

## Set Meals

### Mogal Special for 2 £44.95

**Entrée:**  
Poppadom & Chutney

**Starter:**  
Mix Kebab

**Main Course:**  
Lamb Balti, Chicken Tikka Masala,  
Prawn Bhuna, Saag Aloo,  
Pilau Rice, Naan

### Tandoori Special for 2 £48.95

**Entrée:**  
Poppadom & Chutney

**Starter:**  
Kastoori Chicken Tikka

**Main Course:**  
Tandoori Mix Platters, BBQ  
King Prawn, Vegetable Curry,  
Pilau Rice, Naan

## Basmati Rice

Steamed Rice.....	£1.95
Pilau Rice.....	£2.95
Mixed Vegetable Pilau Rice.....	£3.50
Mushroom Rice.....	£3.50
Jafroni Rice.....	£3.50
Keema Rice.....	£4.95
Fruit & Nut Rice.....	£3.50
Egg Pilau Rice.....	£3.50
Banana Rice.....	£3.50
Onion & Chilli Basmati Rice.....	£3.50
Coconut Rice.....	£3.50

## Naan/Bread

Plain Naan.....	£2.95
Keema Naan.....	£3.95
Chilli Naan.....	£3.50
Garlic Naan.....	£3.50
Garlic & Cheese Naan.....	£3.50
Peshwari Naan.....	£3.50
Garlic & Coriander Naan.....	£3.50
Garlic & Chilli Naan.....	£3.50
Tandoori Roti/Chapatti.....	£2.75
Plain Paratha.....	£2.50
Stuffed Paratha.....	£2.95

## Sundries

Poppadom.....	£0.75
Chutney Tray.....	£1.95
Raita.....	£1.95
Chips.....	£1.95
Seasonal Salad.....	£2.95

### Mogal E Azam translates as 'The Great Mogal' or 'Emperor of the Mogals'.

Mogal (sometimes spelt as Mughal or Moghul and known in Europe as Mongol) refers to the 16th and 17th century dynasty who controlled a huge empire which covered large parts of the Indian subcontinent. The Mogal emperors claimed direct descent from both Genghis Khan and Timur.

The reign of Shah Jahan, the fifth emperor, was known as the golden age of Mogal architecture. He erected several large monuments, the most famous of which is the Taj Mahal at Agra.

In 1977 we Sheikh Brothers gave this great name to a great restaurant in Nottingham - The Mogal E Azam. Now, almost 40 years later, it is the oldest and largest Indian restaurant in Nottingham and you may still see we Sheikh Brothers being 'hands on' welcoming guests, serving and cooking.



Some of the celebrities who have dined with us over the last forty years. The walls of our restaurant (and our website) show many, many more.



[www.mogaleazam.co.uk](http://www.mogaleazam.co.uk)

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# MOGAL E AZAM

An Authentic Taste of India Since 1977



## Starters

Starters to tantalise your palate. Majestic flavours to indulge or share.

### Chicken Tikka

Chunks of tender chicken breast marinated in yogurt, herbs and spices. Grilled over charcoal and served with a garnish 🍴..... £4.95

### Kakuri Sheek Kebab

Minced lamb blended with intense tandoori spices then cooked to perfection over a char-grill and served with a garnish 🍴..... £4.95

### Malai Tikka

Chicken fillet marinated in hung yogurt, soft cheese, black pepper and coriander then cooked in the clay oven. Served with a seasonal salad..... £4.95

### Tandoori Buffalo Wings

Succulent chicken wings marinated in a secret spice blend..... £4.95

### Tandoori Chicken

Succulent chicken on the bone, marinated in tandoori herbs, spices and yogurt. Cooked to order in a clay oven 🍴..... £4.95

### Aloo Chop

Mashed potatoes stuffed with aromatic shredded lamb and coated in golden bread crumbs 🍴..... £5.95

### Hariyali Chicken Tikka

Chicken breast marinated in yogurt, dill, garlic, ginger & olive oil 🍴..... £5.95

### Lahori Lamb Cutlets

Tender lamb cutlets marinated in freshly ground spices with a hint of garlic, ginger, fresh mint and coriander then cooked in a tandoori oven 🍴..... £5.95

