MOKA

FOOD MENU

A CULINARY JOURNEY OF INDIAN CUISINE

" If you combine good flavours then food becomes an orchestra"

Moka Indian brings you a sophisticated dining experience together with a contemporary, refined touch.

Our cuisine is inspired by the state banquets from the days of yore and their legacy recipes from the kitchens of India. Each dish is infused with subtle yet complex flavours using unique culinary skills and traditional influences, ensuring the flavours remain authentic.

Welcome to the world of India's finest regional cuisine and gourmet paradise.

KURKURE & SMALL BITES

Crunchy Munchies (G) — £5.25
Mix of chatpat khakhra, fenugreek chilli khakhra, green chilli khichiya, red chilli khichiya, black pepper coin and jeera coin.

Gol Gappa (V/G) — £8.25
Crispy fried puffed shells filled with spicy potato, tamarind, mint water and masala peas on the side.

Aloo Pakora (V) — £9.25
Potato fritters with mint and tamarind chutney.

Avocado Chaat (D) — £11.25
Hass avocado with mango, black Bengal gram and house relish.

Papadi Chaat (D/G) — £9.25
Crunchy wafers with potato, sweetened yoghurt, pomegranate and tamarind relish.

Dahi Puri (D/G) — £10.25
Crispy fried puffed shells with spicy potato, sweetened yoghurt and pomegranate.

Punjabi Samosa (G) — £10.25
Thin pastry filled with a savoury mixture, tamarind chutney and tangy mint relish.

CLAY OVEN

Classic Dahi Ke Kebab (G/D) — £11.25
Semolina crusted hung curd medallions with mango chunks and crunchy wafers.

Malai Broccoli (D) — £11.25
Chargrilled broccoli florets with cream cheese and tangy chaat masala.

Paneer Pudina Tikka (D) — £13.50
Cottage cheese with mint coriander marinade and chilli lime yoghurt.

Tandoori Soya Chaap (G/D) — £11.25
Soya nuggets with spiced Greek yoghurt.

Tandoori Pankhudi (D/M) — £12.25
Chargrilled chicken wings with roasted spices and Kashmiri chilli.

Chicken Tikka (M/D) — £13.50
Classic cubes of chicken marinated in yoghurt and spices.

Seekh Kebab Delhi 6 (D) — £13.95
Spicy minced lamb skewers with smoky chilli chutney.

Zaffrani Murgh Tikka (D) — £13.50
Chicken cubes in saffron and cream cheese marinade.

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Barra Kebab (D/G/M) — £17.99
Spiced lamb chops with kebab masala, chilli yoghurt and royal cumin.

Lasooni Jhinga (D/S/M) — £18.95
Tiger prawns marinated in garlic flavoured marinade and raspberry relish.

Salmon Tikka (D/M) — £22.25
Salmon morsels marinated with pickled panch phoran 5 spices.

MOKA SIGNATURES (Sharing Portions)

Moka Raan (D/M) *Please order 48 hours in advance* — £79.99
Whole leg of spring lamb marinated in malt vinegar, cinnamon, royal cumin and black pepper then cooked to perfection in a clay oven. Served with masala fries and an Indian salad.

Moka Tandoori Chicken (D/M) *Please order 48 hours in advance* — £18.99
A famous Indian dish of chargrilled chicken marinated in yoghurt and Kashmiri chilli spice served with masala fries and an Indian salad. Cooked to perfection in a clay oven.

Moka Veg Platter (G/D) — £32.99
Broccoli, soya chaap, paneer pudina tikka, dahi kebab and zaffrani paneer tikka.

Charcoal Non Veg Platter (G/D) — £39.99
Seekh kebabs, chicken tikka, barra kebab, tandoori pankhudi and zaffrani murgh tikka.

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ASIAN FUSION

Vegetable Tempura Roll (G/E) — £12.25
Asparagus and carrot with a teriyaki glaze.

Salt & Pepper Broccoli (V) — £11.45
Crispy broccoli florets with garlic, shallots and black pepper.

Chilli Basil Paneer (D/G) — £12.75
Cottage cheese, basil and spicy sweet & sour sauce.

