

Pre Theatre Dinner Menu

Served from 5:30-6:30pm

£23p/p



Please choose your favourite starter and main dish

Starters

Bhalla Papdi Chaat | Crisp fried pastry and lentil dumplings, yoghurt and tamarind chutney (V)

Subz tikki | Seasonal vegetable cake with gooseberry chutney salad (V)

Makhli | Crisp fried squid salad with sweet mango and ginger drizzle

Pudiney Ki Seekh | Minced chicken kebab with mint and chilli

Mains

Methi Murgh | Chicken cooked with fenugreek

Roganjosh | Kashmiri lamb curry with fennel

Eral Kulambu | Tamilian prawn curry with coconut, baby shallots and black chickpeas

Kadai Paneer | Stir fried Indian cottage cheese with tomato, peppers and Kadai spices

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Served with: Baked rice, Naan, Vegetables of the Day & Raita

Please see our ALC menu for additional sides

Desserts

Mango or Malai Kulfi | Indian ice cream on a stick

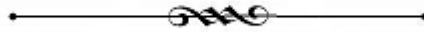


TIFFIN MENU

£16, Monday to Friday

12 noon to 2.30 pm

The Indian Tiffin tradition is quite simply amazing. Approximately 6 million Tiffins are picked up in the suburbs of Bombay and delivered to the correct worker in the city. Here at Moti Mahal, we like to take the same care over lunch and offer our own Tiffin for the hard workers of London.



Please choose your favourite main dish

MIRCHI KA TIKKA

Tandoor cooked chicken with chilli and coriander

CHEMEEN ISHTEW

Prawn simmered with coconut, curry leaf and
young soy bean

PANEER MAKHANI

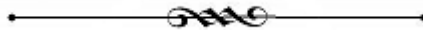
Indian cottage cheese simmered in creamy tomato
sauce

LAUKI AUR ALOO

Bottle gourd and potato curry

SUVEY AUR PALAK KA GOSHT

Lamb Curry with baby spinach and dill



*The Tiffin is served with seasonal vegetable tikki,
Chef's vegetable of the day, lentil stew and naan
bread*



MOTI MAHAL



Prices include vat @ 20%. A 12.5% discretionary service charge will be added to your bill.