



MOZA
Indian Restaurant

www.mozarestaurant.co.uk



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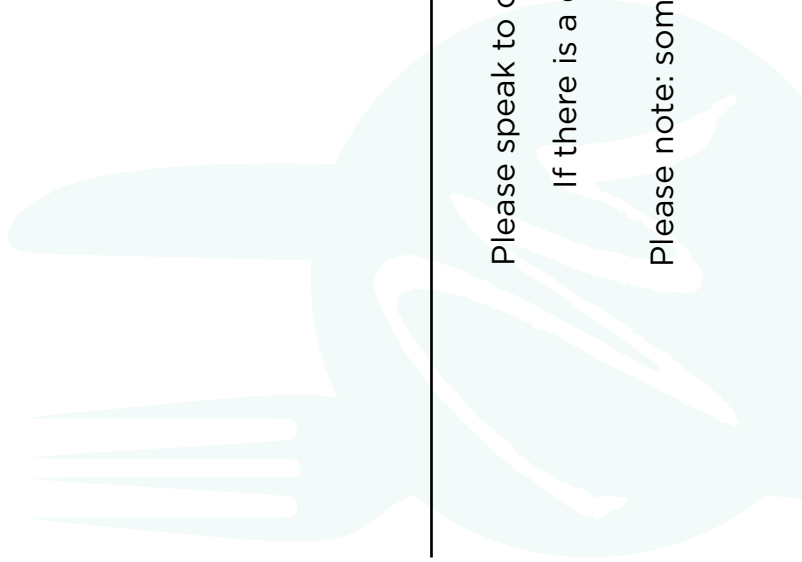
 Moza Restaurant

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank You.

If there is a dish not mentioned on the menu, please ask member of staff and we will be happy to prepare it for you. Subject to availability.

Please note: some of our dish's may contain traces of nuts, please inform a member of staff if you have an any allergies. Fish dishes may contain bones.



Hot Drink

- Coffee £2.25
- Cappuccino £2.95
- Latte £2.95
- Espresso £2.50
- Floater Coffee £3.50

Mocktails

- STRAWBERRY MOCKIRI £2.95**
A Delightful Fusion Of Strawberry, Orange, Lemon And Lime
- NOJITO £2.95**
A Refreshing Blend Of Lime And Mint With A Touch Of Orange
- PINO COLADA £2.95**
A Glorious Tropical Mix Of Coconut And Pineapple

Soft Drinks

- Coke/Diet Coke £2.50
- Lemonade £2.50
- J20 £2.50**
Orange & Passion Fruit
Apple & Mango
Apple & Raspberry
- Appletizer £2.50**
Fruit Juices £1.95
- Orange
- Pineapple
- Minerals £1.75
- Tonic/Slimline Tonic
- Ginger Ale
- Soda Water
- Bitter Lemon

Water

- Still (Large Bottle) £3.75
- Sparkling Water (Large Bottle) £3.75

Please note: You are welcome to bring your own alcoholic drink and not soft drinks

APPETISERS

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- Crunchy Tikka £3.95**
Chicken marinated in spices and then coated in breadcrumbs deep fried
- Lamb 3 Way £4.95**
Lamb Chops, Sheekh Kebab & lamb samosa
- Hot Chilli Fish £4.95**
Fresh pieces of white fish (panguas) on a crisp light spiced batter, tossed in hot chilli garlic. Wow!
- Hash De Modu £4.95**
Strips of prime duck breast, shallow fried until crispy, served with a drizzle of golden honey and roasted sesame seeds. A revelation.
- King Prawn Puri £5.50**
An Viceroy favourite, pan fried king prawns, lightly spiced and served on our hot thin puri bread.
- Firecracker King Prawns £5.50**
Jumbo prawns, tempered chillies, spices & spicy chutney

TANDOOR APPETISERS

- Mirchi Murgh £4.50**
Succulent breast fillet of chicken, marinated and deep fried before being infused with the flavours and aroma of tossed bell peppers, spring onion, fresh chilli and garlic.
- Lamb Chops £4.95**
After marination in spices we cook our choice lean cuts of lamb quickly in the clay oven. Definitely tender and tasty.
- Nawabi Kebab £4.95**
Minced lamb complimented by the singing flavours of coriander, capsciums, ginger and green chilli creating an extraordinary play of tastes, wrapped in thin bread, then cooked in the clay oven.
- Korahi Kebab £4.95**
Mix kebab cooked in clay oven then quickly stir fried with capsicum, onions and spicy sauce. Something different, a must try.
- Salmon Tikka £5.50**
Salmon filets marinated in delicious herbs and spices, then cooked in the clay oven.

