

d'Mughals

*Cooking and eating Indian cuisine
is a discovery of a culture, the richly varied history
and the spicy treasures of this fascinating land.*

*Mughal cooking was part of the romance of
the old caravan routes of India travelled
by the traders and warriors of yesteryear.*

*D'Mughal's invites you to experience a range of
our best dishes brought to you by our
experienced Pakistani and Indian chefs.*

ALLERGY INFORMATION

Please inform your server of any special dietary requirements.

The Gluten friendly dishes are prepared in our kitchen where Gluten is also used.

Please be advised all deep-fried items are not Gluten friendly.

We are an allergy aware business, we understand the need of the allergic customer and we operate a food safety management system with trained staff to control severe food allergens and other foods which our customers may wish to avoid.

However some of our menu items contain nuts, peanuts, seeds, and other allergens or ingredients which you may wish to avoid.

Please speak to your server about making a suitable choice.

STARTERS

CHICKEN	MEAT & SEAFOOD	VEGETABLE
Pakora <i>Yogurt</i> Medium, spiced batter fried	Samosa <i>Gluten</i> Medium spiced, in filo pastry	Pakora <i>Gluten</i> Medium Spiced, batter fried
Chaat <i>Yogurt</i> Tasty sauce with potatoes and Chicken Tikka	Fish Pakora <i>Gluten</i> Medium spiced batter fried	Samosa <i>Gluten</i> Medium spiced, in filo pastry
Tikka <i>Yogurt</i> Marinated in spices and Barbequed	Lamb Tikka <i>Yogurt</i> Marinated in spices and barbecued	Onion Bhaji <i>Eggs</i> Aloo Tikki
Tikka Puree <i>Yogurt, Gluten</i> Marinated and slow barbequed	Seekh Kebab Medium Spicy	Garlic Mushrooms <i>Cream (Dairy)</i>
Tandoori <i>Yogurt</i> Marinated and slow barbequed	Jinga Pakora <i>Gluten</i> King Prawn battered an crisp fried	Mixed Starters <i>Yogurt, Gluten, Eggs</i>
Malai Tikka <i>Yogurt</i> Marinated in light mild spices with a touch of cream and yogurt	Prawn Puree <i>Gluten</i> Lamb Chops <i>Yogurt</i>	
Hot & Spicy		
Chicken Wings <i>Yogurt, Gluten</i>		
Chaat Puree <i>Yogurt, Gluten</i>		
Roll <i>Gluten, Eggs</i>		

TANDOORI OVEN SPECIALITIES

(CHARCOAL CLAY OVEN BARBECUED)	
Tandoori dishes are marinated in yogurt with delicate herbs and spices from the Himalayas hilltop. Barbecued over flaming charcoal on skewers and served with an appetising green salad	
1 Tandoori Chicken <i>Yogurt</i>	€15.95
2 d'Mughal Tandoori Mix Grill <i>Yogurt</i>	€17.95
3 Tandoori King Prawn <i>Yogurt</i>	€17.95
4 Chicken/Lamb Shashlik <i>Cream (Dairy)</i>	€15.95
5 Seekh Kebab <i>Yogurt</i>	€15.95
6 Chicken Tikka <i>Yogurt</i>	€15.95
7 Meat Tikka <i>Yogurt</i>	€15.95

TANDOORI MASALA DISHES

Diced chicken or lamb, etc. marinated In a yogurt sauce and afterwards barbecued in a charcoal clay oven. Tandoori dishes are cooked in butter, ground almonds, fresh cream and a special Masala sauce	
8 Tandoori Chicken Masala <i>Yogurt, Cream (Dairy), Butter (Dairy), Nuts.</i>	€16.95
9 Cocktail (mixed) Masala <i>Yogurt, Cream (Dairy), Butter (Dairy), Nuts, Peppers</i>	€16.95
10 Lamb Tikka Masala <i>Yogurt, Cream (Dairy), Butter (Dairy), Nuts.</i>	€16.95
11 Tandoori King Prawn Masala <i>Yogurt, Cream (Dairy), Butter (Dairy), Nuts.</i>	€16.95
12 Chicken Tikka Masala <i>Yogurt, Cream (Dairy), Butter (Dairy), Nuts.</i>	€16.95
13 Chicken Makhni <i>Yogurt, Cream (Dairy), Butter (Dairy)</i>	€16.95

