

## 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

potato, onion and spinach fritters. 6 per order.

### FISH PAKORAS

battered fish fillets. 6 per order.

### PANEER PAKORAS

chickpea flour battered paneer. 6 per order.

### CHILI PAKORAS 🌶️🌶️

chickpea flour battered jalapeños. 6 per order.

### ALU TIKKI

spicy onion and potato dumplings. 6 per order.

### PAPRI CHAAT

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

### PAPADUMS

4 lentil flour crackers served with mango chutney.

### TANDOORI GOAT CHEESE

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

### MIXED VEGETARIAN PLATTER

vegetable pakoras, vegetable samosas, alu tikki and paneer pakoras.

## TANDOORI SPECIALTIES

### MOTI SHAHI KEBAB

barbecued boneless chicken tenderloin marinated in cream, cheese and white pepper.

### SEEKH KEBAB 🌶️🌶️

kebabs of organic ground lamb, garlic and coriander barbecued on skewers.

### CHICKEN TIKKA

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

beef marinated in vindaloo sauce barbecued in the tandoor.

### TANDOORI PRAWNS

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

### MOTI'S SPECIAL PLATE

tandoori prawns, seekh kebab, lamb tikka and chicken tikka sautéed with onions and bell pepper.

## SEAFOOD SPECIALTIES

### PRAWN TARKA

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

### PAPAYA PRAWN CURRY

prawns, papaya, cream, and saffron cooked with spices.

### PRAWN SALEN

prawns, coconut, fenugreek, tomato and onion curry.

### MADRAS FISH CURRY

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

### FISH PATRANI

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

### CHILI FISH 🌶️

seasonal fish cooked WITH bell peppers, onions, garlic, ginger and dry red chilies.

## LAMB SPECIALTIES

### LAMB ROGANJOSH

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

### LAMB BHOONA 🌶️🌶️

boneless lamb, caramelized onions, ginger, and tumeric curry.

### LAMB KOFTA

curried organic lamb meatballs cooked with bell pepper.

### LAMB DHANSAK

boneless lamb, yellow lentils, tamarind and mustard seed curry.

### LAMB MASALA

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

## CHICKEN SPECIALTIES

### BUTTER CHICKEN

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

### CHICKEN MUMTAZ

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

### SHAHI JEERA CHICKEN

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

### CHILI CHICKEN 🌶️

boneless chicken breast, julienne cabbage, onion, carrots, bell peppers and dry red chilies.

### CHICKEN MASALA

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

SAFFRON RICE 5.00

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

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

	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)

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

## DHAL SPECIALTIES (lentils)

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

## BREADS

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



**Moti Mahal**  
EAST INDIAN CUISINE

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