

## Fresh Garden Vegetables

	Sides	Main Course
<b>60. Bombay Aloo</b> (7)	€7.50	€12.95
<b>61. Saag Bhajee</b> (7)	€7.50	€12.95
Medium Spicy Spinach Dish		
<b>62. Aloo Saag</b> (7)	€7.50	€12.95
Medium Spicy Spinach Dish with Potatoes		
<b>63. Matar Paneer</b> (7)	€7.50	€12.95
Peas Cooked with Indian Cheese		
<b>64. Aloo Gobi</b> (7)	€7.50	€12.95
Cauliflower & Potatoes in a Medium Sauce		
<b>65. Tarka Dal</b> (7)	€7.50	€12.95
Famous Indian Lentils fried in Butter		
<b>66. Chana Masala</b> (7)	€7.50	€12.95
Spicy Curried Chickpeas, an old-time special		
<b>67. Mushroom Bhajee</b> (7)	€7.50	€12.95
Sliced Mushrooms sautéed in Himalayan Spices		
<b>68. Bhindi Bhajee</b>	€7.50	€12.95
Fresh Okra Sauteed with Onion & Tomatoes		
<b>69. Mix Vegetable Curry</b> (7)	€7.50	€12.95
A Blend of Fresh Vegetables in a Medium Curry		
<b>70. Saag Paneer</b> (7)	€7.50	€12.95
<b>71. Shahi Paneer</b> (7)	€7.50	€12.95
Cottage cheese cooked in traditional spices		

## Biryanis/Rice Dishes

<b>72. Chicken &amp; Mushroom Biryani</b> (7,8)	€14.95
Pieces of Chicken & Mushroom Slices cooked with Pilau Rice	
<b>73. Chicken Tikka Biryani</b> (7,8)	€14.95
Barbecued Chicken & Exotic Spices cooked with Pilau Rice	
<b>74. Lamb Biryani</b> (8)	€15.95
Lamb cooked with Pilau Rice	
<b>75. King Prawn Biryani</b> (8)	€16.95
King Prawns cooked with Pilau Rice	
<b>76. D'Mughal's Special Biryani</b> (7,8)	€16.95
Chicken, Lamb, Prawns, Vegetables & Seekh Kebab	
<b>77. Vegetable Biryani</b> (8)	€14.95
Fresh mixed Vegetables cooked with Pilau Rice	

### List of Allergens

1. Cereals	2. Crustaceans	3. Eggs
4. Fish	5. Peanuts	6. Soybeans
7. Milk	8. Nuts	9. Celery
10. Mustard	11. Sesame seeds	12. Sulphur dioxide & sulphites
13. Lupin	14. Molluscs	

## Basmati Rice Presentations

<b>78. Boiled Rice</b>	€3.00	<b>83. Pilau Rice</b>	€3.00
<b>79. Peas Pilau</b>	€3.50	<b>84. Mushroom Pilau</b>	€3.50
<b>80. Vegetable Pilau</b>	€3.50	<b>85. D'Mughal Special Rice</b> (3)	€3.50
<b>81. Mughali Pilau</b> (8)	€3.50	<b>86. Keema Rice</b>	€4.50
(Chickpeas, Sultana & Nuts)			
<b>82. Badami Rice</b>	€4.50		

## Tandoori Breads

<b>87. Brown Flour Chapatti</b> (1)	€3.00
<b>88. Naan</b> (1,3,7)	€3.00
<b>89. Garlic Naan</b> (1,3,7)	€3.50
<b>90. Peshwari Naan</b> (Sultana & Nuts) Sweet (1,3,7,8)	€4.00
<b>91. Paratha</b> (1,7)	€3.50
<b>92. Keema Naan</b> (Minced Meat) (1,3,7)	€4.50
<b>93. Stuffed Paratha</b> (1,7)	€4.50
<b>94. Dhanniawalla Nan</b> (Fresh Coriander) (1,3,7)	€3.50
<b>95. Cheese Naan</b> (1,3,7)	€4.00
<b>96. Chicken &amp; Cheese Naan</b> (1,3,7)	€4.00
<b>97. Spicy Naan</b> (1,3,7)	€3.50

## Sundries

<b>98. Any Dip</b> (Chutney) (7)	€1.25
<b>99. Popadoms</b> (2 incl. 1 Dip)	€2.00
<b>100. Chips</b>	€2.50
<b>101. Raita</b> (7)	€3.20
<b>102. Curry Sauce</b>	€5.95
<b>103. Any Other Sauces</b>	€7.95

