

Moti Mahal®

India Famous Restaurnant Since 1920

मोटि महल

Home of Butter Chicken,
Dal Makhani, and Tandoori Chicken.



100
years of brilliance

THE LEGEND, THE MAN AND THE PUNJABI-PATHAN: KUNDAN LAL GUJRAL



This is the story of a man who set out on a culinary adventure and changed the face of Indian Cooking. This is the story of a man and a recipe that revolutionized the Indian taste for succulence and spice in its food. This is the story of a man who made a butter filled delight, bringing ordinary chicken a special flavor. A man who turned the plebian village tandoor in Peshawar for baking into a royal model for his innovation: The Tandoori Chicken.

Then came the Butter Chicken. The result was a revolution in taste, a change in Indian eating habits, and a place on the international gourmet map. The man was Kundan Lal Gujral. The restaurant where he housed his innovations was MotiMahal. The two became a legendary mix.

Moti Mahal®

India Famous Restaurant Since 1920

My restaurant is my life ' said Kundan Lal Gujral towards the end of his great innings. It was to Gujral's innovative genius that we can attribute the popular place that tandoori cuisine has acquired in Indian cookery. Kundan's life and genius became a lesson well learnt for the family left behind, in particular, his grandson Monish Gujral, who had the opportunity to train under his legendary grand-father.

Monish Gujral, an Indian Express Columnist, Gourmet Award Winner, Cookbook Author and Celebrity Chef, is acclaimed for the trailblazing turn-around of MotiMahal, from being a small but iconic presence in Delhi to becoming a Multi-National Corporation, that is well on its way to defining how the world eats and appreciates Indian food and Tandoori Cuisine. Monish Gujral, the Managing Director of the MotiMahal, now carries the torch forward that was lit by his Grand Father a century ago. Today, MotiMahal boasts of being the largest franchise chain of restaurants of North Indian and Mughlai cuisine.

Butter Chicken

Butter Chicken, also known as Murgh Makhani, is a luscious dish that features tender, marinated and roasted chicken cooked in a creamy tomato-based sauce enriched with butter and aromatic spices. The velvety texture and rich flavors make it a beloved choice for anyone seeking comfort and indulgence in every bite.



ORIGIN AT MOTIMAHAL

Butter Chicken was innovatively created at MotiMahal in the 1930s by its founder, Kundan Lal Gujral. Seeking a way to repurpose leftover tandoori chicken, he crafted a unique sauce using tomatoes, butter, and cream, giving birth to this iconic dish that has since become a staple in Indian cuisine.

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Dal Makhani

Dal Makhani is a rich and hearty lentil dish, made from whole black lentils and kidney beans simmered in a creamy, spiced tomato sauce. Slow-cooked to perfection, it offers a delightful blend of textures and flavors, making it a comforting and nourishing meal.



ORIGIN AT MOTIMAHAL

Dal Makhani found its roots at MotiMahal, where it was perfected by Kundan Lal Gujral. Inspired by traditional Punjabi cuisine, Gujral refined the recipe, incorporating butter and cream to create a smooth, luxurious dish that has become a beloved part of Indian dining.

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Tandoori Chicken

Tandoori Chicken is a vibrant and flavorful dish, marinated in yogurt and a blend of spices, then cooked to perfection in a traditional clay oven known as a tandoor. The result is juicy, smoky chicken with a slightly charred exterior, bursting with the essence of its aromatic marinade.



ORIGIN AT MOTIMAHAL

The legendary Tandoori Chicken was invented by MotiMahal, where it became the restaurant's signature dish. Kundan Lal Gujral, founder of this dish transformed how chicken was prepared and enjoyed, setting a new standard in Indian culinary traditions with its distinctive tandoor cooking method.

Moti Mahal[®]

India Famous Restaurant Since 1920

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Kulukki Sarbath

85
\$ 5.51



Bitter & Sweet

80
\$ 5.19



Berry Cooler

75
\$ 4.86



Pink Bloom

75
\$ 4.86



Blue Lagoon

60
\$ 3.89



Ginger Peach

65
\$ 4.22



Traditional Lassi Twist

55
\$ 3.57



Mango Tango Lassi

90
\$ 5.84



Banana Cream Lassi

90
\$ 5.84



Strawberry Frost Lassi

90
\$ 5.84



Masala Chass

50
\$ 3.24

Beverages - Milk Shake



Frosty Banana Caramel

60
\$ 3.89



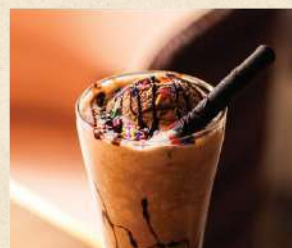
Peanut Butter Bliss

50
\$ 3.24



Berry Dream

50
\$ 3.24



Coco Delight

50
\$ 3.24



Royal Faloodha

70
\$ 4.54



Mango Falooda

70
\$ 4.54



Orange

70
\$ 4.54



Watermelon

40
\$ 2.59



Pineapple

60
\$ 3.89

Mineral Water

15
\$ 0.97



Beverages - Soft Drinks



Coke	20	\$ 1.30
Fanta Orange	20	\$ 1.30
Fanta Grapes	20	\$ 1.30
Fanta Strawberry	20	\$ 1.30
Sprite	20	\$ 1.30
Red Bull	40	\$ 2.59
XL	40	\$ 2.59

