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Moghul Restaurant

Dosa

Famous Indian Savory Thin Rice Crepe served with side of Sambar and Coconut Chutney

Moghuls Special Dosa	NaN
<i>Dosa filled with special mixture of chicken, shrimp and grounded lamb</i>	
Keema Dosa	NaN
<i>Dosa filled with spiced ground lamb</i>	
Grilled Paneer Dosa	NaN
<i>Dosa filled with flavorful Paneer mixture</i>	
Grilled Chicken Dosa	NaN
<i>Dosa filled with flavorful chicken mixture</i>	
Egg Dosa	NaN
<i>Dosa topped with egg</i>	
Cheese Masala Dosa	NaN
<i>Dosa filled with cheese and Spiced potatoes</i>	
Butter Masala Dosa	NaN
<i>Butter flavoured Dosa filled with Onions and Spiced Potatoes</i>	
Onion Dosa	NaN
<i>Dosa filled with mildly spiced Onions</i>	
Masala Dosa	NaN
<i>Dosa filled with mildly spiced mashed potatoes</i>	
Plain Dosa	NaN
<i>Thin crepe made with fermented rice and lentils</i>	

Beverages

Coke	NaN
Diet Coke	NaN
Pepsi	NaN
Diet Pepsi	NaN
Sprite	NaN
Ginger Ale	NaN
Fanta	NaN
Root Beer	NaN
Dr, Pepper	NaN
Unsweetened Iced Tea	NaN
Sweetened Iced Tea	NaN
Mango Lassi	NaN
Salted Lassi	NaN
Sweet Lassi	NaN
Mango Juice	NaN
Mango Shake	NaN

Condiments

Basmati Rice	NaN
Hot Pickle	NaN
<i>Lime, chili and mango pickle</i>	
Flavored Rice of Your Choice	NaN
Mango Chutney	NaN
<i>Sweet mango relish</i>	
Raita	NaN
<i>Yogurt and cucumber relish</i>	

Breads

Naan	NaN
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Lamb

Lamb Tikka Masala	NaN
<i>An all time favorite from Punjab. Breast of chicken broiled in our tandoori oven and cooked in a creamy tomato curry sauce.</i>	
Lamb Pasanda	NaN
<i>Lamb stewed in a creamy cashew & almond sauce</i>	
Lamb Rogan Josh	NaN
<i>Cubes of lamb cooked in a mildly spiced traditional yogurt curry sauce</i>	
Lamb Madras	NaN
<i>Southern style cooked in hot coconut, red chili and mustard sauce</i>	
Lamb Korma	NaN
<i>Tender lamb cubes cooked in mild creamy almond and sauce</i>	
Lamb Vindaloo	NaN
<i>Lamb cubes cooked in a hot tangy Goan sauce.</i>	
Lamb Bhuna	NaN
<i>Tender cubes of lamb slow cooked in own juices with special herbs and spices in a thick gravy seasoned w/ tomatoes</i>	
Keema Mutter	NaN
<i>Ground lamb cooked with green peas in a medium spiced thick gravy.</i>	
Lamb Saag	NaN
<i>Lamb cooked in a delicately spiced spinach gravy. A Punjabi specialty</i>	
Lamb Chops Masala	NaN
<i>Tender lamb chops cooked in tandoor with ginger, tomato sauce and spices</i>	
Lamb Curry	NaN
<i>Lamb chunks in a mild sauce with spice.</i>	

Goat

Goat Curry	NaN
<i>Cooked in a mild spicy sauce and garnished with fresh coriander.</i>	
Goat Vindaloo	NaN
<i>Cooked with potatoes and tangy spices in curry sauce, garnished with coriander.</i>	
Goat Saagwala	NaN
<i>Cooked with spinach and freshly ground ginger, garlic, and garnished with coriander.</i>	
Goat Madras	NaN
<i>Cooked with coconut and red chili.</i>	
Goat Nargisi	NaN
<i>Cooked with coconut milk and cream.</i>	
Goat Mushroom	NaN
Goat Makhani	NaN
<i>Cooked with eggs and tomatoes in a cream sauce.</i>	
Goat Karahi	NaN
<i>Goat pieces sauteed with sliced onions and green peppers in a creamy curry sauce and garnished with fresh coriander.</i>	
Goat Korma	NaN
<i>Cooked with exotic spices, nuts, and almonds, garnished with fresh</i>	

Quick Lunch Boxes

All boxes include basmati rice, vegetable of the day & naan bread.

