



# BAR MENU

COCKTAILS  
APERITIVES WINES SHOTS

## DRAUGHT BEER

	Kingfisher Strong / Light	Kingfisher Ultra
MUG 300ML	149	199
MUG 600 ML	299	399
PITCHER 1500 ML	649	899
BAZOOKA 2500 ML	999	1499
TOWER 3000 ML	1099	1699

## BOTTLE BEER

KINGFISHER LIGHT (650 ML)	259
KINGFISHER STRONG (650 ML)	279
KINGFISHER ULTRA (650 ML)	299
BUDWISER (650 ML)	329
HEINEKEN (650 ML)	399
CORONA	399

## WINE & CHAMPAGNE

JACOB'S CREEK SHIRAZ 750ML	2199
JACOB'S CREEK CHARDONNARY 750L	2199
SULA 750 ML	2199
SULA CHAMPAGNE	3490

IMFL	30 ML	60 ML
ROYAL CHALLENGE	79	149
OLD MONK	89	179
BLENDERS PRIDE	99	189
SIGNATURE	99	189
PETER SCOT	99	189
BACARDI	99	189
AMERICAN PRIDE	99	189
ANTIQUITY BLUE	109	209



## WHITE SPIRIT

	30 ML	60 ML
MAGIC MOMENT	69	139
SMIRNOFF	99	189
TEQUILA SILVER	239	479
ABSOLUT VODKA	169	339
BOMBAY SAPPHIRE GIN	289	579
GREY GOOSE VODKA	289	579

Govt. Taxes Applicable on Above Mentioned price.

## SCOTCH

- RAMPUR
- THE GLENLIVET 12 YEARS
- INDRI (INDIAN SINGLE MALT)
- BLACK LABEL
- CHIVAS REGAL 12 YEARS
- JACK DANIEL'S BOURBON
- JAMESON IRISH WHISKEY
- BLACK DOG GOLD
- TEACHER'S 50
- BALANTINE FINEST
- RED LABEL SCOTCH
- BLACK DOG CENTENARY
- VAT 69
- 100 PIPER
- TEACHER'S HIGHLAND CREAM
- BLACK & WHITE



	30 ML	60 ML
RAMPUR	679	1359
THE GLENLIVET 12 YEARS	339	679
INDRI (INDIAN SINGLE MALT)	339	679
BLACK LABEL	299	599
CHIVAS REGAL 12 YEARS	299	599
JACK DANIEL'S BOURBON	299	599
JAMESON IRISH WHISKEY	189	379
BLACK DOG GOLD	189	379
TEACHER'S 50	169	339
BALANTINE FINEST	169	339
RED LABEL SCOTCH	169	338
BLACK DOG CENTENARY	149	299
VAT 69	149	299
100 PIPER	149	299
TEACHER'S HIGHLAND CREAM	149	299
BLACK & WHITE	139	279

### Buy One - Get One Free IMFL

	30 ML	60 ML
MAGIC MOMENT	139	279
ROYAL CHALLENGE	149	299
OLD MONK	169	339
BLENDERS PRIDE	189	379
SIGNATURE	189	379
R. C AMERICAN PRIDE	189	379

### Buy One - Get One Free SCOTCH

	30 ML	60 ML
100 PIPER	259	499
VAT 69	259	499

Govt. Taxes Applicable on Above Mentioned price.

## MOCKTAIL

VIRGIN MOJITO	209
CRANBERRY COOLER	209
FRENCH BEAUTY	209
FROZEN FRUITY DAI QUIRI	209
FRUIT PUNCH	209
MANGO TANGO	209
PASSION FRUIT COOLER	209
PINK APPLE COOLER	209
SHIRLEY TEMPLE	209
SILVER LINING	209
VIRGIN COLADA	209
FRUIT BEER	209



## COCKTAIL

MOJITO	299
SEX ON THE BEACH	299
PLANTERS PUNCH	299
SCREWDRIVER	299
BLOODY MERY	299
COSMOPOLITAN	299
PINACOLADA	299
TEQUILA SUNRISE	399
TOM COLLINS	399
LONG ISLAND ICE TEA	399
GIMLET	399
MARGARITA	449
SANGRIA	549



Soda /Mineral water charges extra  
Govt. taxes extra

Every Dish takes 20-25 minutes to serve.



