DELIVERY & TAKE OUT DEAL

MUGHLAI DELIVERY & TAKE OUT SPECIAL - $14.95

(1 APPETIZER, 1 ENTRÉE, RICE, NAAN, MANGO CHUTNEY & RAITA)

NON-VEGETARIAN APPETIZERS

Chicken

Chicken Tikka
(Succulent chicken marinated in yogurt with ginger and garlic in a clay oven)

Chicken Malai Kebab
(Chicken marinated in cream cheese and spices grilled in a clay oven)

Reshmi Kebab
(Moist and flavorful mince chicken marinated and grilled in a clay oven)

Lamb

Boti Kebab
(Pieces of lamb with robust spices marinated and slow grilled in a clay oven)

Seekh Kebab
(Minced lamb enrobed with spices on skewers grilled in a clay oven)

Fish

Fish Mughlai
(Char grilled fillets of fish with a hint of flavorful spices)

VEGETARIAN APPETIZERS

Samosa
(Fried pastry stuffed with a savory filling of spiced potatoes and peas)

Kachori Chaat
(Deep fried crisp lentil puffs filled with yogurt and sweet and sour chutney)

Delhi Aloo Tikki
(Spicy potato cutlet topped with tamarind and mint chutney, a street food favorite)

Soups & Salads

Daal Shorba
(Classic lentil soup)

Tamatar Shorba
(Fresh-spiced tomato soup infused with cilantro)

Aloo Papri Chaat
(Chickpeas, potatoes and wheat crisps served with yogurt & spices, topped with mint & tamarind chutney)

Mixed Vegetable Pakoras
(A savory assortment of deep fried spinach, potato and onion in a Bengal gram flour batter)

Lasuni Gobi
(Deep fried, crisp cauliflower florets tossed in a fiery garlic & tomato sauce)

Organic Green Salad
(Assorted fresh greens with balsamic vinegar)

Palak Shorba
(Spinach soup)

ENTREES

Chicken/Fish

Mughlai Chicken Curry
(A chef's special chicken curry)

Chicken Tikka Masala
(Our signature dish of chargrilled chicken in a flavorful creamy tomato sauce)

Chicken Korma
(Chicken cooked in a slow simmered almond based sauce)

Chicken Vindaloo
(Extremely hot and tangy vinegar based chicken curry)

Chicken Jalfrazie
(Chicken with assorted seasonal vegetables in a tangy sauce)

Mughlai Fish Curry
(Our house special fish made in Mughlai sauce and spices)

Lamb

Mughlai Roghan Josh
(A delicacy of Kashmiri, spicy and bold flavors of whole spices goat curry)

Lamb Vindaloo
(Extremely hot and tangy vinegar based lamb curry)

Lamb Saagwala
(Lamb sautéed in spinach with a hint of spices)

Vegetarian

Daal Mughlai
(Our house special of slow cooked black lentils in a flavorful tempering of tomatoes, cream and Mughlai spices)

Aloo Gobhi/Aloo Gobhi Matar
(Pan sautéed cauliflower and potato with cumin, ginger, tomatoes, with or without peas)

Navrattan Korma
(Assorted vegetables in rich Mughlai sauce with nuts and dry fruits)

Malai Kofta
(Deep fried Indian cheese dumplings in rich gravy)

Mughlai Dum Aloo
(Our house special of deep fried and slow cooked potatoes stuffed with cottage cheese, mixed veggies, peanuts and seasoned with Mughlai sauce and spices)

Saag Paneer
(Indian cheese pieces sautéed in spinach with a hint of spices)

Mughlai Chana Masala
(Our house special of chickpeas cooked in Mughlai sauce and spices served with deep fried bread)

Paneer Bhurji
(Shredded Indian cheese cooked with tomatoes, onions and green peppers)

Baingan Bhartha
(Roasted eggplant cooked with onions and peas)

Bhindi Masala
(Fresh okra stuffed with a spice rub and pan-fried)