Beverages - Hot Coffees

Americano	40	\$ 1.95
Cappucino	40	\$ 2.59
Cafe' Latte	45	\$ 2.92
Flat White	45	\$ 2.92



Coke Float

40
\$ 2.59



Ice Caramel Macchiato

35
\$ 2.27

Ice Latte _____ 30
\$ 1.95

Ice Chai Latte _____ 35
\$ 2.27

Beverages - Specialities



Hot Chocolate

55
\$ 4

Spanish Latte _____ 55
\$ 3.57

Affogato _____ 50
\$ 3.24

Cafe' Mocha _____ 55
\$ 3.57

Vanilla Latte _____ 50
\$ 3.24

Caramel Macchiato _____ 50
\$ 3.24



Ginger Tea 20
\$ 1.30

Masala Tea 35
\$ 2.27

English Breakfast tea 20
\$ 1.30

Green Tea 20
\$ 1.30

Masala Tea 35
\$ 2.27

Black Tea 10
\$ 0.65



CONTINENTAL BREAKFAST

A light morning meal consisting of bread, sausages, chicken bacon, baked beans and potato wedges

90
\$ 5.84



PURI BHAJI

Deeply flavored semi dry potatoes, a favorite Indian breakfast

50
\$ 3.24



POHA

Made with flattened rice, onion, spices, herbs, lemon juice and peanut

65
\$ 4.22

TOAST BUTTER JAM

The basic breakfast.

45
\$ 2.92



MALDIVIAN BREAKFAST

The go to breakfast favorite of all Maldivians

85
\$ 5.51



CHHOLE BHATURE

Deep - fried bread made from maida.

60
\$ 3.89



AMERICAN BREAKFAST

The official american breakfast/ bread , sausage, chicken bacon, cherry tomatos, creamy mushroom , baked beans , butter & Jam and fried eggs

130
\$ 8.43



CHEESE BALLS 80
Deep fried potato balls filled with cheese \$ 5.19
★★★★



CORN CHEESE BALL'S 75
Deep fried potatoes filled with \$ 4.86
American corn and cheese ★★★★



VEG CUTLET 55
Mixed vegetable with herbs and spices \$ 3.57
★★★★



ONION BHAJI 30
Fragrantly spiced batter and \$ 1.95
fried to crispy perfection ★★★★



VEGETABLE PAKORA 55
Mixed vegetables, spices, \$ 3.57
herbs and gram flour ★★★★



PANEER PAKORA 100
Paneer, spices and gram flour \$ 6.49
★★★★



PANI PURI 55
Food of crispy, hollow, fried dough balls stuffed \$ 3.57
with potatos and channa ★★★★



ALOO TIKKI 50
Fried potato patties topped with mint cuttney \$ 3.24
★★★★



PANEER FINGER 130
Paneer with herbs and spices \$ 8.43
★★★★

CHICKEN CLUB SANDWICH 80
Classic chicken club sandwich \$ 5.19

FRENCH FRIES 45
Fried potato in oil \$ 2.92

VEG CLUB SANDWICH 60
Classic veg club sandwich \$ 3.89

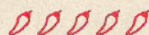
POTATO WEDGERS 50
Fried potato in oil \$ 3.57



CREAM OF CHICKEN

Non Veg
Chicken broth cooked with spices & finished with cream

30
\$ 1.95



MANCHOW SOUP
Non Veg
Indian chinese hot & Spicy

65
\$ 4.22



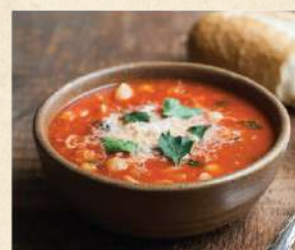
HOT & SOUR SOUP
Non Veg
Pepper hot soup

65
\$ 4.22



DAL SHORBA
Vegetarian
Yellow lentils broth cooked with Indian spices

20
\$ 1.30



CREAM OF TOMATO
Vegetarian
Tomato broth cooked with spices & finished with cream

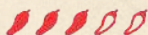
35
\$ 2.27



HOT & SOUR SOUP

Vegetarian
Pepper hot soup

40
\$ 2.59



MANCHOW SOUP

Vegetarian
Indian chinese hot & Spicy

40
\$ 2.59





STUFFED TANGRI KEBAB
(MM's signature recipe) 170
\$ 11.02

Chicken drumstick stuffed with chicken mince & spices and marinated with yoghurt & Indian spices, cooked in clay oven ★★★★



TANGRI KEBAB 170
\$ 11.02

Chicken drumstick marinated with yoghurt & Indian spices, cooked in clay oven ★★★★



NILGIRI TANGRI 150
\$ 9.73

Chicken drumstick marinated with yoghurt, mint, green chilli & Indian spices, cooked in clay oven ★★★★



MURGH KALMI KEBAB
(MM's original recipe) 200
\$ 12.97

Chicken drumstick marinated with Bengal gram & Indian spices and cooked in clay oven ★★★★



