### Set Meals

Mogal Special for 2 £36.45

### Entrée:

Poppadom & Chutney **Starter:** Mix Kebab

**Main Course:** 

Lamb Balti, Chicken Tikka Masala, Prawn Bhuna, Saag Aloo, Pilau Rice, Naan

# Tandoori Special for 2

£39.45

### Entrée:

Poppadom & Chutney
Starter:
Kastoori Chicken Tikka
Main Course:
Andoori Mix Platters, BBC

Tandoori Mix Platters, BBQ King Prawn, Vegetable Curry, Pilau Rice, Naan

### Basmati Rice

Steamed Rice	£1.9
Pilau Rice	
Mixed Vegetable Pilau Rice	£2.9
Mushroom Rice	
Jafroni Rice	£2.9
Keema Rice	£4.4
Fruit & Nut Rice	
Egg Pilau Rice	£2.9
Banana Rice	
Onion & Chilli Basmati Rice	£2.9
Coconut Rice	£2.9

### Naan/Bread

Plain Naan	
Keema Naan	£3.45
Chilli Naan	£2.95
Garlic Naan	
Garlic & Cheese Naan	£2.95
Peshwari Naan	£2.95
Garlic & Coriander Naan	£2.95
Garlic & Chilli Naan	
Fandoori Roti/Chapatti	£2.45
Plain Paratha	£2.45
Stuffed Paratha	£2.45

### Sundries



### 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

7-9 Goldsmith Street, Royal Centre, Nottingham NG1 5JS Tel: 0115 947 3820 & 952 8777 Fax: 0115 952 8789





# MOGAL E AZAM

An Authentic Taste of India Since 1977

# TAKEAWAY MENU FREE DELIVERY

Delivery within a 5 mile radius. Minimum order £20. All major credit and debit cards accepted.

0115 947 3820

Opening Hours

Sun - Thurs: 5:30pm - 12:30am

Fri - Sat: 5:30pm - 1am

Last orders taken at 11:45pm

#### 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£4.45
Kakuri Sheek Kebab
Minced lamb blended with intense tandoori spices then cooked to perfection over a char-grill and served
with a garnish )£4.45
<u>Malai Tikka</u>
Chicken fillet marinated in hung yogurt, soft cheese, black pepper and coriander then cooked in
the clay oven. Served with a seasonal salad£4.45
Tandoori Buffalo Wings
Succulent chicken wings marinated in a secret spice blend
Tandoori Chicken
Succulent chicken on the bone, marinated in tandoori herbs, spices and yogurt. Cooked to order in
a clay oven )
Aloo Chop
Mashed potatoes stuffed with aromatic shredded lamb and coated in golden bread crumbs )£4.95
Hariyali Chicken Tikka
Chicken breast marinated in yogurt, dill, garlic, ginger & olive oil 1£4.95
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£4.95
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 )£7.45
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£5.95
Meat Samosa
Light pastry shells filled with minced meat that has been blended in eastern spices£4.95
<u>Chaats (Aloo, Chicken, Channa)</u>
Cooked with herbs and spices and coated with tangy chaat masala sauce and minty yoghurt )£4.45
Gaulati Kebab
Minced lamb mixed with papaya paste, chilli, deegi mirch, rose powder and our chefs secret spices, all
fried in a Tawa

### 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 0	£3.45
Garlic Tikka Mushroom	
Organic mushrooms, pan fried in garlic and spices. Basted in a sweet, red mango and molasses sauce 🔮	£4.45
Paneer Tikka	
Paneer (Indian Cheese) marinated in herbs, tandoori spices and natural yogurt, cooked in a clay oven 🖤	£4.45
Vegetable Samosa	
Light pastry shells filled with a mix of vegetables that has been blended with spices	£4.45
Hot Chilli Paneer	
Squares of Indian cottage cheese at its finest, prepared in our chefs secret marinade, char-grilled and	
served with a garnish 🎁 🗓	£4.95

### Seafood Starter

### 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.
Chiakan Tikka Masala
Chicken Tikka Masala Chicken tikka prepared in a delicately flavoured sauce. Slightly sweet with yoghurt and almonds£10.45
Garlic Chilli Chicken Tikka
Chicken cooked with garlic cloves & fresh green chillies, guarantees this dish a hot & spicy flavour )£10.45
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£10.45
Jinga Masala
Bengal tiger king prawns with eastern spices
Nawabi Karahi
Blend of chicken tikka, tandoori chicken, lamb tikka and sheesh kebabs, stir fried in a mix of tomatoes,
onions and green peppers
Bahaduri Palak Paneer Chicken breast and paneer (Indian Cheese) cooked with herbs & spices in a mild sauce and garnished
with coriander and cheese£10.45
Chicken Mirch Masala
Diced chicken cooked with tomato, red peppers, yoghurt, green chilli and aromatic spices£10.45
Chicken Chatti Nut
Chicken cooked with whole coriander seeds, grated coconut & Kashmiri bullet chillies£10.45
<u>Hydrabadi Biryani</u>
Dhum cooked chicken breast mixed with basmati rice, ginger and mint yogurt. Served with a mildly
hot, mixed vegetable sauce£10.45
Lucknow Mutton Biryani
Dhum cooked mutton and rice with jawantri, cardamom and saffron with a vegetable sauce£12.45
Prawn Saagwala Fresh water prawns pan roasted with fresh spinach, roasted garlic, ginger and cumin seeds£10.45
Dhum Handi Ghost
Tender lamb cooked with ajwain seeds, fenugreek leaf, bay leafs and spices slow cooked in cinnamon
and cardamom fragrance, garnished with fresh coriander
Jalfrezi
Chicken tikka, lamb or prawn cooked with large slices of onion, green and red pepper, cucumber, fresh
garlic, ginger and coriander "£10.45
Adraki Lamb Chop
Lamb chop with a combination of finely chopped ginger, yoghurt, cumin, coriander seeds and Mogal
spices, finished with fresh coriander
Rajasthani Handi Ghost Lamb and potatoes cooked in a mildly hot curry sauce with freshly ground herbs and spices£12.45
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.
Chicken or Lamb Parsee
Sweet and hot dish cooked with mango and dressed with lemon£10.45
Chicken Tikka Kallan
South Indian dish cooked with fresh mango, yoghurt, coconut and fresh spices. Sweet and spicy£10.45
Agani Scallops
Scallops cooked very lightly with herbs, spices, ginger and tamarind, blended with Kat Ki Kiri sauce 1£16.45
Butter Chicken
Chicken cooked with Greek yoghurt, deegi mirch, cumin, garam masala and mixed spices. Finished with cream and coriander
Boatman King Prawn Curry
Bay of Bengal tiger king prawns, cooked with coconut milk, ajwain seed and fresh coriander leafs. Rich
and highly spiced J
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 £8.45