### Nawabi Mixed Kebab

Fusion of hariyali chicken tikka, sheesh kebab, lamb chop, all marinated in a blend of spices, grilled in a tandoori oven and served with an onion bhaji and a garnish 🍴..... £8.95

### Kastoori Katki Chicken

Succulent chicken, pan fried in a blend of garlic, ginger, eastern spices and basted in a sweet, red mango and molasses sauce..... £6.95

### Meat Samosa

Light pastry shells filled with minced meat that has been blended in eastern spices..... £5.95

### Chaats (Aloo, Chicken, Channa)

Cooked with herbs and spices and coated with tangy chaat masala sauce and minty yoghurt 🍴..... £4.95

### Gaulati Kebab

Minced lamb mixed with papaya paste, chilli, deegi mirch, rose powder and our chefs secret spices, all fried in a Tawa 🍴..... £7.95

## Vegetarian Starter

Experience a rich selection of textures and flavours with our vegetarian starters

### Onion Bhaji

Onion mixed with a special blend of spices and coated with a light chickpea batter which is then deep fried 🍴..... £3.95

### Garlic Tikka Mushroom

Organic mushrooms, pan fried in garlic and spices. Basted in a sweet, red mango and molasses sauce 🍴..... £4.95

### Paneer Tikka

Paneer (Indian Cheese) marinated in herbs, tandoori spices and natural yogurt, cooked in a clay oven 🍴..... £4.95

### Vegetable Samosa

Light pastry shells filled with a mix of vegetables that has been blended with spices 🍴..... £4.95

### Hot Chilli Paneer

Squares of Indian cottage cheese at its finest, prepared in our chefs secret marinade, char-grilled and served with a garnish 🍴..... £5.95

## Seafood Starter

Freshly made seafood starters inspired by the great Mogal kitchen

### King Prawn Butterfly

Lightly spiced tiger prawn with mint and cheese, deep fried in batter..... £6.95

### Gulabi Salmon

Salmon, prepared with a light sweet and spicy chilli marinade and pan-fried in a honey sauce 🍴..... £7.95

### Fish Pakora (Cod)

Cod mixed with coriander, ginger, curry leaf, fresh mint and eastern spice then deep fried in batter 🍴..... £6.95

### Hot Chilli Fish

Fish mixed with deegi mirch, shredded ginger, mustard seeds, chopped onion and cooked with chillies for a sweet and tangy flavour 🍴..... £6.95

### Dhum Ke Mussel

Mussels steamed in mustard seeds, curry leaf, herbs, spices and coconut milk..... £7.95

### Jinga Tikka

Large king prawns smothered in a spicy marinade then cooked over a char-grill 🍴..... £10.95

### Desi Calamari

Battered squid deep fried and served with a sweet chilli sauce..... £5.95

### Prawn Puri

Prawns in a dry, medium spiced sauce, served on a deep-fried pancake..... £5.95

## The Great Mogal House Specials

The best of India, authentic regional selections created for you with our special Mogal twist since 1977

It's time for the main event: Hot and spicy, mild and fragrant or light and dry, whatever your taste, a wealth of regional choice awaits, from timeless classics to future favourites.

### Chicken Tikka Masala

Chicken tikka prepared in a delicately flavoured sauce. Slightly sweet with yoghurt and almonds ..... £12.95

### Garlic Chilli Chicken Tikka

Chicken cooked with garlic cloves & fresh green chillies, guarantees this dish a hot & spicy flavour 🍴..... £12.95

### Lemon Chicken Tikka

Breast of chicken fillet marinated in specially prepared tandoori sauce, baked in the clay oven and then cooked with lemon dressing and tangy lime sauce 🍴..... £12.95

### Jinga Masala

Bengal tiger king prawns with eastern spices 🍴..... £19.95

### Nawabi Karahi

Blend of chicken tikka, tandoori chicken, lamb tikka and sheesh kebabs, stir fried in a mix of tomatoes, onions and green peppers 🍴..... £14.95

### Bahaduri Palak Paneer

Chicken breast and paneer (Indian Cheese) cooked with herbs & spices in a mild sauce and garnished with coriander and cheese 🍴..... £12.95

### Chicken Mirch Masala

Diced chicken cooked with tomato, red peppers, yoghurt, green chilli and aromatic spices 🍴..... £12.95

