MUGHAL DINNER

A real taste of India



OPEN 7 DAYS 12 NOON to 11 PM

TEL: 718-204-5077

25-12, BROADWAY LIC, NY 11106

WE TAKE CREDIT CARDS

LUNCH SPECIAL

12 NOON - 3:30 PM

SOUP: LENTIL / MULLIGATAWNY / COCONUT SOUP Choice of:

Chana Shag Vegetable Curry Aloo Motor Gobi Chicken Curry Chicken Tikka Masala Beef Curry

> & \$6.95 DESSERT

All Dishes Served With Rice

EARLY BIRD DINING

Happy Hour 7 days

4:00 PM - 6:00 PM

Two For One

Eat In Only

STARTERS		
1. PAPADAM Thin bean wafers	1.95	
SOMOSA Triangular pastry stuffed with delicately spiced meat or vegetable	2.95	
ONION BHAJEE Onion cooked in chick peas batter with herbs and spices	2.75	
PRAWN POORI Prawn cooked in Bengal fashion served with fluffy bread	4.95	
CHANA POORI Sauted chick peas in spices served with fluffy bread	3.95	
ALOO CHOP Spiced Potatoes covered with bread crumbs and filled with minced meat.	2.95	
 CHICKEN TIKKA Boneless pieces of chicken, marinated in yogurt & fresh ground spices. 	3.95	
SHEEK KABAB Minced meat with onions and herbs rolled on skewers and roasted in clay over	4.50	
MURGI KALIJEE Chicken liver sauteed with herbs and spice	3.95 es	
10. ASSORTED APPETIZER Somosa, Onion bhajee, Chicken Tikka, Aloo Chop & Papadam	6.95	
SOUPS	HY	
11. MULLIGATAWNY Traditional soup made from lentils and tomatoes	2.95	
12. COCONUT SOUP Delicious hot coconut in milk	2.95	
13. LENTIL, SOUP	2.95	
TANDOORI		
SPECIALTIES		
14. TANDOORI CHICKEN Chicken marinated in yogurt & fresh ground spices, roasted in clay oven	9.95	
15. CHICKEN TIKKA Boneless pieces of chicken, marinated in yogurt & fresh ground spices cooked on skewer in clay oven	9.95	
16. LAMB TIKKA Tender diced lamb marinated in herbs & spices in clay oven	9.95	

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17.	SHEEK KABAB Minced meat with onion & herbs rolled on skewers and roasted in clay oven	9.95
18.	TANDOORI KING PRAWN Mildly spiced king prawns cooked in clay oven	11.95
19.	MIXED GRILL An assortment tandoori specialties of seek kebab, tandoori chicken, chicken tikka, lamb tikka and tandoori prawn	10.95
20.	TANDOORI FISH Fish marinated in yogurt, ginger, and herbs and broiled in tandoori oven	10.95
	CHICKEN	
	SPECIALTIES	
21.	CHICKEN CURRY Chicken cooked with fresh ground spices & light gravy	8.95
22.	CHICKEN MADRAS Chicken cooked in a fiery red hot curry sauce	8.95
23.	CHICKEN VINDALOO Chicken cooked in a fiery red hot curry sauce. A goan specialty	8.95
24.	CHICKEN KURMA Mildly spiced chicken in a creamy sauce garnished with almonds	8.95
25.	CHICKEN CEYLON Chicken cooked with coconut in a hot sauce	8.95
26.	CHICKEN MALAYAN Chicken with pineapple in a creamy sauce	8.95
27.	CHICKEN DUPIAZA Boneless chicken simmered in aromatic tomato sauce, herbs and fresh spices	8.95
28.	CHICKEN TIKKA MAKHANI Boneless pieces of chicken cooked in a special sauce made with butter, exotic spices& cream of cashew nuts	9.95
29.	CHICKEN JALFRAZI Medium hot chicken cooked with tomatoes, green peppers & onions	8.95
30.	CHICKEN ROGAN Medium hot chicken cooked with tomatoes green peppers & onions	8.95
31.	CHICKEN SAG Chicken cooked with fresh spinach	8.95
32.	BALTI CHICKEN Specialty of north west frontier serve in a wok with nan bread and raita	9.95
33.	BALTI CHICKEN TIKKA Specialty of north west frontier serve in a wok with nan bread and raita	10.95

BEEF & LAMB **SPECIALTIES** 34. BEEF OR LAMB CURRY 9.95 Cooked in freshly ground spices & light gravy 35. BEEF OR LAMB BHUNA 9.95 Cooked with fresh ground spices & light gravy with touch of ginger and garlic 36. SHAG GOSTH 9.95 Cooked with spinach and mild gravy 37. GOSTH VINDALOO 9.95 Cooked with hot pepper sauce & 38. GOSTH DUPIAZA 9.95 Cooked with onions & tomatoes in a spice flavored sauce 39. BEEF OR LAMB KURMA 9.95 Cooked with cream, almond & mild gravy 40. ROGAN GOSTH 9.95 Cooked in onion based curry with yogurt and special spices 41. BALTI LAMB OR BEEF Specialty of north west frontier serve in a wok with nan bread and raita 10.95 VEGETABLE SPECIALTIES 42. VEGETABLE CURRY 7.95 Garden fresh vegetables with mild spice flavored sauce. 43. SHAG PONIR 8.95 Home made cheese cooked with creamed spinach 44. ALOO MOTOR GOBI 7.95 Potatoes, cauliflower & green-peas cooked in a spiced sauce 45. SHAG ALOO 7.95 Creamed spinach & potatoes with fresh herbs & spices 46. SHAG BHAJEE 7.95 Fresh spinach cooked with fresh herbs & spices 47. CHANA MOSALLA 7.95 Chick peas with herbs & spice 48. MOTOR PONIR 7.95 Home made cheese with peas in a creamy sauce

