

## STARTERS

<b>1 Soup</b> (Variety of flavours)	<b>£2.95</b>
<b>2 Prawn Cocktail</b>	<b>£3.50</b>
<b>3 Dohi Chole</b> Chick peas, potatoes, green chillies and yoghurt.	<b>£2.95</b>
<b>4 Aloo Chole</b> Chick peas, potatoes and green chillies.	<b>£2.95</b>
<b>5 Chillies Kebab</b> Chicken or Lamb tikka cooked with green chillies, green pepper, onions, tomatoes and chefs special sauce.	<b>£3.95</b>
<b>6 Chillies King Prawn</b> Same as above with King prawn.	<b>£6.95</b>
<b>7 Stuffed Peppers</b> Lamb or Vegetables cooked with chefs own recipe.	<b>£3.50</b>
<b>8 Stuffed Tomatoes</b> Spiced prawns & mushrooms served with hot and sour sauce	<b>£3.50</b>
<b>9 Vegetable Pakora</b>	<b>£2.95</b>
<b>10 Chicken Pakora</b>	<b>£3.95</b>
<b>11 Mushroom Pakora</b>	<b>£3.95</b>
<b>12 Garlic Mushroom</b> Garlic, mushroom, onions medium spiced	<b>£3.50</b>
<b>13 Gost Katta on Puree</b> Medium spiced Lamb	<b>£3.75</b>
<b>14 Prawn Puree</b>	<b>£3.75</b>
<b>15 King Prawn Puree</b>	<b>£5.95</b>
<b>16 Tikka Puree</b> (chicken or lamb)	<b>£3.75</b>
<b>17 King Prawn Butterfly</b>	<b>£5.50</b>
<b>18 Tandoori King Prawn</b>	<b>£5.95</b>
<b>19 King Prawn Suka</b> King prawns cooked with tamarind sauce.	<b>£5.95</b>
<b>20 Onion Bhajee</b> Chopped onion mixed with fresh herbs, spices and gram flour, deep fried in vegetable oil.	<b>£2.75</b>
<b>21 Somosa</b> Lamb or vegetable pastry with savoury filling	<b>£2.75</b>
<b>22 Vegetable Papri</b> Medium hot mixed vegetable cooked in tamarind sauce.	<b>£2.75</b>
<b>23 Mixed Kebab</b> Chicken tikka, onion bhajee and sheek kebab.	<b>£3.75</b>
<b>24 Sheek Kebab</b> Mince lamb pungently spiced and grilled in tandoori oven.	<b>£2.95</b>
<b>25 Shami Kebab</b> Mince lamb garnished with rich spices & fried in vegetable oil	<b>£2.95</b>
<b>26 Reshmi Kebab</b> Medium spiced mince lamb wrapped in fried egg.	<b>£3.25</b>
<b>27 Chicken Chawk</b> Lightly spiced chicken coated in breadcrumbs.	<b>£3.25</b>
<b>28 Fuljuri</b> Same as above with cauliflower.	<b>£2.75</b>
<b>29 Lamb or Chicken Tikka</b> Chicken or lamb marinated and cooked in tandoori oven.	<b>£3.50</b>
<b>30 Duck Tikka</b>	<b>£4.50</b>
<b>31 Chat</b> (chicken or potato) Chicken or potato cooked with special blend of spices, herbs, tomatoes and cucumber.	<b>£2.50</b>

*Bring your own drinks*

## CHEF'S RECOMMENDATIONS

<b>32 Chom Chom</b> A dry and spicy dish cooked with fried potatoes, green pepper, onions, tomatoes and chef special sauce; madras / hot
<b>33 Piri Piri</b> Garlic, green chillies cooked with lentil.
<b>34 Mughlai</b> A dry dish, cooked with green pepper, onions, fresh tomatoes, fresh garlic, herbs and channa dall.
<b>35 Shirazi</b> A sweet & sour medium hot dish cooked with tamarind sauce
<b>36 Joypuri</b> Medium hot dish cooked with mushroom, green pepper, onions and chef special sauce.
<b>37 Delight</b> Mild sauce of almond, coconut, fresh cream, tamarind, yoghurt, pumpkin, butternut squash, fresh coriander and ground spices.
<b>38 Mango Delight</b> A mild dish cooked with pulp mango, almond, coconut, fresh cream, yogurt in a blend of rich sauce
<b>39 Xacuti</b> Onion, green pepper, green chillies and chef special recipes. Sweet and hot, thick sauce
<b>40 Moza</b> Medium hot dish cooked with spinach, mince meat & unground spices.
<b>41 Satkora</b> Medium hot dish cooked with satkora, a Bengali citrus fruit; authentic Bangladeshi dish.
<b>42 Nariyana</b> Cooked with fresh coconut & tomatoes medium to mild curry.
<b>43 Rezella</b> Lightly spiced cooked with pistachios, cashew nuts, raisin and almonds; a mild dish
<b>44 Naga</b> Cooked with capsicum, onions, tomatoes and special Bangladeshi naga pickle; a very hot dish
<b>45 Jalfrezi</b> Hot and dry cooked with green chillies and onions
<b>46 Makhani</b> Cooked in a mild sauce of garlic, ginger and coriander
<b>47 Pasanda</b> Cooked in a mild sauce of almond, coconut powder, fresh cream and ground spice.
<b>48 Garlic</b> Spicy garlic medium hot sauce
<b>49 Korai</b> Medium hot dish cooked with green peppers, onions, fresh herbs and spices.
<b>50 Massalla</b> Nations favourite
<b>51 Mochommon</b> Medium hot dish cooked with fresh beans, tomatoes & herbs