TANDOORI CHICKEN TIKKA
(MM's original recipe) 270
\$ 9.08

Chicken leg boneless marinated with yoghurt & Indian spices, cooked in clay oven ★★★★



CHICKEN LAHSOONI TIKKA 150
\$ 9.73

Chicken leg boneless marinated with yoghurt & Indian spices and flavoured with garlic, cooked in clay oven ★★★★



MURGH BANJARA KEBAB 175
\$ 11.35

Chicken leg boneless marinated with yoghurt, gram flour, ginger, garlic, green chilli, cashew & Indian spices, cooked in clay oven ★★★★



MURGH MALAI TIKKA
(MM's signature recipe) 135
\$ 8.75

Chicken leg boneless marinated with yoghurt, cream, cashew & Indian spices and flavoured with green cardamom, cooked in clay oven ★★★★



MURGH HARIYALI TIKKA 155
\$ 10.05

Chicken leg boneless marinated with yoghurt, mint, green chilli & Indian spices, cooked in clay oven ★★★★



THE ORIGINAL TANDOORI CHICKEN Half: 150 \$ 10 Full: 270 \$ 18

(Invented by Sh. Kundan Lal Gujral Founder of Moti Mahal)
Chicken marinated with yoghurt & Indian spices, cooked in clay oven ★★★★



JUNGLI MURGH
(MM's signature recipe)

Chicken marinated with yoghurt, Indian spices, green chilli, mint & coriander, cooked in clay oven

	Half	Full
	160	295
	\$ 11	\$ 19

★★★★



AFGHANI CHICKEN
(MM's signature recipe)

Chicken marinated with yoghurt, cream, cashew & Indian spices, cooked in clay oven

	Half	Full
	180	360
	\$ 12	\$ 23

★★★★



CHICKEN SEEKH KEBAB
(MM's signature recipe)

Chicken mince mixed with Indian spices, skewered & cooked in clay oven

	140
	\$ 9.08

★★★★



MM'S SPECIAL TANDOORI NON-VEG MIX GRILL

Assortment of non-vegetarian kebabs served on sizzling iron plate

	330
	\$ 21.40

★★★★



MUTTON SEEKH KEBAB
(MM's signature recipe)

Mutton mince mixed with Indian spices, skewered & cooked in clay oven

	230
	\$ 14.92

★★★★



TANDOORI PRAWNS
(MM's signature recipe)
(Seasonal)

Fresh sea prawns marinated with yoghurt & Indian spices, cooked in clay oven

	250
	\$ 16.21

★★★★



FISH FINGER

Fresh water fish finger marinated with spices & lime, dipped in flour batter and coated with crumbs, crispy fried

	Half	Full
	130	250
	\$ 10.38	\$ 16.2

★★★★



LAHSOONI FISH TIKKA

Fresh water fish marinated with yoghurt & Indian spices and flavoured with garlic, cooked in clay oven

	175
	\$ 11.35

★★★★



TANDOORI FISH TIKKA
(MM's original recipe)

Fresh water fish marinated with yoghurt & Indian spices, cooked in clay oven

	165
	\$ 10.70

★★★★



FISH AMRITSARI

Fresh water fish finger marinated with spices & lime, dipped in flour batter and coated with crumbs, crispy fried

	160
	\$ 10.38

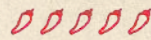
★★★★



MALAI PANEER TIKKA

150
\$ 10.70

Cottage cheese marinated with yoghurt, cream, cashew & Indian spices and flavoured with green cardamom, cooked in clay oven



PANEER TIKKA ACHARI

155
\$ 10.05

Cottage cheese marinated with yoghurt & Indian spices and flavoured with Indian pickle, cooked in clay oven



MIRCH BASIL PANEER TIKKA

180
\$ 11.67

Cottage cheese marinated with yoghurt, green chilli, basil & Indian spices, cooked in clay oven



KURKURA PANEER TIKKA

160
\$ 10.38

Cottage Cheese marinated with Indian spices and coated with crumbs, crispy fried



TANDOORI MALAI BROCCOLI

140
\$ 9.08

Broccoli florettes marinated with yoghurt, cream, cashew & Indian spices and flavoured with green cardamom, cooked in clay oven



**STUFFED TANDOORI MUSHROOM
(MM's signature recipe)**

130
\$ 8.43

Button mushroom stuffed with cottage cheese, processed cheese & green chilli, marinated with yoghurt & Indian spices, cooked in clay oven



**TANDOORI PANEER TIKKA
(MM's signature recipe)**

150
\$ 9.73

Cottage cheese marinated with yoghurt & Indian spices, cooked in clay oven



VEG HARIYALI KEBAB

90
\$ 5.84

Vegetable mince mixed with spinach & Indian spices, crispy fried



SESAME CORN SEEKH KEBAB

95
\$ 6.16

American corn kernel & potato mince mixed with bengal gram, sesame seeds & Indian spices, cooked in clay oven



**TANDOORI MUSHROOM
KALI MIRCH**

120
\$ 7.78

Button mushroom marinated with yoghurt, cream, cashew & Indian spices and flavoured with black pepper, cooked in clay oven





