

आदिवाहल

Fine Indian Cuisine



SHURUWAT

(Appetizers)

Vegetable Samosa 4.95

Crispy deep fried pattice with potato and garden peas filling. A vegetarian delight

Assorted Vegetable Pakora 4.95

A deliciously spiced combination of vegetable fritters with flour batter, served with fresh mint chutney

Channa Katori Chat 4.95

A spicy combination of chick peas and mixed sprouts tossed with Indian herbs, chopped green chili and fresh coriander, served in a papad basket

Aloo Papri Chat 4.95

A combination of flour crispies, chopped potatoes and spices, tossed in yogurt, topped with a tangy tamarind chutney

Paneer Methi Kabab 4.95


Fenugreek leaves and lentil patties, filled with minced cottage cheese, pan grilled and served with tamarind chutney

Kadak Kabab 6.95

Minced chicken filled with green chili and cheese cooked in a clay oven on skewers. Served with mint chutney

Seekh-E-Sikander 6.95

Minced lamb mildly flavored with fresh herbs and cooked in a clay oven on skewers. Served with mint chutney

 **Machli Kali Mirch** 6.95

Boneless salmon fish marinated in Indian spices and fried to perfection with a coating of ground pepper corn and gram flour



SHORBE

(Soups)

Dal Shorba 4.95

A delicately flavored lentil soup served with a lemon wedge on the side. Choice of vegetarian or non-vegetarian

Mutter Aur Kothmir Ka Shorba 4.95

A delicate blend of fresh coriander and minced green peas finished and served with a garnish of chopped coriander

Tomatar Aur Kali Mirch Ka Shorba 4.95

A delicious light tomato soup tempered with ground black pepper

Murgh Badam Aark 4.95

A lightly spiced extract of chicken and almonds, flavored with fresh herbs



TANDOORI KHAZANE

(Treasures from the clay oven)

Moghul Mix Grill

19.95

A pre-selected combination of tandoori marinated chicken, seekh kabab, fish and shrimp, cooked in the tandoor (clay oven) and served sizzling with spiced onions

Tandoori Murgh

19.95

A whole chicken marinated overnight in a yogurt mix, Indian spices and herbs, cooked in the tandoor

Tandoori Murgh - Half

14.95

Murgh Tikka

14.95

Boneless juicy chunks of chicken marinated in aromatic Indian herbs and cooked in the tandoor

Murgh Makhmal-E-Kabab

14.95

Tender pieces of boneless chicken marinated in a mix of yogurt and almond paste, cooked in the tandoor to perfection with a glaze of cheese

Reshmi Kabab

14.95

Minced chicken tempered with chopped onion, coriander, ginger and garlic paste, skewered and grilled on charcoal in the tandoor

Peshawari Kabab

15.95

Tender boneless pieces from a leg of lamb, seasoned with spices and herbs, marinated well and char grilled in the tandoor



Kali Mirch Ka Gosht

15.95

Tender pieces of lamb well marinated with spices and tempered with ground pepper, cooked in the tandoor

Tandoori Jhinga

19.95

Fresh shelled shrimps in special tandoori spices and cooked on skewers in the tandoor. A delicacy of the house

Shahi Mahi Tikka

19.95

Boneless Salmon fish marinated in a saffron flavored masala and grilled in the tandoor

Mughlai Paneer Tikka

13.95

Cubes of cottage cheese, bell pepper, onion and tomatoes marinated in the tandoori masala, grilled in the tandoor

SAMUNDARI KHAZANE

(Treasures from the Blue Sea)

Fish Moulli Curry

A South Indian Specialty. Tender fillets of salmon cooked in a rich coconut gravy flavored with a special blend of spices

19.95



Machli Hara Masala

A Specialty from Eastern India. Boneless fish cooked in a green masala of coriander, mint, green chili and curry leaves

19.95

Macher Jhol

From the Eastern part of India. Boneless fish marinated and cooked with Indian spices, finished with a mustard flavor

19.95



Jhinga Masala Nizami

Shelled shrimps cooked in a rich and spicy sauce, finished with a flavoring of ginger and fresh herbs

19.95

Jhinga Goan Curry

A traditional Goan shrimp curry cooked to perfection with a taste of coconut milk

19.95

Jhinga Kadai

Fresh shrimps cooked to perfection with Indian spices. A delicacy of our Chef

19.95

Lobster Lababdar

Fresh lobster, off the shell and cooked with Indian spices and finished in a rich tomato based gravy