Vegetable Box	NaN
Chicken Box	NaN
Tandoori Box	NaN
Lamb Box	NaN

Vegetarian

served with basmati rice

Paneer Masala	NaN
<i>Homemade cottage cheese cooked in a mild creamy sauce</i>	
Baingan Bhurtha	NaN
<i>Medium sliced, baked and mashed eggplant seasoned with fresh herbs & spices</i>	
Mutter Paneer	NaN
<i>Green peas, homemade cheese cubes cooked in a medium spiced creamy tomato sauce</i>	
Bhindi Masala	NaN
<i>Okra sauteed with ginger and garlic paste, onion and tomatoes in a mild dry sauce</i>	
Sabzi Masala	NaN
<i>Mixed vegetables cooked in a medium spiced creamy sauce</i>	
Saag Paneer	NaN
<i>Homemade cheese cubes cooked with delicately spiced spinach gravy</i>	
Sabzi Saag Malai	NaN
<i>Spinach cooked in spices, herbs and garlic with potato and cauliflower</i>	
Vegetable Korma	NaN
<i>Mixed vegetables and dried fruits in a mild almond and cashew sauce</i>	
Vegetable Vindaloo	NaN
<i>Mixed vegetables cooked in highly spiced tangy Goan hot sauce</i>	
Vegetable Jalfrazi	NaN
<i>Paneer, mushrooms, potatoes, carrot, cauliflower, and green beans cooked in a hot and sour sauce.</i>	
Tarka Daal	NaN
<i>Yellow lentils cooked with ginger, garlic, tomato, and onions</i>	
Kofta Curry	NaN
<i>Mixed vegetables ground and cooked in a special sauce.</i>	
Daal Makhani	NaN
<i>Mixed lentils w/ a creamy sauce</i>	
Chana Masala	NaN
<i>Chick-peas cooked in a medium spiced thick gravy, seasoned w/ tomato</i>	
Aalo Gobi	NaN
<i>Medium sized potato, tomatoes and cauliflower w/ a touch of onion sauce</i>	
Palak Aalo	NaN
<i>Homemade creamed spinach cooked with potatoes</i>	
Jeera Aloo	NaN
<i>Potato pieces cooked with herbs, cumin, and tomatoes.</i>	
Mutter Mushroom	NaN
<i>Fresh mushrooms cooked with</i>	

<i>Unleavened bread of fine white flour baked in tandoor oven</i>	
Garlic Naan	NaN
<i>Naan bread seasoned with minced garlic & cilantro</i>	
Paneer Kulcha	NaN
<i>Naan stuffed with cheese, pepper and cilantro</i>	
Onion Kulcha	NaN
<i>Naan stuffed with onion, pepper and cilantro</i>	
Aalo Paratha	NaN
<i>Whole wheat multi layered bread stuffed w/ spiced potatoes</i>	
Tandoori Roti	NaN
<i>Unleavened whole wheat bread baked in tandoor oven</i>	
Poori	NaN
<i>A puffed whole wheat fried bread</i>	
Chappati	NaN
<i>Whole wheat bread grilled on a griddle</i>	
Lacha Paratha	NaN
<i>Multi layered whole wheat bread baked in tandoor oven</i>	
Mint Paratha	NaN
<i>Fresh mint in multi layered whole wheat bread baked in tandoor oven</i>	
Kandhari Naan	NaN
<i>Naan stuffed with cashew nuts, raisins, and paneer (cheese)</i>	
Chicken Tikka Naan	NaN
<i>Naan stuffed with spiced chopped chicken tikka and cilantro</i>	
Keema Paratha	NaN
<i>Whole wheat bread stuffed with special ground lamb baked in tandoor oven</i>	
Chilli Naan	NaN
<i>Naan seasoned with chopped green chillies & cilantro</i>	

Signature Favorite Appetizers

Samosa Chat	NaN
<i>Sliced samosa, layered with chick-peas & herbs. A street snack from Delhi</i>	
Chicken Tikka Roll	NaN
<i>Chicken tikka, red onions, green herbs sauce, lime juice & spices</i>	
Vegetable Samosa	NaN
<i>Pastry stuffed w/ potatoes & green peas w/ tamarind sauce</i>	
Shrimp Poori	NaN
<i>Marinated shrimp cooked in a tangy red curry sauce & served in a poori bread</i>	

Appetizers For Sharing

Vegetable Platter	NaN
<i>An assortment of vegetables bhajia (eggplant, potato, cauliflower, spinach & onion fritters)</i>	