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BALTI DISHES

Balti describes the cooking pot (Balti Pan). Although the popularity of Balti food is a new phenomenon, it actually originated thousands of years ago. Nomadic tribal people in the cold Himalayan region needed to keep culinary equipment to a minimum and therefore chose a versatile wok-like pan which could be used for braising, boiling and frying. Balti dishes are cooked in a special sauce, which may be quite dry or rich in taste. It differs from other curries in its short cooking time, which keeps the individual flavour distinct, with a complex aroma.

14 Beef Balti	€16.95
15 Chicken Balti	€16.95
16 Chicken Tikka Balti <i>Yogurt.</i>	€16.95
17 Lamb Balti	€16.95
18 d'Mughals Special Balti <i>Yogurt.</i>	€16.95
19 Lamb Tikka Balti <i>Yogurt.</i>	€16.95
20 King Prawn Balti	€16.95
21 Vegetable Balti <i>Butter.</i>	€16.95

CHICKEN/LAMB/BEEF DISHES

22 Kashmir	Mildly curried with tropical fruit and a touch of cream. <i>Cream (Dairy), Nuts.</i>	€16.95
23 Malaya	Mild dish cooked with cream almond powder and pineapple. <i>Cream (Dairy), Nuts</i>	€16.95
24 Korma	Very mild creamy sauce cooked with coconut and almond. <i>Cream (Dairy), Nuts.</i>	€16.95
25 Rogan Josh	Tomatoes, pepper and, fried in a special oil.	€16.95
26 Bhuna	A combination of spices fried together to produce a dish of medium strength. <i>Yogurt.</i>	€16.95
27 Dopiaza	A method of preparation particularly suitable with meat, which is briskly fried with fresh onion black pepper, coriander, cinnamon, bay leaves lemon and cardamom. <i>Yogurt.</i>	€16.95
28 Dhansak	A popular dish of Pakistan origin, sweet and sour with intense flavours of pineapple, lentils and lemon.	€16.95
29 Madras	Fairly hot, using many spices to make it to your taste.	€16.95
30 Vindaloo	Very hot, involving a greater use of spices, garlic ginger and black pepper, to produce that hot taste.	€16.95
31 Pasanda	Mildly cooked with ground almonds and coconut with fresh cream, pineapple and wine. <i>Yogurt, Cream (Dairy), Butter (Dairy), Nuts.</i>	€16.95
32 Tandoori Butter Chicken	Barbecued chicken pieces, marinated then cooked in cream and almond and herbs. <i>Yogurt, Cream (Dairy), Butter (Dairy), Nuts.</i>	€16.95
33 Phall	The hottest house classic with a mix of special spices.	€16.95
34 Murgh Jaipuri	A medium spicy chicken tikka prepared with mushrooms, tomatoes and fresh herbs. <i>Yogurt</i>	€16.95
35 Naram Garam Gosht	Tender lamb cooked with nicely spiced chickpeas. <i>Yogurt, Cream (Dairy)</i>	€16.95
36 Murgh or Gosht Dahiwala	Boneless pieces of chicken or lamb in a mildly spiced curry cooked with yogurt. <i>Yogurt, Cream (Dairy)</i>	€16.95
37 Murgh or Gosht Aloo	Cooked with medium spiced potatoes with a flavour of fresh ginger garlic	€16.95

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d'MUGHAL'S SPECIAL DISHES

38 Chicken Razalla <i>Yogurt, Cream (Dairy).</i>	€16.95
Tender barbecued chicken cooked with green capsicum and tomatoes in a special sauce.	
39 Garlic Chicken / Lamb <i>Yogurt</i>	€16.95
Chicken of Lamb tikka cooked with fresh spices and garnished with coriander and garlic. Sweet and Sour.	
40 Green Masala <i>Cream (Dairy).</i>	€16.95
Spring Chicken cooked with green chillies, coriander and fresh mint. Fairly hot.	
41 Achar Gosht	€16.95
Tender pieces of lamb cooked in herbs, mixed pickle and coriander.	
42 Chicken and Cheese Kofta <i>Yogurt</i>	€16.95
Boneless spring chicken marinated in yogurt, herbs and spices cooked with meatballs and cheese.	
43 Chicken / Lamb/ Jalfrezi <i>Yogurt</i>	€16.95
Diced chicken tikka or lamb tikka prepared with fresh herbs. Cooked with green capsicum and onions garnished with coriander.	
44 Chicken / Lamb Karahi <i>Yogurt</i>	€16.95
Delicately spiced and cooked with tomatoes, onions, capsicum and garnished with fresh coriander and ginger.	
45 Chicken / Lamb Ginger Tikka <i>Yogurt</i>	€16.95
Grilled and cooked with fresh ginger.	

