

Welcome to

The

MOWCHAK

Indian Restaurant





Starters

1. **Soup** (*variety of flavours*) £2.95
 2. **Prawn Cocktail** £3.50
 3. **Dohi Chole** £3.25
Chickpeas, potatoes, green chillies & yoghurt
 4. **Aloo Chole** £3.25
Chickpeas, potatoes & green chillies
 5. **Chillies Kebab** £3.95
Chicken or lamb tikka cooked with green chillies, green pepper, onions, tomatoes and chef's special sauce
 6. **Chillies King Prawn** £6.95
 7. **Stuffed Peppers** £3.50
Lamb or vegetables cooked with chef's own recipe
 8. **Stuffed Tomatoes** £3.95
Spiced prawns and mushroom served with hot and sour sauce
 9. **Vegetable Pakora** £2.95
 10. **Chicken Pakora** £3.95
 11. **Mushroom Pakora** £3.95
 12. **Garlic Mushrooms** £3.50
Garlic, mushrooms, onions medium spiced
 13. **Gost Khatta on Puree** £3.95
Medium spiced lamb
 14. **Prawn Puree** £3.75
 15. **King Prawn Puree** £5.95
 16. **Tikka Puree** Chicken £3.75 | Lamb £4.50
 17. **King Prawn Butterfly** £5.50
 18. **Tandoori King Prawn** £5.95
 19. **King Prawn Suka** £5.95
King Prawn cooked with tamarind sauce
 20. **Onion Bhajee** £3.25
*Chopped onions mixed with fresh herbs, spices and gram flour
Fried in vegetable oil*
 21. **Somosa** £3.25
Lamb or vegetable filled savoury pastry
 22. **Vegetable Papri** £2.95
Medium hot vegetables cooked in tamarind sauce
 23. **Mixed Kebab** £4.25
Chicken tikka, onion bhajee and sheek kebab
 24. **Sheek Kebab** £3.25
Minced lamb fragrantly spiced and grilled in tandoori oven
 25. **Shami Kebab** £3.25
Minced lamb garnished with rich spices and fried in vegetable oil
 26. **Reshmi Kebab** £3.50
Medium spiced mince lamb wrapped in fried egg
 27. **Chicken Chawk** £3.50
Lightly spiced chicken coated in breadcrumbs
 28. **Fuljiry** £2.95
Same as above but with cauliflower
 29. **Chicken Tikka** £3.95
Chicken marinated & cooked in the tandoor
 - 29a. **Lamb Tikka** £4.50
Lamb marinated & cooked in the tandoor
 30. **Duck Tikka** £4.50
 31. **Chat** £2.95
Chicken or potato cooked with special blend of spices, herbs, tomatoes and cucumber
 - 31a. **Tandoori Chicken** £3.50
- 