Honey Chilli Lotus Stem (V/G) — £12.75
Lotus stem with birds eye chilli and honey.

Chilli Mogo (V/G) — £11.45
Fried cassava fingers with chilli sauce.

Moka Mogo (D) — £11.45
Fried cassava chips with garlic, green chilli, chaat masala, black pepper and lime.

Salt & Pepper Tofu (V) — £12.75
Tofu with garlic, shallots and spring onions.

Salt & Pepper Corn (V) — £11.45
Battered and fried corn kernels with spring onions and black pepper.

Chatpati Bhindi (V) — £11.25
Shredded okra with gram flour, mustard oil and chaat masala.

Chicken Lollipops (G/E) — £12.95
Indian version of chicken drummers with spring onions and a chilli garlic sauce.

Chilli Chicken (G/E) — £12.95
Marinated diced chicken deep fried and toasted with spicy bell pepper and scallion.

Cumin Chilli Lamb (G/E) — £13.95
Julienne lamb with pounded cumin, Szechuan peppercorn and red chilli.

Amritsar Meets London — £13.50
Indian way of fried fish with masala chips and salad.

Coriander Fish (G/E) — £13.50
Crispy tilapia fillet with coriander, spring onions, green chillies and house spice mix.

Chilli Prawn (G/E) — £18.95
Deep fried prawns with onion, garlic and spring onion.

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MOMOS

Vegetable Momo (D/N/G) — **£11.25**
Steamed dumplings with a savoury vegetable filling served with house relish.

Chicken Momo (D/N/G) — **£12.25**
Steamed dumplings with a savoury chicken filling served with house relish.

TACOS

Sikandri Raan (D) — **£13.95**
Lamb meat marinated in malt vinegar, royal cumin and fenugreek.

Murgh Kurchan (D) — **£11.25**
Boneless chicken strips with bell peppers, onions and Indian spices.

Paneer Kurchan (D) — **£11.25**
Cottage cheese with bell peppers, onions and Indian spices.

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TRADITIONAL MAINS

Paneer Butter Masala (D) — £13.25
Cottage cheese in a rich, creamy, velvety tomato gravy with fenugreek leaf.

Sarson Da Saag (D/M) — £18.25
Punjabi style cooked mustard leaf purée with ghee and garlic, served with missi roti.

Corn Palak (D) — £13.25
Spinach and sweetcorn in a rich, mildly spiced gravy.

Lasooni Palak Paneer (D) — £13.25
Cottage cheese with garlic and creamy spinach gravy.

Jeera Aloo (D) — £12.50
Potatoes sautéed with cumin seeds, garlic and aromatic Indian spices.

Punjabi Channa Masala (D) — £12.50
Chickpeas simmered in a rich, spiced tomato and onion gravy.

Tawa Vegetable (D) — £13.25
Aubergine, okra, potatoes, carrots, baby corn and whole Indian spices.

Baingan Bharta (D) — £12.50
Smoky, roasted aubergine with onions and Indian spices.

Lasooni Bhindi (D) — £13.25
Okra, shallots, tomato and garlic.

Kadai Soya Chaap (G/D) — £12.50
Soya chunks with bell peppers, onion and tomato.

Dilliwala Butter Chicken (D) — £14.99
Tandoori chicken tikka and fenugreek leaf in a velvety tomato gravy.

Nawabi Methi Murgh (D) — £13.99
Braised chicken and dried fenugreek leaf curry.

Nati Chicken Curry — £13.99
Southern Indian chicken curry cooked with in-house spices with a coconut flavour.

Ghar Ki Murgi — £14.99
Homestyle chicken off the bone with ground Indian spices and coriander.

Keema Matar (D) — £15.45
Lamb mince cooked with green peas in a spiced onion and tomato gravy.

Rajasthani Laal Maas (D) — £15.45
Spicy lamb with hot spices, garlic and onion gravy.

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Martaban Ka Lahori Gosht (D) — £15.95
Tender lamb with yoghurt, onions and tomatoes served in an earthen crock.

Allepey Curry (S/M) — £15.45 / £16.99
Tilapia fish or prawn with chilli, coconut and kudampuli curry.

