

## appetizers

**Samosas**  
Crisp triangle shaped pasty with choice of filling  
2 per order

**Vegetable** 3.50  
**Chicken** 4.50  
**Lamb** 5.00  
**Prawn** 6.00

**Pakorás**  
Chickpea battered fritters  
6 per order

**Vegetable** - onions, potatoes, spinach 6.00  
**Chili** - jalapenos 6.00  
**Paneer** - homemade cheese 7.00  
**Fish** - seasonal 8.00

**Mixed Vegetable Platter** 10.50  
Mixture of samosas, vegetable pakoras,  
alu tikki, and paneer pakoras

**Alu Tikki** 6.00  
Spicy onion and potato dumplings  
6 per order

**Tandoori Goat Cheese** 10.00  
Warm papadum crusted goat cheese with  
onion masala served with naan slices

**Papri Chaat** 7.00  
Savory snack of papri, yogurt, chickpeas, onions,  
and potatoes topped with a tangy tamarind chutney

**Prawn Roti Wrap** 13.00  
Zucchini, bell peppers, onions, and tomatoes, with  
prawns wrapped in a whole wheat roti

**Papadums** 2.00  
Lentil flour crackers served with sweet mango chutney  
2 per order

**Prawn Goa Masala** 13.00  
Prawns cooked with a tomato and onion masala  
served on top of sliced naan

## tandoori specialties

**Moti's Special Plate** 16.95  
Tandoori Prawns, Seekh Kebab, Lamb Tikka,  
Chicken Tikka served with sauteed caramelized onions  
and bell peppers

**Moti Shahi Kebab** 15.95  
Chicken tenderloin marinated in cream cheese and  
white pepper

**Chicken Tikka** 14.95  
5 pieces of boneless tandoori chicken

**Tandoori Prawns** 15.95  
Marinated barbequed prawns served with onions  
and tomatoes

 **Beef Kebab** 15.95  
Beef tenderloin marinated in a spicy vindaloo sauce

**Seekh Kebab** 14.95  
Spiced ground lamb kebabs served with mint chutney

**Tandoori Chicken**  
Spicy barbequed chicken

**Quarter** - 2 pieces 8.00  
**Half** - 4 pieces 15.95

## seafood specialties

**Papaya Prawn Curry** 15.95  
Prawns in a papaya, cream and saffron curry

**Prawn Masala** 15.95  
Prawns in a traditional tomato, onion,  
garlic and ginger curry with mushrooms

**Madras Fish Curry** 15.95  
Seasonal fish marinated in lime juice and  
spices then cooked with grated coconut

**Fish Patrani** 15.95  
Seasonal fish marinated in coconut milk and  
spices, then cooked in banana leaves and served  
on a hot plate

**Prawn Kashmiri** 15.95  
Prawns in an apple, cream and white pepper curry

**Palak Prawns** 15.95  
Prawns cooked in a tomato, onion, garlic,  
ginger and spinach puree

**Prawn Butter Masala** 15.95  
Prawns in a tomato, cream and jalapeno curry

**Salmon Curry** 15.95  
Salmon fillets cooked in a fennel, tomatoes and  
onion based curry

**Prawn Jalfrazie** 15.95  
Prawns sauteed with large chopped onions,  
tomatoes, and bell peppers, in a dry spicy curry

 **Prawn Vindaloo** 15.95  
Prawns with potatoes in a jalapeno, crushed  
red chili pepper, vinegar, coriander, cumin and  
cinnamon curry

## chicken specialties


Butter Chicken 15.00  
Chicken cooked in a creamy, buttery tomato curry

Chicken Tikka Butter Masala 15.00  
Chicken in a tomato, cream and jalapeno curry

Chicken Korma 15.00  
Chicken in an almond, raisin, cream, fennel and cardamon curry

Shahi Jeera Chicken 15.00  
Chicken with dry red chili, garlic, ginger and cumin


Chicken Mumtaz 15.00  
Chicken with apricots in a dry whole red chili, jeegeri and lemon curry

 Chili Chicken 15.00  
Boneless chicken breast, julienne cabbage, onion, carrots and bell peppers cooked with whole red chilies

## lamb specialties

Lamb Roganjosh 15.50  
A traditional kashmiri curry using only the most tender lamb

Lamb Goa Curry 15.50  
Lamb with coconut milk in a dessicated coconut and jalapeno curry

 Lamb Vindaloo 15.50  
Lamb with potatoes in a jalapeno, crushed red chili pepper, vinegar, coriander, cumin and cinnamon curry

Lamb Royal Korma 15.50  
Lamb in an almond, raisin, cream, fennel and cardamon based curry

 Lamb Bhoona 15.50  
Lamb in a thick caramelized onion, ginger and turmeric based curry

## vegetable specialties


Eggplant Bartha 12.50  
Eggplant baked in a tandoor then mashed and sauteed with onions, tomatoes and spices

