

|    |   |       |
|----|---|-------|
| 49 | <b>Dal Makhani</b><br>Black lentils with red kidney beans in a rich creamy sauce.   | 18.50 |
| 50 | <b>Vegetable Madras</b><br>Fresh garden vegetables cooked with onion, tomatoes, curry leaves, crushed pepper and coconut.         | 18.50 |
| 51 | <b>Kashmiri Kofta</b><br>Spicy balls of potato and cottage cheese, cooked in a curry of tomatoes, spices and ground almonds.      | 18.90 |
| 52 | <b>Bombay Aloo</b><br>Potatoes cooked in cumin seed, onion, garlic, ginger, yoghurt, cashew nut and coriander.                    | 18.50 |
| 53 | <b>Paneer Butter Masala</b><br>Homemade cottage cheese cooked in almond meal curry with capsicum, onions, tomatoes and coriander. | 18.90 |
| 64 | <b>Palak Paneer</b><br>Cottage cheese cooked with spinach, spices, garlic, ginger, tomato and onions.                             | 18.90 |
| 55 | <b>Mushroom and Pea Curry</b><br>Fresh mushroom cooked with fresh tomatoes, peas, and freshly ground spices.                      | 18.50 |
| 56 | <b>Pumpkin and Eggplant Curry</b><br>Diced butternut pumpkin and eggplant steamed with onions and flavoured with white mustard.   | 18.50 |
| 57 | <b>Aloo Mattar Masala</b><br>Potatoes and green peas cooked in a tomato gravy, cream, tomato, onion, and capsicum                 | 18.50 |

### Indian Breads

|    |  |      |
|----|--|------|
| 58 | <b>Roti</b><br>Wholemeal bread baked in the oven.  | 4.50 |
| 59 | <b>Naan</b>  | 4.50 |
| 60 | <b>Garlic Naan</b>   | 4.80 |
| 61 | <b>Kheema Naan</b><br>Tandoori naan stuffed with spiced lamb                             | 5.50 |
| 62 | <b>Paneer Naan</b><br>Naan stuffed with spicy homemade cottage cheese.                   | 5.50 |
| 63 | <b>Peshwari Naan</b><br>Naan with dried fruit stuffing.                                  | 5.50 |
| 64 | <b>Paratha</b><br>Flaky wholemeal bread.   | 5.50 |
| 65 | <b>Aloo Paratha</b><br>Wholemeal bread stuffed with spiced mashed potatoes.              | 5.50 |
| 66 | <b>Aloo Naan</b><br>Plain flour bread stuffed with spiced mashed potatoes and coriander. | 5.50 |
| 67 | <b>Butter Naan</b><br>Flaky plain flour bread.   | 5.50 |
| 68 | <b>Cheese and Spinach Naan</b><br>Naan stuffed with cheese and spinach.                  | 5.50 |
| 69 | <b>Chicken and Cheese Naan</b><br>Naan stuffed with chicken tikka, cheese and coriander. | 5.50 |
| 70 | <b>Garlic and Cheese Naan</b>  | 5.50 |

### Rice Dishes

|    |  |                      |
|----|--|----------------------|
| 71 | <b>Biryani (Lamb/Beef/Chicken)</b><br>Rice cooked with fresh herbs and spices. | 20.50                |
| 71 | <b>Prawn Biryani</b>   | 22.90                |
| 72 | <b>Vegetable Biryani</b>   | 18.50                |
| 73 | <b>Steamed Rice</b>  | sml 2.90<br>lge 3.90 |
| 74 | <b>Saffron Rice</b>  | sml 2.90<br>lgr 3.90 |
| 75 | <b>Coconut Rice</b>  | 5.50                 |

### Accompaniments

|    |   |                              |
|----|---|------------------------------|
| 76 | <b>Yoghurt and Cucumber Raitha</b>  | (small) 3.00<br>(large) 4.50 |
| 77 | <b>Indian Salad</b><br>Cucumber, onions, tomatoes, coriander, fresh lemon and salt. | (small) 2.50<br>(large) 3.50 |
| 78 | <b>Sweet Mango Chutney</b>  | (small) 2.50<br>(large) 4.00 |
| 79 | <b>Pickles (Lime/Mango/Chilli)</b>  | 2.50                         |
| 80 | <b>Papadum (4 pcs)</b>  | 3.50                         |

### Dessert

|    |  |      |
|----|--|------|
| 81 | <b>Gulab Jamum</b><br>Warm milk dumplings in sugar syrup.  | 4.90 |
| 82 | <b>Kulfi / Mango Kulfi</b><br>A frozen Indian dessert made from reduced milk thickened with cream, almonds and pistachio nuts. | 4.90 |