### ALL THE ABOVE DISHES CAN BE MADE AS

<b>Vegetable</b>	<b>£6.50</b>	<b>Prawn</b>	<b>£7.50</b>
<b>Chicken Tikka</b>	<b>£7.50</b>	<b>Duck Tikka</b>	<b>£8.50</b>
<b>Lamb Tikka</b>	<b>£7.50</b>	<b>King Prawn</b>	<b>£12.50</b>

*Bring your own drinks*

## HOUSE SPECIALITIES

<b>52 Bombay</b> Medium hot dish cooked with boiled eggs, potatoes and fresh tomatoes.
<b>53 Kashmiri</b> Mild creamy dish cooked with banana, almond & coconut powder.
<b>54 Pallokee</b> A medium hot dish cooked with spinach and herbs.

### ALL THE ABOVE DISHES CAN BE MADE AS

<b>Vegetable</b>	<b>£6.50</b>
<b>Chicken or Lamb</b>	<b>£7.50</b>
<b>Prawn</b>	<b>£7.50</b>
<b>Chicken or Lamb Tikka</b>	<b>£8.50</b>
<b>Duck Tikka</b>	<b>£9.50</b>
<b>King Prawn</b>	<b>£10.50</b>

## TANDOORI SPECIALITIES

All meals are cooked in a charcoal oven and are fat free!  
Marinated for 24hours and cooked only after you order

<b>55 Tandoori Chicken</b>	<b>£6.75</b>
Half spring chicken on the bone marinated with delicate spices and herbs.	
<b>56 Chicken or Lamb Tikka</b>	<b>£6.75</b>
<b>57 Duck Tikka</b>	<b>£7.75</b>
<b>58 Tandoori King Prawn</b>	<b>£10.50</b>
<b>59 Tandoori Mixed Grill</b>	<b>£9.50</b>
A platter of 1/4 tandoori chicken, lamb tikka, chicken tikka, sheek kebab barbecued in a charcoal tandoori oven. Served with green salad.	
<b>60 Chicken or Lamb Shaslick</b>	<b>£7.50</b>
Marinated spring chicken or lamb, barbecued in a tandoori oven with green peppers, onions and tomatoes.	
<b>61 King Prawn Shaslick</b>	<b>£11.25</b>
Same as above with King prawn.	
<b>62 Duck Shaslick</b>	<b>£8.50</b>

### 63 Chefs Special Biryani

A special creamy blend of chefs recipe cooked with onions, fresh tomatoes, cucumber, garlic, sultana, almond, cashew nuts, herbs and basmati rice served with medium hot vegetable curry.

<b>Vegetable</b>	<b>£7.75</b>	<b>Prawn</b>	<b>£8.75</b>
<b>Chicken /Lamb</b>	<b>£8.75</b>	<b>Duck Tikka</b>	<b>£10.75</b>
<b>Chicken Tikka</b>	<b>£9.75</b>	<b>King Prawn</b>	<b>£11.75</b>
<b>Lamb Tikka</b>	<b>£9.75</b>		

*Bring your own drinks*

## 64 Biryani

Cooked with basmati rice served with medium / hot vegetable curry.

<b>Vegetable</b>	<b>£6.75</b>
<b>Chicken or Lamb</b>	<b>£7.75</b>
<b>Prawn</b>	<b>£7.75</b>
<b>Chicken or Lamb Tikka</b>	<b>£8.75</b>
<b>Duck Tikka</b>	<b>£9.75</b>
<b>King Prawn</b>	<b>£10.75</b>

## 65 LEAVE IT TO CHEF

Our chef will prepare a selection of dishes based on the number of people in your party. Please indicate to our staff if you prefer mild, medium or hot.