Chicken Fillet Steak	£8.45
Sirloin or T - Bone Steak	£15.45
BBQ King Prawns	£15.45
Sea Bass	£15.45

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

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

))Very Hot

Menu Key )))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. دهوها.

Tandoori Chicken
½ Chicken marinated in a spicy yoghurt and eastern spice mix , £7.45
Chicken Tikka or Hariyali Tikka
Chicken coated in a blend of spices and barbecued in a clay oven
Chicken Tikka Shashlik
Diced chicken on skewers with onions, tomatoes and green pepper ""
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£12.95
Tandoori Lamb Chops
Tandoori lamb cutlets marinated with fresh ground spices, a hint of garlic, ginger, fresh mint and coriander 🧦 .£10.45
Tandoori Mix Grill
A combination of chicken tikka, tandoori chicken, lamb chop & king prawn 🖔£12.45
Tandoori Sea Bass
Marinated in fresh mint, coriander, green chillies and seasoned with carom seeds "£12.95"
Tandoori Salmon
Marinated in fresh mint, coriander, herbs and spices£12.95
Tandoori Jinga
Grilled king prawns marinated in fresh mint, coriander and green chillies and seasoned with carom seeds ".£15.45

### Timeless Classics Timeless classics which need no introductions

	Chicken	Lamb	Prawn	King Prawn
Korma	£7.45	£8.45	£8.95	£11.45
Kasmiri	£7.45	£8.45	£8.95	£11.45
Pasanda	£7.45	£8.45	£8.95	£11.45
Saag	£7.45	£8.45	£8.95	£11.45
<u>Methi</u>	£7.45	£8.45	£8.95	£11.45
Dansak	£7.45	£8.45	£8.95	£11.45
Begum Bahar	£7.45	£8.45	£8.95	£11.45
Bhuna)	£7.45	£8.45	£8.95	£11.45
Pathia )	£7.45	£8.45	£8.95	£11.45
Dupiaza)	£7.45	£8.45	£8.95	£11.45
Balti)	£7.45	£8.45	£8.95	£11.45
Rogan Josh )	£7.45	£8.45	£8.95	£11.45
Madras "	£7.45	£8.45	£8.95	£11.45
Vindaloo m	£7.45	£8.45	£8.95	£11.45
Rezella m	£7.45	£8.45	£8.95	£11.45

## Vegetarian Selection

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Dumplings of mashe	d Muglai cheese stuffed with dried fruit, o	umin seeds & cashew nuts, served in	
a rich paneer creamy	7 sauce 🖤		Main £6.45 Side £4.45
Saag Paneer o	or Saag Aloo Methi		
Paneer cheese or pan	roasted Bombay potatoes with fresh spina	ach, roasted garlic, ginger &	
fenugreek seeds 💿			Main £6.45 Side £4.45

Achari Begun

Seasonal Vegetable Jalfrezi Seasonal roasted vegetables with baby cumin, sliced onions and tomatoes in hot jalfrezi sauce 💿 .......Main £6.45......Side £4.45

...Main £6.45.....Side £4.45

..Main £6.45..... Side £4.45

Chana Aloo Masala

Chickpeas & Bombay potatoes simmered with fresh tomatoes, roasted ginger, garlic, cumin and chana masala ) ...... ...Main £6.45.....Side £4.45 Bhindi Amchuran

Fresh Okra (Ladies Fingers) pan fried with sliced onions, roasted garlic and ginger, in a tangy

thick sauce ) 00 .....

Karahi Paneer

Paneer cheese simmered with tomatoes, sliced onions, roasted garlic and ginger, garnished with

Pan fried baby potatoes in a gentle mix of herbs, spices, garlic, ginger, onion and fresh coriander ) ......Main £6.45......Side £4.45

Tarka Daal 

Aloo Gobi

Mushroom Bhaji

Slices of fresh mushroom cooked with herbs, spices, garlic, ginger, onion and fresh coriander 🔍 .......Main £6.45.....Side £4.45

Mattar Paneer

Green peas & paneer cheese simmered with sliced onions, roasted garlic and ginger, garnished with fresh coriander 💿 ....... ..Main £6.45..... Side £4.45

Bhindi Mushroom

Fresh okra and button mushrooms simmered with sliced tomatoes, roasted peppers, garlic, fresh

...Main £6.45.....Side £4.45 ginger and coriander 🖤 ......