Vegetarian Appetizers

Chat Papari	NaN
<i>Fried crackers with green chutney, red chutney, and various condiments.</i>	
Hara Bara Kabob	NaN
<i>Boiled potatoes and spinach mashed and fried in chickpea flour batter.</i>	
Tikki Chat	NaN
<i>Potatoes and chickpeas cooked with yogurt and sauces.</i>	
Aloo Tikki	NaN
<i>Boiled potatoes mashed and fried in chickpea batter.</i>	
Bhel Poori	NaN
<i>Puffed rice served w/ potato & cilantro</i>	

<i>corander.</i>	
Goat Tikka Masala	NaN
<i>Goat tikka cooked in a light, creamy red sauce.</i>	
Goat Kashmiri	NaN
<i>Spiced goat chunks simmered in nuts and cream sauce.</i>	
Goat Jalfrazi	NaN
<i>Cooked with bell peppers, tomatoes, and onion.</i>	
Goat Mango	NaN
<i>Goat chunks marinated in mango sauce, herbs, and exotic spices.</i>	

Tandoori Sizzler Platters *From our tandoori oven, served on a sizzling skillet*

Salmon Tikka	NaN
<i>Marinated salmon flavored with fenugreek leaves</i>	
Tandoori Chicken	NaN
<i>The "King of Kabobs," tandoori chicken is the best known Indian delicacy and the best way to barbecue chicken.</i>	
Chicken Tikka	NaN
<i>Chunks of chicken breast marinated in yogurt, herbs, and spices.</i>	
Chicken Malai Kabob	NaN
<i>Chicken breast marinated with yogurt, white pepper, and saffron. From the Moghul dynasty.</i>	
Lamb Chops	NaN
<i>Lamb chops oozing with juices, marinated in yogurt, ginger, garlic, and lemon juice grilled in tandoori oven. Served with rice and fresh vegetables.</i>	
Seekh Kabob	NaN
<i>Fresh ground lamb with cilantro leaves, sliced onion, bell pepper, and green chillies rolled on skewers and grilled.</i>	
Tandoori Shrimp	NaN
<i>Jumbo shrimp marinated in yogurt, lemon juice, and spices.</i>	
Shrimp Malai Kabob	NaN
<i>Jumbo shrimp marinated in yogurt, ginger, white pepper, and saffron. A Moghul specialty.</i>	
Methi Salmon	NaN
<i>Marinated salmon flavored with fenugreek leaves</i>	
Tandoori Machee	NaN
<i>Fresh Chilean Seabass marinated in our chef's special green herbs.</i>	
Paneer Tikka	NaN
<i>A combination of onion, capsicum, bell pepper, paneer tikka, and homemade cheese cubes.</i>	

Chicken

Chicken Tikka Masala	NaN
<i>An all time favorite from Punjab, breast of chicken broiled in Tandoori oven and cooked in tomato creamy curry sauce</i>	
Chicken Jalfrazi	NaN
<i>Chicken cooked with bell peppers, tomatoes and onion; in a hot and sour sauce</i>	
Chicken Curry	NaN
<i>Boneless chicken cooked in light sauce with freshly ground spices.</i>	
Chicken Chettenadu	NaN
<i>Chicken cooked in coconut, black pepper, mustard seeds with a touch of curry leaves</i>	
Chicken Madras	NaN
<i>Southern style chicken cooked in hot coconut, red chillies and mustard seeds</i>	

<i>green peas in a mild onion sauce.</i>	
Kofta Malai	NaN
<i>Curry cheese and potato dumplings simmered in a mild sauce.</i>	
Aloo Soyabean	NaN
<i>Soyabean cooked with potato curry.</i>	
Soya Vindaloo	NaN
<i>Soya chunks cooked with potatoes in a special Vindaloo sauce.</i>	
Paneer Bhurji	NaN
<i>Scrambled eggs with onion, ginger, garlic, tomatoes, and spices.</i>	
Kadi Pakora	NaN
<i>Pakorras in a chickpea flour and yogurt curry sauce.</i>	

Egg Specialties

Egg Vindaloo	NaN
<i>Potatoes and eggs cooked with seasonings and spices</i>	
Egg Curry	NaN
<i>Mixed eggs ground and cooked in a special curry sauce.</i>	
Egg Tikka Masala	NaN
<i>Eggs cooked in a light, creamy red sauce.</i>	
Egg Bhurji	NaN
<i>Scrambled eggs with onion, ginger, garlic, tomatoes, and spices.</i>	