**Moti Mahal Delux<sup>®</sup>**  
**tandoori trail<sup>®</sup>**  
 Delhi's Famous Restaurant Since 1920

# Menu

**Most Awarded Restaurant**



**Moti Mahal<sup>®</sup>**  
 Delhi's Famous Restaurant Since 1920

Restaurants by Monish Gujral





Only a few chefs in the history of gastronomy have been credited for inventing a cuisine or even a dish.

**Kundan Lal Gujral** is one of them. He put the Indian cuisine on the world's culinary map. The India - Pakistan partition forced great chefs to move to India. This led to the emergence of a new culinary chapter. One such man was Kundan Lal Gujral, who started Moti Mahal in 1920 in Peshawar.

The Peshawari phenomenon set up his second eatery in Daryaganj in 1947, following the partition and soon acquired world wide patronage and became an institution.

Moti Mahal's guest list consisted of great people Pt. Jawaharlal Nehru, Indira Gandhi, Former President Zakir Hussain, the Shah of Iran, Kennedeys and ex-USSR Premier Nikita Khrushchev, amongst others.

Khrushchev was so impressed by the Indian tandoori food served at Moti Mahal that he invited Kundan to set up Moti Mahal in Moscow at a trade fair for a month in 1960's

The legacy of Moti Mahal Delux continues...And has now reached Faridabad.

**Kundan Lal Gujral**

The father of tandoori cuisine, the legend.  
The founder of Moti Mahal, the man  
who gave us tandoori chicken!



**FOR IN HOUSE GUEST**

*Breakfast*

*Served 7.30 a.m. to 10.30 a.m.*

**Tea or Hot Coffee**

**Juice or Fresh Fruit**

**Boiled Egg/ Masala Omelet with bread Slice**

**or**

**Corn Flakes/Muesli with Milk**

**or**

**Veg Sandwich / Bread Toast with Butter or Jam**

**or**

**Vegetable Poha or Upma (Semolina)**

**or**

**Parantha with Curd and Achaar**

**(Aloo/Aloo pyaza/Mix Veg)**

**Note : Room service will be charged on A la Carte basis**



Government Taxes & Service Charges applicable on above mentioned prices

# Breakfast A la Carte

Served 7.30 a.m. to 10.30 a.m.

Hot Tea	59
Hot Coffee	99
Cold Milk	99
Juice	99
Hot Milk	99
Lassi	99

## Egg

Boiled Egg	99
Bread Omelette	269
Masala Omelette	269

## Veg

Curd	79
Aloo Onion Prantha / Mix Prantha	99
Corn flakes	99
Muesli	99
Bread Toast	109
Veg Sandwich	209
Poha	229
Upma	229
Vermicelli	229
Fresh Fruits	259
Jam Toast	129



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# Mocktail

<b>Fruit Punch</b> (Mix Fruit Juice/ Grenadine Syrup/ Fresh Cream)	209
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<b>Silver Lining</b> (Pineapple Juice / Litchi Crush / Strawberry Juice / Fresh Cream)	209
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<b>Virgin Colada</b> (Pineapple / Coconut Cream and Fresh Cream)	209
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<b>Sherley Temple</b> (Lemonade / Grenadine Syrup and Ginger Ale)	209
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<b>Mango Tango</b> (Mango Juice / Blue Curacao and Fresh Cream)	209
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<b>French Beauty</b> (Mango Juice / Ginger Ale / Lime Juice)	209
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<b>Fruit Beer</b> (Fruit Concentrate with Soda)	209
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<b>Pink Grape Fruit Cool</b> Pink Grape Fruit Syrup / Fresh Lime Juice and Soda)	209
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<b>Green Apple Cooler</b> (Green Apple Fruit Syrup / Fresh Lime Juice / Soda)	209
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<b>Passion Fruit Cooler</b> (Passion Fruit Syrup / Fresh Lime Juice and Soda)	209
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<b>Cranberry Cooler</b> (Cranberry Juice / Fresh Lime Juice and Soda)	209
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<b>Frozen Fruity Daiquiri</b> (Choice of Seasonal Fruit Strawberry, Kiwi, Banana or Litchi)	209
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<b>Virgin Mojito</b> (Mint Leaf / Fresh Lemon Chunks / Brown Sugar/ Mojito / Mint And Soda)	209
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## Cocktail

