



# MOKSHA

indian bistro



come to your senses



**TAKEOUT MENU**



[www.MokshaNiagara.com](http://www.MokshaNiagara.com)  
905-354-8585

# MOKSHA

Indian bistro

# APPS

#CHAATS  
SPOT  
indian street snacks

- ✓ **Samosa** ★ \$12  
Flaky spiced Potato pastry served with house made Mint & Tamarind chutneys.
- ✓ **Samosa Chaat** ★★ \$15  
Flaky pastry topped with hot Chickpea Curry, cool Yoghurt and house Chutneys.
- ✓ **Veg Pakoda** ★★ \$12  
Light Chickpea flour Veggie Fritters served with fresh house mint & tamarind chutneys.

- ✓ **Tiki Chole** ★★★ \$15  
Hot chickpea curry smothers Potato Cake, topped with pickled onions.
- ✓ **Dahi Bhalla** ★ \$12  
Fluffy lentil doughnut with sweet yogurt, chutney & crushed wafers.
- ✓ **Papdi Chaat** ★ \$12  
Crispy wafers topped with potato & onions, drizzled with house chutney



## CHAAT FEATURE each \$12

- ✓ **Pani Puri Flight**  
Crispy Poories filled with spiced Potato, and a shot of tangy, spicy water.
- ✓ **Rani Dahi Puri**  
Crispy Poories filled with spiced Potato, Sweet Yogurt & spicy Chutneys.

- ✓ **Bhel Puri Cones** ★ \$12  
Crunchy Puffed Rice doused with sweet & sour sauce in street style cones.
- ✓ **Gunpowder Peanuts** ★★ \$12  
Roasted red peanuts tossed with spicy gunpowder masala, onions, chili & tomato.
- ✓ **Masala Pappadam** ★★ \$12  
Roasted Graham Chips topped with spicy Indian Salsa of Tomato, Onion & Cilantro.



V **Delhi Momos** ★★★ \$15  
Steamed dumplings with a spicy Chili Aoli.  
Veg | Non Veg

V **Hot Crispy Corn** ★ \$12  
Sweet Corn Kernals dusted, fried and tossed with fresh lemon & chili salsa.

V **Bang Bang Manchurian** ★★ \$15  
Crispy cabbage balls tossed in a sweet n' spicy sesame glaze with spring onion.

**Chicken Wings 65** ★★★ \$15  
Hot wings dusted in crispy coating flavoured with red chili and curry leaf.

**Spring Roll Chaat** ★★ \$12  
Light and Flaky Spring Rolls topped with fresh asian slaw, drizzled with

**Amritsari Fish & Chips** ★ \$18  
Flakey cod marinated in mustard and chili, dusted & fried with house chutneys.

V **Fries Supreme** ★★ \$12  
Crispy Fries loaded with sweet, sour, spicy and creamy chutneys with chopped onions.

V **Cheesy Pav Bhaji** ★ \$15  
Rich puree of sauteed vegetables in a spicy masala with butter toasted pav.



#NOMMASTE  
indian street snacks

**APPS**  
MOKSHA  
indian bistro

# MOKSHA

Indian bistro

# APPS

#NAAMBELIEVER  
clay oven breads baked fresh

- ✓ **Mulligatawny Soup** ★ \$6  
Creamy Lentil broth with sauteed veg.
- ✓ **Tomato Bisque** ★ \$6  
Rich tomato soup scented with cardamom
- ✓ **Mango Salad** ★ \$15  
Mango, Peppers in peanut coconut dressing.

- ✓ **Chana Salad** ★ \$10  
Chickpeas, cucumber, tomato, spices & citrus.
- ✓ **Katchumber Chop** ★ \$8  
Chopped salad w mint, cucumber, onion, tomato.
- ✓ **Desi Slaw** ★ \$8  
Colourful shredded root veg slaw.

## STUFFED BREADS



- ✓ **Honey Garlic Naan** ★ \$8  
Crispy Flatbread w Garlic, Aromatics & Honey.
- ✓ **Caramelized Onion Naan** ★ \$12  
Crispy Flatbread w Caramelized Onion & Brie
- ✓ **Rosemary Aloo Kulcha** ★★ \$12  
Fluffy Bread filled w Potato & Garam Masala.
- Keema Kulcha** ★★ \$12  
Fluffy Bread with seasoned lamb.

