

## APPETIZERS

<b>Mulligatwany Soup</b>	Exquisite vegetable broth with savory spices and lentils.	3.95
<b>Fresh Tomato Soup</b>	Rich tomato soup with bright fresh spices.	3.95
<b>Moti Mahal Chicken Soup</b>	Boneless chunks of white meat floating in a tasty broth.	4.95
<b>Coconut Soup</b>	The exotic and satisfying specialty soup of coconut.	4.95
<b>Veggie Samosa</b>	Two crisp patties stuffed with spicy potatoes, served with peas.	6.95
<b>Alu Tikki</b>	Two pieces, potatoes mashed together in batter with spices and fried in Punjabi style.	5.95
<b>Onion Bhaji</b>	Onion slices dipped in batter and deep fried.	6.95
<b>Chicken Samosas</b>	Two Pieces, white meat chicken with Indian spices.	6.95
<b>Veggie Pakora</b>	Five pieces, assorted fresh vegetables dipped in gram flower and deep fried in spices.	6.95
<b>Chicken Pakora</b>	Breaded white chicken breast.	7.95
<b>Paneer Pakora</b>	Home-made cheese, dipped in gram flour with Indian spices.	7.95
<b>Moti Mahal Platter</b>	Combination of veggie samosa, paneer pakora, chicken pakora, vegetable pakora, gosht (lamb) & shrimp pakoras.	12.95
<b>Papadam</b>	Thin, crispy lentil wafer. Five Pieces.	3.99
<b>Garden Salad</b>	A medley of delicious and fresh garden vegetables.	4.95
<b>Salad</b>	Green chili and red onions with lemons.	1.95

## MOTI MAHAL VEGETARIAN FAMILY DINNERS

<b>Two Persons</b>	Veggie samosas, veggie koftas, saag paneer, basmati rice, gulab jamun or kheer, 2 naan.	49.95
<b>Three Persons</b>	Veggie pakoras, dal makhni, saag paneer, Moti Mahal Korma, basmati rice, gulab jamun, garlic and onion naan and garlic naan.	70.95
<b>Four Persons</b>	Paneer pakoras, baingan bharta, mutter paner, chana allo, bindi masala, basmati rice, two garlic and onion naan, and kheer.	86.95

## MOTI MAHAL NON-VEGETARIAN FAMILY DINNERS

<b>Two Persons</b>	Chicken samosas, lamb saag, chicken tikka tikka masala, basmati rice, naan, gulab jamun.	52.95
<b>Three Persons</b>	Chicken pakoras, ghost tikka masala, butter chicken, goat curry, garlic naan, basmati rice, and gulab jamun.	76.95
<b>Four Persons</b>	Fish pakoras, lamb karahi, goat tikka masala, chicken tikka saag, chicken curry, basmati rice, Moti Mahal 2 garlic and onion naan, gulab jamun.	96.95

## VEGETARIAN SPECIALTIES

All Served with White, Basmati Rice.

<b>Mutter Paneer</b>	Tender green peas and east Indian spices cooked in rich curry sauce.	16.95
<b>Saag Paneer</b>	Curried Babby spinach and homemade cheese with creamy spices.	16.95
<b>Bainghan Bharta</b>	Fresh eggplant cooked in clay oven and mashed with savory spices.	16.95
<b>Paneer Tikka Masala</b>	Homemade cheese in an aromatic, spicy, rich sauce.	18.95
<b>Okra Do Piazza</b>	Fresh seasoned okra with sautéed onion and herbs.	16.95
<b>Mushroom Mattar Makhani</b>	Fresh mushrooms with young, green peas and tantalizing spices.	17.95
<b>Yellow Dal</b>	Bright yellow lentils with green onions, fresh tomatoes and spices.	16.95
<b>Vegetable Kofta</b>	Scrumptious vegetable patties cooked with nuts & spices.	17.95
<b>Moti Mahal Korma</b>	Specialty of the house, a mixed vegetable delight cooked with cashews, raisins and a creamy, spicy sauce.	18.95
<b>Chana Aloo</b>	Garbanzos cooked with fresh potatoes and traditional Punjabi spices.	16.95
<b>Gobi Keema</b>	Fresh mashed cauliflower cooked with fresh onions, tomatoes and green peas.	16.95
<b>Dal Makhni</b>	Punjabi style black lentil with ginger & garlic.	16.95

## SEAFOOD

All Served with White, Basmati Rice.