<b>Mojito</b> (Fresh Lemon / Fresh Mint / Brown Sugar / White Rum)	299
<b>Planters Punch</b> (Dark Rum / Orange Juice / Coconut Milk)	299
<b>Screwdriver</b> (Orange Juice / Vodka)	299
<b>Cosmopolitan</b> (Lime Juice / Cranberry Juice / Vodka)	299
<b>Pinacolada</b> White Rum / Pineapple Juice / Coconut Milk)	299
<b>Bloody Mary</b> (Tomato Juice / Vodka)	299
<b>Tequila Sunrise</b> (Tequila / Grendine Syrup / Orange Juice)	399
<b>Tom Collins</b> (Gin / Soda / Lime Juice)	399
<b>Long Island Ice Tea</b> (Vodka / Gin / Tequila / Rum / Triple Sec and Top up Coke)	399
<b>Gimlet</b> (Gin / Lime Cordial)	399
<b>Margarita</b> (Tequila / Triple Sec / Orange Juice)	449



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## Vegetarian Starters

<b>Aloo Corn Tikki</b> Mashed potato with cottage cheese, corn kernals and deep fried	289
<b>Veg Haryali Kabab</b> An exotic medley of spinach and vegetables roll with delicate flavor cooked to perfection	339
<b>Soya Champ Tandoori</b> (marinated champ straight from Tandoor)	299
<b>Bharwa Tandoori Aloo</b> Hollowed potatoes stuffed with cottage cheese and selected spices ,grilled in charcoal oven	309
<b>Soya Chaap Malai/Achhari/ Haryali</b> (Chaap marinated in selected spices blended with pickle and grilled in Tandoor)	339
<b>Subz Seekh Kabab</b> Minced vegetables And Cottage Cheese blended with cashew cream and bar-be-cured	339
<b>Dahi ke Kebab</b> Mashed cottage cheese blended with curd ,white pepper and herbs, roasted in charcoal oven	389
<b>Mushroom Tikka</b> Fresh mushroom marinate in tangy mixture and grilled in clay oven	389
<b>Shabnam Ke Moti</b> Mushroom stuffed with cottage cheese and spices, grilled in charcoal oven	399
<b>Paneer Tikka Achaari</b> Cottage cheese marinated in selected spices blended with pickle and bar -be-que	399
<b>Paneer Tikka Shashlik</b> Cottage cheese marinated in spices along with capsicum, onion, tomato grilled in charcoal oven	399
<b>Paneer Malai Tikka</b> Cottage Cheese blended with yoghurt marination and processed cheese and roasted in claypot oven	399
<b>Tandoori Veg Mix Grilled</b> Assorted vegetables marinate with tangy yoghurt mixture and grilled in clay oven	579



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## Non Vegetarian Starters (Chicken)