**SPECIAL TANDOORI
VEG MIX PLATTER**

Assortment of vegetarian kebabs served PLATTER

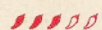
~~210~~
\$ 13.62



STUFFED TANDOORI ALOO

Chicken marinated with yoghurt, cream, cashew & Indian spices, cooked in clay oven

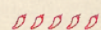
~~100~~
\$ 6.49



**MM'S SPECIAL TANDOORI
VEG MIX GRILL**

Assortment of vegetarian kebabs served on sizzling iron plate

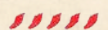
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\$ 13.62



TANDOORI ALOO NAZAKAT

Baby potatoes marinated with yoghurt & Indian spices, cooked in clay oven

~~65~~
\$ 4.22



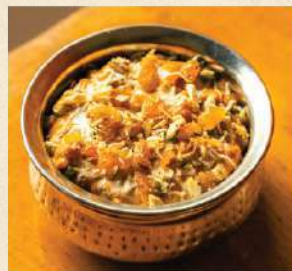


THE ORIGINAL BUTTER CHICKEN

(Invented by Sh. Kundan Lal Gujral Founder of Moti Mahal)

Tandoori chicken cooked in tomato gravy and finished with cream & butter

Half	Full
130	250
\$ 9	\$ 16



CHICKEN SHAHI KORMA
(MM's original recipe)

160
\$ 10.38

Tandoori roasted chicken tikka cooked in creamy veg & cashew gravy and flavoured with green cardamom



CHICKEN TIKKA MASALA

160
\$ 10.38

Tandoori roasted chicken tikka cooked with veg & tomato gravy and finished with cream & butter



TAWA CHICKEN
(MM's original recipe)

160
\$ 10.38

Shredded tender baby chicken cooked with onion & green capsicum in onion & tomato gravy



CHICKEN LABABDAR
(MM's original recipe)

160
\$ 10.38

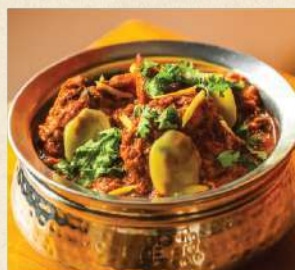
Tandoori roasted chicken tikka cooked with onion & green capsicum in veg & cashew gravy and finished with cream



MURGH MUSSALLAM
(MM's original recipe)

Half	Full
160	280
\$ 11	\$ 18

Tandoori roasted chicken cooked in onion & tomato gravy and topped with mutton mince, mushroom & boiled egg



CHICKEN BUTTER MASALA

160
\$ 10.38

Tender baby chicken cooked in veg & tomato gravy and finished with cream & butter



CHICKEN DHANIYA ADRAKI

160
\$ 10.38

Tender baby chicken cooked in coriander infused yoghurt gravy and flavoured with ginger



MURGH DAHIWALA

160
\$ 10.38

Tender baby chicken cooked in onion & yoghurt gravy



MURGH BEMISAL
(MM's original recipe)

Half	Full
160	155
\$ 11	\$ 18

Tandoori roasted chicken cooked with minced mutton in onion & tomato gravy and topped with egg





MM'S SPECIAL CHICKEN CURRY (Our signature recipe)

Tender baby chicken cooked in onion & tomato gravy

150
\$ 9.73



KADHAI CHICKEN

Tender baby chicken cooked with onion, green capsicum, tomato in veg, tomato & cashew gravy

170
\$ 11.02



SAAG CHICKEN

Tender baby chicken cooked in garlic flavoured spinach gravy and finished with cream

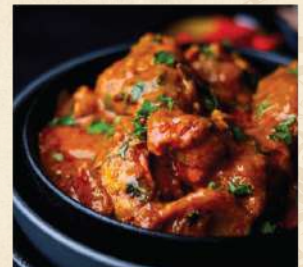
150
\$ 9.73



MURGH CHATPATA

Tender baby chicken cooked with spicy onion & tomato masala

165
\$ 10.70



MURGH DO PYAZA

Tender chicken cooked with baby onion in veg, tomato & cashew gravy

165
\$ 10.70



MURGH PESHAWARI

Tender baby chicken cooked in creamy veg, tomato & cashew gravy

160
\$ 10.38



CHICKEN BHUNA

Tender baby chicken cooked with onion & tomato masala

170
\$ 11.02



CHICKEN DEHATI

Tender baby chicken cooked in onion & tomato gravy, a village style curry

150
\$ 9.73



**CHICKEN BHARTA
(MM's original recipe)**

Diced chicken charli steeped in onion & tomato masala

165
\$ 10.70





EGG CURRY

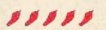
Farm fresh eggs cooked in onion & tomato gravy

80
\$ 5.19



MASALA OMELETTE

55
\$ 3.57



OMELETTE

45
\$ 2.92

CHEESE OMELETTE

50
\$ 3.24

EGG BHURJI

60
\$ 3.89

MM'S SPECIALITY MAIN COURSE SEADFOOD & FISH



PRAWNS CURRY

Fresh sea prawns cooked in onion & tomato gravy

185
\$ 12



PRAWNS MASALA

landour roasted sea prawns
cooked with onion & green capsicum
in onion & tomato gravy

185
\$ 12



FISH CURRY

fresh water fish cooked in onion &
tomato gravy

155
\$ 10.05



FISH MASALA

landour roasted fish tikka cooked with
onion & green capsicum in onion &
tomato gravy