### Menu A (For 4 People)

Chicken Tikka, Lamb Tikka, Onion Bhaji, Chicken Tikka Masala, Prawn Balti, Lamb Dhansak, Mixed Vegetable Curry, 2 x Naan Bread, 4 x Pilau Rice

€80.00

### Menu B (For 2 People)

Chicken Pakora, Seekh Kebab, Onion Bhaji, Chicken Jalfrazi, Lamb/Chicken Makhni, Mixed Vegetable Curry, Naan Bread, 2 x Pilau Rice

€50.00

### Menu C (Vegetarian 2 People)

Vegetable Pakora, Vegetable Samosa, Mixed Vegetables Curry, Tarka Dal, Mushroom Bhaji, 2 x Pilau Rice, Naan Bread

€45.00

# d'Mughal's



## Balti & Tandoori Indian Restaurant

**Opening Hours:**  
**5pm to Midnight**  
**7 Days a Week**

**158 West End, Mallow, Co. Cork**  
**022 51626 / 022 50403**

**Enquires Please**

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**[www.dmughals.ie](http://www.dmughals.ie)**

**Delivery Service Available**  
Minimum Order €18. Delivery charge of €4 within 1km radius

## Appetisers

<b>1. Onion Bhaji</b>	€5.50
Mild Savoury Onion Cakes	
<b>2. Samosa (Meat or Vegetable) (1)</b>	€5.50
Medium Spiced Vegetables, or Minced Meat	
<b>3. Vegetable Pakora</b>	€5.50
Assorted Vegetables, Medium Spicy, Batter fried in Gram Flour	
<b>4. Chicken Pakora (7)</b>	€6.50
Chicken Pieces Lightly Spiced in a Savoury Batter	
<b>5. Chicken Chaat (7)</b>	€6.50
Tasty Sauce with Potatoes & Chopped Chicken Tikka	
<b>6. Aloo Tikki (3)</b>	€5.50
A Blend of Potato & Spices, Fried with Egg & Gram Flour	
<b>7. Malai Tikka (7)</b>	€5.50
Marinated in light mild spices with a touch of cream and yogurt	
<b>8. Jinga Pakora (4)</b>	€7.00
King Prawns Battered & Crispy Fried	
<b>9. Fish Pakora (4)</b>	€7.00
Fresh Cod coated in a Medium Spicy Gram Flour Batter, Deep Fried	
<b>10. Garlic Mushrooms (7)</b>	€6.00
<b>11. Mixed Starters</b>	€11.95

## From The Tandoor (Clay Oven)

	Starter	Main Course
<b>12. Seekh Kebab (7)</b>	€7.00	€14.95
Rolled Minced Lamb with Onions, Skewered & Barbecued		
<b>13. Chicken Tikka (7)</b>	€7.00	€13.95
Tender Mouth Watering Pieces of Barbecued Chicken		
<b>14. Tandoori Chicken (7)</b>	€7.00	€13.95
Spring Chicken Marinated in Spices, Cooked in a Clay Oven		
<b>15. Meat Tikka (7)</b>	€7.00	€14.95
Tender Lamb Barbecued, Lightly Spiced		
<b>16. Chicken/ Meat Shaslik (7)</b>	N/A	€14.95
Barbecued Chicken Served Sizzling in a Bed of Capsicums & Onions		
<b>17. Tandoori King Prawn (4)</b>	N/A	€15.95
Sizzling Indian Prawns served in a bed of Capsicums & Onions		
<b>18. D'Mughal Mix Grill (7)</b>	N/A	€15.95
D'Mughal Head Chefs Special, Combination of Tandoored Specials		

## Mild Dishes (Suitable for Beginners)

All the Following are available with either Chicken or Beef  
Lamb (€1 Extra) or King Prawn (€1 Extra)

<b>19. Mogulia Chicken (3,7,8)</b>	€14.95
Cooked with Eggs, Cream & Nuts	
<b>20. Korma (7,8)</b>	€14.95
Very Mild & Creamy Sauce, Cooked with Coconuts & Almonds	