CHEF'S RECOMMENDATION

46 Saag Ghost <i>Cream (Dairy), Butter (Dairy)</i>	€16.95
Spinach and lamb cooked herbs and medium hot spices.	
47 Daal Ghost <i>Butter</i>	€16.95
Lentils and lamb cooked with medium hot spices with a touch of garlic.	
48 Aloo Keema	€16.95
Minced lamb with potato, herbs fried onions.	
49 Mattar Keema <i>Butter (Dairy)</i>	€16.95
Green Peas cooked with minced lamb, spring onion, fresh coriander and a touch of garlic and ginger.	
50 Chicken Lamb Chilli Masala <i>Yogurt</i>	€16.95
A medium hot dish cooked in green chillies.	
51 Mirch Massala Gosht <i>(SPICY)</i>	€16.95
Tender Lamb cooked with fresh ginger, garlic tomato and green chillies, and garnished with fresh coriander	
52 Taka Tak <i>Cream (Dairy)</i>	€16.95
Tiny pieces of tender lamb cooked in a traditional sauce with a touch of black pepper and cream.	
53 Haandi	€16.95
Cooked with fresh ginger, garlic, tomatoes and green chillies. A medium to hot dish.	

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FISH & KING PRAWN DISHES

54 King Prawn Karahi	€16.95
55 King Prawn Balti	€16.95
56 King Prawn Bhuna <i>Yogurt</i>	€16.95
57 King Prawn Dhansak	€16.95
58 King Prawn Jalfrezi	€16.95
59 King Prawn Chilli Massala	€16.95
60 King Prawn Korma <i>Cream (Dairy), Nuts.</i>	€16.95
61 Traditional Fish Curry <i>Yogurt</i>	€16.95
62 Lahori Fried Fish	€17.95
Cod battered in traditional spices and deep fried, served with salad, ketchup and Indian potato wedges.	

d’MUGHAL’S BIRYANI DISHES

63 Chicken Biryani <i>Nuts.</i>	€17.95
64 Lamb Biryani <i>Nuts.</i>	€17.95
65 Chicken / Lamb Tikka Biyani <i>Yogurt, Nuts.</i>	€17.95
66 King Prawn Biryani <i>Nuts.</i>	€17.95
67Vegetable Biryani <i>Nuts.</i>	€16.95
68 d’Mughal Special Biryani Served with special vegetable sauce <i>Yogurt, Nuts.</i>	€17.95
69 Fish Biryani <i>Nuts.</i>	€17.95

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FRESH GARDEN VEGETABLE DELIGHTS

		Side	Main
70 Shahi Paneer	Cottage cheese cooked in traditional spices <i>Dairy</i>	€7.50	€12.95
71 Saag Bhaji	<i>Butter, Cream (Dairy)</i>	€7.50	€12.95
72 Bombay Aloo	Potato Curry <i>Butter</i>	€7.50	€12.95
73 Aloo Saag	Spinach cooked with potatoes <i>Butter, Cream (Dairy)</i>	€7.50	€12.95
74 Mattar Paneer	Green peas cooked with Indian Cottage Cheese, with fresh coriander. <i>Butter</i>	€7.50	€12.95
75 Aloo Gobi	Potato and cauliflower cooked in a medium hot curry and garnished with coriander. <i>Butter</i>	€7.50	€12.95
76 Tarka Daal	Famous Indian lentil fried in butter, garnished with coriander. <i>Butter</i>	€7.50	€12.95
77 Chana Masala	Spicy chickpea curry, cooked with ginger and tomatoes. <i>Butter</i>	€7.50	€12.95
78 Mushroom Bhaji	Sauteed mushrooms cooked with himalayan spices. <i>Butter</i>	€7.50	€12.95
79 Bhindi Bhaji (Lady Fingers)	Fresh Okra sautéed with onions and tomatoes, garnished with coriander. <i>Butter</i>	€7.50	€12.95
80 Mix Veg Bhujia	A blend of fresh garden vegetables in a medium curry. <i>Butter</i>	€7.50	€12.95
81 Saag Paneer	Spinach cooked with Indian cottage cheese. <i>Cream (Dairy), Butter (Dairy), Milk</i>	€7.50	€12.95
82 Bengan Bharta	Aubergine Curry. <i>Butter</i>	€7.50	€12.95