155
\$ 10.05





RARA MUTTON 190
(MM's original recipe) \$ 12.32

Mutton cooked with mutton mince in onion & tomato gravy ★★★★



MUTTON SHAHI KORMA 180
(MM's original recipe) \$ 11.67

Mutton cooked in creamy veg & cashew gravy and flavoured with green cardamom ★★★★



MUTTON ROGAN JOSH 190
\$ 12.32

All-time favourite mutton preparation from heaven of earth (Kashmir) ★★★★



BHUNA MUTTON 195
\$ 12.65

Mutton cooked in onion & tomato masala ★★★★



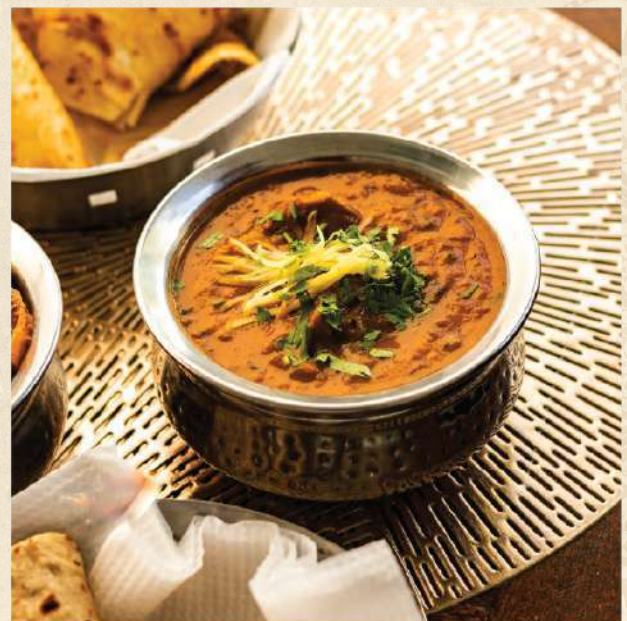
SAAG MUTTON 210
\$ 13.62

Mutton cooked in garlic flavoured spinach gravy and finished with cream ★★★★



KEEMA MASALA 160
\$ 10.38

Mutton mince cooked in onion & tomato masala ★★★★



DAL GOSHT 190
\$ 12.32

Mutton cooked with yellow lentils in onion & tomato masala ★★★★

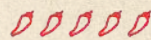


THE ORIGINAL BUTTER PANEER

150
\$ 9.73

(Invented by Sh.Kundan Lal Gujral Founder of Moti Mahal - our original recipe since 1920)

Cottage cheese cooked in tomato gravy and finished with cream & butter



PANEER PASANDA

150
\$ 9.73

Cottage cheese stuffed with dry fruits & nuts, cooked in cashew gravy, and finished with cream & butter



MAKHANI PANEER BHURJI

150
\$ 9.73

Crumbled cottage cheese cooked with buttery onion & tomato masala



PANEER LABABDAR (MM's original recipe)

150
\$ 9.73

Cottage cheese cooked with onion & green capsicum in veg & cashew gravy and finished with cream



MUTTER PANEER

130
\$ 8.43

Cottage cheese & green peas cooked in onion, tomato & veg. gravy



KADHAI PANEER

150
\$ 9.73

Cottage cheese cooked with onion, green capsicum & tomato in veg, tomato & cashew gravy



PANEER DO PYAZA

155
\$ 10.05

Cottage cheese cooked with baby onion in veg, tomato & cashew gravy



SAAG PANEER

150
\$ 9.73

Cottage cheese cooked in garlic flavoured spinach gravy and finished with cream



TAWA PANEER (MM's original recipe)

155
\$ 10.05

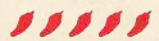
Cottage cheese cooked with onion & green capsicum in onion & tomato gravy



PANEER TIKKA MASALA

155
\$ 10.05

tandoor roasted paneer tikka cooked in veg & tomato gravy and finished with cream & butter

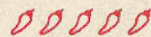




MALAI KOFTA

Cottage cheese dumplings cooked in cashew gravy and flavoured with green cardamom

155
\$ 10.05



KADHAI MUSHROOM

140
\$ 9.08

Fresh button mushroom cooked with onion green capsicum, tomato in veg, tomato & cashew gravy



VEGETABLE KOFTA

125
\$ 8.11

Vegetables dumplings cooked in veg, tomato & cashew gravy



MUTTER MUSHROOM MASALA

120
\$ 7.78

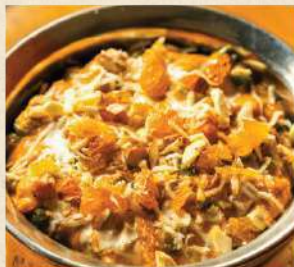
Fresh green peas & button mushroom cooked in onion & tomato gravy and finished with cream & butter



MUSHROOM DO PYAZA

140
\$ 9.08

Fresh button mushroom cooked with onion in veg, tomato & cashew gravy



NAVRATAN KORMA

120
\$ 7.78

Garden fresh vegetables, dry fruits & fruits cooked in cashew gravy and flavoured with saffron