<b>4 Course non vegetarians meal</b>	<b>£13.95</b>
<b>4 Course vegetarians meal</b>	<b>£12.95</b>

## 66 Malayan

A fruity mild curry cooked with pineapple and lychee

<b>Vegetable</b>	<b>£4.75</b>
<b>Chicken or Lamb</b>	<b>£5.75</b>
<b>Prawn</b>	<b>£5.75</b>
<b>Chicken or Lamb Tikka</b>	<b>£6.75</b>
<b>Duck Tikka</b>	<b>£8.75</b>
<b>King Prawn</b>	<b>£9.75</b>

## TRADITIONAL DISHES

### 67 Khurma

A very mild dish cooked with almond, coconut, pure ghee and unground spices.

### 68 Bhuna

Medium hot dish cooked with onions, green peppers & fresh herbs.

### 69 Dupiaza

Medium hot dish cooked with cubed onions, green pepper, ground spices, coriander and fenugreek leaves

### 70 Rogan

Medium hot spicy northern Indian dish, cooked with plum tomatoes.

### 71 Methi

Medium hot, savoury dish cooked with fenugreek leaves

### 72 Dansak

 (Sweet, hot and sour cooked with lentils)

### 73 Patia

 (Sweet, hot and sour)

### 74 Madras

 (Fairly hot)

### 75 Vindaloo

 (Very hot)

### ALL THE ABOVE DISHES CAN BE MADE AS

<b>Vegetable</b>	<b>£4.50</b>	<b>Prawn</b>	<b>£5.50</b>
<b>Chicken / Lamb</b>	<b>£5.50</b>	<b>Duck Tikka</b>	<b>£7.50</b>
<b>Chicken / Lamb Tikka</b>	<b>King Prawn</b>	<b>£8.50</b>	
<b>£6.50</b>			

*Bring your own drinks*

## BALTI DISHES

Balti is a Pakistani dish, slightly hotter and spicy than normal curry.

It is cooked in a specially designed pot to bring out the original aroma of the spices. All dishes can be cooked as a balti dish at an extra 30p charge.

## ENGLISH MEALS

<b>76 Steak and chips</b>	<b>£7.95</b>
<b>77 Scampi and chips</b>	<b>£6.95</b>
<b>78 Chicken Nuggets and chips</b>	<b>£6.95</b>
<b>79 Omelette and chips</b>	<b>£6.95</b>

Chicken, prawns or mushrooms.

## VEGETABLE SIDE DISHES

<b>80 Pumpkin Bhajee</b>	<b>£3.25</b>
Fresh pumpkin cooked with spices.	
<b>81 Butternut Squash</b>	<b>£3.25</b>
Fresh butternut squash cooked with chef's special recipe.	
<b>82 Aloo Baingon</b>	<b>£3.25</b>
Potatoes and fresh aubergines cooked with spices.	
<b>83 Bombay Aloo</b> (Spicy potatoes)	<b>£3.25</b>
<b>84 Sag Aloo</b> (Spinach and potatoes)	<b>£3.25</b>
<b>85 Aloo Gobi</b> (Spiced potatoes and cauliflower)	<b>£3.25</b>
<b>86 Simla Aloo</b>	<b>£3.25</b>
Cooked with garlic, fresh beans & potatoes.	
<b>87 Aloo Chole</b>	<b>£3.25</b>
Chick peas, potatoes & green chillies.	
<b>88 Paneer Chillies</b>	<b>£3.50</b>
Homemade cheese & green chillies cooked with fresh herbs	
<b>89 Mushroom Bhajee</b>	<b>£3.25</b>
Mushroom cooked with spices.	
<b>90 Sag Bhajee</b>	<b>£3.25</b>
Spinach cooked with chef's special recipe.	
<b>91 Gobi Bhajee</b> (cauliflower cooked with spices)	<b>£3.25</b>
<b>92 Brinjal Bhajee</b>	<b>£3.25</b>
Fresh aubergines cooked with spices.	
<b>93 Bhindi Bhajee</b> (fresh okra cooked with spices)	<b>£3.25</b>
<b>94 Sag Paneer</b>	<b>£3.25</b>
Spinach, home made cheese, coconut powder and fresh cream.	
<b>95 Mottor Paneer</b>	<b>£3.25</b>
Peas cooked with home made cheese, coconut powder and fresh cream.	
<b>96 Aloo Mottor</b> (Potatoes and peas)	<b>£3.25</b>
<b>97 Tarka Dall</b> (Lentils garnished with garlic)	<b>£3.25</b>
<b>98 Channa Massalla</b>	<b>£3.25</b>
Chick Peas with spices and herbs	
<b>99 Raitha</b>	<b>£1.25</b>
Yoghurt with cucumber or onions & herbs.	
<b>100 Green Salad</b>	<b>£1.35</b>