<b>Tandoori Chicken</b> Moti Mahals Savoury gift to world	<b>399</b>	<b>749</b>
<b>Chicken Wings</b> Chicken Wings marinated with spices and grilled	<b>429</b>	
<b>Murgh Tikka</b> Boneless chicken marinated with yoghurt and Indian spices, grilled in claypot oven	<b>449</b>	
<b>Chicken Seekh Kebab</b> Marinated Minced chicken placed over skewers in cylindrical shape covering with chopped vegetables and cooked over charcoal fire.	<b>479</b>	
<b>Chicken Tikka Achari/Kali Mirch</b> Chicken marinated in selected spices blended with pickle and bar -be-queed	<b>479</b>	
<b>Murgh Malai Tikka</b> Chicken marinated with yoghurt, processed cheese & cashewnut paste, roasted in tandoor	<b>529</b>	
<b>Lasooni Kabab</b> Boneless chicken marinated in garlic and youghurt add grilled over charcoal	<b>529</b>	
<b>Reshmi Kabab</b> Boneless pieces of chicken seasoned and grilled	<b>529</b>	
<b>Lakhnowi Gilafi Seekh Kabab</b> Marinated Minced chicken placed over skewers in cylindrical shape covering with chopped vegetables and cooked over charcoal fire.	<b>539</b>	
<b>Kalmi Kabab (A Moti Mahal Speciality)</b> A mughlai speciality made with chicken drumsticks, Marinated in yoghurt and pounded spices and then cooked.	<b>539</b>	
<b>Afghani Chicken</b> Tender chicken marinated in cream, yoghurt, cashewnut paste, cardamom powder & barbequed	<b>559</b>	
<b>Mutton Seekh Kabab</b> Mutton blended with yoghurt, processed cheese and roasted in tandoor	<b>599</b>	
<b>Stuffed Murgh Tangri Kabab</b> Chicken drumsticks stuffed with minced chicken and grilled over charcoal	<b>659</b>	
<b>Tandoori Non-Veg Mix Grilled</b> Non-Veg marinate with tangy yoghurt mixture and grilled in clay oven	<b>939</b>	



## Non-Vegetarian Starters (Fish)

(Please ask the serve for choice of fish)

	<b>Basa</b>	<b>Sol</b>
<b>Fish Amritsari</b> Cubes of river fish marinated with spices and deep fried	<b>549</b>	<b>679</b>
<b>Fish Ajwani Tikka</b> Chunks of fish marinated with spices and served char cooked in clay oven	<b>599</b>	<b>739</b>
<b>Fish Tikka</b> Delicious cubes of river fish marinated in indian spices youghurt and grilled	<b>599</b>	<b>739</b>
<b>Fish Lahsooni Tikka</b> This succulent and garlicky tikka is made with fish marinated in thick yoghurt mixture and grilled in tandoor	<b>619</b>	<b>749</b>
<b>Fish Tikka Makhmali</b> Soft and Velvety Fish tikka is very fun to eat and is perfect choice for the royals	<b>619</b>	<b>749</b>
<b>Fish Malai Tikka</b> This Fish tikka smothered in a wet rub of yoghurt, warm spices, and fresh herbs is simply the best.	<b>619</b>	<b>749</b>



