TASTER MENUS

TASTER MENU A

Malai Tikka (chicken) 2pc
Barra Kebab (lamb) 2pc
Ajwan Jhinga (king prawn) 2pc
Lamb Patties 1pc
Goats Cheese and Chives Samosas 2pc
Garlic Mussells
Paani Puri (veg)
Monk Fish Tikka

TASTER MENU B

Chicken Sherpa 2pc
Officer Lamb Chop Bahar 2pc
Three Colour Tikka 3pc
Monk and Salmon Fish Cakes 1 pc
Jhinga Tikka Shondori (king prawn) 2pc
Salmon Tikka 2pc
Shallow Fried Raja Scallops
Sweet Potato and Avacado Tempura

Menu's A and B Any 4 dishes for £13.95 Any 8 dishes for £26.95

TASTER MENU C (Fish)

Ajwan Jhinga (king prawn) 2pc Macchi Koliwari 2pc Tilapia fish Monk Fish Tikka 2pc Salmon Tikka 2pc Garlic Mussells Tilapia Fish Tikka 2pc Spicy Squid Shallow Fried Raja Scallops

Menu C
Any 4 dishes for £15.95
Any 8 dishes for £29.95

TASTER MENU D (Veg)

Vegetable Samosa
Baby Pyazi (small onion bhajee)
Mixed Pakora
Garlic and Chilli Paneer
Sweet Potato and Avacado Tempura
Mixed Vegetable Tikka
Aloo Matar Ka Tikey
Dahi Papdi

Menu D
Any 4 dishes for £11.95
Any 8 dishes for £22.95

* All testers are small size not normal *

COLD TAPAS

Fresh Fruit Chutney - £4.50 ◊

Served slightly hot

Paani Puri - £4.50

Puffed wheat crisp stuffed with spicy chick pea and potato, topped with sweet and sour chutney

Dahi Papdi - £4.50

Aloo Chana Chaat - £4.50

Mouiduls Spicy Chana - £4.50

SALAD

Indian Mixed Salad (Slightly Hot) - £3.50

Indian Style Chicken Tikka Salad (Slightly Hot) - £6.95 ♦

HOT GRILLED TAPAS (Can also be served as main course)

Three Colour Tikka - £5.95 (main £10.95) ◊

Combination of mild chicken tikka, medium duck tikka and slightly hot lamb tikka. Served sizzling with mixed peppers and a side salad.

Malai Tikka (chicken) - £5.95 (main £9.95)

Touch of garam masala soft cottage cheese, touch of greek yoghurt, chef's special spice. Served with home made creamy chutney.

Roshoni Tikka - £5.95 (main £9.95)

Diced pieces of supreme chicken breast spiced with lots of fresh garlic and a touch of green chilli. Char-grilled and served with salad and a home made mild yoghurt chutney.

Chicken Lollipop (4 pieces) - £4.95 (main £8.95) ◊

Medium spiced chicken wings, char-grilled with garam masala and a touch of honey. Served with home made mint chutney.

Chicken Sherpa - £5.95 (main £10.95) ◊

Thin pieces of chicken rolled with home mad paneer cheese, then tossed in a medium spiced sauce made with fresh green chilllies, fresh corander, mixed peppers and tandoori masala. The meat is then char-grilled. Served with a home made tamarind chutney.

Chicken Tikka Pura - £5.50 (main £9.95)

Medium spiced pieces of lamb, char-grilled with chef's special spice. Served with home mad mint chutney and salad.

Tangry Mumtaz (3 pieces) - £5.95 (main £9.95)

Pieces of chicken drumstick mixed in garam masala, crushed red chilli, ginger, garlic and a touch of lemon. Served with a home made mint sauce.

Ajwan Jhinga (3 pieces) - £7.95 (main £14.95)

Medium spiced Bay of Bengal King Prawns char-grilled with crushed Ajwan Hing (also known as Asafuetida), and chef's special spice, with a touch of yoghurt. Served with mild chutney.

