

CLASSIC DISHES

	CHICKEN	LAMB	KING PRAWN	FISH (TILAPIA)
MADRAS OR CEYLON	7.95	7.95	9.95	9.95
<i>Madras is blended with fairly hot spicy sauce & Ceylon is blended with hot spicy sauce & coconut.</i>				
BHUNA DISHES	7.95	7.95	9.95	9.95
<i>Special herbs, tomatoes and capsicum in a medium thick sauce.</i>				
VINDALOO DISHES	7.95	7.95	9.95	9.95
<i>A very spicy dish cooked with potatoes.</i>				
ROGON DISHES	7.95	7.95	9.95	9.95
<i>Roman Dishes are cooked with herbs spices, onions and tomatoes.</i>				
KORMA DISHES	7.95	7.95	9.95	9.95
<i>Blended with very mild sauce, cooked with fresh cream & coconut</i>				
DHANSAK OR PATHIA	9.95	9.95	10.95	9.95
<i>Dhansak is cooked with lentils, has hot & sweet sauce. Pathia cooked with sweet hot & sour spicy sauce, served with Pilau Rice.</i>				

VEGETARIAN SIDE DISHES

Vegetable Khazana	£3.95
Aloo and Chana Masala	£4.50
Bindi and Brinjal Bhaji	£4.50
Sag Bhaji	£3.95
Saag Aloo	£4.50
Bombay Aloo	£3.95
Matar Paneer	£4.50
Paneer Tikka Masala	£4.95
Garlic and Chilli Paneer	£4.95
Bangladeshi Tarka Daal	£4.50
Tarka Daal	£3.95
Daal Makhni	£4.95

RICE

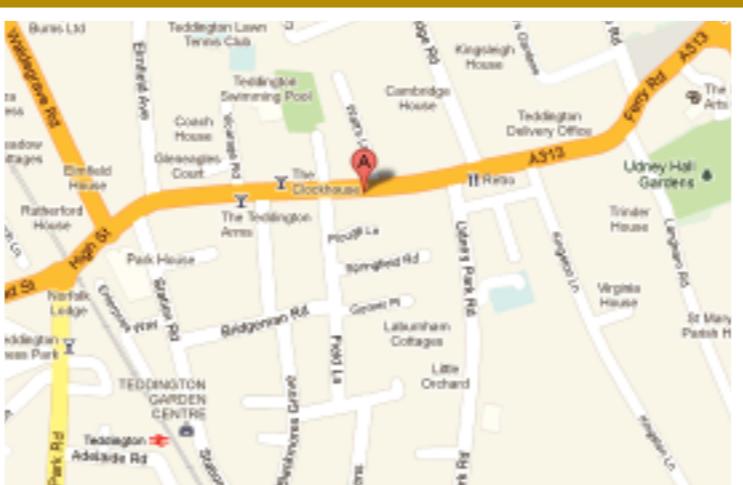
Plain Rice	£2.50
Pilau Rice	£2.95
Coconut Rice	£3.95
Badami Rice	£3.95
Mushroom Rice	£3.95
Special Fried Rice	£3.95
Egg and Chana Rice	£3.95
Lemon Rice	£3.95

BREADS

Naan	£2.20
Garlic and Cheese Naan	£3.20
Peshwari Naan	£2.95
Keema Naan	£2.95
Garlic Naan	£2.95
Paratha	£2.95
Aloo Paratha	£3.30
Chapati	£1.50
Puri	£1.50

CONDIMENTS

Plain Papadum	£0.50
Massala Papadum	£0.50
Ritha	£2.50



78 HIGH STREET, TEDDINGTON, TW11 8JD

Opening Hours:

Sun/Thurs 12 noon to 2.30pm & 6 to 11.30pm
Fri/Sat 12 noon to 2.30pm & 6pm to Midnight

PARTIES CATERED FOR

Whether it's a birthday, anniversary or any other special occasion we can cater for all your needs. For more information please enquire.

We have a very large selection of vegetarian main dishes, please enquire within.

Allergy Awareness:

Our menu items may contain nuts or other allergens please enquire when placing your order.