VEGETABLE DIWANI HANDI (MM's signature recipe)

140
\$ 9.08

Melange of vegetables cooked with spinach in onion & tomato masala and finished with cream



VEGETABLE JHALFREZI

140
\$ 9.08

Melange of vegetables & potato cooked in onion & tomato masala



MIX VEGETABLE

125
\$ 8.11

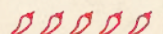
Melange of vegetables cooked in onion & tomato masala



METHI MUTTER MALAI

140
\$ 9.08

Fresh green peas cooked with fenugreek leaves in cashew gravy and finished with cream





DUM ALOO KASHMIRI

100
\$ 6.49

Baby potatoes cooked in fennel flavoured veg & tomato gravy



DUM ALOO PUNJABI

100
\$ 6.49

Baby potatoes cooked in onion & tomato masala



JEERA ALOO

70
\$ 4.54

Potato cubes tempered with cumin & Indian spices



ALOO BHUJIA

80
\$ 5.19

Sliced potato tempered with cumin & Indian spices



ALOO DO PYAZA

125
\$ 8.11

Baby potato cooked with onion in veg, tomato & cashew gravy



ALOO JEERA METHI GOBHI MUTTER

125
\$ 8.11

Potato, cauliflower, green peas cooked in cumin tempered and fenugreek flavoured onion & tomato masala





THE ORIGINAL DAL MAKHANI

(Invented by Sh.Kundan Lal Gujral Founder of Moti Mahal)

Black lentils, red kidney beans & Bengal gram cooked overnight on clay oven, finished with cream & butter

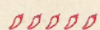
140
\$ 9.08



DHABA E DAL

Black lentils, red kidney beans & Bengal gram tempered with cumin and cooked with garlic, onion, tomato & chilli

125
\$ 8.11



PINDI CHANA MASALA

White chick pea cooked in carom flavoured onion & tomato gravy

110
\$ 7.13



YELLOW DAL TADKA

Assortment of yellow lentils tempered with cumin and cooked with garlic & tomato

60
\$ 3.89





FISH BIRYANI

Assortment of fresh water fish & basmati rice, cooked in Nizami style

200
\$ 12.97
■■■■



MURGH HYDERABADI BIRYANI 160
\$ 10.38
■■■■

Basmati rice cooked with chicken & aromatic spices cooked in Nizami style



EGG DUM BIRYANI 145
\$ 9.40
■■■■

Basmati rice cooked with farm fresh eggs & aromatic spices on dum



MUTTON HYDERABADI BIRYANI 205
\$ 13.29
■■■■

Basmati rice cooked with mutton & aromatic spices, cooked in Nizami style



MUTTON DUM BIRYANI 205
\$ 13.29
■■■■

Basmati rice cooked with mutton & aromatic spices, cooked in Nizami style



PRAWN BIRYANI

Assortment of fresh sea prawns & basmati rice, cooked in Nizami style

225
\$ 14.59
■■■■



NAVARATRI PULAO

Basmati rice cooked with cottage cheese dumplings, vegetables & dry fruits

95
\$ 6.16
■■■■



CHICKEN MOTI MAHAL BIRYANI
(MM's signature recipe)

75
\$ 12

Aromatic basmati rice cooked with minced chicken & egg, delicately flavoured



VEGETABLE PULAO

75
\$ 4.86



MUTTER PULAO

65
\$ 4.22



LEMON RICE

50
\$ 3.24



CURD RICE

50
\$ 3.24



JEERA RICE

40
\$ 2.59



KHUSHKA

30
\$ 1.95

PLAIN RICE

20
\$ 1.30



VEGETABLE HYDERABADI BIRYANI

140
\$ 9.08

Assortment of farm fresh vegetables & basmati rice, cooked in nizami style





PINEAPPLE RAITA 55
\$ 3.57



BOONDI RAITA 45
\$ 2.92



RUSSIAN SALAD 65
\$ 4.22



PUDINA RAITA 45
\$ 2.92



CREAM KACHUMBER 60
\$ 3.89



PAPAD 10
\$ 0.65



TANDOORI ONION 25
\$ 1.62



MIX RAITA 45
\$ 2.92



MASALA PAPAD 40
\$ 2.59
////

GREEN SALAD 60
\$ 3.89

PLAIN CURD 30
\$ 1.95



LACHIHA PARANTHA	20	\$ 1.30
BUTTER KULCHA	20	\$ 1.30
CHAPATI	10	\$ 0.65
TANDOORI BUTTER ROTI	15	\$ 0.97
MISSI ROTI	30	\$ 1.95
CHEESE NAAN	30	\$ 1.95
TANDOORI ROTI	12	\$ 0.78
PUDINA PARANTHA	30	\$ 1.95
BUTTER NAAN	25	\$ 1.62
GARLIC NAAN	30	\$ 1.95
BREAD BASKET (5 VARIETY BREAD)	120	\$ 7.78
PLAIN NAAN	15	\$ 0.97
PLAIN PARATTA	10	\$ 0.65
CHICKEN KEEMA KULCHA / PARANTHA	50	\$ 3.24
CHILLI PARANTHA	20	\$ 1.30
EGG KULCHA	45	\$ 2.92
MUTTON KEEMA KULCHA / PARANTHA	75	\$ 4.86
STUFFED KULCHA	30	\$ 1.95
ALOO PARANTHA	30	\$ 1.95
CHILLI NAAN	30	\$ 1.95