49. CHANA SHAG Creamed spinach with chick peas in spiced flavored sauce	7.95	
50. VEGETABLE KURMA Garden fresh vegetables cooked in a creamy sauce & garnished with almonds	7.95	
51. BINDI BHAJEE Fresh okra with onions, tomatoes, herbs & spices	7.95	
52. VEG JALFRAZI Garden fresh vegetables cooked with fresh chilies, green peppers, coriander, herbs & spices	7.95	
53. MUSHROOM BHAJEE cooked with herbs and spices	7.95	
54. TARKA DAL Split peas with array of blended spices & fresh garlic	6.95	
55. BALTI VEGETABLE	8.95	
Specialty of north west frontier serve in a wok with nan bread and raita		
SEAFOOD		
SPECIALTIES		
56. PRAWN CURRY Prawns cooked with fresh ground spices & light gravy	10.95	
57. PRAWN VINDALOO Prawns cooked in a red hot curry sauce	10.95	
58. PRAWN SHAG Delicately spiced king prawns with fresh spinach	10.95	
59. PRAWN KURMA Prawns cooked in a creamy sauce and garnished with almonds	10.95	
60. FISH DUPIAZA Filet of fish cooked with onions, tomatoes, fresh herbs and spices	9.95	
61. BALTI PRAWN Specialty of north west frontier serve in a wok with nan bread and raita	11.95	
62. BALTI FISH W/ VEGETABLE Specialty of north west frontier serve in a wok with nan bread and raita	10.95	
CHEF'S SPECIAL		
63. CHICKEN OR LAMB TIKKA MOSALL/ Grilled chicken or lamb cooked in creamy yogurt sauce with touch of tomato puree		
64. PRAWN MOSALLA Prawns cooked in creamy yogurt sauce with touch of tomato puree	11.95	

65	FISH JALFRAZI Filet of fish sauteed with green	10.95
	peppers, onion & tomatoes	
66	CHICKEN TIKKA SHAG Tender pieces of grilled chicken with fres	9.95 th
67	Spinach & mind spices KORAI GOSHT OR CHICKEN	9.95
0,	Succulent pieces of lamb or chicken coo	
	with butter, tomatoes, green peppers & cooked in a wok.	
68.	CHICKEN SHASHLIK	9.95
	Tender pieces of chicken marinated for day & grilled in oven with green peppers onions herbs & spices.	a s,
69.		8.95
00.	Basmati rice cooked with chicken, flavor	ed
	with saffron, almonds, raisins, fresh hert & spices	os
70.	CHICKEN TIKKA BIRIYANY	10.95
	Basmati rice cooked with chicken tikka flavored with saffron, fresh herbs and sp	icas
71.		
	Basmati rice & king prawns richly	10.95
	flavored with saffron, almonds & raisins	
72.		9.95
	Basmati rice cooked with lamb or beef	
	flavored with saffron, almonds, raisins, fresh herbs & spices	
73.		8.95
10.	Basmati rice cooked with garden fresh	0.93
	mixed vegetables, green peas, almonds	
	and raisins	
	INDIAN BREAD)
74.	NAN	2.25
	Unleavened bread freshly baked in a clay oven	
75	KEEMA NAN	2.95
	Spice flavored meat filled bread	2.55
76.	ONION NAN	2.95
	Unleavened bread stuffed with fresh	
	onion and coriander baked in clay oven	
11.	GARLIC NAN Nan baked with garlic in clay oven	2.95
78	CHAPATI	1 05
10.	Thin unleavened whole wheat bread	1.95
79.	POORI	2.50
	Deep fried puffed bread	
80.	PLAIN PARATHA	2.95
01	Multi layered bread cooked with butter	
01.	ROTI Round whole wheat bread baked in clay	2.25 oven
82.		2.95
(5,000,000)	Special bread with almonds & Raisins	2.50
00	Baked in Clay oven	
63.	ALOO PARATHA Flour bread stuffed with lightly spiced pol	2.95
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84. GREEN SALAD Mixed green salad

85. RAITA Whipped yogurt with chopped cucu & carrot garnished with herbs & sp	
86. MANGO CHATNEY Sweet/ Sour	1.95
87. MIXED PICKLE Hot and spicy	1.95
DESSERTS	
& FRUITS	
88. GULAB JAMON Golden fried cheese balls, soaked in a honey syrup	2.25
89. RASMALAI Cottage cheese balls dipped in sweet and milk	2.50
90. KULFI Indian ice cream	2.95
HOT OR COL	D
BEVERAGE	
SODA	1.50
SPRING WATER	1.50
MANGO JUICE	2.00
LASSI	2.50
SPICE TEA	1.50
COFFEE	1.50



If you don't see any item of your choice in our menu, please let us know and we will do our best to accommodate your needs.