requirements, please consult with the restaurant first before placing your order. Although very rare, Chicken, Lamb & Fish dishes occasionally may have small bones present.

Sylheti Dishes

The most popular dishes from the region of Sylhet, famous for it’s exclusive cooking style and mouth-watering taste		
CHICKEN OR LAMB SHATKORA		12.95 / 13.95
Succulent lamb or chicken, cooked with finely chopped Shatkora Fruit, onions, garlic & ginger. Shatkora is a very popular citrus fruit exclusively grown in Sylhet region of Bangladesh. Medium heat Sylheti Style- A Diners’ Favourite		
CHICKEN ROSHONI		12.95
Diced chicken marinated in yoghurt with garlic ginger & green chili, cooked in a hot sauce.		
MIRCHI MASSALA		12.95 / 13.95
Hot Chicken or Lamb curry cooked in tamarind and fresh Naga Chili A spicy tangy yet very hot dish with roasted dry chili		
SYLHETI TIKKA BHUNA		12.95
Cooked with chicken tikka in a medium curry sauce with tomatoes & onions		
SPICY CHILLI CHICKEN		12.95
Chicken tikka cooked in special tikka sauce with hot Bangladeshi mango pickle		
CHICKEN BEGUM BAHAR		13.95
Garlic chicken tikka cooked in a thick medium sauce with minced lamb & slices of egg		
CHILLI CHICKEN MASSALA		12.95
Hot Chicken curry Cooked with fresh green chilli, tomatoes & finely chopped onions & then cooked in its own hot juices		
CHICKEN / LAMB KHUSHBU		12.95 / 13.95
Very hot and aromatic flavoursome Chicken or Lamb curry cooked with hot Naga pickle		
KING PRAWN SYLHET		15.95
Mild Sylheti curry with Shallow fried King prawn, cooked with garlic, ginger, onions & cocktail sauce		
HARIYALI CHICKEN (New Recipe)		12.95
Tender chicken baked in a marinade of spinach, fresh mint and coriander puree, served in a rich creamy sauce.		

Mughal’s Special

Mouthwatering special dishes from the heart of Bangladesh		
ROYAL BENGAL (Medium hot) Chicken or Lamb		12.95 /13.95
Cooked with black mustard & fresh curry leaves (widely used in Bengali dishes)		
SAG WALLER (Medium hot) Chicken or Lamb		12.95 /13.95
Cooked in a medium spiced sauce with spinach, garlic & fresh herbs		
MURGHI WALLAR (Medium hot) Chicken Tikka or Lamb Tikka		12.95 /13.95
Cooked with worcester sauce, mayonnaise, green chilli, ginger & garlic in a medium sauce		
SHASHLIK BHUNA Chicken or Lamb		12.95 /13.95
Oven grilled chicken or lamb pieces, cooked with a bed of Chef’s own Bhuna sauce		
MURGH MASSALA		13.95
Chicken tikka pieces cooked in a thick slightly hot sauce with minced lamb		
MUGHAL’S SPECIAL CURRY		13.95
Medium hot curry cooked with prawn, lamb & chicken		
GUSTH KHATA MASSALA		13.95
Succulent lamb braised golden brown in clarified butter with chopped onions, green pepper sliced ginger & a touch of garlic & spices.		
KING PRAWN JHOL		15.95
Medium hot King prawn curry cooked in garlic, ginger and chef’s special sauce		
RAILWAY LAMB		13.95
CHICKEN / LAMB TAWA		12.95 /13.95
South East Asian recipe, Barbecue chicken or lamb cooked with crushed garlic, tomatoes, mixed peppers, curry leaf’s, tamarind sauce, green chilies and a palate full of flavours.		

Fish Dishes

TRADITIONAL FISH BHUNA	Off the bone, cooked in a medium sauce	10.95
MAAS KHUSHBU	Hot & spicy cooked in a aromatic, hot Naga sauce	10.95
SIZZLING SALMON		15.95