Chef's Recommendations

- | | |
|--|---|
| <p>32. Chom Chom
<i>A dry spicy dish cooked with fried potatoes, green peppers, onions, tomatoes and chef's special sauce (madrass hot)</i></p> <p>33. Piri Piri
<i>Garlic, green chillies, cooked with lentils</i></p> <p>34. Mughlai
<i>A dry dish cooked with green peppers, onions, fresh tomatoes, garlic, herbs & chana dhal</i></p> <p>35. Shirazi
<i>Sweet and sour medium hot dish cooked with tamarind sauce</i></p> <p>36. Joypuri
<i>Medium hot dish cooked with green peppers, onions in chef's special sauce</i></p> <p>37. Delight
<i>Mild sauce of almond, coconut, fresh cream, tamarind yoghurt, pumpkin, butternut squash, fresh coriander & ground spices</i></p> <p>38. Mango Delight
<i>Mild dish cooked with mango pulp, almond, coconut, fresh cream, yoghurt in a blend of rich sauce</i></p> <p>39. Xacuti
<i>Onions, green pepper, green chillies & chef's special recipe, sweet & hot in a thick sauce</i></p> <p>40. Moza
<i>Medium hot dish cooked with spinach minced meat & unground spices</i></p> | <p>41. Satkora
<i>Medium hot dish cooked with satkora, a Bengali citrus fruit. An authentic Bangladeshi dish</i></p> <p>42. Nariyana
<i>Cooked with fresh coconut and tomatoes. Medium to mild dish</i></p> <p>43. Rezella
<i>Lightly spiced, cooked with pistachios, cashew nuts, raisins & almonds</i></p> <p>44. Naga
<i>Cooked with capsicum, onions, tomatoes & special Bangladeshi Naga pickles. Very hot.</i></p> <p>45. Jalfrezi
<i>Hot & dry dish cooked with green chillies & onions</i></p> <p>46. Makhani
<i>Cooked in a mild sauce of garlic, ginger & coriander</i></p> <p>47. Pasanda
<i>Cooked in a mild sauce of almond, coconut powder, fresh cream & mild spices</i></p> <p>48. Garlic
<i>Spicy garlic dish cooked with onions & green peppers</i></p> <p>49. Korai
<i>Medium to hot dish cooked with green peppers, onions, fresh herbs & spices</i></p> <p>50. Masalla
<i>The nations favourite</i></p> <p>51. Mochommon
<i>Medium hot dish cooked with fresh beans, tomatoes & herbs</i></p> |
|--|---|

All of the above Chef's Recommendations can be prepared with:

Vegetable	£6.95	Prawn	£8.50
Chicken Tikka	£7.95	Duck Tikka	£10.50
Lamb Tikka	£8.50	King Prawn	£12.50

House Specialities

- 52. Bombay**
Medium hot dish cooked with boiled eggs, potatoes & fresh tomatoes
- 53. Kashmiri**
Mild creamy dish cooked with banana, almond and coconut powder
- 54. Pallokee**
Medium hot dish cooked with spinach & herbs



All of the above House Specialities can be prepared with:

Vegetable	£6.95	Lamb Tikka	£9.50
Chicken	£7.95	Duck Tikka	£10.50
Prawn or Lamb	£8.50	King Prawn	£11.50
Chicken Tikka	£8.95		



- | | |
|---|-------------------------------------|
| 55. The Mowchak Special | Chicken £10.50 Lamb £11.50 |
| <i>Medium hot dish cooked with mince meat, boiled egg & chef's special recipe. Served with special rice</i> | |
| 56. Kufta Massalla | £8.50 |
| <i>Spicy mince ball cooked with onions, green peppers and ground spices. Medium hot</i> | |
| 57. Keema Mottor | £8.50 |
| <i>Medium hot mince meat and peas cooked together with chef's special spices</i> | |
| 58. Chicken Mosolani | £8.50 |
| <i>Chicken breast stuffed with spinach and cheese, cooked in a medium hot sauce of mince meat, onions & green peppers</i> | |
| 59. King Prawn Noodles | £14.50 |
| <i>Lightly spiced king prawns cooked in fish stock, served with noodles</i> | |

Tandoori Specialities

*All dishes are cooked in a charcoal oven. Charcoal fired tandoori ovens are free from fat
Marinated for 24 hours and cooked to order. All dishes are served with a side salad and mint sauce*

- | | |
|---|---------------|
| 60. Tandoori Chicken | £6.95 |
| <i>Half spring chicken on the bone marinated with herbs and spices</i> | |
| 61. Chicken Tikka | £6.95 |
| 62. Lamb Tikka | £7.95 |
| 63. Duck Tikka | £8.95 |
| 64. Tandoori King Prawn | £10.50 |
| 65. Tandoori Mixed Grill | £10.50 |
| <i>Platter of ¼ tandoori chicken, lamb tikka, chicken tikka, sheek kebab. Served with salad</i> | |
| 66. Chicken Shaslick | £7.95 |
| <i>Marinated chicken breast barbequed with green pepper, onions and tomatoes</i> | |
| 67. Lamb Shaslick <i>(as above with lamb)</i> | £8.95 |
| 68. King Prawn Shaslick <i>(as above with king prawns)</i> | £11.50 |
| 69. Duck Shaslick <i>(as above with duck)</i> | £9.95 |