### Chicken Chatti Nut

Chicken cooked with whole coriander seeds, grated coconut & Kashmiri bullet chillies 🍴..... £12.95

### Hydrabadi Biryani

Dhum cooked chicken breast mixed with basmati rice, ginger and mint yoghurt. Served with a mildly hot, mixed vegetable sauce..... £12.95

### Lucknow Mutton Biryani

Dhum cooked mutton and rice with jawantri, cardamom and saffron with a vegetable sauce..... £14.95

### Prawn Saagwala

Fresh water prawns pan roasted with fresh spinach, roasted garlic, ginger and cumin seeds..... £12.95

### Dhum Handi Ghost

Tender lamb cooked with ajwain seeds, fenugreek leaf, bay leaves and spices slow cooked in cinnamon and cardamom fragrance, garnished with fresh coriander 🍴..... £12.95

### Jalfrezi

Chicken tikka, lamb or prawn cooked with large slices of onion, green and red pepper, cucumber, fresh garlic, ginger and coriander 🍴..... £12.95

### Adraki Lamb Chop

Lamb chop with a combination of finely chopped ginger, yoghurt, cumin, coriander seeds and Mogal spices, finished with fresh coriander 🍴..... £14.95

### Rajasthani Handi Ghost

Lamb and potatoes cooked in a mildly hot curry sauce with freshly ground herbs and spices 🍴..... £14.95

### Samundar Ka Machli

A choice of either salmon, cod, tropical tilapia or phangash fish. Cooked in a creamy coconut, ginger, garlic and mustard seed sauce and garnished in dill 🍴..... £14.95

### Chicken or Lamb Parsee

Sweet and hot dish cooked with mango and dressed with lemon 🍴..... £12.95

### Chicken Tikka Kallan

South Indian dish cooked with fresh mango, yoghurt, coconut and fresh spices. Sweet and spicy 🍴..... £12.95

### Agani Scallops

Scallops cooked very lightly with herbs, spices, ginger and tamarind, blended with Kat Ki Kiri sauce 🍴..... £19.95

### Butter Chicken

Chicken cooked with Greek yoghurt, deegi mirch, cumin, garam masala and mixed spices. Finished with cream and coriander..... £12.95

### Boatman King Prawn Curry

Bay of Bengal tiger king prawns, cooked with coconut milk, ajwain seed and fresh coriander leaf. Rich and highly spiced 🍴..... £16.95

## Grill

Cuts of succulent, grilled meat or fresh seafood, marinated and cooked in the Indian style and served on hot cast iron plates. Accompanied by steak cut chips and one of our homemade sauces: Choose from peri-peri, creamy peppercorn, garlic and herb or spicy masala sauce.

### Chicken Fillet Steak..... £9.95

### Sirloin or T - Bone Steak..... £18.95

### BBQ King Prawns..... £18.95

### Sea Bass..... £18.95

## Like your food a little spicier? Or maybe you prefer milder?

All our dishes can be prepared to your individual taste. Please ask your waiter for details

### Menu Key

🍴 Hot   🍴 Very Hot   🍴 Extremely Hot   🍴 Suitable for Vegetarians

**Nut Allergy Information:** We are able to prepare any dishes without nuts if requested. However, because dishes are prepared in our kitchen where nut products are used, we are unable to guarantee any product free from nut traces

## Tandoori Selection

Tandoori main courses inspired by the majestic dishes served to the mogals. All prepared to order, in the tandoori charcoal oven.

### Tandoori Chicken

½ Chicken marinated in a spicy yoghurt and eastern spice mix 🍴..... £8.95

### Chicken Tikka or Hariyali Tikka

Chicken coated in a blend of spices and barbecued in a clay oven 🍴..... £8.95

### Chicken Tikka Shashlik

Diced chicken on skewers with onions, tomatoes and green pepper 🍴..... £9.95

### Malai Tikka

Chicken fillet marinated in hung yogurt, soft cheese, black pepper and coriander then cooked in the clay oven. Served with a seasonal salad..... £15.95

### Tandoori Lamb Chops

Tandoori lamb cutlets marinated with fresh ground spices, a hint of garlic, ginger, fresh mint and coriander 🍴..... £12.95

### Tandoori Mix Grill

A combination of chicken tikka, tandoori chicken, lamb chop & king prawn 🍴..... £14.95