<b>21. Makhni (7,8)</b>	€14.95
<b>22. Malaya (7,8)</b>	€14.95
Mild & Creamy with Pineapple and a touch of Cream	
<b>23. Kashmir (7,8)</b>	€14.95
Mild Sauce with Mixed Tropical Fruit & Fresh Cream	
<b>24. Tandoori Butter Chicken (7,8)</b>	€14.95
Cooked with Cream, Butter & Herbs	
<b>25. Vegetable Korma (7,8)</b>	€14.95
A selection of Fresh Vegetables in a Mild Creamy Sauce	
<b>26. Chicken Tikka Masala (7,8)</b>	€14.95
Barbecued Chicken cooked in a Rich Creamy Sauce with Ground Almonds	
<b>27. Lamb Tikka Masala (7,8)</b>	€15.95
Tender Pieces of Lamb in a Rich Creamy Sauce	

## Medium Dishes

All the Following are available with either Chicken or Beef  
Lamb (€1 Extra) or King Prawn (€1 Extra)

<b>28. Curry</b>	€14.95
Medium Spiced Curry	
<b>29. Bhuna (7)</b>	€14.95
Curried in a Light Sauce with a touch of Ginger & Yogurt	
<b>30. Dhansak</b>	€14.95
Curried with Lentils, a touch of Lemon Juice, Sweet & Sour	
<b>31. Rogan Josh</b>	€14.95
Cooked with Mixed Peppers, Tomatoes & Onions	
<b>32. Dopiazza</b>	€14.95
Cooked with Herbs & Fried onions	
<b>33. Saag (7)</b>	€14.95
Moist Lightly Spiced Spinach	
<b>34. Dhaiwala (7)</b>	€14.95
Cooked in Yogurt	
<b>35. Pathia</b>	€14.95

## Hot & Sour Taste/Hot Dishes

<b>36. Madras</b>	€14.95
A Fairly Hot Curry	
<b>37. Vindaloo</b>	€14.95
Very Hot Curry	
<b>38. Phall</b>	€14.95
Extra Hot Curry	
<b>39. Chilli Masala (7)</b>	€14.95

(Items 18-57 come with Boiled Rice/Pilau Rice/Chips or Plain Naan)

## Chefs Recommendations

All the Following are available with either Chicken or Beef  
Lamb (€1 Extra) or King Prawn (€1 Extra)

<b>40. Mirch Masala Gosht</b>	€15.95
Cooked with fresh ginger, garlic tomato, green chillies and garnished with fresh coriander	
<b>41. Taka Tak</b>	€15.95
Cooked in a traditional sauce with a touch of black pepper and cream	
<b>42. Tikka Karahi (7)</b>	€14.95
Grilled & Prepared in a Light Flavoured Sauce	
<b>43. Jalfrazi (7)</b>	€14.95
Sauteed with Onion, Peppers & a touch of Lemon Juice	
<b>44. Garlic Tikka (7)</b>	€14.95
Grilled & Cooked with Fresh Garlic & Ketchup	
<b>45. Ginger Tikka (7)</b>	€14.95
Grilled & Cooked with fresh Ginger	
<b>46. Passanda (7,8)</b>	€14.95
Mild & Cooked in a Special Sauce with White Wine	
<b>47. Garam Masala (8)</b>	€14.95
Mild Sauce with Indian Herbs	
<b>48. Kebab Masala</b>	€15.95
Grilled Mince Cooked in a Flavoured Sauce	
<b>49. Murgh Jaipuri (7)</b>	€14.95
A Medium Spicy Chicken Tikka prepared with Mushrooms, Tomatoes & Fresh Herbs	
<b>50. Naram Garam Gosht</b>	€15.95
Tender Lamb cooked with nicely Spiced Chickpeas	
<b>51. Murgh or Ghost Aloo</b>	€14.95
Cooked with Medium Spiced Potatoes, with a flavour of Fresh Ginger	
<b>52. Haandi</b>	€14.95
Cooked with fresh ginger, garlic, tomatoes and green chillies. Medium to hot dish.	

## Balti Delights

Balti are sizzling Spicy Dishes, The Traditional Cuisine of the Kashmir and Indus Valley. Baltis are cooked and served in the Balti Pan, a fascinating utensil, which locks in the Flavour & Taste to the Dishes. Baltis are ideal with Naan or Roti

<b>53. Beef Balti</b>	€14.95
<b>54. Chicken Balti</b>	€14.95
<b>55. Chicken Tikka Balti (7)</b>	€14.95
<b>56. King Prawn Balti</b>	€15.95
<b>57. D'Mughals Special Balti (7)</b>	€15.95
<b>58. Vegetable Balti</b>	€14.95
A Selection of Fresh Vegetables in a Sizzling Balti Sauce	
<b>59. Lamb Balti</b>	€15.95

(Items 18-57 come with Boiled Rice/Pilau Rice/Chips or Plain Naan)