

APPETIZERS

Vegetable Samosa 6/8

Crisp puff pastry stuffed with lightly seasoned potatoes and green peas (2/3 pcs)

Vegetable Croquettes 8

Fried mixed vegetable kebabs (6 pcs)

Paneer Methi Tikki 9

Soft cheese and potato patties flavored with fenugreek leaves and spices (6 pcs)

Mixed Vegetable Platter 14

Combination of Vegetable Samosa (2 pcs), Vegetable Croquettes (3 pcs), and Paneer Methi Tikki (3 pcs)

Vegetable Pakoras 8

Onion and spinach fritters coated in a lightly seasoned chickpea batter (8 pcs)

Pani Puri / Dahi Puri 8

Your choice of spiced or sweet yogurt stuffing inside the puris (6 pcs)

Gobhi Manchurian 12.95

Cauliflower florets in a sweet and spicy Indochinese sauce

Masala Papad 6

Crispy lentil crackers topped with onion, tomato and chilies

Samosa Chaat 12.95

Crispy samosa crushed and topped with braised chickpeas, sweet yogurt, and chutneys

Aloo Papri Chaat 8

Flour crisps, chickpeas and diced potatoes tossed in sweet yogurt with sweet tamarind and savory mint chutneys

Dahi Baray 9

Savory lentil fritters served in seasoned sweet yogurt flavored with tangy chaat masala (4 pcs)

Cucumber Salad 8

Cucumbers seasoned with tangy masala

Tomato Soup 7

Light, creamy tomato soup tempered with black pepper

Chili Chicken 14.95

Spice battered chicken chunks tossed in a sweet and spicy Indochinese Sauce

Chicken 65 14.95

Spice battered chicken chunks tossed with curry leaves, mustard seeds and spicy Indochinese sauce

Amritsari Fish Fry 12

Lightly-fried, crispy tilapia spiced with fennel (5 pcs)

TANDOORI SIZZLERS

[All tandoor items are cooked in our traditional clay oven – Please allow additional cooking time]

Malai Broccoli 15.95

Broccoli florets grilled in cashew cream marinade (10 pcs)

Tandoori Paneer 16.95

Soft cheese grilled in a nawabi carom marinade (8 pcs)

Chicken Angare 17.95

Mughlai's famous smoky chicken kebabs (8 pcs)

Chicken Malai Kebab 17.95

Tender chicken kebabs in cashew cream marinade (12 pcs)

Chicken Hariyali 17.95

Chicken kebabs marinated in fresh herbs (8 pcs)

Chicken Tikka Kebab 17.95

Chicken chunks marinated in yogurt and spices (8 pcs)

Chicken Kebab Platter 25.95

Combination of Chicken Angare, Chicken Malai, Chicken Hariyali, and Chicken Tikka Kebabs (3 pcs each)

Tandoori Chicken half 17.95 / full 30

Bone-in chicken marinated in yogurt and spices

Peshwari Kebab 21.95

Smoky lamb chunks in a cashew ginger marinade (6 pcs)

Salmon Tikka Nawabi 25.95

Salmon in a light carom flavored marination (2 filets)

Tandoori Shrimp 25.95

Marinated shelled shrimp flavored with carom (12 pcs)

Mughlai Mixed Grill 41.95

Combination of Tandoori Chicken (half), Peshwari Kebab (3 pcs), Salmon Tikka (one filet), and Shrimp (6 pcs)

Chicken Seekh Kebab 17.95

Juicy minced chicken skewered and grilled (12 pcs)

Lamb Seekh Kebab 21.95

Ground lamb infused with spices and herbs (12 pcs)

Presidential Lamb Chops 44.95

Our famous large lamb chops that we have served to presidents – now to you! (4 pcs)

MUGHLAI SPECIALTIES

[All specialties are served a la carte]

Lychee Nargisi 17.95

Lychee stuffed with soft cheese and spices, fried and served in a rich velvety tomato cashew sauce (6 pcs)

Shaam Savera 16.95

Spinach and soft cheese dumplings in a rich velvety tomato sauce flavored with fenugreek (4 pcs)

Malai Kofta 16.95

Soft cheese dumplings with nuts in a rich velvety onion sauce (5 pcs)

Kashmiri Dum Aloo 16.95

Barrel-shaped potatoes stuffed with soft cheese and dried fruits, cooked in a rich velvety sauce (3 pcs)

Methi Malai Paneer 16.95

Soft cheese simmered with fenugreek in a creamy onion sauce

Chicken Makhanwala 20.95

Old Delhi style – smokey chicken roasted in tandoor and served in a creamy tomato sauce

Salmon Goan Curry 28.95

Tandoori grilled salmon atop a coconut enriched onion sauce flavored with cashew

Masaladar Goat 26.95

Succulent baby goat cooked in a unique tomato-onion sauce

Seekh Anda Korma 24.95

Minced lamb kebabs simmered with whole eggs in a creamy cashew cream sauce

Keema Mutter 21.95

Minced lamb with green peas cooked in a masala sauce

ENTREES

[All entrees are served a la carte]

Vegetable 14.95 / Paneer 15.95

Chicken Tikka (White Meat) / Curried Chicken (Dark Meat) 17.95

Lamb 21.95 / Baby Goat 25.95

Shrimp/Tilapia 23.95

Makhani/Tikka Masala

Your choice of protein cooked in a rich and creamy tomato sauce flavored with fenugreek and cashews

Roghan Josh

Your choice of protein cooked in a Kashmiri brown onion sauce

Korma

Your choice of protein cooked in an onion sauce flavored with sweet cashew cream

Kadhai

Your choice of protein stir-fried with coriander seeds, chopped bell peppers, and onions

Kali Mirch

Your choice of protein cooked in a creamy, onion sauce flavored with crushed black peppercorns and cashew

Jalfrezi

Your choice of protein stir-fried with cumin seeds, chopped bell peppers, and onions

Coconut Curry

Your choice of protein cooked in a savory onion sauce flavored with coconut milk, cashew and curry leaf

Vindaloo

Your choice of protein cooked in a spicy marinated vinegar onion sauce cooked with diced potatoes

Saag

Your choice of protein cooked with smooth creamy spinach sauce

Nizami

Your choice of protein cooked in a traditional onion tomato sauce

Entrees are NOT served with rice or bread.