Jhinga Tikka Shondari (3 pieces)- £7.95 (main £14.95) ♦

Lightly spiced Bay of Bengal whole King Prawn, char-grilled with mushrooms and courgettes. Served with a side salad.

HOT GRILLED TAPAS (continued)

Barra Kebab - £5.95 (main £9.95)

Pieces of lamb char-grilled with crushed red chilli, garam masala, garlic, ginger, a touch of yoghurt and papaya puree. Served with a fresh salad and home made tamarind chutney.

Lamb Tikka Pura - £5.50 (main £9.95)

 $\label{lem:medium spiced} \mbox{Medium spiced pieces of lamb, char-grilled with chef's special spice.}$

Served with home made mint chutney.

Officer Lamb Chop Bahar (3 pieces) - £5.95 (main £9.95)

Medium spiced lamb chop, char-grilled with red and yellow peppers, served with a side salad.

Kasmire Sheek Kebab - £4.95 (main £8.95)

Kasmiri spiced minced lamb skewered in a tandoori clay oven. Served with home made mint chutney.

Haas Tikka - £5.50 (main £9.95)

Marinated duck fillets lightly spiced and cooked in a clay oven.

Served with salad and home made mint chutney.

Moidul's Special Paneer Tikka - £5.50 (main £9.95)

Lightly spiced Indian cottage cheese, char-grilled with mixed peppers and mushrooms. Served with a side salad.

HOT TAPAS

Crispy Fried Jhinga (3 pieces) - £7.95

Bay of Bengal King Prawns spiced with crushed sun roasted red chilli, red onions, ginger and garlic, then wrapped in corn flower and deep fried. Served with a home made tamarind chutney and salad.

Lamb Patties (2 pieces) - £4.95

Medium spiced mashed potatoes stuffed with medium spiced mince lamb.

Served with a home made tamarind chutney.

Moiduls Spicy Chicken Bora Kebab - £5.50 (main £9.95) ◊

Minced chicken kebab, slow fried with onions, green chillies, fresh coriander and chef's special spice. Served with a side salad.

Goats Cheese Tikey - £5.95

Goats cheese and fresh coriander mixed with chive mash potato then slowly pan fried. Served with a homemade creamy yoghurt sauce.

King Prawn Puri - £5.95

Chefs special medium spiced Bay of Bengal king prawn, cooked with mixed peppers. Served wrapped in a puri (deep fried wheat bread).

Moiduls Special Shami Kebab - £5.50 (main £9.95) ◊

Medium spiced minced lamb, mashed with chick pea lentils.

Slow fried with garam masala and fresh coriander.

Chicken Khatmundo - £5.50 (main £9.95) ◊

Small pieces of chicken breast fried with corn flour. Cooked with green peppers, egg fried aubergine and tomato puree. Served slightly hot. (Sweet and sour taste)

SEAFOOD TAPAS

Macchi Koliwara - £6.50

Fine pieces of Tilapia spice with crushed ajwan, garlic and ginger paste, crushed red chilli and chef's special spice, then rolled in besan (chickpea flour). Slow pan fried and served with mint chutney and salad.

Sea Bass Biran - £6.50

Fillet of sea bass, slow fried with fresh green chillies and onion. Served with salad and mild chutney.

Monk Fish Tikka - £6.95 (main £13.95)

Hydrabede style char-grilled with white pepper, garlic, ginger, crushed mustard seeds, asafoetida (hing), coconut milk and a touch of lemon juice. Served with homemade tamarind sauce and salad.

Salmon Tikka - £6.95 (main £13.95)

Medium spiced pieces of Scottish slamon, char-grilled with white pepper, garlic, ginger, cashew paste, fresh coriander and green chillies. Served with salad and a homemade mint chutney.

Tilapai Fish Tikka - £5.50 (main £9.95)

Cubes of tilapai char-grilled in a medium spiced chef's special sauce. Served with a side salad.

