

Vegetarian Dishes

50	Vegetable Khorma Fresh garden vegetables cooked with yoghurt, spices, ground almonds and dried fruits.	16.50
51	Vegetable Bhuna Fresh garden vegetables cooked with chopped onion, fresh garlic, coriander and fresh chillies.	16.50
52	Dal Plain, vegetable, saagwala, aloo or pumpkin Lentil curry.	15.90
53	Dal Makhani Black lentils with red kidney beans in a rich creamy sauce.	16.50
54	Vegetable Madras Fresh garden vegetables cooked with onion, tomatoes, curry leaves, crushed pepper and coconut.	16.50
55	Kashmiri Kofta Spicy balls of potato and cottage cheese, cooked in a curry of tomatoes, spices and ground almonds.	16.50
56	Bombay Aloo Potatoes cooked in cumin seed, onion, garlic, ginger, yoghurt, cashew nut and coriander.	16.50
57	Paneer Butter Masala Homemade cottage cheese cooked in almond meal curry with capsicum, onions, tomatoes and coriander.	16.90
58	Palak Paneer Cottage cheese cooked with spinach, spices, garlic, ginger, tomato and onions.	16.90
59	Mushroom and Pea Curry Fresh mushroom cooked with fresh tomatoes, peas, and freshly ground spices.	16.50
60	Pumpkin and Eggplant Curry Diced butternut pumpkin and eggplant steamed with onions and flavoured with white mustard.	16.50
61	Aloo Mattar Masala Potatoes and green peas cooked in a tomato gravy, cream, tomato, onion, and capsicum	16.90

Indian Breads

62	Roti Wholemeal bread baked in the oven.	4.50
63	Naan	4.50
64	Garlic Naan	4.80
65	Kheema Naan Tandoori naan stuffed with spiced lamb	5.20
66	Paneer Naan Naan stuffed with spicy homemade cottage cheese.	5.20
67	Peshwari Naan Naan with dried fruit stuffing.	5.20
68	Paratha Flaky wholemeal bread.	5.20
69	Aloo Paratha Wholemeal bread stuffed with spiced mashed potatoes.	5.20
70	Aloo Naan Plain flour bread stuffed with spiced mashed potatoes and coriander.	5.20
71	Butter Naan Flaky plain flour bread.	5.20
72	Cheese and Spinach Naan Naan stuffed with cheese and spinach.	5.20

73	Chicken and Cheese Naan Naan stuffed with chicken tikka, cheese and coriander.	5.20
74	Garlic and Cheese Naan	5.20

Rice Dishes

75	Biryani (Lamb/Beef/Chicken) Rice cooked with fresh herbs and spices.	18.90
76	Prawn Biryani	20.90
77	Vegetable Biryani	17.50
78	Steamed Rice	sml 2.90 lge 3.90
79	Saffron Rice	sml 2.90 lgr 3.90
80	Coconut Rice	5.50

Accompaniments

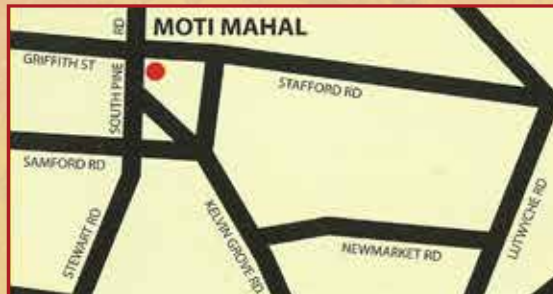
81	Yoghurt and Cucumber Raitha	(small) 2.50 (large) 3.90
82	Indian Salad Cucumber, onions, tomatoes, coriander, fresh lemon and salt.	(small) 2.50 (large) 3.50
83	Sweet Mango Chutney	(small) 2.50 (large) 4.00
84	Pickles (Lime/Mango/Chilli)	2.50
85	Papadum (4 pcs)	3.20