VEGETARIAN APPETISERS

- Onion Bhaji £3.95**
The secret is cook them fresh and quickly in authentic spiced batter. We do.
- Aloo Chat £3.95**
Potatoes stir fried in chatt masala
- Garlic Mushroom Puri £4.50**
Pan fried mushroom, lightly spiced and served on our hot thin puri bread.
- Punjabi Peas & Potato Samosa £4.50**
Served with tamarind sauce
- Mix Veg Platter £4.95**
Onion bhaji, aloo pakora, mushroom pakora & veg samosa
- Panir Ka Soola £4.95**
Home made Indian cottage cheese, peppers, pineapple and piaz marinated in yoghurt, ginger and garlic roasted in the tandoor.

CONNOISSEUR DISHES

£10.95

Railway Chicken Curry

Traditional recipe served in the first class railway cabins on India. Chicken is cooked on a slow fire with garlic, whole red chillies and curry leaves, resulting in a spicy, rich chicken curry
alli Ka Gosht

This is a favourite Parsi dish for a long time. Lamb curry cooked in a spicy sauce of green chillies, red chilli, cumin, garlic and ginger, finished with golden straw potatoes.

Makan Murg Badamm

Sweet and mild dish. Chicken marinated with specially chef created sauce of coriander, garlic then cooked with cashew nuts and pistachio nuts.

Lal Maas

Rajasthani red lamb curry. This curry is prepared with red chilli paste and the authentic dish is hot. Served with raita.

Duck Kari

Duck strips marinated in spicy sauce before grilled in clay oven, then cooked slowly in a medium sauce.

Tandoori Chicken Tawa

Tender strips of tandoori chicken cooked on a cast iron with peppers onions and garam masala.

Shaslick Bahari

Chicken marinated with peppers, tomatoes and onions grilled in clay oven before cooking in thick spicy sauce.

Rice Selection

Steamed Rice £2.75

Pilau Rice £2.95

Mushroom Rice £3.25

Egg Rice. £3.25

Special Pilau Rice £3.25

Lemon Chilli Rice. £3.25

Speciality Breads

Plain Nan £2.50

Garlic Nan £2.95

Cheese Nan £2.95

Peshwari Nan £2.95

Keema Nan. £2.95

Garlic & Cheese

Nan £3.25

Roti. £2.50

Chapati £1.95

Parata £2.50

Extras

Plain Papadum £0.75

Chutnies £1.95

Chips. £1.95

Cucumber Raita £2.50

Green Salad £1.95

PURE VEGETARIAN DISHES

We have a reputation for our vegetarian cuisine. Our approach is subtlety, freshness and balance. Every dish is a meal in itself. Each dish can be served as a main course for **£6.95**, or as a side order for **£4.95**

Saag Paneer

Local Indian cheese lightly cooked with fresh spinach in our own blended spices. Beauty in simplicity.

Bindi Bhajji

Fresh Okra (ladies fingers) prepared to our home style recipe that speaks for itself.

Vegetable Curry

A spicy dish of selected seasonal vegetables. A delicious balance of flavours.

Baingun Achari

Fresh Aubergines in a spiced sauce, with various flavours. As good as it sounds.

Tarka Dhall

A classic lentil dish from southern Indian, subtle and aromatic.

Bombay Aloo

A 'down to earth' favourite, yes, curried potatoes. Just taste it.

Sag Aloo

Potatoes cooked with fresh spinach in fresh herbs and spices.

Spicy Mushrooms

Sliced fresh mushrooms tossed in an onion garlic spicy sauce, makes a perfect side dish.

Aloo Gobi

A delicate, balanced dish of cauliflower and potatoes.

Quorn Chana Palak

A delicious balance of flavours. Chunks of garnished quorn cooked with fresh spinach and chick peas in a spicy sauce of fresh herbs and spices.

