

# STARTERS



## SIGNATURE SELECTION

# MOKSHA

indian bistro

## #NAANSENSE

### STUFFED BREADS

\*\*Please allow an additional 15 minutes during dinner service.

**Honey Garlic Naan** | \$7  
 Light and crispy Indian Flat Bread rolled with Fragrant Garlic, Fresh Aromatics and Glazed with Honey.

**Aloo Kulcha** | \$10  
 Fluffy leavened Bread filled with Rustic Potato, spiced with Earthy Turmeric, Garam Masala and Chili.

**Caramelized Onion Naan** | \$10  
 Light and crispy Indian Flat Bread stuffed with Onions that caramelize in the oven, brushed with Garlic Butter.

**Keema Kulcha** | \$12  
 Fluffy leavened Bread filled with Minced Lamb, boldly spiced with Cumin, ground Coriander, Onion and Ginger.

## #FRESHISBEST

### SOUPS & SALADS

**Carrot Ginger Bisque** | \$5  
 Earthy Carrot fragrant with sharp Ginger & Turmeric.

**Masala Peanut Shooters** | \$9  
 Spicy roasted Peanuts tossed with fresh Garden Herbs and Vegetables in a Lemon Vinaigrette.

**Paneer Caprese Salad** | \$9  
 Hand pressed Cottage Cheese, Cherry Tomato and Basil, drizzled with Balsamic and Mint Chutney.

**Muligatawny Soup** | \$5  
 Hearty Lentil stock tempered with Garlic, with apple.

**Channa Salad Bowl** | \$9  
 Chickpeas and Garden Vegetables, with a Citrus Dressing served in a roasted Papadum bowl.

**Avacado Veggie Toast** | \$8  
 Buttery Pav toasted golden on a tawa, smothered in avacado, topped with Cucumber, Onion & Tomato.

## #CHAATSPOT

### STREET SNACKS

TRY

## NON STOP CHAAT

WEEKNIGHTS 4PM TO 7PM

1hr All You Can Eat \$12/pp\*  
 \*CONDITIONS APPLY

**Chaat Papari** | \$8  
 Crispy Poories topped with spiced Potato, Chickpea and drizzled with Yoghurt, and sweet & spicy Chutneys.

**ALOO SAMOSA** Chaat (2) \$9 | \$8 Plain (3)  
 Flaky pastry with Potato, Green Pea, Onion & spices.

**Tiki Chole Chaat** | \$10  
 Crispy Potato Cakes layered with savoury Chickpea Curry

**Vegetable "Corndogs"** | \$8  
 Sweet Corn and Spinach Cornflour fritters, skewered, fried and served on a herbed sour cream spread.

**PAKORA** Vegetable \$8 | \$10 Amritsari Fish  
 Light and spicy Chickpea Flour battered Fritters.

**Honey Chili Fries** | \$12  
 Crispy Fries sauced with a sweet and spicy Sesame Soy.

**PANI PURI** Plate \$8 | \$4 Extra Puri (4)  
 Puffed wafers stuffed with Potato and Chickpea and filled with a shot of tangy sweet and sour water.

**Delhi Chicken Momo** | \$10  
 Steamed Chicken dumplings coated in tangy Tandoori Aoili and served with sweet sesame soy dipping sauce.

**Masala Pappadam** Plate \$8 | \$4 Plain (4)  
 Oven Roasted Graham Flour Wafers topped with a spicy Indian Salsa of Tomato, Onion, Cucumber and Cilantro.

**Moksha Fries Supreme** | \$12  
 Crispy Fries Supreme style smothered in hot Tikka Masala gravy, Sour Cream and topped with Fried Onion.

## #YOUTANDOORIT

### KEBABS & SKEWERS

**TANDOORI MIXED GRILL** Veg \$25 | \$25 Non Veg  
 Two (2) pieces each of our signature Tandoori kebabs.

**Chicken Tikka** Malai \$16 | Tandoori \$16 | Hariyali \$16  
 Juicy Chicken Thighs hand rubbed with secret marinades.

**Tandoori Chicken Legs** | \$16  
 Tender Chicken Thighs (2) and Drumsticks (2) hand rubbed in Moksha's tandoori spice blend and grilled at high temp.

**Lamb Seekh Kebab** | \$17  
 Minced Leg of Lamb expertly seasoned with ground Ginger, Garlic, Coriander and Cumin.

**Paneer Tikka\*\*** | \$16  
 Creamy handpressed Cheese marinated and charbroiled.

**Malai Soya Chaap\*\*** | \$17  
 Soya Nuggets marinated in Tandoori blend and roasted.

**Boti Tawa Lamb\*\*** | \$25  
 Fork tender cubes of Lamb, marinated in an aromatic Masala and rendered on a sizzling iron skillet.