<b>Shrimp Korma</b>	Tender shrimp sautéed with onions, raisins, nuts, fresh tomatoes, spices, garlic and ginger.	18.95
<b>Shrimp Vindaloo</b> 🌶️🌶️	Spicy hot specialty from Moti Mahal cooked with tomatoes, potatoes and jumbo shrimp.	18.95
<b>Shrimp Tikka Masala</b>	Jumbo shrimp swimming in a creamy tomato sauce with onion, ginger and select spices.	18.95
<b>Shrimp Saag</b>	Tender shrimp cooked in a traditional spinach sauce with herbs and spices.	17.95
<b>Fish Makhani</b>	Boneless, tender chunks cooked in the clay oven with creamy fresh tomato sauce.	18.95
<b>Fish Saag</b>	Fresh spinach with tender, boneless chunks of fish, simmered with spices and cream.	18.95
<b>Fish Vindaloo</b> 🌶️🌶️	Spicy hot, Moti Mahal's specialty fish dish, cooked with fresh tomatoes, potatoes, garlic and spice.	18.95
<b>Fish Korma</b>	Boneless, tender fish in a creamy, spicy tomato sauce with raisin and nuts, a true Indian classic.	19.95



## TANDOORI SPECIALTIES

All Served with White, Basmati Rice.

<b>Tandoori Chicken</b>	Chicken marinated in yogurt and spices, cooked in the clay oven and served on a sizzling platter, sautéed onion garnish.	17.95
<b>Chicken Tikka</b>	Boneless chicken breast pieces marinated with spices and cooked in the clay oven.	18.95
<b>Seekh Kabob</b>	Ground meat with spices, onions, cilantro and garlic in the clay oven.	17.95
<b>Tandoori Shrimp</b>	Succulent shrimp marinated with spices and cooked in the clay oven.	18.95
<b>Moti Mahal Mixed Grill</b>	Chicken, seekh kabob, shrimp and fish - all marinated with spice and clay oven cooked.	20.95

## CHICKEN

All Served with White, Basmati Rice.

<b>Chicken Tikka Saag</b>	White meat cooked with fresh spinach and rich curry sauce and special Indian spices.	16.95
<b>Chicken Bhoona</b>	White meat cooked with tomato, onion, and bell pepper sauce.	16.95
<b>Chicken Korma</b>	A creamy sauce dish with raisins, nuts, boneless white meat and savory spices.	18.95
<b>Chicken Dansak</b>	Boneless white meat cooked with dal (lentils) and select spices.	16.95
<b>Chicken Muglai</b>	Boneless white meat cooked with creamy dairy sauce.	16.95
<b>Chicken Goa Curry</b>	A northern specialty, cooked with coconut cream sauce and fresh onion.	16.95
<b>Butter Chicken</b>	Rich, delicious sauce smothers boneless white chicken chunks, everyone's favorite, scrumptious.	18.95
<b>Chicken Tikka Masala</b>	Creamy tomato sauce crowns white, boneless chicken chunks with lovely, tangy spices.	18.95
<b>Chicken Vindaloo</b> 	A spicy dish with white chicken and potato.	17.95

## BEEF

All Served with White, Basmati Rice.

<b>Beef Curry</b>	Tender, boneless beef simmered with garlic, ginger and spices.	17.95
<b>Beef Masala</b>	Tender, boneless beef in Tandoor clay oven with rich Indian spices.	18.95
<b>Beef Vindaloo</b> 	A spicy hot dish of tender, de-boned beef, a Moti Mahal specialty dish.	17.95
<b>Beef Saag</b>	Fresh spinach cooked with de-boned beef, and mouth-watering spices.	17.95
<b>Beef Korma</b>	Tender beef cooked in creamy tomato sauce with coconut, raisins and plump cashew nuts.	18.95

## GOSHT (LAMB)

All Served with White, Basmati Rice.