Garlic Mussells - £5.95

Slow cooked mussell meat with fresh garlic, tomato and butter.

Shallow Fried Raja Scallops - £6.95

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

Spicy Squid - £5.95

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

FISH CAKES

Monk and Salmon Fish Cakes - £5.50 (main £9.95) ◊

Medium spiced monk fish and salmon mixed with chives and coriander. Served with salad and homemade chutney.

Bangladesh Style Fish Cakes - £5.95 (main £10.95)

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

SAMOSAS

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

Goats Cheese and Chive Samosas (2 pieces) - £3.95

Moidul's Special Samosa (2 pieces) - £3.95 ◊

Stuffed with pieces of lamb and spicy potatoes. Served with a mild yoghurt chutney.

Mixed Baby Samosas - £4.95

Individually filled with lamb, vegetables, fish and gots cheese. Served with a homemade tamarind and mint chutney.

Vegetable Samosas (2 pieces) - £3.95

Lamb Samosas (2 pieces) - £3.95

Chicken Samosas (2 pieces) - £3.95

Tilapia Fish Samosa (2 pieces) - £4.95

VEGETABLE TAPAS

Mixed Pakora - £4.50

Mixed with onions, aubergines, potatoes and mixed peppers then tossed with besan (chickpea flour) 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 a homemade tamarind sauce and salad.

Chot Poti - £4.50

Medium spiced chickpeas, chunky potatoes and onion cooked in a sweet and sour tamarind sauce. Served in a spicy cone with salad.

Garlic and Chilli Paneer - £5.50

Medium spiced paneer cooked with fresh garlic and sun roasted crushed red chilli. Served with baby chapatti.

Garlic Mushrooms - £4.50

Button mushrooms cooked with finely chopped garlic, mixed peppers and spring onions. Served with baby chapatti.

Sweet Potato and Avacado Tempura - £5.50

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

Mixed Vegetable Tikka - £5.50 (main £9.95)

Mixed char-grilled vegetables in a chef's special tandoori spice. Served slightly hot with a mild homemade chutney and salad.

Aloo Matar Ka Tikey - £4.95 (main £8.95) ◊

Medium spiced mash potato stuffed with fresh garden peas, shallow fried and served with a homemade mint chutney.

MAIN COURSES

Methi Shaan (Chicken or Lamb) - £9.95 (tapas £5.95) ◊

Medium spiced Bangladeshi style curry cooked with fresh fenugreek leaves, fresh tomatoes and mixed peppers. (Slightly bitter taste and can be served hot)

Keema Aloo Matar - £9.95 (tapas £5.95)

Medium spiced minced lamb cooked with baby potatoes, peas, spring onions, fresh green chillies and a touch of coriander.

Lembu Kalimirch Ka Gust - £9.95 (tapas £5.95)

Chunks of lamb cooked with fresh lemon, kasmiri black chilli and fresh coriander. Served in a korai.

Shami Lahore Lamb (on the bone) - £9.95

Medium spiced curry cooked in a traditional Lahore style. Served in a large karahi. Medium or hot.

Syhletti Khazana- £9.95 (tapas £5.50) ◊

Fairly hot curry cooked the same way in which traditional syhletti people have been cooking for centuries. The dish is spiced with crushed sun roasted red chillies. Saucy dish.

Butter Chicken - £8.95 (tapas £4.95)

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

Chicken Feh-Wah (A true delicacy of Nepal) - £10.95 (tapas £5.95) ◊

Thin pieces of chicken rolled with nepaly herbs and spices, slowly cooked in a mild creamy cashew nut and almond sauce.

Moidul's Special Korma - £8.95 (tapas £4.95)

Moidul's very own homemade mild sauce, cooked with fresh cream, mango and lychee paste, with a touch of fresh coconut.