**Bombay Sloppy Joe** | \$15  
 Succulent minced Lamb piled high on buttery Tawa Toast covered in slow simmered Tomato gravy.

**ENTREES**  




**SIGNATURE SELECTION**

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**#RICEANDSHINE**

**RICE BOWLS**

\*\*Please allow an additional 15 minutes during dinner service.

**BIRYANI**

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

Chicken Biryani **\$16**  
 Lamb Biryani **\$18**

**\$16** Vegetable Biryani  
**\$18** Shrimp Biryani

**Burnt Garlic Fried Rice\*\***

Pan fried Long Grain Rice seasoned with dark soy, charred Garlic, Chillies and Spring Onion.

Tandoori Chicken Rice **\$16**

**\$16** Garlic Chili Fried Rice

**#CURRIEDAWAY**

**CURRY PLATES**

**FAMILY STYLE** Available for groups of 5 or more.

All curry plates are accompanied by a complimentary serving of **Rice AND** the choice of **Buttered Naan or Tandoori Roti**. Charges apply for Upgrades.

**Vindaloo** 🔥

Robust curry with the heat of oven roasted Chilies, balanced with Tomato, Malt Vinegar and Coconut.

Chicken Vindaloo **\$16**  
 Lamb Vindaloo **\$18**

**\$16** Vegetable Vindaloo  
**\$18** Shrimp Vindaloo

**Tikka Masala** 🔥

Thick Tomato and yogurt gravy with Green Peppers, Onions and a spicy masala.

Chicken Tikka Masala **\$16**

**\$16** Tadka Paneer

**Moksha Curry**

Bright aromatic broth of Ginger, Garlic, Onion & Turmeric slow simmered with Moksha's secret Masala.

Chicken Curry **\$16**  
 Lamb Curry **\$17**

**\$17** Fish Masala  
**\$18** Shrimp Curry

**MAKHANI**

A silky Tomato gravy, slow simmered over the open fire, finished with Butter and Cream.

Butter Chicken **\$16**

**\$16** Paneer Makhani

**KEEMA KORMA**

Rich and Flavourful braising stock, reduced and thickened with Heavy Cream, finished with bright Herbs and Pepper.

Lamb Keema **\$16**

**\$17** Veg Soya Keema

**Saag Paneer**

**\$16**

Spinach, Onion and Garlic, wilted into a buttery sauce tempered with toasted Cumin and Coriander seed.

**CHICKEN METHI**

**\$17**

Earthy Fenugreek herbs sauteed in a flavourful nutty Curry with Ginger, Garlic, Onion and Turmeric.

**DAL MAKHANI**

**\$17**

Creamy Black Urad Lentils simmered overnight on a rich charcoal fire and finished with Butter, Tomato and spices.

**Aloo Gobhi**

**\$16**

Crispy Cauliflower Florets and Lush Potato Cubes browned and tossed in a dry masala.

**Yellow Dal**

**\$16**

Split Tour Lentils slow cooked and tempered with a Tadka of Cumin, Whole Red Chili, Garlic and Onion.

**Mixed Veg Jhal Frazi** 🔥

**\$16**

Fire roasted Cabbage, Peppers, Carrots, Sweet Corn and Long Beans coated in a tangy and spicy Tomato reduction.

**Channa Masala**

**\$16**

Hearty Chickpeas sautéed in a bold masala with Tomato, Garlic, Ginger and Onion.

**KADAI MUSHROOM** 🔥

**\$17**

Button Mushrooms sauteed with Onions, Green Pepper and Garlic in coarse ground spices and Tomato.

**Kalongi Bengan**

**\$17**

Smoky pan roasted Eggplant, seasoned with Nigella seed.

**Bhindi Ki Subzi**

**\$16**

Crispy pan seared Okra stewed with a zesty dry masala.

**#UPGRADEYOURPLATE**

**SUBSTITUTE FOR RICE OR NAAN**

- Substitute Extra Naan for No Rice** | \$2.50 each
- Substitute Extra Rice for No Naan** | No Charge
- Upgrade to Garlic Naan or Garlic Roti** | \$1.00 each
- Upgrade Rice to Saffron Pulao or Jeera Rice** | \$2.50
- Add Side of Dal or Vegetable Curry** | \$14.00 each

**#NAANBELIEVER**

**ADDITIONAL ORDERS**

- Naan or Roti** | \$4.00
- Garlic Naan** | \$4.50
- Rosemary Kulcha** | \$5.00
- Green Chili Naan** | \$5.00
- Onion Salad** | \$3.00
- Basmati Rice** | \$6.00
- Saffron Pulao** | \$7.00
- Jeera Rice** | \$7.00
- Mixed Raita** | \$5.00
- Kachumber Salad** | \$7.00