

APPETIZERS

SAMOSAS

crisp pastry with choice of filling. 2 per order.

VEGETABLE	5.00
CHICKEN	6.00
LAMB	6.50
PRAWN	7.00

VEGETABLE PAKORAS	8.00
potato, onion and spinach fritters. 6 per order.	

FISH PAKORAS	12.00
battered fish fillets. 6 per order.	

PANEER PAKORAS	9.00
chickpea flour battered paneer. 6 per order.	

CHILI PAKORAS 🌶️🌶️	8.00
chickpea flour battered jalapeños. 6 per order.	

ALU TIKKI	8.00
spicy onion and potato dumplings. 6 per order.	

PAPRI CHAAT	8.00
savoury snack of papri yogourt, chickpeas, onions and potatoes topped with a tangy tamarind chutney.	

PAPADUMS	4.00
4 lentil flour crackers served with mango chutney.	

TANDOORI GOAT CHEESE	12.00
papadum crusted goat cheese baked in the tandoor, served with masala and naan slices.	

MIXED VEGETARIAN PLATTER	14.00
vegetable pakoras, vegetable samosas, alu tikki and paneer pakoras.	

TANDOORI SPECIALTIES

MOTI SHAHI KEBAB	16.00
barbecued boneless chicken tenderloin marinated in cream, cheese and white pepper.	

SEEKH KEBAB 🌶️🌶️	15.00
kebabs of organic ground lamb, garlic and coriander barbecued on skewers.	

CHICKEN TIKKA	15.00
spicy boneless chicken breast marinated in yogurt, jalapeños and garum masala.	

TANDOORI CHICKEN QUARTER 9.00 HALF 16.00	
spicy barbecued chicken marinated in yogurt, jalapeños and garum masala. Served on the bone.	

BEEF KEBAB	16.00
beef marinated in vindaloo sauce barbecued in the tandoor.	

TANDOORI PRAWNS	16.00
prawns marinated in yogurt and saffron. Served with onions and bell pepper.	

MOTI'S SPECIAL PLATE	17.00
tandoori prawns, seekh kebab, lamb tikka and chicken tikka sautéed with onions and bell pepper.	

SEAFOOD SPECIALTIES

PRAWN TARKA	16.00
prawn and button mushroom curry cooked with tomatoes, onions and garlic.	

PAPAYA PRAWN CURRY	16.00
prawns, papaya, cream, and saffron cooked with spices.	

PRAWN SALEN	16.00
prawns, coconut, fenugreek, tomato and onion curry.	

MADRAS FISH CURRY	16.00
seasonal fish cooked with curry leaves, mustard seeds, dry red chilies and coconut milk.	

FISH PATRANI	16.00
seasonal fish cooked in a coconut masala and wrapped in a banana leaf.	

CHILI FISH 🌶️	16.00
seasonal fish cooked WITH bell peppers, onions, garlic, ginger and dry red chilies.	

LAMB SPECIALTIES

LAMB ROGANJOSH	16.25
traditional Kashmiri curry cooked with paprika, ginger, garlic, tomatoes, cloves and garum masala.	

LAMB BHOONA 🌶️🌶️	16.25
boneless lamb, caramelized onions, ginger, and tumeric curry.	

LAMB KOFTA	16.25
curried organic lamb meatballs cooked with bell pepper.	

LAMB DHANSAK	16.25
boneless lamb, yellow lentils, tamarind and mustard seed curry.	

LAMB MASALA	16.25
traditional curry cooked with lam, onions, tomatoes, ginger, garlic and peas.	

CHICKEN SPECIALTIES

BUTTER CHICKEN	15.75
boneless chicken breast, cream and mild spices cooked in a tomato based curry.	

CHICKEN MUMTAZ	15.75
curried boneless chicken breast cooked with apricots, jaggery, lemon and dry red chilies.	

SHAHI JEERA CHICKEN	15.75
boneless chicken breast, dry red chilies, garlic, ginger and cumin cooked in a thick curry.	

CHILI CHICKEN 🌶️	15.75
boneless chicken breast, julienne cabbage, onion, carrots, bell peppers and dry red chilies.	

CHICKEN MASALA	15.75
traditional curry cooked with chicken breast, onions, tomatoes, ginger garlic and peas.	

TRADITIONAL FLAVORS

the following curries can be cooked with either (boneless)

LAMB 16.25 | CHICKEN BREAST 15.75 | PRAWNS 16.00

TIKKA BUTTER MASALA 🌶️	
tomatoes, cream and jalapeño curry.	

KASHMIRI	
apple, cream and white pepper curry.	

ROYAL KORMA	
almond, raisin, fennel and cardamom curry.	