Spice level can be chosen between 1-mild, 2-medium, 3-spicy, 4-extra spicy, or 5-indian hot.

Before placing order, please inform your server of any food allergies.

Our food may contain dairy, eggs, wheat, soybean, tree nuts, shellfish, raisins, peanuts, and fish. Even with our precautions, cross contamination can happen in our environment, across our suppliers, and recipes can change.

Service charge of 18% will be added to groups of 5+

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VEGETABLES & LENTILS

[All curries contain nuts – served a la carte]

Aloo Gobhi 14.95

Potatoes and cauliflower cooked with combination of fresh herbs and spices

Baigan Bharta 14.95

Smoked eggplant and peas braised in onions and tomatoes

Bhindi Masala 14.95

Okra sauteed with onions and tomatoes in a masala sauce

Chana Saag 14.95

Braised chickpeas in a smooth creamy spinach sauce

Dal Makhani 14.95

Rich and creamy black lentils simmered on slow fire

Balti Dal 14.95

Medley of rajma, black eye beans, and split lentils in a tomato onion sauce

Chana Masala 14.95

Chickpeas braised in masala sauce

Yellow Dal Tadka 14.95

Yellow lentils tempered with cumin and garlic

RICE, PULAO & SINDHI BIRYANI

[Biryanis are served with 4 oz Raita]

Jeera Rice 5

Long-grain basmati rice cooked with cumin

Tumeric & Peas Pulao 7

Long-grain basmati rice cooked with green peas and turmeric

Kashmiri Sweet Pulao 8

Long-grain basmati rice cooked with roasted nuts, golden raisins, and sweet fruits

Vegetable Biryani 14.95

Long-grain basmati rice cooked with mixed vegetables, flavored with fresh herbs and spices

Paneer Biryani 15.95

Long-grain basmati rice cooked with soft cheese, flavored with fresh herbs and spices

Egg Biryani 15.95

Long-grain basmati rice cooked with eggs, flavored with fresh herbs and spices

Chicken Biryani 17.95

Long-grain basmati rice cooked with tender chicken, flavored with fresh herbs and spices, garnished with sliced egg

Lamb Biryani 21.95

Long-grain basmati rice cooked with boneless lamb chunks, flavored with fresh herbs and spices

Goat Biryani 25.95

Long-grain basmati rice cooked with bone-in goat cubes, flavored with fresh herbs and spices

Shrimp Biryani 23.95

Long-grain basmati rice cooked with shrimp, flavored with fresh herbs and spices

ACCOMPANIMENTS

Plain Raita 3

Whipped yogurt flavored with roasted cumin

Cucumber Raita 4

Whipped yogurt flavored with roasted cumin and grated cucumber

Papad 2

Thin and crispy lentil wafers (4 pcs)

Onion, Lemon, Green Chili 1

Sliced onions, lemon, and green chilies

Mango Chutney 2

Sweet and sour chutney flavored with tangy mango chunks

Mixed Pickle 2

Pickled fruit and veggies with spices

Mughlai Hot Sauce 2

Our delicious, thick, specialty extra spicy hot sauce

Plain Yogurt 2

Great for cooling down the spice!

NAANS, KULCHAS & MORE

Plain Naan 3.25

Light leavened white bread

Garlic Naan 4.25

Light leavened white bread garnished with garlic and cilantro

Bullet Naan 4.25

Light leavened white bread garnished with green chilies

Rosemary Naan 4.25

Light leavened white bread garnished with rosemary

Sesame Naan 4.25

Light leavened white bread garnished with toasted sesame

Roti 3.25

Whole wheat flatbread

Garlic Roti 4.25

Whole wheat bread garnished with garlic and cilantro

Bullet Roti 4.25

Whole wheat bread garnished with green chilies

Aloo Paratha 4.25

Whole wheat bread stuffed with spiced potatoes

Onion Paratha 4.25

Whole wheat bread stuffed with seasoned onions

Paneer Paratha 4.25

Whole wheat bread stuffed with soft cheese

Lachha Paratha 4.25

Flaky whole wheat bread

Mughlai Bread Basket 10.50

Combination of Plain Naan, Garlic Naan, and Lachha Paratha

Cream Cheese Naan 5.25

Light leavened white bread stuffed with cream cheese

Chili Cheese Naan 6.25

Naan stuffed with serrano cream cheese

Truffle Onion Kulcha 7.25

Naan stuffed with onion and topped with truffle oil

Salted Black Garlic Naan 6.25

Light leavened white bread garnished with black garlic & garlic salt.

Aloo Kulcha 4.25

Light leavened white bread stuffed with spiced potatoes

Onion Kulcha 4.25

Light leavened white bread stuffed with seasoned onions

Paneer Kulcha 4.25

Light leavened white bread stuffed with soft cheese

Kashmiri Naan 4.25

Light leavened white bread stuffed with a sweetened mixture of nuts and raisins

Keema Naan 8.25

Light leavened white bread stuffed with minced lamb

Ajwain Paratha 4.25

Flaky whole wheat bread topped with fragrant carom seeds

Sultani Bread Basket 16.50

Combination of Keema Naan, Chili Cheese, and Ajwain Paratha



Allergens Menu

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