MOZA SPECIALITIES

£9.95

Murgh Chilli Massala

An exquisite indulgence of chicken, mince lamb, spices, garlic, ginger, and fresh coriander. A firm favourite with all our staff. No further recommendation required.

Garlic Chicken Curry

Garlicky and spicy. Garlic chicken has to be one of all time favourites. This is a winner! You can always add a few chillies at request if you want to turn the zing into a zap.

Chicken Makhani

One of our chefs favourite. Tender chicken cooked in a tomato creamy sauce, yet infused with spicy flavours.

Chicken Naga

This is a beautiful, flavoursome curry with a devilish kick to it! The Naga chilli is one of the hottest chilli in the world so if you are looking for a hot dish, this is it.

Chicken Or Lamb Korahi

Classic korahi. Fresh chicken or lamb cooked quickly in a open pan with chunky peppers, onions and fresh spices. Simple and sensational.

Chicken Tikka Massala

The ultimate Anglo-indian dish. Breast of chicken, lightly spiced and freshly cooked in a mild creamy sauce.

Lamb Or Chicken Achari

Tender chicken or lamb cooked off the bone slowly in a rich spicy sauce. Full of flavours. A village dish from north India. Taste it.

Chicken Dangali

Diced boneless chicken cooked in delicate spices & cashew nuts, sultanas, almonds, pistachio nuts & garnishes with slices of fresh banana.

Chicken Chat Masala

Marinated chicken cooked in chat spices

Chicken Jaipuri

This dish famous in Jaipur city, India. Marinated chicken stir fried with mushrooms, peppers, onions, spicy tomato sauce.

Chef Special

Chicken, Lamb, Prawn & king prawn cooked in chef's special sauce.

Lamb Zameri

Tender lamb cutlets cooked with refreshingly finest flavours of bengal. A semi-wild spices of citrus slow cooked to unleash the flavour. Lasty.

SEA FOOD £12.95

Salmon Tarkari

Fresh salmon fillets seared over a fast fire to retain flavour and moisture, then served in a spicy tomato onion sauce. Mmmm...

Delhi Jinga Curry

King Prawns tossed in a blend of green chillies, fried onions, garlic, ginger in a spicy aromatic sauce.

Coconut Sea Bass Curry

This is an South Indian dish from Kerala, combines fresh ingredients in a simple way. Fresh Sea Bass fillets cooked in coconut milk, garlic and chilli. Served immediately after garnished with the reserved curry leaves and coriander.

FROM THE TANDOOR

The secret is fresh quality chicken, lamb, salmon, or king prawns are marinated in the morning and cooked to order in our famous tandoori oven. Served with crispy salad and tamarind sauce.

Chicken Tikka £7.95

Tandoori Chicken £7.95

Lamb Chops £7.95

Chicken Shaslik £9.95

Salmon Tikka £9.95

Tandoori King Prawns £11.95

Tandoori Mix Grill £13.95
(Mix Grill served with curry sauce)

CLASSIC DISHES & REGIONAL SPECIALITIES

Authentically prepared classic dishes based on traditional recipes from the Indian sub-continent.

Chicken £7.95

Lamb £8.95

Chicken Tikka £8.95

Mix Vegetable £6.95

King Prawn £10.95

BALTI

Balti cuisine at its best. Prepared in a balti way fresh, fast and spicy. A unique complex aromatic taste.

JALFREZI

Hot and spicy dish with fresh green chillies, onions, peppers and tomatoes.

PATIA

A tangy sweet and sour sauce with touch of lentils, a delicacy which originated from ancient Persia.

KORMA

Cooked with fresh cream, coconut and fresh cashew paste to produce a very smooth mild dish.

ROGAN

Cooked with fresh green herbs and spices and finished with a rich tomato sauce.

SAGWALA

A traditional medium strength dish cooked with fresh spinach and green herbs.

MADRAS

A well spiced classic dish cooked in a fairly hot sauce.

BHUNA

Cooked in rich aromatic herbs & spices with onion tomatoes and peppers

Lawazmat Biryani

Biryani originates from ancient Persia. Chicken or lamb is mixed with pilau rice and lightly spiced and cooked with sultanas and almonds. Served with a separate dish of mixed vegetable curry to the strength of your desire.

Chicken Biryani £10.95

Lamb Biryani £10.95

King Prawn Biryani £12.95