GOA CURRY 🌶️	
coconut milk, grated coconut, ginger, garlic and jalapeños cooked in a spicy curry.	

VINDALOO 🌶️🌶️🌶️	
a fiery hot curry cooked with crushed red chili peppers, vinegar, coriander, cumin and cinnamon.	

JALFRAZIE	
large chopped onions, bell peppers, and tomatoes in a dry spicy curry.	

PALAK	
spinach, tomato, onion, garlic and ginger puree.	

BIRYANI	
curried saffron rice tossed with your choice of:	

PRAWN	16.00
LAMB	16.25
CHICKEN	15.75
VEGETABLE	13.00
FISH	16.00

RICE

BASMATI RICE	4.00
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SAFFRON RICE	5.00
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ALU PEAS PILAU	5.75
saffron rice tossed with potatoes and peas.	

KASHMIRI PILAU	5.75
saffron rice tossed with dried fruits, raisins, almonds, cashews and sunflower seeds.	

PERSIAN PILAU	5.75
saffron rice tossed with dates and onions.	

COCONUT PILAU	5.75
saffron rice tossed with onions, coconut and coconut milk.	

VEGETABLE SPECIALTIES

MALAI KOFTA mildly spiced potato and paneer dumplings cooked in a creamy curry.	12.75
VEGETABLE KORMA peas, carrots, green beans, mushrooms and paneer cooked in a raisin, almonds, fennel, cardamom and cream curry.	12.75
NAURATAN peas, carrots and mushrooms cooked with butter, cream, and fenugreek in a tomato based curry.	12.75
MIXED VEGETABLE CURRY potato, peas, carrots, cauliflower, green beans and mushrooms cooked in a traditional curry.	12.75
KABLI CHANA chickpeas cooked with onions, tomatoes, dry mango spice, and pomegranate seeds.	12.75
OKRA chopped okra cooked with onions, tomatoes and spices.	12.75
GOBI ALU MATTER cauliflower, potatoes and peas cooked with a blend of fenugreek, ginger, garlic, onions and tomatoes.	12.75
EGGPLANT BARTHA tandoori eggplant cooked with onions, tomatoes, garlic and cream.	13.50
MUMBAI ALU potatoes in a spicy tomato and tamarind based curry.	12.75
PALAK spinach puree cooked with onions, tomato, garlic and ginger and spices.	12.75
VEGETABLE JALFRAZIE carrots, zucchini and cauliflower sauteed with onion, bell pepper and tomato.	12.75
ZUCCHINI TUKRA sliced zucchini cooked with tomatoes, onions, garlic and ginger. topped with a yogurt and lemon dressing.	12.75
VEGETABLE PORYAL cauliflower, potatoes, peas and carrots cooked in a dry coconut curry.	12.75

	LUNCH	DINNER
Monday	11:30-1:30	5:30-9:00
Tuesday	11:30-1:30	5:30-9:00
Wednesday	11:30-1:30	5:30-9:00
Thursday	11:30-1:30	5:30-9:00
Friday	11:30-1:30	5:30-10:00
Saturday	closed	5:30-10:00
Sunday	closed	closed

*lunch buffet 15.95 plus GST

PANEER SPECIALTIES (homemade cheese)

MATTER PANEER paneer cooked with peas in an onion, tomato, ginger and garlic based curry.	13.00
PALAK PANEER paneer cooked with spinach puree, onions, tomatoes, and garlic.	13.00
SHAHI PANEER paneer cooked in a cream fenugreek and tomato curry.	13.00
PANEER TAWA MASALA paneer, cabbage, onions, carrots, and bell pepper cooked in a dry spicy curry.	13.00

DHAL SPECIALTIES (lentils)

PUNJABI DHAL channa lentils, urad lentils and kidney beans cooked with spices.	12.00
DHAL MAHARANI channa lentils, urad lentils and kidney beans cooked with cream and spices.	12.00
PALAK DHAL yellow lentils cooked with pureed spinach.	12.00
MASOOR DHAL yellow lentils cooked with curry leaves, mustard seeds and cauliflower.	12.00

BREADS

NAAN choice of garlic, butter, sesame or plain.	2.50
ROTI (whole wheat bread)	2.00
PRATHA (whole wheat bread cooked with layers of butter)	3.00
ALU PRATHA whole wheat pratha stuffed with potatoes, onions and spices.	3.75
MASALA KULCHA naan stuffed with potatoes, onions, peas and spices.	4.75
ONION KULCHA naan stuffed with onions and spices.	4.75
CHEESE KULCHA naan stuffed with paneer and spices.	5.75
KEEMA KULCHA naan stuffed with organic ground lamb and spices.	6.75



Moti Mahal
EAST INDIAN CUISINE

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