<b>Lamb Curry</b>	Tender, boneless lamb simmered with garlic, ginger and spices.	17.95
<b>Lamb Masala</b>	Tender, boneless lamb in tandoor clay oven with rich Indian spices.	18.95
<b>Lamb Vindaloo</b> 	A spicy hot dish of tender, de-boned lamb, a Moti Mahal specialty dish.	17.95
<b>Lamb Saag</b>	Fresh spinach cooked with de-boned lamb, and mouth-watering spices.	17.95
<b>Lamb Korma</b>	Tender lamb cooked in creamy tomato sauce with coconut, raisins and plump cashew nuts.	18.95

## BIRIYANI


<b>Lamb Biryani</b>	Spring lamb cooked delicately with saffron-flavored rice.	18.95
<b>Chicken Biryani</b>	Saffroned basmati with tender white meat makes this a healthy tasty choice.	17.95
<b>Shrimp Biryani</b>	Succulent shrimp and cashews cooked with basmati and special biriyani spices.	19.95
<b>Fish Biryani</b>	Tender fish pieces cooked with saffron flavored basmati rice.	19.95
<b>Vegetable Biryani</b>	Mixed vegetables cooked with basmati rice.	17.95
<b>Moti Mahal Biryani</b>	A tantalizing mix of "all of the above", flavorful and delicious.	20.95

## GOAT SPECIALTIES

All Served with Basmati Rice.

All Goat Specialties are with Bone.

<b>Goat Kadai</b>	Goat specialty, tender and appetizing with Indian spices and vegetables.	17.95
<b>Goat Makhani Masala</b>	Tender with bone goat cooked with onion, tomato and garlic, spices.	18.95
<b>Goat Tikka Saag</b>	Tender and meaty, cooked in a clay Tandoor oven with fresh spinach and spices.	17.95
<b>Goat Curry</b>	Traditional Indian Curry cooked with goat bone, ginger, garlic, and spices.	17.95
<b>Goat Vindaloo</b> 	A spicy dish with goat and potato.	17.95

 = Designates a dish made with spicy hot bell pepper.

\*\*\* Please tell us if you have a food allergy. We can serve your food mild, medium or hot! Please ask.

## NAAN (BREADS)

<b>Plain Naan</b>	Traditional bread of India, fresh and warm.	3.95
<b>Garlic Naan</b>	Garlic-studded Naan, hot from the oven.	4.25
<b>Mint Naan</b>	Fresh chopped mint garnish, sprightly.	4.25
<b>Pishwani Naan</b>	Fresh chopped mint garnish, sprightly.	4.25
<b>Chilli Naan</b>	Fresh chopped mint garnish, sprightly.	4.95
<b>Onion Kulcha</b>	Herbs, spices and onions baked in clay oven.	4.25
<b>Potato &amp; Pea Paratha Naan</b>	Toothsome and savory, stuffed to please.	5.95
<b>Cheese Naan</b>	Delicious homemade cheese in leavened bread.	4.95
<b>Roti</b>	Unleavened wheat bread, baked in clay oven.	3.95
<b>Garlic and Onion Naan</b>	Special Moti Mahal treat.	4.95
<b>Chapati</b>	Whole wheat bread - 2 pieces	4.95
<b>Basmati Rice</b>	16oz.	3.99
<b>Basmati Rice</b>	32oz.	4.99

## RELISHES

<b>Raita</b>	Cooling, soothing, homemade, yogurt sauce for dipping bread, vegetables, etc.	Small 2.99,	Large 3.99
<b>Mixed Pickles</b>			2.95
<b>Mixed Chutney</b>			2.95
<b>Mango Chutney</b>	Special Moti Mahal treat.		2.95
<b>Dahi</b>	Homemade, plain yogurt.		3.95

## DESSERTS

<b>Gulab Jamun</b>	(2 pieces) Dry milk and homemade cheese balls, deep fried, in light syrup and rose water served warm.	4.95
<b>Carrot Halwa</b>	Grated carrots, honeyed, buttered and spiced, sweet as pie and twice as healthy.	4.95
<b>Mango Kulfi</b>	Homemade mango ice cream.	3.95
<b>Badam Kheer</b>	Rice pudding with almond flavor, cool and soothing.	4.95

## DRINKS

<b>Pepsi Products</b>	( Fountain Drinks )	2.99
<b>Pepsi Products</b>	( 20oz Bottle )	3.95
<b>Chai</b>		(Free Refills) 4.95
<b>Lassi (sweet or salty)</b>		3.95
<b>Mango Lassi</b>		4.95
<b>Mango Rose Lassi</b>		5.25
<b>Mango Shake</b>		4.95

### Indian Beer and Wine are available.

<b>White and Red Wine</b>	<b>Bottle</b>	29.95
	<b>Glass</b>	6.95
<b>Maharaja</b>	12oz.	6.95
<b>Taj Mahal</b>	22oz.	9.95
<b>Flying Horse</b>	22oz.	9.95
<b>Indian Pale Ale</b>	12oz.	6.95

Please feel free to share any comments you may have about our food or services. We are here to please you!