BASMATI RICE PRESENTATIONS

83 Boiled Rice		€3.50
84 Pilau Rice	Basmati Rice cooked with fried onions	€3.50
85 Peas Pilau	Rice cooked with green peas.	€3.95
86 d’Mughals Special Rice	Basmati rice cooked with eggs peas and spring onion. <i>Eggs</i>	€3.95
87 Badami Rice	Rice cooked with cashew nuts and fresh coriander. <i>Nuts</i>	€4.50
88 Moghali Rice	Rice cooked with chickpeas, sultanas and nuts <i>Nuts</i>	€3.95
89 Fruit Pilau Rice	Rice cooked with mixed fruit	€3.95
90 Mushroom Pilau Rice	Rice cooked with muhrooms.	€3.95
91 Keema Rice	Rice cooked with minced lamb.	€4.50

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TANDOORI BREADS

92	Roti Brown Flour Bread	<i>Gluten,</i>	€3.50
93	Naan Bread	<i>Gluten, Eggs, Yogurt, Milk.</i>	€3.50
94	Garlic Naan	<i>Gluten, Eggs, Yogurt, Milk.</i>	€3.50
95	Paratha	Brown flour fluffy bread. <i>Gluten, Butter.</i>	€3.50
96	Stuffed Paratha	Stuffed with potatoes and herbs. <i>Gluten, Butter.</i>	€4.50
97	Coriander Naan	Cooked with fresh coriander. <i>Gluten, Eggs, Yogurt, Milk.</i>	€3.50
98	Onion Kulcha	Stuffed with chopped onions and herbs. <i>Gluten, Eggs, Yogurt, Milk, Butter.</i>	€3.95
99	Cheese Naan	Stuffed with cheese. <i>Gluten, Eggs, Yogurt, Milk.</i>	€3.95
100	Peshwari Naan	Sweet Naan cooked with almonds, cherries and coconut. <i>Gluten, Eggs, Yogurt, Milk, Nuts.</i>	€4.50
101	Keema Naan	Stuffed with minced lamb. <i>Gluten, Eggs, Yogurt, Milk.</i>	€4.50
102	Spicy Naan	<i>Gluten, Eggs, Yogurt, Milk.</i>	€3.50

SUNDRIES

Extra Portion of Poppadoms (Two)	<i>Yogurt, Cream</i>	€2.00
Chips		€2.95
Raita	<i>Yogurt, Cream</i>	€3.50
Curry Sauce		€5.95
Any Other Sauce	<i>Nuts, Cream</i>	€7.95

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SET MENUS

DINNER A	DINNER B	DINNER C
For four people	For two people	For two people(Vegetarian)
€160.00	€80.00	€70.00
Vegetable Samosa	Chicken Tikka	Vegetable Samosa
Tandoori Chicken	Onion Bhaji	Aloo Tikki
Seekh Kebab	Seekh Kebab	Onion Bhaji
Chicken Pakora		
Lamb Balti	Chicken Rogan Josh	Vegetable Curry
Chicken Tikka Masala	Lamb Bhuna	Saag Paneer
Tandoori Butter Chicken	Mushroom Bhaji (Side)	Bombay Aloo (Side Dish)
King Prawn Dopiaza	Naan	Naan
Aloo Gobi (Side Dish)	Rice	Rice
Chana Masala (Side Dish)		
Naan		
Rice		
Desserts	Desserts	Desserts
Tea / Coffee	Tea / Coffee	Tea / Coffee