Moidul's Special Chicken Tikka Masala - £10.95 (tapas £5.95)

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

Jall E Bahar - £8.95 (chicken or lamb) (tapas £4.95)

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

Denaaz Puri - £9.95 (chicken or lamb) (tapas £5.95)

Very hot dish. Cooked with sun roasted red chillies and mixed peppers. 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.

Jalfrezi (chicken or lamb) - £8.95 (tapas £4.95)

Diced chicken or lamb cooked with fresh green chillies, mixed peppers, tomato, onions and a combination of chef's special spices. Served slightly hot.

Pathia Balti (chicken or lamb) - £9.95

Pieces of chicken or lamb cooked in a traditional Persian style. Sweet, sour and slightly hot curry. *(Probably one of the best curries in the house)*

MAIN COURSES cont.

Tilapia Fish Masala Salon - £14.95

Fresh water tilapia char-grilled in the tandoor then cooked in a tomato based medium spiced suace. Served with pilau 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 pilau rice.

Jinuk Raja - £15.95 ◊

Large Bay of Bengal king prawns cooked with king scallops in a mild spiced chef's special sauce. Served with pilau rice.

Cosi Shatkora - £10.95 ◊

Traditional lamb on the bone cooked with Bangladeshi vegetables from the citrus family. Served slightly hot with saffron basmati rice.

King Prawn Sag Khana - £15.95

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

Murg Lajawab - £14.95 ◊

Whole supreme breast of chicken slow roasted with mustard and fennel seed sauce, then slow cooked in Moidul's special Tia Maria sauce. Served with saffron basmati rice.

Tilokkey - £10.95 ◊

Pieces of chicken rolled with nepaly spices, char-grilled in the tandoori clay oven, then slow cooked in a fairly thick medium sauce. Served sizzling in a korai.

Hydrabadi Dum Biriani (chicken or lamb) - £12.95 ◊

Traditional Hydrabadi style steamed biriani cooked in a medium spice. Served with mixed vegetables and riath.

CLASSIC DISHES

	Chicken	Lamb	King Prawn	Fish (tilapia)
Madras or Ceylon Madras is blended with fairly hot spicy sauce. Ceylon is blended with hot spicy sauce & coconut	7.95	7.95	9.95	9.95
Bhuna Dishes Bhuna is cooked with special herbs, tomatoes and capsicum in a medium thick sauce.	7.95	7.95	9.95	9.95
Vindaloo Dishes A very spicy dish cooked with potatoes.	7.95	7.95	9.95	9.95
Rogan Dishes Rogan dishes are cooked with herbs, spices, onions and tomatoes.	7.95	7.95	9.95	9.95
Dhansak Dishes Dhansak is cooked with lentils, has hot and sweet and sour taste.	9.95	9.95	10.95	10.95

BALTI DISHES

Balti dishes are cooked with chunks of onion, pepper, tomato and freshly ground spices, creating a thicker, richer and distinctive flavour. Balti dishes can be prepared mild, medium or hot to suit individual tastes. Served with fresh naan bread or rice.

Vegetable Balti - £7.50

Fresh vegetables cooked in the Balti style

Keema Balti - £7.95

Minced lamb cooked in the Balti style

Chicken Tikka Jalfrezi Balti - £10.95

Diced chicken cooked in the Balti style

CLASSIC BALTI DISHES

	Chicken	Lamb	King Prawn	Fish (tilapia)
Balti Prepared with a combination of herbs and spices and garnished with tomatoes and coriander.	8.40	8.40	10.95	9.95
Balti Madras Madras is blended with a fairly hot spicy sauce.	8.40	8.40	9.50	9.95
Balti Bhuna Bhuna is cooked with special herbs, tomatoes and capsicum in a thick medium sauce.	8.40	8.40	9.60	9.95
Balti Dupiaza A maximum quantity of onions, seasoned with herbs and spices producing a medium/hot taste.	9.50	9.50	10.40	10.95
Balti Sag Fresh Spinach cooked with green peppers, tomato, onions and a mixture of special herbs and spices. Served slightly hot.	9.50	9.50	10.40	10.95
Balti Dhansak Dhansak is cooked with lentils and has a hot, sweet and sour taste.	9.50	9.50	11.40	10.95

VEGETARIAN SIDE DISHES

Vegetable Khazana - £3.95

A variety of fresh vegetables cooked in a medium curry sauce.