### Drinks

|    |   |                        |
|----|---|------------------------|
| 83 | <b>Soft Drinks</b><br>Coke/Coke Zero/Pepsi Max/Sprite/Fanta/Solo.<br>Ginger Beer/Lemon Lime Bitters             | can 2.50<br>375ml 3.50 |
| 84 | <b>Lassi (Sweet/Mango)</b><br>A sweetened yoghurt drink flavoured with rose water, crushed almonds and cardamom | 4.90                   |



*special banquet* **\$34**

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 - Tue: CLOSED  
Wed - 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 | <b>Onion and Spinach Pakora (6 pcs)</b><br>Freshly sliced onions and spinach mixed with spices and chick pea flour and deep fried.   | 7.90  |
| 2 | <b>Vegetable or Meat Samosa (2 pcs)</b><br>Spiced vegetable or lamb mince seasoned with fresh herbs, filled into homemade pastry and gently deep fried to golden brown colour. | 7.90  |
| 3 | <b>Potato Bhonda (6 pcs)</b><br>Mashed potatoes mixed with spices and coriander and deep fried in chickpea batter.   | 7.90  |
| 4 | <b>Chicken Pakora (4 pcs)</b><br>Chicken pieces cooked in the tandoor and deep fried in a spicy chickpea batter.   | 7.90  |
| 5 | <b>Prawn Pakora (4 pcs)</b><br>Fresh green prawns marinated in garlic, chilli and coriander, dipped in chickpea batter and gently deep fried.                                  | 9.50  |
| 6 | <b>Bhara Khumb (6 pcs)</b><br>Mushrooms stuffed with cottage cheese, spinach and spices and deep fried in chickpea batter.   | 8.50  |
| 7 | <b>Vegetable Platter</b><br>2 Vegetable Samosa, 3 Onion Pakora, 3 Potato Bhonda,   | 17.50 |
| 8 | <b>Mixed Platter</b><br>1 Vegetable Samosa, 1 Meat Samosa, 1 Chicken Pakora, 1 Prawn Pakora, 2 Onion Pakora, 2 Potato Bhonda.  | 18.90 |

## Tandoori Entree

|    |   |                                |
|----|---|--------------------------------|
| 9  | <b>Tandoori Chicken</b><br>Tender pieces of chicken marinated in a rich marinade of yoghurt, cumin, chilli, ginger and garlic and grilled in tandoor.     | (4 pcs) 12.50<br>(6 pcs) 16.50 |
| 10 | <b>Chicken Tikka (6 pcs)</b><br>Boneless chicken marinated with cream, yoghurt, ginger, garlic, cardamom powder, pepper and cooked in tandoor.            | 11.50                          |
| 11 | <b>Seekh Kebab (6 pcs)</b><br>Tender lamb mince marinated with ginger, garlic, green chillies & herbs rolled on a skewer and cooked in the Tandoori oven. | 11.50                          |
| 12 | <b>Tandoori Platter (8 pcs)</b><br>3 Tandoori Chicken, 3 Chicken Tikka, 3 Seekh Kebab.  | 18.50                          |

## Chicken Dishes

|    |  |                        |
|----|--|------------------------|
| 13 | <b>Butter Chicken</b><br>Boneless chicken cooked with tomatoes, ground almonds and spices in a smooth thick gravy finished with cream. | sml 11.50<br>lge 19.90 |
| 14 | <b>Chicken Tikka Masala</b><br>Chicken tikka cooked in a ground almond curry with capsicum, onions, tomatoes and coriander.            | 20.20                  |

All curries served with complimentary Saffron rice.  
All curries are gluten-free except for Kashmiri kofta.

\*All prices inclusive of GST and subject to change.

|    |   |       |
|----|---|-------|
| 15 | <b>Chicken Khorma</b><br>Diced chicken cooked with yoghurt, almond meal and cream (mild).   | 20.20 |
| 16 | <b>Chicken Roganjosh</b><br>Chicken cooked with ground onion, garlic, ginger and tomato   | 20.20 |
| 17 | <b>Chicken Saagwala</b><br>Chicken cooked with ginger and spinach.  | 20.50 |
| 18 | <b>Chicken Madras</b><br>Diced chicken cooked with onions, tomatoes, curry leaves, coconut, fresh coriander and fresh pepper                        | 20.50 |
| 19 | <b>Chicken Jalfrezi</b><br>Tandoori juliennes cooked with sliced capsicum, onions, tomatoes, ginger and coriander.                                  | 20.20 |
| 20 | <b>Chicken Lahori</b><br>Chicken cooked with tomatoes, onions, spinach, fresh coriander, ginger and spices.   | 20.20 |
| 21 | <b>Sabzi Chicken</b><br>Diced chicken cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander.                       | 20.20 |
| 22 | <b>Chicken Vindaloo (hot)</b><br>A spicy hot curry cooked with chilli, potato and vinegar.  | 20.20 |
| 23 | <b>Ceylon Chicken</b><br>Diced chicken flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas.           | 20.50 |
| 24 | <b>Mango Chicken</b><br>Diced chicken flavoured with mustard, curry leaves, fresh garlic, onion and finished with sliced mango and fresh coriander. | 20.50 |