MOIDUL'S

OF TEDDINGTON

Indian Tapas • Cocktails • Fine Indian Dining

WE ONLY USE
FREE RANGE
CHICKEN



Telephone:

0208 977 4744

0208 943 2154

FREE HOME DELIVERY

Within a 3 mile radius, minimum order £12

www.moidulsoftteddington.co.uk

HOT GRILLED TAPAS

(can also be served as a main course)

STARTER MAIN

Malai Tikka (chicken)	£4.95	£8.95
Touch of garam masala soft cottage cheese, touch of greek yoghurt, chef's special spice. Served with homemade creamy chutney		
Tangry Mumtaz (3 pieces)	£4.95	£8.95
Pieces of chicken drumstick mixed in gram masala, crushed red chilli, ginger, garlic and a touch of lemon, served with a homemade mint sauce		
Roshoni Tikka	£4.95	£8.95
Diced pieces of supreme chicken breast spiced with lots of fresh garlic and a touch of green chilli chargrilled and served with salad and homemade mild yoghurt chutney		
Officer Lamb Chop Barhar (3 pieces)	£5.95	£9.95
Medium spiced lamb chop chargrilled with red and yellow peppers, served with a side salad		
Ajwan Jhinga (3 pieces)	£6.95	£12.95
Medium spiced Bay of Bengal King Prawns chargrilled with crushed Ajwan Hing also known as Asafetida and chef special spice and a touch of yoghurt, served with mild chutney		
Kasmire Sheek Kebab	£4.50	£8.95
Kasmiri spiced minced lamb skewered in a tandoori clay oven. Served with homemade mint chutney		
Lamb Tikka Pura	£4.50	£8.95
Medium spiced pieces of lamb, chargrilled with chef's special spice. Served with homemade mint chutney and salad		
Chicken Tikka Pura	£5.50	£8.95
Medium spiced pieces of chicken, chargrilled with chef's special spice. Served with homemade mint chutney and salad		
Moiduls Special Panner Tikka	£4.95	£8.95
Lightly spiced Indian cottage cheese chargrilled with mixed peppers and mushrooms. Served with salad		
Mixed Vegetable Tikka	£5.50	£9.95
Mixed chargrilled vegetables in chef's special tandoori spice, served slightly hot with a mild homemade chutney and salad		

HOT TAPAS

King Prawn Puri	£7.95
Fresh Bay of Bengal King Prawns slowly pan fried with sesame seed white pepper and roasted crushed chillies, served with homemade mint chutney and salad	
Crispy fried Jhinga (3 pieces)	£6.95
Bay of Bengal Prawn spiced with crushed sun roasted red chilli, red onions, ginger, garlic and then wrapped in corn flower and deep fried, served with a homemade tamarind chutney and salad	
Lamb Patties (2 pieces)	£4.95
Medium spiced mashed potatoes stuffed with medium spiced mince lamb, served with tamarind homemade chutney	
Sikanderi Kebab (2 pieces)	£4.95
Medium spiced mince chicken stuffed with greek yoghurt, gram masala, fresh mint, garlic and ginger, slowly pan fried and served with homemade tamarind chutney and salad	



FISH CAKES

Salmon and Halibut £5.50

Salmon and Halibut mixed with spicy mash potato and red onion, served with a mint and tamarind homemade sauce and mixed salad



Bangladesh style fish cakes £5.95

Slow pan fried Tilapia mixed with roasted red onion, crushed roasted red chilli, fresh coriander and a touch of bread crumbs, served with homemade tamarind sauce and a fresh salad

SAMOSAS

Lightly fried parcels with a choice of light spiced fillings. Served with homemade chutneys and salad

Goats cheese and chive Samosas (3 pieces)	£3.95
Baby mixed Samosas	£4.95
Individually filled with Lamb, Vegetable, Fish, and Goats cheese, served with a homemade tamarind and mint chutney.	
Vegetable Samosas (3 pieces)	£3.95
Lamb Samosas (3 pieces)	£3.95
Chicken Samosas (3 pieces)	£3.95
Tilapia Fish Samosas (3 pieces)	£4.95

SEAFOOD TAPAS

Macchi Koliwara £6.50

Fine pieces of Tilapia spiced with crushed Ajwan, garlic and ginger paste crushed red chilli and chef's special spice then rolled in besan (chickpea flower) served with mint chutney and salad

Monk Fish Tikka £6.95

Hydrabadi style chargrilled with white pepper, garlic, ginger, crushed mustard seeds, asafoetida (hing), coconut milk and a touch of lemon juice, served with homemade tamarind sauce & salad

Salmon Tikka £6.95

Medium spiced pieces of Scottish Salmon, chargrilled with white pepper, garlic, ginger, cashew paste, fresh coriander, and green chilli served salad and a homemade mint chutney

Rope Grown Green Shell Mussels £5.95

Slow cooked with finely chopped garlic, ginger and fresh green chilli with fresh spinach and simmered in coconut milk