70. Chef's Special Biryani

A creamy blend of chef's special recipe, cooked with onions, fresh tomatoes, cucumber, garlic, sultanas, almond, cashew nuts, herbs & basmati rice. Served with a medium hot vegetable curry

- | | |
|----------------------|---------------|
| Vegetable | £7.95 |
| Chicken | £8.95 |
| Prawn or Lamb | £9.95 |
| Chicken Tikka | £9.95 |
| Lamb Tikka | £10.95 |
| Duck Tikka | £11.95 |
| King Prawn | £12.50 |



71. Biryani Dishes

Cooked with basmati rice & served with a medium hot vegetable curry

- | | |
|----------------------|---------------|
| Vegetable | £6.95 |
| Chicken | £7.95 |
| Prawn or Lamb | £8.95 |
| Chicken Tikka | £8.95 |
| Lamb Tikka | £9.95 |
| Duck Tikka | £10.95 |
| King Prawn | £11.95 |



72. Leave it to the 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.*

4 course non-vegetarian meal	£14.95
4 course vegetarian meal	£13.95

73. Malayan

A fruity mild curry, cooked with lychees and pineapple

Vegetable	£5.50
Chicken	£6.25
Prawn or Lamb	£6.95
Chicken Tikka	£7.25
Lamb Tikka	£7.95
Duck Tikka	£8.95
King Prawn	£9.95

Traditional Dishes

- 74. Khurma**
Very mild dish cooked with almond, coconut, pure ghee and unground spices
- 75. Bhuna**
Medium hot dish cooked with onions, green peppers & fresh herbs
- 76. Dupiaza**
Medium hot dish cooked with cubed onions, green peppers, ground spices and fenugreek leaves
- 77. Rogan**
Medium hot & spicy north Indian dish cooked with plum tomatoes
- 78. Methi**
Medium hot savoury dish cooked with fenugreek leaves
- 79. Dansak**
Sweet, hot & sour dish cooked with lentils
- 80. Pathia**
Sweet hot & sour dish
- 81. Madras**
Fairly hot dish
- 82. Vindaloo**
Very hot dish



All of traditional dishes can be prepared with:

Vegetable	£5.25	Lamb Tikka	£7.50
Chicken	£5.95	Duck Tikka	£8.50
Prawn or Lamb	£6.50	King Prawn	£9.50
Chicken Tikka	£6.95		

83. Balti Dishes

*Balti is a Pakistani dish, slightly hotter & spicier than the 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 50p charge.*

English Meals

84. Steak & Chips	£7.95
85. Scampi & Chips	£6.95
86. Chicken Nuggets & Chips	£6.95
87. Omelette & Chips	£6.95

Chicken, Prawn or Mushroom





Vegetable Side Dishes

88.	Chana Dall <i>Split lentil cooked in spices</i>	£3.50
89.	Butternut Squash <i>Fresh butternut squash cooked in chef's special sauce</i>	£3.50
90.	Aloo Baingon <i>Potatoes and fresh aubergine</i>	£3.50
91.	Bombay Aloo <i>Spicy potatoes</i>	£3.50
92.	Sag Aloo <i>Spinach and potatoes</i>	£3.50
93.	Aloo Gobi <i>Potatoes and cauliflower</i>	£3.50
94.	Simla Aloo <i>Cooked with garlic, fresh beans & potatoes</i>	£3.50
95.	Aloo Chole <i>Chickpeas, potatoes & chillies</i>	£3.50
96.	Paneer Chillies <i>Homemade cheese & green chillies, cooked with fresh herbs</i>	£3.75
97.	Mushroom Bhajee <i>Mushroom cooked with spices</i>	£3.50
98.	Sag Bhajee <i>Spinach cooked in spices</i>	£3.50
99.	Gobi Bhajee <i>Cauliflower with spices</i>	£3.50
100.	Brinjal Bhajee <i>Fresh Aubergine cooked with spices</i>	£3.50
101.	Bhindi Bhajee <i>Fresh Okra cooked with spices</i>	£3.50
102.	Sag Paneer <i>Spinach and homemade cheese</i>	£3.50
103.	Mottor Paneer <i>Peas and homemade cheese</i>	£3.50
104.	Aloo Mottor <i>Potatoes and peas</i>	£3.50
105.	Tarka Dall <i>Lentils garnished with garlic</i>	£3.50
106.	Channa Massalla <i>Chick peas cooked in spices</i>	£3.50
107.	Raitha <i>Cucumber or onion, in yoghurt and herbs</i>	£1.25
108.	Green Salad	£1.35

