M

मुग़ली

INDIAN SOUL FOOD
PARTY MENU

FOR TABLES OF 11 OR MORE

ध्यान दें   KINDLY NOTE

Our set menus help to take the stress out of organising dinner plans for larger groups, without the need for pre-orders (for tables of 20 or less, at least) whilst ensuring that you are still served in a timely manner.

Tables of 20 or less are simply asked to choose from one of our three party menus before deciding whether you would like some degree of flexibility and just walk-in (we have a bar and waiting area, if needed) or to book - in which case, deposits and cancellation charges apply (see terms when booking).

Tables of 21 or more are asked to inform us of their choice of pre-ordered dishes at least 24 hours in advance of your booking - these will be served to the whole group on a sharing basis (see individual menus for details).

Due to the sharing nature of our menus, only one menu may apply to the entire group and non-dining guests cannot be accommodated, apologies.

For the consideration of later reservations, only complete parties may be seated and guests are kindly asked to note the table return time when booking - should you need a later resturn time, please contact us by email (for us to check availability) before confirming your reservation.

धन्यवाद

स्नैक्सँ

limited papadums and dips are included with the below menus

one menu per booking - we're unable to accommodate non-dining guests with our sharing menus - apologies!

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वकिल्प एक   ROADSIDE

•••••••••••• **CHOOSE ONE** ••••••••••••

CHICKEN TIKKA MASALA   gf

ROMAAL KORMA   n gf
vegan fritters **vg** or chicken in a creamy coconut sauce with roasted garlic & almond powder

LAL MURGH   gf
fiery chicken curry, whole roasted spices

SAAG PANEER   v gf
garlic and spinach puree with paneer cheese

SINDHI-JALFREZI   gf
chicken tikka chunks, mixed peppers, chilli

BHUNA   gf
choice of mixed vegatables **vg** or chicken with fresh tomato, ginger, crushed garlic & coriander

TADKA DAAL   vg gf
split yellow lentils, garlic-chilli tadka

•••••••••••• **CHOOSE ONE** ••••••••••••

RICE: pulao / steamed   vg gf

BREAD: tandoori naan / tandoori roti   vg

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INCLUDES THE FOLLOWING SHARING STARTERS

VEGAN FRITTERS   vg gf
spinach, onion & kale fritters with a chilli imli chutney

TANDOORI CHICKEN   gf
smoky chicken thighs fresh from the charcoal pit, pickled cabbage, coriander, lemon

SAMOSA
tamarind chicken & carrot, crisp golden pastry

BHANGIN' AUBERGINE   vg gf
velvety 'babaganoush', pomegranate, papad

APPETISERS, STARTERS, MAINS	21.5pp

वकिल्प दो   RAILWAY

•••••••••••• **CHOOSE ONE** ••••••••••••

BUTTER CHICKEN   gf
smoky tandoori chicken, cream, fenugreek

TAWA SEEKH   gf
chicken kebab, dahi masala, ginger & lemon

MUMBAI   gf
mixed vegetables **vg** or chicken in a mild sweetened spinach puree

KARAI BALTI   gf
fresh tomato, ginger, crushed garlic & coriander available with chicken or mixed vegetables **v**

SAAGWALA   gf
choice of paneer **v** or lamb, spinach puree

GOAN FISH (+1 surcharge)   gf
haddock chunks, coconut, tamarind & curry leaf

BIRYANI (not served with any rice / bread)   gf
aromatic rice bowl, encased with a naan crust, served with pickled cabbage, raita & tadka daal available with mixed vegatables **vg** or chicken

•••••••••••• **CHOOSE ONE** ••••••••••••

RICE: pulao / steamed   vg gf

BREAD: tandoori naan / garlic naan   vg

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OPTIONAL SHARING STARTERS

CHILLI CAULI   vg gf
red peppers, crispy onions, ginger

CHARRED LAMB CHOPS   gf
toasted sesame, pickled red cabbage, lemon

OKRA FRIES   vg
crispy 'lady fingers', gunpowder

CHICKEN TIKKA   gf
spiced, marinated, charred

APPETISERS, MAINS	16.5pp
APPETISERS, STARTERS, MAINS	24pp

स्नैक्सें

papadums and dips are served to the table for +1.1 per person

one menu per booking - we're unable to accommodate non-dining guests with our sharing menus - apologies!

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वकिल्प तीन

1947

the freedom to create your own three-course menu

CHOOSE YOUR STARTER

CHARRED LAMB CHOPS *gf* — 12
pickled red cabbage, toasted sesame, lemon

JIGAR — 6
creamy masala chicken livers, garlic toasted brioche, lemon

HAKKA CHILLI PANEER *v gf n* — 7.5
red peppers, green onions, toasted almonds

CHICKEN SKEWER *gf* — 8.5
combination of chicken tikka and tandoori chicken

PAPRI CHAAT *vg* — 5
masala beets, chickpea & potato, raita & sev

BANG BANG CHICKEN *gf* — 7.5
fried masala chicken, pickled three-chilli salad, green onions

LAMB SEEKH KEBAB — 6.5
pickled red cabbage, lemon, coriander

VEGAN FRITTERS *vg gf* — 5
spinach, kale & onion fritters, chilli imli chutney

CHOOSE YOUR MAIN

BUTTER CHICKEN *gf* — 11.8
smoky tandoori chicken, cream & fenugreek

LAMB KARAI BALTI *gf* — 12.8
fresh ginger, garlic, yoghurt, tomato & coriander

TAWA SEEKH *gf* — 10.8
chicken kebab, dahi masala, ginger, yoghurt, lemon & cracked black pepper

CHICKEN MUMBAI *gf* — 10.8
sweetened spinach puree made for 'travellers' at the brisk cafe on the mumbai-pune expressway

BHAJI ROMAAL *vg gf* — 9.8
vegan fritters in a coconut, garlic & almond sauce topped with pickled red onions & fresh coriander

VEGAN BIRYANI *vg* — 11.5
aromatic rice bowl with mixed vegetables, encased in a naan crust, served with a pickled red cabbage salad & vegan raita

available with chicken, pickled salad, raita — 12.5

CHICKEN TIKKA MASALA *gf* — 11.8
our take on the classic

SAAG PANEER *v gf* — 10.8
garlic-spinach puree, green chilli, paneer cheese

ALOO SINDHI-JALFREZI *vg gf* — 9.8
potato, mixed peppers, fenugreek & green chilli

LAL MURGH *gf* — 10.8
fiery chicken, whole roasted spices, mustard seeds

CHOOSE YOUR SIDE(S)

TADKA DAAL *vg gf* — 4.5
split yellow lentils, garlic-chilli tadka

ROASTED AUBERGINE MASH *vg gf* — 5.5
green chilli, coriander, sev

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TANDOORI NAAN *vg* — 3.2

GARLIC NAAN *vg* — 3.6
garlic oil, coriander, black pepper

PESHWARI NAAN *vg* — 3.8

TANDOORI ROTI *vg* — 2.8

PULAO RICE *vg gf* — 3.2

STEAMED RICE *vg gf* — 3.2
toasted cumin, coriander