### Tandoori Sea Bass

Marinated in fresh mint, coriander, green chillies and seasoned with carom seeds 🍴..... £15.95

### Tandoori Salmon

Marinated in fresh mint, coriander, herbs and spices 🍴..... £15.95

### Tandoori Jinga

Grilled king prawns marinated in fresh mint, coriander and green chillies and seasoned with carom seeds 🍴..... £18.95

## Timeless Classics

Timeless classics which need no introductions

	Chicken	Lamb	Prawn	King Prawn
<b>Korma</b>	£8.95	£9.95	£10.95	£13.95
<b>Kasmiri</b>	£8.95	£9.95	£10.95	£13.95
<b>Pasanda</b>	£8.95	£9.95	£10.95	£13.95
<b>Saag</b>	£8.95	£9.95	£10.95	£13.95
<b>Methi</b>	£8.95	£9.95	£10.95	£13.95
<b>Dansak</b>	£8.95	£9.95	£10.95	£13.95
<b>Begum Bahar</b>	£8.95	£9.95	£10.95	£13.95
<b>Bhuna</b>	£8.95	£9.95	£10.95	£13.95
<b>Pathia</b>	£8.95	£9.95	£10.95	£13.95
<b>Dupiaza</b>	£8.95	£9.95	£10.95	£13.95
<b>Balti</b>	£8.95	£9.95	£10.95	£13.95
<b>Rogan Josh</b>	£8.95	£9.95	£10.95	£13.95
<b>Madras</b>	£8.95	£9.95	£10.95	£13.95
<b>Vindaloo</b>	£8.95	£9.95	£10.95	£13.95
<b>Rezella</b>	£8.95	£9.95	£10.95	£13.95

## Vegetarian Selection

### Malai Kofta

Dumplings of mashed Muglai cheese stuffed with dried fruit, cumin seeds & cashew nuts, served in a rich paneer creamy sauce 🍴.....Main £7.95.....Side £4.95

### Saag Paneer or Saag Aloo Methi

Paneer cheese or pan roasted Bombay potatoes with fresh spinach, roasted garlic, ginger & fenugreek seeds 🍴.....Main £7.95.....Side £4.95

### Achari Begun

Pan fried aubergines with caramelised onions, tomatoes, garlic and an achari masala mix 🍴.....Main £7.95.....Side £4.95

### Seasonal Vegetable Jalfrezi

Seasonal roasted vegetables with baby cumin, sliced onions and tomatoes in hot jalfrezi sauce 🍴.....Main £7.95.....Side £4.95

### Chana Aloo Masala

Chickpeas & Bombay potatoes simmered with fresh tomatoes, roasted ginger, garlic, cumin and chana masala 🍴.....Main £7.95.....Side £4.95

### Bhindi Amchuran

Fresh Okra (Ladies Fingers) pan fried with sliced onions, roasted garlic and ginger, in a tangy thick sauce 🍴.....Main £7.95.....Side £4.95

### Karahi Paneer

Paneer cheese simmered with tomatoes, sliced onions, roasted garlic and ginger, garnished with fresh coriander 🍴.....Main £7.95.....Side £4.95

### Bombay Aloo

Pan fried baby potatoes in a gentle mix of herbs, spices, garlic, ginger, onion and fresh coriander 🍴.....Main £7.95.....Side £4.95

### Tarka Daal

Lentils mixed with roasted cumin & red chillies, pan fried with fresh garlic and tomatoes 🍴.....Main £7.95.....Side £4.95

### Aloo Gobi

Potato & Cauliflower cooked with garlic, ginger, onion, fresh coriander stalks and cumin 🍴.....Main £7.95.....Side £4.95

### Mushroom Bhaji

Slices of fresh mushroom cooked with herbs, spices, garlic, ginger, onion and fresh coriander 🍴.....Main £7.95.....Side £4.95

### Mattar Paneer

Green peas & paneer cheese simmered with sliced onions, roasted garlic and ginger, garnished with fresh coriander 🍴.....Main £7.95.....Side £4.95

### Bhindi Mushroom

Fresh okra and button mushrooms simmered with sliced tomatoes, roasted peppers, garlic, fresh ginger and coriander 🍴.....Main £7.95.....Side £4.95