Rice

109.	Noodles	£2.25
110.	Cous Cous	£2.25
111.	Boiled Rice	£2.25
112.	Pilao Rice	£2.50
113.	Mushroom Rice	£2.95
114.	Peas Rice	£2.95
115.	Special Rice	£2.95
116.	Lemon Rice	£2.95
117.	Keema Rice	£3.25
118.	Arabian Rice <i>Cooked with fruit and cashew nuts</i>	£3.25



Nan Breads

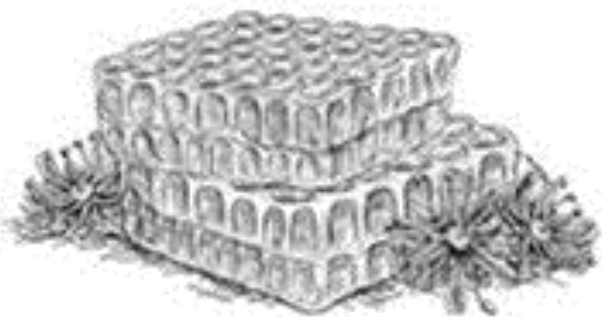
119.	Nan	£2.25
120.	Peshwari Nan	£2.50
121.	Keema Nan	£2.50
122.	Kulcha Nan	£2.50
	<i>Stuffed with onions, potato and coriander</i>	
123.	Garlic Nan	£2.50
124.	Sag Nan	£2.50
125.	Cheese Nan	£2.50
126.	Garlic Chilli & Cheese Nan	£2.75
127.	Special Nan	£2.50
128.	Porotha	£2.25
129.	Stuffed Porotha	£2.25
130.	Chapatti	£1.50
131.	Tandoori Roti	£2.25
132.	Puree	£1.50
133.	Papadom	£0.50
134.	Masalla Papadom	£0.50
135.	Chutney & Pickles <i>per portion</i>	£0.50
136.	Hot and Spicy dips	£0.50
137.	Chips	£2.25

Soft Drinks

	Regular	Large
Bottled Still or Sparkling Water	£1.75	£3.95
Orange Juice	£1.50	£2.75
Mango Juice	£1.75	£3.25
Pineapple Juice	£1.50	£2.75
Coke	£1.50	£2.75
Diet Coke	£1.50	£2.75
Lemonade	£1.50	£2.75
Sweet or Salty Lassi	£2.75	£5.00

Allergy Advice

Some dishes contain nuts, please request assistance and we will accommodate any allergies to the best of our ability



BANQUET NIGHT £10.95

PER PERSON

Every Wednesday 5 Course Meal

Papadom & Chutney Tray
2 Starters, 2 Main Dishes*
1 Side Dish, 2 Rice, 1 Nan
2 Desserts & 2 Coffee

(*upto the value of £8.50 per dish. Minimum of 2 people required. Duck & king prawn dishes are £3.00 extra. Dine in only. £2.00 charge per container for leftovers to takeaway)

SUNDAY BUFFET

MADE TO ORDER

ADULT £9.95 | CHILD (U12) £6.95

Papadom & Chutneys,
A range of 4 Starters, 4 Main Dishes,
4 Side Dishes, Rice and Nan

(£4.95 charge per container for leftovers to takeaway)

GIVEAWAYS

Follow us on Facebook to be in with a chance to win
in our giveaways!