CHILLI CHICKEN (Dry / Gravy)

100
\$ 6.49

Crispy fried chicken tossed with chilli, tri peppers and onion



CHICKEN MANCHURIAN (Dry / Gravy)

100
\$ 6.49

Crispy fried chicken dumplings tossed in manchurian gravy



CHICKEN 65 (Dry) (NORTH INDIAN)

125
\$ 8.11

Crispy fried chicken tossed with curry leaves flavoured chilli sauce



CHICKEN 65 (Dry) (SOUTH INDIAN)

110
\$ 7.13

Crispy fried chicken tossed with curry leaves



HONEY CHILLI CHICKEN WINGS (Dry)

140
\$ 9.08

Crispy fried chicken wings tossed with honey, chilli, tri peppers and onion, flavoured with white sesame seeds



CHICKEN LOLLYPOP (Dry)

150
\$ 9.73

Crispy fried chicken drumsticks tossed with chilli, garlic and onion



CRISPY HONEY SESAME CHICKEN (Dry)

100
\$ 6.49

Crispy fried chicken tossed with honey, chilli, tri peppers and onion, flavoured with white sesame seeds



CHICKEN SPRING ROLL

100
\$ 6.49

Shredded chicken stuffed spring roll



CHICKEN SALT 'N' PEPPER (Dry)

95
\$ 6.16

Crispy fried chicken tossed with garlic, onion, soy & cracked pepper

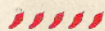




CHILI PRAWN

Crispy fried prawn tossed with chilli, tri peppers and onion

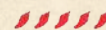
175
\$ 11.35



CHILI FISH

Crispy fried fish tossed with chilli, tri peppers and onion

140
\$ 9.08



MM'S CHINESE SPECIALTIES PANEER



PANEER CHILLI (Dry / Gravy)

Crispy fried cottage cheese tossed with chilli, tri peppers and onion

150
\$ 9.73



COTTAGE CHEESE 65 (Dry)

Crispy fried cottage cheese tossed with curry leaves flavoured chilli sauce

150
\$ 9.73



PANEER IN HOT GARLIC SAUCE (Dry / Gravy)

Crispy fried cottage cheese tossed in garlic infused chilli sauce

150
\$ 9.73





CRISPY CHILLI MUSHROOM (Dry) 120
\$ 7.78

Crispy fried button mushroom tossed with chilli, tri peppers and onion



CRISPY CORN SALT N PEPPER (Dry) 80
\$ 5.19

Crispy fried American corn kernels tossed with garlic, onion, soy & cracked pepper



VEG SALT N PEPPER (Dry) 90
\$ 5.84

Crispy fried vegetables tossed with garlic, onion, soy & cracked pepper



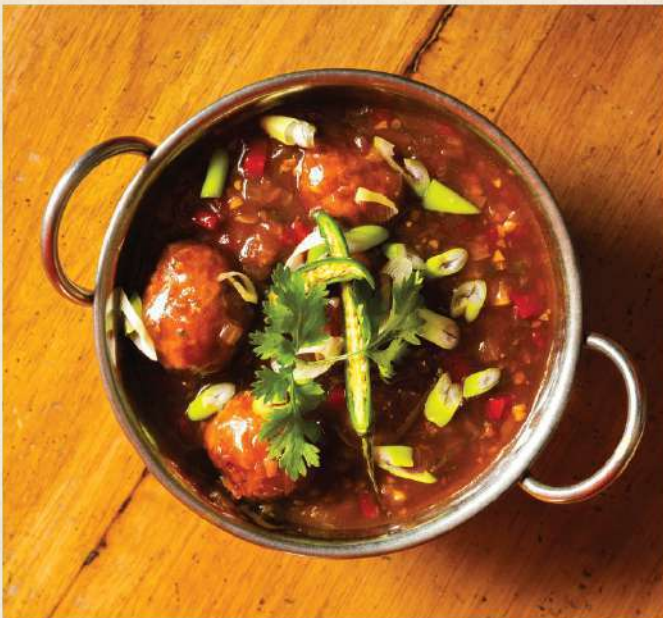
MUSHROOM MANCHURIAN (Dry) 120
\$ 7.78

Crispy fried button mushroom tossed in manchurian gravy



CRISPY CHILLI CORN (Dry) 80
\$ 5.19

Crispy fried American corn kernels tossed with chilli, tri peppers and onion



VEGETABLE MANCHURIAN (Dry / Gravy) 110
\$ 7.13

Crispy fried vegetables dumplings tossed in manchurian gravy



MIX VEGETABLES HOT GARLIC (Gravy) 90
\$ 5.84

Exotic Asian vegetables tossed in garlic infused chilli sauce





CHICKEN PAN FRIED RICE NOODLES 160
\$ 10.38
★★★★★



CHICKEN FRIED RICE 105
\$ 6.81
★★★★



CHICKEN SZECHWAN FRIED RICE 110
\$ 7.13
★★★★



CHILLI GARLIC CHICKEN NOODLES 130
\$ 8.43
★★★★



CHICKEN NOODLES 100
\$ 6.49
★★★★



VEG FRIED RICE 80
\$ 5.19
★★★★★



VEG RICE AND NOODLES SHANGHAI STYLE 125
\$ 8.11
★★★★



VEG PAN FRIED NOODLES 140
\$ 9.08
★★★★



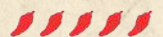
**CHICKEN RICE & NOODLES
SHANGHAI STYLE**