22.95





MURGH

(Chicken)

Murgh Shahi Korma 14.95

Boneless chicken pieces cooked in a rich almond sauce, served with a garnish of sliced egg and dry fruits

Murgh Tikka Makhani 14.95

Tender, boneless pieces of chicken cooked in an authentic rich tomato based gravy, enriched with fresh cream

Murgh Kadai 14.95

Boneless pieces of chicken cooked in a special combination of herbs and spices, tempered with shredded ginger and garlic. Traditional Peshawari style

Murgh Saagwala 14.95


Tender boneless pieces of chicken cooked in pureed fresh garden spinach, flavored with fresh herbs. A gourmet's delight

Murgh Chilman 14.95

Shredded tandoori chicken cooked with a spicy combination of bell pepper and scallion, flavored with fresh Indian herbs

Murgh Tikka Masala 14.95


Tender boneless pieces of marinated chicken cooked in the tandoor and finished in a rich tomato based gravy, flavored with fresh Indian herbs

 **Murgh Vindaloo** 14.95

A Goan special for the lovers of hot spicy food. A delicious combination of vinegar marinated chicken cubes in a coconut-flavored sauce, garnished with bell peppers

Murgh Kali Mirch 14.95

Boneless pieces of chicken cooked with yogurt, ginger, garlic and freshly ground black pepper corn

 **Balti Murgh** 14.95

A combination of tender, boneless pieces of chicken with capsicum, onions and potatoes, cooked in a spicy gravy



GOSHT

(Lamb)

Gosht Roganjosh

Tender juicy lamb pieces cooked Kashmiri style with the best of spices on a slow fire

15.95

Gosht Do Piazza

Tender pieces of lamb cooked authentically with Indian spices on a slow fire and finished with julienne of onion

15.95

Gosht Kadai

Boneless pieces of lamb cooked on slow fire with capsicum, tomato and onions in a traditional Peshawari style

15.95



Keema Hara Masala

Minced lamb cooked authentically with Indian spices on a slow fire

15.95



Gosht Vindaloo

Specially cut pieces of lamb, marinated in vinegar and Indian spices cooked with diced potatoes on a slow fire served with a garnish of onion. A Goan specialty

15.95

Saag Gosht

Finely chopped garden fresh spinach cooked with tender lamb pieces in an authentic combination of spices

15.95



Achari Gosht

Tender lamb pieces cooked on slow fire with a delightful combination of pickling spices and herbs

15.95

Gosht Goat Masala

Fresh goat meat, with bone, marinated in exotic herbs and spices and cooked on a slow fire. A specialty of the house

15.95



spicy dish

SHAKAHARI

(Vegetables)

Navrattan Curry 11.95

A traditional combination of nine different vegetables cooked in an exotic curry sauce. Garnished with chopped dry fruits and nuts

Kofta Naramdil 11.95

Soft and creamy home made cottage cheese dumpling filled with dry fruits, finished in a mild gravy

Dum Aloo Kashmiri 11.95

Golden fried potatoes scooped and filled with home made cheese and dry fruits, simmered in a rich curry sauce

Achari Aloo 11.95

Hand picked baby potato cooked on a slow fire with a delightful combination of pickling spices and herbs

Paneer Aur Sabzi-Tawa Masala 11.95

Cubes of cottage cheese and vegetables, pan finished and served with chopped onions and coriander

Paneer Moghul 11.95

Cubes of homemade cottage cheese cooked in a tomato based gravy, finished with butter and topped with cream. A special delicacy from our Chef's pan

Methi Malai Mattar 11.95

A combination of fenugreek, Indian cheese and garden peas in a rich gravy. A vegetarian delicacy

Saag Paneer 11.95

Finely cut garden fresh spinach cooked with homemade cottage cheese, delicate Indian spices and herbs

Gobhi Bensari 11.95

Floret of cauliflower and cashewnuts stir fried with fresh ground garam masala and finished in a pan

Amritsari Channa 11.95

Chickpeas sautéed and cooked in a combination of fresh garam masala and herbs. Garnished with a nicely cut tomato and chopped coriander

Bagare Baingan 11.95

Eggplant simmered in a tamarind, peanut and coconut gravy. A taste acquired by the Moghul princes during their campaigns in the Deccan

Baingan Bharta 11.95

Baked eggplant pureed and finished in a pan with tomatoes, onions and herbs

Khumb Do Piazza 11.95

Garden fresh mushrooms and spring onions tossed with a combination of Indian Masala