Dessert

86	Gulab Jamum Warm milk dumplings in sugar syrup.	4.50
87	Kulfi / Mango Kulfi A frozen Indian dessert made from reduced milk thickened with cream, almonds and pistachio nuts.	4.50

Drinks

88	Soft Drinks Coke/Diet Coke/Lemonade/Fanta.	can 2.50
89	Lassi (Sweet/Mango) A sweetened yoghurt drink flavoured with rose water, crushed almonds and cardamom	4.50



special banquet \$31

Mixed Entrée (1 Onion Pakora, 1 Potato Bhonda, 1 Tandoori Chicken, 1 Seekh Kebab, 1 Chicken Tikka), 1 Large Curry of your choice, Bread, Raitha, Pappadam, Dessert.

*All prices inclusive of GST and subject to change.
We provide catering for all occasions.

Shop 3/489 South Pine Rd, Everton Park Qld 4053 | Phone **3355 9966** 3355 7192



Dinner:

Mon: 4.30-9.00
Tue: CLOSED
Wed-Thu: 4.30-9.00
Fri-Sat: 4.30-9.30
Sun: 4.30-9.00

Lunch:

Mon-Tue: CLOSED
Wed-Thu: 11.30-2.00
Fri: 10.30-12.30 (Takeaway only)
Sat-Sun: 11.30-2.00

We provide catering for all occasions.

We accept Credit Card & EFT Payment. Minimum is \$10.

moti mahal

Dine In & Takeaway

fine indian cuisine



Fried Entree

1	Onion and Spinach Pakora (6 pcs) Freshly sliced onions and spinach mixed with spices and chick pea flour and deep fried.	6.90
2	Vegetable or Meat Samosa (2 pcs) Spiced vegetable or lamb mince seasoned with fresh herbs, filled into homemade pastry and gently deep fried to golden brown colour.	6.90
3	Potato Bhonda (6 pcs) Mashed potatoes mixed with spices and coriander and deep fried in chickpea batter.	6.90
4	Chicken Pakora (4 pcs) Chicken pieces cooked in the tandoor and deep fried in a spicy chickpea batter.	6.90
5	Prawn Pakora (4 pcs) Fresh green prawns marinated in garlic, chilli and coriander, dipped in chickpea batter and gently deep fried.	8.50
6	Bhara Khumb (6 pcs) Mushrooms stuffed with cottage cheese, spinach and spices and deep fried in chickpea batter.	7.90
7	Hara Bhara Kebab (6 pcs) Vegetable cutlet made of spinach, potato, cottage cheese, bread crumbs and deep fried.	6.90
8	Vegetable Platter 2 Vegetable Samosa, 2 Onion Pakora, 2 Potato Bhonda, 2 Hara Bhara Kebab.	15.90
9	Mixed Platter 1 Vegetable Samosa, 1 Meat Samosa, 1 Chicken Pakora, 1 Prawn Pakora, 2 Onion Pakora, 2 Potato Bhonda.	16.90

Tandoori Entree

10	Tandoori Chicken Tender pieces of chicken marinated in a rich marinade of yoghurt, cumin, chilli, ginger and garlic and grilled in tandoor.	(4 pcs) 10.50 (6 pcs) 14.50
11	Chicken Tikka (6 pcs) Boneless chicken marinated with cream, yoghurt, ginger, garlic, cardamom powder, pepper and cooked in tandoor.	10.50
12	Seekh Kebab (6 pcs) Tender lamb mince marinated with ginger, garlic, green chillies & herbs rolled on a skewer and cooked in the Tandoori oven.	10.50
13	Tandoori Fish Tikka (4 pcs) Seasonal fish filets marinated in yoghurt, tomatoes, garlic and a touch of spice, skewered and roasted in the charcoal-fired tandoor.	12.50
14	Tandoori Platter (8 pcs) 2 Tandoori Chicken, 2 Chicken Tikka, 2 Seekh Kebab, 2 Fish Tikka.	16.90

All curries served with complimentary Saffron rice.
All curries are gluten & msg free.