150
\$ 9.73



VEG SZECHWAN FRIED RICE

90
\$ 5.84



CHILLI GARLIC CHICKEN FRIED RICE _____ 110
\$ 7.13



EGG FRIED RICE _____ 85
\$ 5.51



CHILLI GARLIC VEG FRIED RICE _____ 85
\$ 5.51



CHILLI GARLIC VEG NOODLES _____ 100
\$ 6.49



VEG HAKKA NOODLES _____ 100
\$ 6.49





MM'S SPECIAL APPETIZERS & COMBOS - CHICKEN



CHILI CHICKEN COMBO	120
RICE OR NOODLES/ SALAD / PAPAD	\$ 7.78
	★★★★
CHICKEN MANCHURIAN COMBO	120
RICE OR NOODLES/ SALAD / PAPAD	\$ 7.78
	★★★★
KADHAI CHICKEN COMBO	135
RICE OR NOODLES/ SALAD / PAPAD	\$ 8.76
	★★★★
KADHAI CHICKEN COMBO	130
2 BABY NAAN / SALAD / PAPAD	\$ 8.43
	★★★★
BUTTER CHICKEN COMBO	110
2 BABY NAAN / SALAD / PAPAD	\$ 7.13
	★★★★
BUTTER CHICKEN COMBO	135
RICE OR NOODLES/ SALAD / PAPAD	\$ 8.76
	★★★★

MM'S SPECIAL APPETIZERS & COMBOS - MUTTON

RARA MUTTON COMBO	150
2 BABY NAAN / SALAD / PAPAD	\$ 9.73
	★★★★
RARA MUTTON COMBO	170
RICE OR NOODLES/ SALAD / PAPAD	\$ 11.02
	★★★★

MM'S SPECIAL APPETIZERS & COMBOS - SEAFOOD & FISH

CHILLI PRAWN COMBO	150
2 BABY NAAN / SALAD / PAPAD	\$ 9.73
	★★★★
CHILLI FISH COMBO	130
RICE OR NOODLES/ SALAD / PAPAD	\$ 8.43
	★★★★



MM'S SPECIAL APPETIZERS & COMBOS - PANEER



CHILLI PANEER COMBO RICE OR NOODLES/ SALAD / PAPAD	130 \$ 8.43 ★★★★
VEG MANCHURIAN COMBO RICE OR NOODLES/ SALAD / PAPAD	110 \$ 7.13 ★★★★
KADHAI PANEER COMBO RICE OR NOODLES/ SALAD / PAPAD	145 \$ 9.40 ★★★★
KADHAI PANEER COMBO 2 BABY NAAN / SALAD / PAPAD	120 \$ 7.78 ★★★★

MM'S SPECIAL APPETIZERS & COMBOS - VEGTARIAN

YELLOW DHAL COMBO 2 BABY NAAN / SALAD / PAPAD	60 \$ 3.89 ★★★★
YELLOW DHAL COMBO RICE OR NOODLES/ SALAD / PAPAD	80 \$ 5.19 ★★★★
DAL MAKHANI COMBO 2 BABY NAAN / SALAD / PAPAD	100 \$ 6.49 ★★★★
DAL MAKHANI COMBO RICE OR NOODLES/ SALAD / PAPAD	125 \$ 8.11 ★★★★
PINDI CHANNA COMBO 2 BABY NAAN / SALAD / PAPAD	120 \$ 7.78 ★★★★
PINDI CHANNA COMBO RICE OR NOODLES/ SALAD / PAPAD	130 \$ 8.43 ★★★★



CHOCOLICIOUS SIZZLING BROWNIE

Served on sizzling iron plate

	Without Ice Cream	With Ice Cream
	80	90
	\$ 5	\$ 6



KESAR PHIRNI
(MM's signature recipe)
Saffron flavoured milk & rice pudding, served in kulhad

75
\$ 4.86



GAJAR HALWA (Seasonal)
A typical winter special Indian dessert

80
\$ 5.19



BETROOT HALWA
Special Indian Dessert

75
\$ 4.86



GULAB JAMUN
Deep fried cottage cheese dumplings dipped in sugar syrup

45
\$ 2.92



HEAVEN SUNDAY

85
\$ 5.51



CHOICE OF ICE CREAM

Ask your server for available flavours (1 scoop)

25
\$ 1.62



MM'S SPECIAL TUTTI FRUTTI ICE CREAM

100
\$ 6.49



RASMALAI

Cottage cheese dumplings dipped in milk sugar syrup

80
\$ 5.19



Thank You

Moti Mahal®

India Famous Restaurant Since 1920

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📍 M. Milet, Izzudheen Magu, Male, Maldives

☎ 332-2201, 735-2201 📷 📱 /motimahalmv