Bhindi Masala 11.95

Fresh Garden Okra pan cooked with Indian spices and herbs

Dal Makhani 10.95

Creamed lentils delicately cooked overnight on low heat, finished with butter, garnished with cream. A delicacy of the house

Balti Dal 10.95

A combination of different lentils cooked in delicate spices and herbs

 spicy dish

BHATIAR KHANA

(Breads)

Naan / Roti	3.95
Lacha Paratha	4.95
Filled Naan <i>(Onion, Potato or Paneer)</i>	4.95
Garlic Naan	4.95
Kabuli Paratha	4.95
Moghul Bread Basket	12.95
<i>Make your very own special basket with a combination of any three of the following</i>	
<i>Garlic Naan ♦ Keema Naan ♦ Channa Paratha</i>	
<i>Paneer Naan ♦ Lacha Paratha ♦ Aloo Paratha</i>	
<i>Kashmiri Naan ♦ Pudina Paratha ♦ Onion Kulcha</i>	

BASMATI KE KHAZANE

(Rice)

Birbal Ki Pasand (Vegetable Biryani)	11.95
<i>Basmati rice cooked with seasonal vegetables and Indian herbs Dum Pukht style served with raita</i>	
Akbari Murgh Biryani	14.95
<i>Basmati rice cooked traditionally with Chicken, Indian herbs and saffron, garnished with sliced egg and served with raita</i>	
Gosht Biryani	15.95
<i>Succulent pieces of lamb cooked with basmati rice over a low fire with Indian herbs Dum Pukht style, served with raita</i>	
Jhinga Dum Biryani	16.95
<i>Shelled shrimps cooked in basmati rice with exotic herbs and spices</i>	
Plain Basmati Rice	5.95
<i>Freshly boiled rice flavored with cumin seeds</i>	
Kashmiri Pulao	8.95
<i>Saffron flavored basmati rice cooked with dry fruits</i>	

MITHAI

(Desserts)

Kulfi Falooda	4.95
<i>Traditional Indian ice cream flavored with saffron and pistachio, served with Falooda</i>	
Gulab Jamun	4.95
<i>Deep fried roundels of cottage cheese and flour soaked in a saffron flavored sugar syrup</i>	
Rasmalai	4.95
<i>Creamed cheese patties prepared in sweetened milk, flavored with cardamom and pistachio</i>	
Ice cream	4.95
<i>Vanilla, Chocolate, Strawberry, Mango, Fig and Tutti-Frutti</i>	



HUMSAFAR

(Accompaniments)

Raita <i>A Special yogurt mix made to your choice of chopped cucumber and onion, fresh mint, chopped pineapple, boondi and dried fruits and nuts</i>	4.95
Dhahi Bhalla <i>Lentil Dumpling served in yogurt and tamarind sauce</i>	4.95
Salads <i>Garden fresh green salad kuchumber</i>	4.95
Masala Papad	3.95

JALPAAN

(Beverages)

Moghul Special Fruit Punch	3.95
Milk Shake / Mango Shake	3.95
Mango Lassi	3.95
Lassi (Sweet or Salty)	3.95
Juices <i>Choice of mango, pineapple, tomato, orange or cranberry</i>	2.95
Jaljeera <i>An Exotic aperitif, served chilled</i>	2.95
Nimbu Paani <i>Fresh Lime juice served with soda or water</i>	3.95
Soda	2.95
Masala Tea	2.95
Coffee / Tea	2.95

OUR OTHER LOCATIONS

MOGHUL RESTAURANT

Fine Indian Cuisine

1655-195, Oak Tree Road, Edison, NJ 08820

Tel: (732) 549-5050 Fax: (732) 548-0080

MOGHUL EXPRESS

Chinese Take-out & Catering

1670A, Oak Tree Road, Edison, NJ 08820

Tel: (732) 549-6222 Fax: (732) 549-6699

MOGHUL

Catering & Sales Office

1655-180, Oak Tree Road, Edison, NJ 08820

Tel: (732) 549-8809 Fax: (732) 548-0080

Email: moghulcatering@aol.com

www.moghul.com

MING

Far Eastern Cuisine

1655-185, Oak Tree Road, Edison, NJ 08820

Tel: (732) 549-5051 Fax: (732) 548-0080

www.mingrestaurants.com

35, Morris Street, Morristown, NJ 07960

Tel: (973) 631-1100 Fax: (973) 631-9505