

# CHARCOAL PIT

MUGHLI MANCHESTER

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**From the roadside cafes & family  
kitchens of Mughal India**

Mimicking the style of the 'dhabba' cafes in India, our snacks, small plates & charcoal pit dishes are served to the centre of your table as and when they are prepared, fresh out of the kitchen

Mains will be served to your table altogether

## TAKEAWAYS

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Order your next takeaway online via [mughli.com](http://mughli.com) & use code TAKE15 at checkout to enjoy 15% off {excludes combination meals, offer expires 30 June 2017}

## STUDENTS & 999

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Enjoy 10% off your total bill, Sunday – Thursday on production of a valid photo ID {with expiry date} when placing your food order

Excludes Friday & Saturdays, not available on Bank & Hallmark holidays

## LARGE PARTIES

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A 10% non-discretionary service charge applies to tables of 7 or more ~ shared only between the team that serves you

# GLUTEN FREE

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<b>Papad Basket</b>	2.00
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<b>Chutneys</b>	0.70 / 2.00
mango & onion seed	
chilli imli {tamarind}	
mint & coriander raita	

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<b>Kale Pakora Chaat *</b>	6.00
mint potato & chickpea chaat, sweet yoghurt, tamarind, crispy sev	

<b>Halloumi Menander *</b>	5.00
throwback to the time the greeks took a jolly holly to bolly	

<b>Bhajias *</b>	5.00
spinach & onion fritters, mint raita	

<b>Gunpowder Fries *</b>	3.50
sweet potato, chilli lemon salt	

<b>Masala Fish *</b>	7.50
battered haddock, tamarind, lime	

<b>Dahi Ballay Chaat</b>	4.50
lentil dumplings, raita, crispy sev	

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<b>Charred Lamb Chops</b>	10.50
toasted sesame	

<b>Seekh Kebab</b>	6.50
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<b>Malai Broccoli</b>	6.50
butter sauce, toasted almonds	

<b>Tandoori Chicken</b>	7.50
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<b>Chicken Tikka</b>	7.50
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<b>Scorpion Prawns</b>	14.50
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<b>Sada Mixed Grill</b>	17.50
recommended for two ~ lamb chops, seekh kebab, tikka & tandoori chicken	

# MUGHLI

मुग़ली

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<b>Khulla Biryani</b>	
mughlai speciality of layered aromatic basmati rice, lemon & mint, served with raita ~ <i>med</i>	
<b>Mixed Vegetables</b>	13.50
<b>Lamb &amp; Potato</b>	13.50
<b>Masala Chicken</b>	13.50
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<b>CTM</b>	10.50
britain's national dish ~ <i>med</i>	
<b>Butter Chicken</b>	10.50
smokey tandoori chicken, fenugreek & cream {available with paneer} ~ <i>med</i>	
<b>Romaal</b>	10.00
a rajasthani korma ~ chicken or vegetable fritters, roasted garlic, almond powder & coconut ~ <i>mild/med</i>	
<b>Staff Handi</b>	10.50
a typical, slow-cooked lamb & potato stew 'for the workers' ~ <i>med</i>	
<b>Goan Fish</b>	13.50
haddock, coconut cream, tamarind ~ <i>med</i>	
<b>Railway Kari</b>	12.00
lamb, tamarind & black pepper ~ <i>med</i>	
<b>Lal Murgh</b>	10.50
fiery chicken, whole spices ~ <i>hot</i>	
<b>Kulchi</b>	12.00
lahori minced lamb, chicken tikka, green chilli, mixed peppers ~ <i>m.hot</i>	
<b>Sindhi</b>	11.50
chicken tikka or paneer, mixed peppers, chilli & fenugreek ~ <i>m.hot</i>	
<b>Karai *</b>	10.00
a true lahori staple with tomato, ginger, garlic & green chilli ~ <i>m.hot</i>	
<b>Saagwala *</b>	9.50
spinach puree, fenugreek & butter ~ <i>med</i>	
<b>Balti *</b>	9.50
birmingham's finest export ~ <i>m.hot</i>	

\* Available with a choice of chicken, vegetables or paneer ~ chicken tikka +2.00, lamb +2.50, prawns +4.50

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<b>Bombay Aloo</b>	6.50
crushed & spiced baby potatoes ~ <i>m.hot</i>	
<b>Smoked Aubergine &amp; Potato Mash</b>	6.50
<b>Kaali Daal</b>	6.50
black lentils, kidney beans ~ <i>med</i>	
<b>Tadka Daal</b>	6.50
three lentil blend, coriander ~ <i>med</i>	
<b>Channay</b>	6.50
chickpeas, baby spinach, tamarind ~ <i>med</i>	
<b>Red Onion Salad</b>	2.50
lemon, coriander, green chilli	
RICE & BREADS	
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<b>Pulao</b>	3.00
browned onions	
<b>Steamed Rice</b>	3.00
toasted cumin, coriander	
<b>Garlic &amp; Chilli Rice</b>	3.50
toasted cumin, coriander	