## FLAT BREAD

each \$15

- Chicken Tikka** ★  
Tandoori Chicken, Onions, Peppers, Chutney.
- ✓ **Paneer Tikka** ★  
Tandoori Paneer, Onions, Peppers, Chutney.



## TURKISH PLATTER

from \$25

Choice of Charcoal Kebab,  
Served with Rice, Fries, Salad, Naan, house chutneys.

### Chicken Tikka

★ \$18

Boneless Thighs hand rubbed with secret marinades of Corriander, Ginger & Garlic.

### Chicken Reshmi

★ \$18

Minced Chicken rolled into a sausage with fresh herbs and spices and charbroiled.

### Lamb Seekh

★★★ \$18

Minced Leg of Lamb expertly seasoned with ground Ginger, Garlic, Coriander and Cumin.

### Lamb Shashlik

★ \$20

Succulent boneless Lamb cubes marinated with Lemon and Garlic, grilled in the Tandoor.

### Sarson Fish Tikka

★ \$20

Flaky Cod marinated in crushed mustard seed oil, ginger and garlic, grilled in Tandoor.

## TANDOORI GRILL

Veg | NonVeg

\$28

Two pieces each of our signature Charcoal BBQ Kebabs.

### V Mint Paneer Tikka

★ \$19

Hand pressed Cheese Cubes coated in a mint, cilantro blend and charbroiled.

### V Malai Soya Chaap

★ \$18

Soya rolls in a tandoori marination cooked in a charcoal clay oven/

### V Aachari Veg

★★★ \$18

Grilled Pineapple, Onions, Mushrooms, and Peppers coated in pickling spices.



indian charcoal BBQ & breads  
#YOUTANDOORIT



# #BIRYANIME

layered saffron rice bowl

## BIRYANI RICE BOWL

\$18

Basmati Rice infused with fragrant broth flavoured with Saffron, Bay Leaf & Clove.

✓ Veggie Biryani

Chicken Biryani

Lamb Biryani **+\$2**

Shrimp Biryani **+\$4**



Add Raita **each \$6**  
Add Gravy

✓ **Burnt Garlic Fried Rice** ★★ \$18  
Charred garlic & spicy green chili fried rice.  
Paner | Chicken

**Chili Chicken Chili Paneer** ★★ \$20  
Crispy chicken or paneer, onion & peppers in a thickened soy and chili gravy.

✓ **Veg Manchurian** ★★ \$20  
Cabbage and carrot veg balls tossed in a soy vinegar gravy.

**Pepper Shrimp** ★★ \$22  
Sauteed black tiger prawns in a spicy chili sauce with peppers and onions.



# #INDOCHINESE

asian dishes with indian flare



# #DINNERCOMBOS

easy set meals for the table



## INDIVIDUAL PLATE \$21

Choice of 1 x Individual Curry  
Basmati Rice  
Naan  
Pappad  
Salad

## DINNER FORTWO

\$45

2 x Samosa  
Choice of 2 x Individual Curry  
Basmati Rice  
Naan  
Pappad  
Salad  
Raita  
2 x Gulab Jamun

## DINNER FORFOUR

\$85

4 x Samosa  
Choice of 4 x Individual Curry  
Basmati Rice  
Naan  
Pappad  
Salad  
Raita  
4 x Gulab Jamun