Mild Creamy Curries

ANAROSH CREAMY CURRY Chicken or Lamb cooked in butter, honey, cream and fresh pineapple in a mild creamy sauce	12.95 / 13.95
AAM SHAHI CURRY (Choice of Lamb or Chicken) Cooked in cream coconut & mango in a mild curry sauce	12.95 / 13.95
BUTTER CHICKEN Very Mild Chicken tikka curry in rich butter sauce. No spice at all	13.95
CHICKEN TIKKA KURMA Chicken Tikka cooked with coconut, slightly sweet	11.50
CHICKEN KURMA / LAMB KURMA Mild creamy curry cooked with coconut, slightly sweet	10.95 / 11.95
CHICKEN / LAMB TIKKA MASSALA Slightly sweet curry cooked with coconut, fresh cream & spices	11.65 / 12.65
CHICKEN / LAMB PASANDA Tender fillets of lamb/chicken, marinated in yoghurt & braised with herbs & fresh cream	11.95 / 12.95
KING PRAWN KURMA Mild creamy curry cooked with coconut, slightly sweet	14.95
TANDOORI KING PRAWN MASSALA Slightly sweet curry cooked with coconut, fresh cream & spices	16.95
DUCK TIKKA MASSALA Slightly sweet duck curry with coconut, fresh cream & spices	12.95
VEGETABLE KURMA Mild creamy curry cooked with coconut, slightly sweet	10.50
VEGETABLE TIKKA MASSALA Slightly sweet curry cooked with coconut, fresh cream & spices	10.95
PANEER TIKKA MASSALA	11.65

Balti Dishes

Cooked in a unique blend of herbs & spices with onions, green pepper & tomatoes, cooked in a cast iron wok to give a lovely tangy but spicy flavour. All served with a plain Naan	
CHICKEN / LAMB TIKKA BALTI	12.95/13.95
GARLIC CHICKEN TIKKA BALTI	12.95
PRAWN BALTI	14.95
KING PRAWN BALTI	15.95
MIXED VEGETABLE BALTI	11.95
MUGHAL’S SPECIAL BALTI (Prawn , meat & chicken)	13.95

Haash Dishes (Duck)

DUCK CHILLI MASSALA Green chillies, onions & finely chopped onions	12.95
DUCK JALFREZI Cooked in a hot sauce with onions, green chilli & peppers	12.95
DUCK BALTI Medium hot, cooked in our original balti paste. Served with plain Naan	13.95
DUCK KHUSHBU Hot dish, cooked in a aromatic, hot Naga sauce	12.95

House Specials

The most Favourite dishes from Indian Sub-continent	Chicken	Lamb	Prawn	King Prawn	Veg
KARAH I (Medium hot) Cooked with fresh green peppers & onion	11.95	12.95	14.50	15.95	10.95
JALFREZI (Hot) Cooked with green peppers, chillies & onions	11.95	12.95	14.50	15.95	10.95
REZALA Medium curry cooked with garlic & yoghurt	11.95	12.95	14.50	15.95	10.95
JAFFLONG (Hot & spicy) Cooked with minced lamb, bhuna style with fresh green chilli	12.95	13.95	14.95	16.95	

Vegetable Side Dishes

MIXED VEGETABLE CURRY	5.95
MIXED VEGETABLE DRY	5.95
ONION BHAJI	4.50
SAG BHAJI (Spinach)	5.95
SAG ALOO (Spinach & potato)	5.95
SAG CHANA (Spinach & chickpeas)	5.95
SAG PANEER (Spinach & cheese) Mild	6.95
BOMBAY ALOO (Hot spicy potatoes)	5.95
ALOO GOBI (Potato & cauliflower)	5.95
GOBI BHAJI (Cauliflower)	5.95
MUSHROOM BHAJI	5.95
BHINDI BHAJI (Okra)	5.95
BRINJAL BHAJEE (Aubergine)	5.95
CHANA MASSALA	5.95
TARKA DALL (Lentils)	5.95
SHATKORA DALL (Lentils cooked with aromatic Shatkora fruit)	5.95
FRESH MIXED SALAD	1.95
RAITHA (Choice of: Plain, Cucumber or Onion)	1.95
CHIPS	2.95

Rice Dishes

PLAIN BOILED RICE	3.50
PILAU RICE	3.95
SPECIAL RICE (With Egg & Green peas)	4.50
KEEMA RICE (With minced lamb)	4.50
COCONUT RICE	4.25
LEMON RICE	4.25
MUSHROOM RICE	4.25
KASHMIRI RICE (With fresh pineapple)	4.25
VEGETABLE RICE	4.25
EGG RICE	4.25
GARLIC RICE	4.25

Bread Dishes

PLAIN NAAN	3.25	KEEMA NAAN	3.95
GARLIC NAAN	3.50	With minced lamb	
CHILLI NAAN	3.50	STUFFED PARATHA	3.95
PESHWARI NAAN (Sweet)	3.50	With vegetables	
PLAIN PARATHA	3.75	TANDOORI ROTI	2.95
CHEESE STUFFED NAAN	3.75	CHAPATI	1.95

Drinks

COKE, DIET COKE, SPRITE ZERO, J2O	1.95
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