LENTILS

Dal Moka (D) — £12.99
Moka signature slow cooked black lentils with tomatoes and white butter.

Dal Tadka (D) — £11.99
Tomatoes and lentils cooked with green chillies, red chillies and garlic.

Langar Wali Dal (D) — £12.25
Combination of four lentils with onion, tomato garlic.

ESSENTIALS

Hyderabadi Kacche Gosht Ki Biryani (D/N) — £16.95
Succulent pieces of lamb cooked with fragrant basmati rice in a sealed pot served with mirchi ka salan and raita.

Murgh Dum Biryani (D/N) — £15.45
Spring chicken cooked with fragrant basmati rice in a sealed pot served with mirchi ka salan and raita.

Subz Masala Pulao (D) — £13.50
Mix of seasonal vegetables cooked with fragrant basmati rice in a sealed pot.

Rice (V) / **Pulao Rice** (D) / **Zeera Rice** (D) — £6.00 / £8.45 / £8.45
Aged long grain basmati rice.

Vegetable Fried Rice (G/V) — £9.45
Stir fried jasmine rice with vegetables and soy sauce.

Egg Fried Rice (G/E) — £9.95
Stir fried jasmine rice with egg and soy sauce.

Chicken Fried Rice (G/E) — £9.95
Stir fried jasmine rice with chicken, egg and soy sauce.

Prawn Fried Rice (S/E/G) — £11.45
Stir fried jasmine rice with prawns, egg and soy sauce.

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BREADS

Olive & Chilli Naan (G/D)	£4.25
Chilli Naan (G/D)	£4.25
Garlic Naan (G/D)	£4.25
Butter Naan (G/D)	£4.25
Peshwari Naan (G/D)	£5.99
Keema Naan (G/D)	£6.25
Ajwaini Laccha Paratha (G/D)	£5.25
Pudina Paratha (G/D)	£5.25
Tandoori Roti (G/V)	£3.99
Roomali Roti (G/D)	£4.95
Missi Roti (G/D)	£4.95
Cheese Naan (G/D)	£6.25
Moka Special Kulcha (G/D)	£6.50

RAITA / SALADS

Boondi Raita / Cucumber Raita (D)	£5.99
Onion Salad	£3.99
Green Salad	£4.99

TEMPTATION

Gulab Jamun (G/D/N) — £6.50
Sweetened dumpling made of milk solid, vanilla ice cream and pistachio.

Gajar Halwa (D/N) — £6.50
Carrot and milk fudge pudding with green cardamom, pistachio crumble and vanilla ice cream.

Rasmalai (D/N/G) — £6.50
Rich cheese dumpling with honey jelly and mango coulis.

Paan Kulfi (D/N/G) — £6.50
Frozen milk with betel leaves and gulkand.

Malai Kulfi (D/N) — £6.50
Indian ice cream stick with a rich, milky flavour.

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Mango Cheesecake (D/G) — £7.25
Baked cheesecake with alphonso pulp, digestive cookies and crust.

Gluten Free Vegan Brownie (V) — £7.25
70% Belgium dark chocolate warm brownie with vegan vanilla ice cream.

Vegan Vanilla Ice Cream (V) — £6.50

Chocolate Ice Cream (D/E) — £6.50

Strawberry Ice Cream (D/E) — £6.50

Mango Passion Sorbet (V) — £6.50

KIDS CORNER

French Fries (V) — £6.95

Breaded Chicken Nuggets (G) — £6.95

Zaffrani Murg Tikka (D) — £13.50
Chicken cubes in a saffron and cream cheese marinade.

Shahi Paneer (D) — £13.25
Cottage cheese with onion and creamy tomatoes.

Butter Chicken (D) — £14.99
Chicken tikka in a mild tomato gravy with fenugreek leaves.

Dal (D) — £11.99
Yellow lentils with garlic and cumin seeds.

Oddles Doodles (S/G) — £11.25
Chicken or vegetable noodles with soy sauce and spring vegetables.

Kiddos Sundae (D/E/G) — £7.25
Vanilla, chocolate and strawberry ice cream with whipped cream, biscuits and sprinkles.

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ALLERGENS

SCAN QR CODE TO SEE ALLERGENS

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