## RICE & NAN BREAD

<b>101 Noodles</b>	<b>£1.95</b>
<b>102 Cous Cous</b>	<b>£1.95</b>
<b>103 Boiled Rice</b>	<b>£1.95</b>
<b>104 Pilao Rice</b>	<b>£2.15</b>
<b>105 Mushroom Rice</b>	<b>£2.75</b>
<b>106 Peas Rice</b>	<b>£2.75</b>
<b>107 Special Rice</b>	<b>£2.75</b>
<b>108 Lemon Rice</b>	<b>£2.25</b>
<b>109 Arabian Rice</b>	<b>£2.95</b>
Cooked with fruit salad and cashew nuts.	
<b>110 Keema Rice</b>	<b>£2.95</b>
<b>111 Nan</b>	<b>£1.75</b>
<b>112 Peshwari Nan</b>	<b>£2.15</b>
<b>113 Keema Nan</b>	<b>£2.15</b>
<b>114 Kulcha Nan</b>	<b>£2.15</b>
Stuffed with onions, potatoes and fresh coriander	
<b>115 Garlic Nan</b>	<b>£2.15</b>
<b>116 Sag Nan</b>	<b>£2.25</b>
<b>117 Cheese Nan</b>	<b>£2.50</b>
<b>118 Garlic / Chillies &amp; Cheese Nan</b>	<b>£2.75</b>
<b>119 Special Nan</b>	<b>£2.50</b>
<b>120 Porotha</b>	<b>£2.15</b>
<b>121 Stuffed Porotha</b>	<b>£2.15</b>
<b>122 Chappati</b>	<b>£1.25</b>
<b>123 Tandoori roti</b>	<b>£1.75</b>
<b>124 Puree</b>	<b>£1.25</b>
<b>125 Papadom</b>	<b>£0.50</b>
<b>126 Masalla Papadom</b>	<b>£0.50</b>
<b>127 Chutney &amp; Pickle</b> (per portion)	<b>£0.50</b>
<b>128 Hot &amp; Spicy dips</b>	<b>£0.50</b>
<b>129 Chips</b>	<b>£1.95</b>

## DESSERT

<b>130 Kulfi</b>	<b>£2.50</b>
Delicious Indian ice cream made from whole milk, nuts and fruits, choice of mango or pistachio flavoured.	
<b>131 Choco Mint</b>	<b>£3.50</b>
Mint flavour ice cream mixed with milky chocolate pieces topped with chocolate chips.	
<b>132 Orange / Lemon Surprise</b>	<b>£3.25</b>
Whole orange or lemon scooped & refilled with tangy sorbet	
<b>133 Aroma Venus</b>	<b>£2.95</b>
Combination of raspberry sauce, cinnamon & chocolate ice cream, topped with chocolate sauce & nuts.	
<b>134 Egg Man</b>	<b>£3.25</b>
Strawberry & vanilla ice cream with chocolate chips, packed in a plastic cup with a fun surprise.	

## BANQUET NIGHT

**£10.95** per person

Every Wednesday | Five Course Meal  
Papadoms & chutney trays, 2 starters,  
2 main dishes, 1 side dish, 2 rice, 1 nan,  
2 desserts, 2 coffees

(Minimum of two persons required.  
Duck and King Prawn dishes are £3.00 extra. Dine In Only.  
£2.00 surcharge to take leftovers away).

## SUNDAY BUFFET

Made to order.

Papadoms & Chutney's and a range of 4 Starters,  
4 Main dishes, 4 Side dishes, Rice & Naan

**ADULT - £9.95 CHILD (U12) - £6.95**

## FREE DELIVERY WITHIN

Bledlow Ridge, Booker,  
Bryant Bottom, Cadmore End,  
Cressex, Downley, Flackwell Heath,  
Hazelmere, High Wycombe,  
Holmer Green, Hughenden Valley,  
Kingshill, Lacey Green, Lane End,  
Loudwater, Marlow, Micklefield,  
Naphill, Penn, Piddington,  
Prestwood, Princes Risborough,  
Radnage, Sands, Saunderton,  
Stokenchurch, Studley Green,  
Totteridge, Tylers Green,  
Walters Ash, West Wycombe,  
Widmere End, Woburn Green,  
Wycombe Marsh

[www.themowchak.com](http://www.themowchak.com)

**01494 533 379**

### Allergy advice

Some dishes do contain nuts, Please request assistance and we will accommodate any allergies to the best of our abilities.

All card transactions, minimum order £10.00  
Below £10.00, a charge of 60p will be added

# THE MOWCHAK

Indian Restaurant



## FREE HOME DELIVERY

Minimum order £10.00, within an 8 mile radius.

Open 7 days a week (Including Bank Holidays)

Mon - Sat: 12.00 - 2.00pm & 5.00 - 11.00pm

Sun: 1.00pm - 10.00pm

Friday lunch closed.

## 10% Discount

on all collection orders over £10.00

**Tel: 01494 533 379**

**7 Cross Court, Plomer Green Avenue,  
Downley, Bucks HP13 5UW**