## Lamb Dishes

|    |   |                        |
|----|---|------------------------|
| 25 | <b>Lamb Khorma</b><br>Diced lamb cooked with yoghurt, almond meal and cream (mild).   | sml 11.50<br>lge 19.90 |
| 26 | <b>Lamb Roganjosh</b><br>Lamb curry cooked with ground almonds, coriander, cashew nuts and dry fruit.                               | 20.20                  |
| 27 | <b>Lamb Saagwala</b><br>Lamb curry cooked with spinach, ginger, garlic and coriander.   | 20.50                  |
| 28 | <b>Lamb Madras</b><br>Diced lamb cooked with onions, tomatoes, fresh curry leaves, coconut, pepper, coriander and spices.           | 20.50                  |
| 29 | <b>Bhuna Lamb</b><br>Diced lamb cooked with chopped onion, fresh garlic, coriander and fresh chillies.                              | 20.50                  |
| 30 | <b>Sabzi Lamb</b><br>Diced lamb cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander.             | 20.20                  |
| 31 | <b>Lamb Vindaloo (hot)</b><br>Diced lamb cooked with potatoes and vinegar.  | 20.20                  |
| 32 | <b>Ceylon Lamb</b><br>Diced lamb flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas. | 20.50                  |

## Beef Dishes

|    |   |       |
|----|---|-------|
| 33 | <b>Beef Khorma</b><br>Diced beef cooked with ground almonds, coconut and South Indian masala.                                       | 20.20 |
| 34 | <b>Beef Roganjosh</b><br>Beef curry cooked with ground onions, coriander, cashew nuts and dry fruit.                                | 20.20 |
| 35 | <b>Beef Saagwala</b><br>Beef curry cooked with spinach, ginger, garlic and coriander.   | 20.50 |
| 36 | <b>Beef Madras (med to hot)</b><br>Diced beef cooked with onions, tomatoes, curry leaves, crushed pepper and coconut.               | 20.50 |
| 37 | <b>Bhuna Beef</b><br>Diced beef cooked with chopped onion, fresh garlic, coriander and fresh chillies.                              | 20.50 |
| 38 | <b>Sabzi Beef</b><br>Diced beef cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander.             | 20.20 |
| 39 | <b>Beef Vindaloo (hot)</b><br>Diced beef cooked with potatoes and vinegar   | 20.20 |
| 40 | <b>Ceylon Beef</b><br>Diced beef flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas. | 20.50 |

## Seafood Dishes

|    |  |       |
|----|--|-------|
| 41 | <b>Moti Mahal Fish Masala</b><br>Fresh fish cooked with tomatoes, onions and coconut.  | 21.50 |
| 42 | <b>Ceylon Fish Curry</b><br>Fish flavoured with mustard, curry leaves, tomatoes, onions and finished in coconut milk and green peas. | 21.50 |
| 43 | <b>Prawn Masala</b><br>Fresh king prawns cooked with almond paste, capsicum, onions and coriander                                    | 22.50 |
| 44 | <b>Chilli Prawns</b><br>Prawns cooked with sliced onions, capsicum, tomatoes, ginger, fresh chillies, coriander and spices.          | 22.50 |
| 44 | <b>Ceylon Prawns</b><br>Prawns flavoured with mustard, curry leaves, tomatoes, onions and finished in coconut milk and green peas.   | 22.50 |
| 45 | <b>Prawn Vindaloo (hot)</b><br>Spicy prawn curry cooked with vinegar and potato.   | 22.50 |

## Vegetarian Dishes

|    |  |       |
|----|--|-------|
| 46 | <b>Vegetable Khorma</b><br>Fresh garden vegetables cooked with yoghurt, spices, ground almonds and dried fruits.         | 18.50 |
| 47 | <b>Vegetable Bhuna</b><br>Fresh garden vegetables cooked with chopped onion, fresh garlic, coriander and fresh chillies. | 18.50 |
| 48 | <b>Dal</b><br>Plain, vegetable, saagwala, aloo or pumpkin Lentil curry.  | 16.50 |