Gobi Alu Matter 12.00  
Cauliflower, potatoes, and peas cooked with a blend of fenugreek, ginger and garlic

Vegetable Korma 12.00  
Mixed vegetables in an almond, raisin, cream, fennel and cardamon curry with paneer

Mixed Vegetable Curry 12.00  
Mixed vegetables in a traditional tomato, onion, garlic and ginger based curry with peas

Lady Fingers Okra 12.00  
Chopped okra cooked with onions, tomatoes, ginger, garlic and jalapenos

 Chicken Vindaloo 15.00  
Chicken with potatoes in a jalapeno, crushed red chili pepper, vinegar, coriander, cumin and cinnamon curry

Chicken Kashmiri 15.00  
Chicken in an apple, cream and white pepper curry

Palak Chicken 15.00  
Chicken cooked in a tomato, onion, garlic, ginger and spinach puree

Chicken Jalfrazie 15.00  
Chicken sauteed with large chopped onions, tomatoes, and bell peppers, in a dry spicy curry

Chicken Masala 15.00  
Chicken in a traditional tomato, onion, garlic and ginger based curry with peas

Lamb Masala 15.50  
Lamb in a traditional tomato, onion, garlic and ginger based curry with peas

Lamb Tikka Butter Masala 15.50  
Lamb in a tomato, cream and jalapeno curry

Lamb Kashmiri 15.50  
Lamb in an apple, cream and white pepper curry

Palak Lamb 15.50  
Lamb cooked in a tomato, onion, garlic, ginger and spinach puree

Lamb Jalfrazie 15.50  
Lamb sauteed with large chopped onions, tomatoes, and bell peppers, in a dry spicy curry

Malai Kofta 12.00  
Mildly spiced potato and paneer dumplings in a creamy curry

Kabli Chana 12.00  
Chick pea curry cooked with herbs and spices

Zucchini Tukra 12.00  
Zucchini cooked in a curried tomato sauce, topped with yogurt and lemon dressing

Alu Jeera 12.00  
Dry potato curry cooked with cumin

Vegetable Jalfrazie 12.00  
Large chopped onions, tomatoes, and bell peppers in a dry spicy curry with mushrooms

Palak 12.00  
Spinach puree with onion, garlic, ginger and tomatoes

Please note that some of our dishes contain nuts and gluten. Please inform your server if there are any allergies.

15% gratuity will be added to groups of 8 or more.

## paneer specialties

Palak Paneer 12.50  
Paneer cooked in a tomato, onion, garlic, ginger, and spinach puree

Matter Paneer 12.50  
Paneer and peas in a traditional tomato, onion, garlic, and ginger based curry with peas

Paneer Pujah 12.50  
Grated paneer, peas and mushrooms cooked in a dry curry

Shahi Paneer 12.50  
Paneer in a cream, tomato and fenugreek curry

Paneer Tawa Masala 12.50  
Paneer, cabbage, onions, carrots, and bell peppers cooked in a dry spicy curry

## dhal specialties

Punjabi Dhal 10.50  
Chana lentils, Urad lentils and kidney beans cooked with spices

Dhal Maharani 10.50  
Chana lentils, Urad lentils and kidney beans cooked with cream and spices

Masoor Dhal 10.50  
Yellow lentils cooked with curry leaves, mustard seeds and cauliflower

Palak Dhal 10.50  
Yellow lentils cooked in a spinach puree

## naan

Plain 2.50  
Moti - sesame 2.50  
Butter 2.50  
Garlic 2.50

## kulchas (stuffed naan)

Onion - chopped onions and spices 4.75  
Masala - vegetables 4.75  
Cheese - paneer and mozzarella 5.75  
Keema - ground lamb 6.75

## whole wheat breads

Roti 1.85  
Pratha - buttered 2.75  
Alu Pratha - filled with potatoes 3.50  
Puri - deep fried, 2 per order 3.50

## biryani (saffron rice tossed with your choice of meat or vegetables, contains nuts)

Vegetable 12.95  
Chicken 14.95  
Lamb 15.00  
Fish 14.95  
Prawn 15.95

## rice

Basmati Rice 3.00  
Saffron Rice 3.50  
Basmati rice with saffron  
Persian Pilau 4.50  
Saffron rice tossed with onions and dates  
Kashmiri Pilau 4.50  
Saffron rice tossed with fruits and nuts  
Alu Peas Pilau 4.50  
Saffron rice tossed with peas and potatoes  
Coconut Pilau 4.50  
Saffron rice tossed with coconut and coconut milk

## accompaniments

Raita 3.25  
Yoğurt with carrots, potatoes and spices  
Plain Yoğurt 2.50  
Mint Chutney 1.50  
Mango Chutney 1.50  
Tamarind Chutney 1.50  
Mixed Pickle 2.50  
Punjabi Salad 3.00  
Mixture of onions and green chilies