**MOKSHA**  
Indian bistro



traditional slow simmered gravies

# #CURRYDAWAY

MOKSHA  
Indian bistro

## MAINS NONVEG

INDIVIDUAL

12oz \$15



SHARING

16oz \$19



### CHICKEN

**Chicken Korma** ★  
Rich stew with ginger & garlic.

**Butter Chicken** ★  
Silky Tomato Cashew gravy.

**Tikka Masala** ★★  
Thick Tomato Onion Gravy.

**Chicken Curry** ★  
Aromatic delhi style curry.

**Methi Karahi** ★★  
Earthy Garlic & Fennugreek masala

**Hara Masala** ★  
Spinach wilted in Tomato cream.

**Vindaloo** ★★★  
Spicy chili & coconut gravy.

### LAMB +\$2

**Lamb Curry** ★  
Succulent fork tender lamb cubes.

**Lamb Seekh Masala** ★★  
Lamb Kebab in Thick Tomato Gravy.

**Hara Masala** ★  
Spinach wilted into Lamb Curry.

**Vindaloo** ★★★  
Spicy chili, vinegar & coconut gravy.

### SEAFOOD +\$3

**Karahi Fish** ★★★  
Whole spices tempered in hot oil.

**Shrimp Curry** ★★  
Savoury curry leaf with red chili.





# MAINS

## VEG

### PANEER

- ✓ **Paneer Makhani** ★  
Silky Butter gravy, slow simmered.
- ✓ **Kaju Matar Paneer** ★  
Thick gravy coats cashew & peas.
- ✓ **Karahi Paneer** ★★  
Whole spices tempered in hot oil.
- ✓ **Saag Paneer** ★  
Spinach wilted into Tomato gravy.
- ✓ **Paneer Jhal Frazi** ★★  
Roasted Veg coated in tangy reduction.



### DAL

- ✓ **Dal Makhani** ★  
Black Lentils simmered on rich charcoal.
- ✓ **Yellow Dal Tadka** ★  
Lentils tempered with Cumin & Garlic.
- ✓ **Chana Masala** ★  
Chickpeas sautéed in bold masala.

### SOY +\$2

- ✓ **Kaju Matar Tofu** ★  
Thick gravy coats cashew & green peas.
- ✓ **Saag Tofu** ★  
Spinach wilted into Tomato gravy.
- ✓ **Tofu Tikka Masala** ★★  
Thick Tomato Onion Gravy.
- ✓ **Soya Karahi** ★★  
Earthy Ginger, Garlic & Fennugreek
- ✓ **Tofu Jhal Frazi** ★★  
Roasted Veg coated tangy reduction.

### VEG

- ✓ **Gobhi Methi Malai** ★  
Cauliflower florets in cream gravy.
- ✓ **Sabs Masala** ★  
Mixed veg in tomato onion gravy.
- ✓ **Aloo Gobhi** ★  
Sauteed Potato & Cauliflower.
- ✓ **Mushroom Tikka Masala** ★★  
Thick Tomato Onion Gravy.
- ✓ **Baingan Bharta** ★  
Whole roasted eggplant, garlic & onion.
- ✓ **Bhindi Masala** ★  
Crispy Okra in zesty dry masala.

accompaniments

# #SIDECART

MOKSHA  
Indian bistro

## MAINS



### Butter Naan

Brushed with butter.

\$5

### Garlic Naan

Rubbed with fresh garlic.

\$6

### Steamed Basmati Rice

Steamed long grain basmati

\$7

### Bullet Naan

Rubbed with garlic and green chilis



\$6

### Jeera Pulao

Tossed with Whole cumin and green peas.

\$8

### Sesame Naan

Rubbed with nutty sesame seed.

\$6

### Saffron Pulao

Tossed with aromatic saffron.

\$9

### Tandoori Roti

Brushed with butter

\$5

### Yoghurt

\$6

### Garlic Roti

Rubbed with fresh garlic.

\$6

### Raita

\$6

### Latcha Paratha

Light crispy layered bread.

\$6

### Pickle

\$5

### Pudina Paratha

Crispy layered bread with mint.

\$6

### Onions

\$5



# #ASKUS ABOUT CATERING

**LIVE STATION  
CHAAT | TANDOOR | CURRY**

[www.MokshaCatering.com](http://www.MokshaCatering.com)  
905-650-8585

# MOKSHA

Indian bistro

# SWEETS

each \$12

#LEAVEUS  
★5STARS



#SWEETSPOT

bites to end the night

## Peach Kheer ★

Fennel Rice Pudding, Peach Puree, Chopped Mint, Ripe Mango.

## Royal Gulab Jamun ★

Milk Dumplings, Cardamom Syrup, Condensed Milk, Tea Biscuits

## Falooda Sundae ★

Ice Cream, Vermicelli, Basil Seeds, Condensed Milk, Rose Syrup

## Gajarela Square ★

Shredded Carrot Fudge, Chopped Pistachio, Condensed Milk



Prices are subject to 13% HST and 16% Service Gratuity.  
Management reserves final judgement on all matters.  
Repeat orders are fulfilled in sequence and cannot be expedited or cancelled.  
Premises contains common allergens.  
Please notify service staff of all dietary restrictions prior to each order.