Shallow Fried Raja Scallops £6.95

With finely chopped garlic, ginger, and green chillies and simmered in a coconut milk sauce

Spicy Squid £5.95

Crispy fried squid in a spicy butter with lime. Served with homemade tamarind sauce

VEGETABLE TAPAS

Mixed Parora £4.50

Mixed with onions, aubergines, potatoes and mixed peppers then tossed with besan (chickpea flower) and finely chopped chilli, served with a homemade tamarind sauce

Baby Pyazi (small onion bhajee) £3.95

Lightly fried onions, potatoes and green pepper balls seasoned with traditional spices. Served with homemade tamarind chutney and salad

Garlic and Chilli Paneer £5.50

Medium spice paneer cooked with fresh garlic and sun roasted crushed red chilli, Served with baby chapatti

Garlic Mushrooms £4.50

Finely chopped garlic cooked with bottom mushrooms, mixed peppers and spring onions. served with baby chapatti

Sweet Potato and Avocado Tempura £5.50

Sweet potato and avocado slices served with our chef's special medium spiced sauce

MAIN COURSES

Lamb chop Masalandar £10.95

Medium spiced lamb chop slow cooked with Asafoetida (hing), fresh green chilli, coriander and a touch of garam masala

Lamb Kalimichr Ka Gust £8.95

Chunks of lamb cooked with fresh lemon, kasmiri black chilli and fresh coriander, served in a Karahi

Shami Lahore Lamb £8.95

Medium spiced curry cooked in a traditional Lahore style. Served in a large Karahi, medium or hot

Butter Chicken £8.95

Mild spice curry cooked with butter, fresh cream, greek yoghurt and chef's special spice

Moiduls Special Korma (chicken or lamb) £7.95

Moiduls very own home made mild sauce, cooked with fresh cream, mango and lychee paste and a touch of fresh coconut

Moiduls Special Chicken Tikka Masala £10.95

Mild curry cooked with fresh coconut in a very mild sauce with yoghurt, cream and Tia Maria. Dressed with coriander and flaked almonds. Served with pilau rice

Jall E. Bahar (chicken or lamb) £8.95

Fairly hot curry cooked with fresh Bangladeshi Naga chilli with fresh coriander, fresh mixed peppers, with a touch of garlic and ginger

Denaaz Puri (chicken or lamb) £9.95

Very hot dish, cooked with sun roasted red chillies, mixed pepper. Served in a Karahi with a touch of garlic and ginger

Hass Are Bass £12.95

Char-grilled pieces of duck, slow cooked with bamboo shoots in a medium spiced sauce. Served with pilau rice

Tilapia Fish Masala Salon £14.95

Fresh water tilapia char-grilled in the tandoor then cooked in a tomato based masala sauce. Served with a boiled rice

Monk Fish Salon £15.95

Lightly spiced monk fish grilled with crushed fennel and mustard seed. Cooked with baby potatoes, served hot or medium spiced with boiled rice

Murg Sumundari £15.95

A whole chicken breast sliced and stuffed with large Bay of Bengal King Prawns. Cooked in a thick medium spiced sauce

King Prawn Sag Khaua £15.95

Large Bay of Bengal King Prawns cooked with fresh spinach in chef's special medium spiced sauce. Served with pilau rice

CLASSIC BALTI DISHES

CHICKEN	LAMB	KING PRAWN	FISH (TILAPIA)	VEG
---------	------	------------	----------------	-----

Balti 8.40 8.40 10.20 10.95 7.95

Balti dishes are very popular, home style cooking. Prepared with a combination of herbs and spices, & garnished with tomatoes and fresh coriander.

Balti madras 8.40 7.95 9.50 10.95 7.95

Madras is blended with fairly hot spicy sauce.

Balti Bhuna 8.40 8.20 9.60 10.95 7.95

Bhuna is cooked with special herbs, tomatoes and capsicum In a medium thick sauce.

Balti Dupiaza 9.50 9.50 10.40 10.95 7.95

A maximum quantity of onions, seasoned & freshly treated with herbs & spiced, producing a medium/hot taste.

Balti Sag 9.50 9.50 10.40 10.95 7.95

Fresh spinach,cooked with green pepper, tomato, onions & a combination of special herbs & spices, Served slightly hot.

Balti Dhansak or Pathia 9.50 9.50 11.40 10.95 7.95

Dhansak is cooked with lentils, rids hot & sweet sauce. Pathia cooked with sweet hot & sour spicy sauce. served with Pilau Rice.