Aloo and Chana Masala - £4.50

Potato and chick peas cooked in a medium spiced thick sauce.

Bindi and Brinjal - £4.50

Fresh ladies fingers and aubergines lightly spiced with garlic and onions.

Sag Bhaji - £3.95

Leaf spinach cooked with garlic and onion, lightly spiced.

Saag Aloo - £4.50

Leaf spinach and baby tomatoes, lightly spiced with garlic and mixed pepper.

Bombay Aloo - £3.95

Medium spiced baby potatoes.

Matar Paneer - £4.50

Fresh garden peas and Indian cottage cheese. Lightly spiced.

Paneer Tikka Masala - £4.95

Char-grilled Indian cottage cheese, cooked in a medium spiced thick sauce.

Tarka Daal - £4.50

Lentils caressed with garlic and onions.

Bangladeshi Tarka Daal - £4.95

Lentils caressed with garlic, birds eye red chilli and a touch of corriander.

Three Bean Ka Khazana - £4.95 ◊

Mixed beans lightly cooked with fresh garlic and coriander. Lightly spiced.

RICE

Plain Rice - £2.50

Pilau Rice Saffron rice - £2.95

Coconut Rice - £3.95

Badami Rice Mixed nuts rice - £3.95

Mushroom Rice - £3.95

Special Fried Rice Egg and peas rice - £3.95

Egg and Chana Rice Egg and chick peas rice - £3.95

Lemon Rice Fresh lemon rice - £3.95

Honey and Dry Fruit Rice - £4.50 ◊

Fresh Green Chilli Rice - £3.95 ◊

Red Onion and Purified Butter Rice - £4.50 ◊

BREADS

Naan Unleavened bread - £2.20

Garlic and Cheese Naan - £3.20

Peshwari Naan Sweet coconut, almond and mango paste - £2.95

Keema Naan Stuffed with spicy minced lamb - £2.95

Garlic Naan - £2.95

Paratha Pan fried, flaky bread - £2.95

Aloo Paratha Pan fried, flaky bread stuffed with mashed potato - £3.30

Chapati Thin roasted bread - £1.50

Puri Deep fried thin crispy bread - £1.50

CONDIMENTS

Plain Papadum - £0.80 Masala Papadum - £0.80 Ritha - £2.50 Chutneys - 50p per head

DRINKS

BEERS

Asahi	330ml	£3.50
Budweiser	330ml	£3.25
Leffe	330ml	£3.75
Peroni	330ml	£3.25
Cobra	330ml	£3.25
	660ml	£5.25
Kingfisher	500ml	£4.50
London Pride	500ml	£4.50
Kopperberg	500ml	£4.50
Bangla Beer	660ml	£5.25
Tiger Beer	Large	£5.25
SOFT DRINKS		
SOFT DRINKS		
SOFT DRINKS Coke	330ml	£2.25
	330ml 330ml	£2.25 £2.25
Coke		
Coke Diet Coke	330ml	£2.25
Coke Diet Coke	330ml	£2.25
Coke Diet Coke Sprite	330ml	£2.25
Coke Diet Coke Sprite	330ml	£2.25
Coke Diet Coke Sprite JUICES	330ml 330ml	£2.25 £2.25
Coke Diet Coke Sprite JUICES Orange	330ml 330ml 330mm	£2.25 £2.25
Coke Diet Coke Sprite JUICES Orange Pineapple	330ml 330ml 330mm 330mm	£2.25 £2.25 £1.95 £1.95

WATER

Sparkling	750ml	£3.50
	330ml	£1.95
Still	750ml	£3.50
	330ml	£1.95

MANGO LASSI

small	£2.95
large	£5.50