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Chicken Dishes

15	Butter Chicken Boneless chicken cooked with tomatoes, ground almonds and spices in a smooth thick gravy finished with cream.	sml 11.50 lge 18.20
16	Chicken Tikka Masala Chicken tikka cooked in a ground almond curry with capsicum, onions, tomatoes and coriander.	18.20
17	Chicken Khorma Diced chicken cooked with yoghurt, almond meal and cream (mild).	18.20
18	Chicken Roganjosh Chicken cooked with ground onion, garlic, ginger and tomato	18.20
19	Chicken Saagwala Chicken cooked with ginger and spinach.	18.50
20	Chicken Madras Diced chicken cooked with onions, tomatoes, curry leaves, coconut, fresh coriander and fresh pepper	18.50
21	Chicken Jalfrezi Tandoori juliennes cooked with sliced capsicum, onions, tomatoes, ginger and coriander.	18.20
22	Chicken Lahori Chicken cooked with tomatoes, onions, spinach, fresh coriander, ginger and spices.	18.20
23	Sabzi Chicken Diced chicken cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander.	18.20
24	Chicken Vindaloo (hot)  A spicy hot curry cooked with chilli, potato and vinegar.	18.20
25	Ceylon Chicken Diced chicken flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas.	18.50
26	Mango Chicken Diced chicken flavoured with mustard, curry leaves, fresh garlic, onion and finished with sliced mango and fresh coriander.	18.50

Lamb Dishes

27	Lamb Khorma Diced lamb cooked with yoghurt, almond meal and cream (mild).	sml 11.50 lge 18.20
28	Lamb Roganjosh Lamb curry cooked with ground almonds, coriander, cashew nuts and dry fruit.	18.20
29	Lamb Saagwala Lamb curry cooked with spinach, ginger, garlic and coriander.	18.50
30	Lamb Madras Diced lamb cooked with onions, tomatoes, fresh curry leaves, coconut, pepper, coriander and spices.	18.50
31	Bhuna Lamb Diced lamb cooked with chopped onion, fresh garlic, coriander and fresh chillies.	18.50
32	Sabzi Lamb Diced lamb cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander.	18.20

33	Lamb Vindaloo (hot)  Diced lamb cooked with potatoes and vinegar.	18.20
34	Ceylon Lamb Diced lamb flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas.	18.50
35	Mutton Roganjosh Diced goats meat, cooked with tomatoes, onions, ginger, garlic and special house spices, finished with coriander.	18.90

Beef Dishes

36	Beef Khorma Diced beef cooked with ground almonds, coconut and South Indian masala.	18.20
37	Beef Roganjosh Beef curry cooked with ground onions, coriander, cashew nuts and dry fruit.	18.20
38	Beef Saagwala Beef curry cooked with spinach, ginger, garlic and coriander.	18.20
39	Beef Madras (med to hot) Diced beef cooked with onions, tomatoes, curry leaves, crushed pepper and coconut.	18.20
40	Bhuna Beef Diced beef cooked with chopped onion, fresh garlic, coriander and fresh chillies.	18.20
41	Sabzi Beef Diced beef cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander.	18.20
42	Beef Vindaloo (hot)  Diced beef cooked with potatoes and vinegar	18.20
43	Ceylon Beef Diced beef flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas.	18.20

Seafood Dishes

44	Moti Mahal Fish Masala Fresh fish cooked with tomatoes, onions and coconut.	19.50
45	Ceylon Fish Curry Fish flavoured with mustard, curry leaves, tomatoes, onions and finished in coconut milk and green peas.	19.50
46	Prawn Masala Fresh king prawns cooked with almond paste, capsicum, onions and coriander	20.50
47	Chilli Prawns Prawns cooked with sliced onions, capsicum, tomatoes, ginger, fresh chillies, coriander and spices.	20.50
48	Ceylon Prawns Prawns flavoured with mustard, curry leaves, tomatoes, onions and finished in coconut milk and green peas.	20.50
49	Prawn Vindaloo (hot)  Spicy prawn curry cooked with vinegar and potato.	20.50