Seafood Entrees

Shrimp Malabar	NaN
<i>Jumbo shrimp sauteed with mustard seeds, red chili, black peppers and cooked in a medium spiced coconut curry sauce</i>	
Shrimp Kadai	NaN
<i>Shrimp stir fried in a special pot called Balti (similar to wok) with fresh ginger, garlic, tomatoes and onions, in a medium spiced sauce</i>	
Shrimp Vindaloo	NaN
<i>cooked in a hot tangy Goan sauce with potatoes</i>	
Shrimp Korma	NaN
<i>Shrimp cooked in a mild creamy almond cashew sauce</i>	
Shrimp Bhuna	NaN
<i>Shrimp cooked in own juices with special herbs and spices</i>	
Tandoori Shrimp Masala	NaN
<i>Jumbo shrimp cooked in a tandoor oven then cooked with medium spiced creamy tomato sauce</i>	
Shrimp Saag	NaN
<i>Shrimp cooked in delicately spiced fresh spinach gravy</i>	
Fish Curry (Meen Travancore)	NaN
<i>Halibut marinated w/ southern spices & herbs, stewed in Travancore sauce</i>	
Fish Tikka Masala	NaN
<i>Marinated fish baked with Indian masala and lemon juice.</i>	
Goan Fish Curry	NaN
<i>Halibut cooked in a tangy coconut stew with ginger and curry leaves.</i>	
Amritsari Fish Fry	NaN
<i>Fillet fish marinated in lime, ginger, and garlic.</i>	
Biryani	
Very popular in Indian weddings. Saffron flavored basmati rice curried stew in a traditional way.	
Chicken Biryani	NaN
Lamb Biryani	NaN
Shrimp Biryani	NaN
Vegetable Biryani	NaN
Goat Biryani	NaN

Lasuni Gobi NaN
From the Himalayan rim. Mini cauliflower tossed with tomato, garlic & cilantro

Pakora

Battered in chickpea flour and fried - Gluten Free

Chicken Pakora NaN
Tender pieces of marinated chicken

Vegetable Pakora NaN
Mixed vegetables

Paneer Pakora NaN
Homemade Indian cheese

Onion Bhaji Pakora NaN
Battered onion

Palak Pakora NaN
Spinach fritters

Aloo Pakora NaN
Potato fritters

Gobi Pakora NaN
Cauliflower fritters

Chili Pakora NaN
Chili fritters with onion and spices

Shrimp Pakora NaN
Shrimp marinated in lime, ginger, garlic

Indo-Chinese Delicacies

Chili Chicken NaN
Sauteed with chillies, onion, and spices.

Chili Gobi NaN
Chillies, onions, and spices with cauliflower.

Chili Paneer NaN
Homemade Indian fresh cheese with chiles, onion, and spices.

Chili Mushroom NaN
Sauteed with chillies, onion and spices.

Chicken Manchurian NaN
Fried in cornflour batter and classic Manchurian sauce.

Paneer Manchurian NaN
Our Homemade Indian fresh cheese fried in cornflour batter, served with classic Manchurian sauce.

Gobi Manchurian NaN
Cauliflower fried in cornflour batter, with classic Manchurian sauce.

Soups & Salads

Chicken Vindaloo NaN
Chicken cooked in a hot & sour tangy sauce w/ potatoes. A Goan Speciality

Chicken Korma NaN
Chicken in a mildly spiced curried creamy Almonds & cashew sauce with dash of saffron, from Moghul dynasty

Chicken Saag NaN
Chicken cooked in a delicately spiced spinach gravy. A Punjabi specialty

Chicken Kabob Masala NaN
Clay oven cheeseey chicken simmered w/ aromatic spices in an almond sauce

Chicken Makhani NaN
Clay oven cooked pulled chicken in almond rich tomato curry

Chicken Mushroom NaN
Boneless chicken cooked with mushrooms in a curry sauce.

Chicken Mango NaN
Boneless chicken marinated in mango sauce and herbs, cooked with exotic spices.

House Biryani NaN
Chicken, shrimp, and lamb cooked with basmati rice and exotic spices

Egg Biryani NaN

Paneer Tikka Biryani NaN
Homemade cheese cubes.

Desserts

Rosmalai NaN
Soft homemade Indian-cheese marinated in thickened whole milk.

Gulab Jamun NaN
Deep fried homemade Indian cheese balls in sugar syrup.

Kheer NaN
Popular Indian dessert made with rice and milk.

Gajar Halwa NaN
A sweet dessert pudding made with grated carrot, milk, and sugar.