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## Vegetarian Main Course

<b>Aloo Jeera</b> Small pieces of potato blended with crackled cumin seeds	<b>279</b>
<b>Methi Aloo</b> Cubes of potato blended with fenugreek leaves cooked in pounded spices	<b>279</b>
<b>Mix Vegetable</b> Selected vegetable cooked in chef"s special gravy	<b>289</b>
<b>Dal Tarka</b> Yellow lentil (Moong, Masoor Dal) with cumin seeds, garlic and red chilly	<b>309</b>
<b>Vegetable Jhalferezi</b> Garden fresh vegetables with tomatoes, onion and capsicum with a spicy blend of exotic herbs and spices	<b>309</b>
<b>Aloo Gobhi Adraki</b> Aloo and cauliflower cooked in ginger with Indian masala	<b>319</b>
<b>Pindi Chana Masala</b> Kabuli chana cooked in thick chef"s gravy	<b>319</b>
<b>Vegetable Dewani Handi</b> Baby potato, mushrooms, slice onion with assorted vegetable cooked with special masala	<b>319</b>
<b>Vegetable Kofta</b> Dumpling made of vegetable with added spices cooked in red gravy	<b>319</b>
<b>Dum Aloo Kashmiri Stuffed</b> Small pieces of potato cooked in special red gravy	<b>329</b>
<b>Amritsari Dal Handi (Chef Special)</b> Handi dal is a rustic recipe of slow cooking lentils in a claypot over charcoal	<b>359</b>
<b>Dal Pancharangi</b> A Selection of five lentil made with tomato and butter	<b>359</b>
<b>Dal Makhni (Moti Mahal's original)</b> Dal makhnai is a rich, creamy Punjabi dish made with slow cooked black lentils and kidney beans simmerd with butter, cream and aromatic spices, creating a luscious, smoky flavored delicacy.	<b>399</b>
<b>Mushroom Masala</b> Punjabi style Mushroom curry made with white button mushroom in spiced onion tomato gravy.	<b>429</b>
<b>Soya Champ Masala</b> A unique and protein rich Indian curry made with soya chaap served in rich spicy gravy	<b>439</b>
<b>Malai Kofta (Cream cheese kofta curry)</b> It's a royal Indian curry made of melt - in-mouth potato paneer koftas dunked in rich & creamy gravy	<b>439</b>
<b>Paneer Pasanda</b> Fine slice of cottage paneer puffed with dry fruits and rich creamy onion gravy	<b>449</b>
<b>Kadhai Paneer</b> Tender paneer Roasted with fresh herbs and special spices	<b>449</b>
<b>Paneer Tikka Lababdar</b> Cottage cheese tikkas sauted in capcicum and onion mixed with red velvet gravy	<b>449</b>
<b>Mattar Mushroom</b> Chunks of mushroom and peas cooked in traditional Indian style	<b>449</b>
<b>Palak Paneer</b> A Classic north Indian curried dish made with fresh spinach, onions, spices, paneer and herbs	<b>449</b>
<b>Paneer Tikka Butter Masala</b> A charcoal/smoky flavored Cottage Cheese chunks served with rich n thick velvety gravy.	<b>449</b>
<b>Paneer Butter Masala</b> Cottage Cheese cooked in silky & creamy makhani gravi.	<b>449</b>
<b>Paneer Methi Malai</b> Paneer and methi cooked with creamy sauce	<b>469</b>

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**Makhani Paneer Bhurji (Moti Mahal Signature Dish) 469**

Scrambled Cottage cheese tossed with onion, tomato gravy and pounded spices garnish with butter and cream.

**Paneer Makhani (Moti Mahal's Original) 469**

Popular Indian paneer dish, cooked in a creamy gravy made from butter, tomatoes, cashews and spices.

**Shahi Paneer 469**

A very popular dish in Indian sub-continent, shahi paneer literally means "royal cheese" served with thick, rich creamy shahi gravy (white)

**Paneer Do Pyazza 469**

**Methi Mutter Malai 529**

It's a creamy north Indian dish of fenugreek leaves, peas and cream.

**Specialities Main Course - Chicken**

	<i>With bone</i>	<i>Boneless</i>
<b>Egg Curry</b>		<b>269</b>

Atwo egg curry delight in aromatic gravy

<b>Chicken Curry</b>	<b>469</b>	<b>499</b>
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Our chef's special curry

<b>Chicken Lababdar</b>	<b>509</b>	<b>549</b>
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Chicken in special gravy

<b>Chicken Shere Punjabi (Chef Special)</b>	<b>509</b>	<b>549</b>
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A Punjab royal delicacy cooked with rich n royal pounded spices with onion tomato based gravy.

<b>Handi Chicken (Chef Special)</b>	<b>509</b>	<b>549</b>
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Its creamy, spicy, and aromatic chicken cooked in handi and its gives rustic flavors'

<b>Chicken Do Pyazza</b>	<b>509</b>	<b>549</b>
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Chicken cooked with lots of onions tomatoes and spices.

<b>Chicken Tikka Butter Masala</b>		<b>609</b>
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Chicken tikka Masala is a popular curried dish made with ground spices, onions, tomatoes, cream and herbs

<b>Tawa Chicken</b>	<b>589</b>	<b>609</b>
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Tawa chicken is a easy and fragrant Indian recipe prepared on a flat hot griddle plate.

<b>Kadhai Chicken</b>	<b>589</b>	<b>609</b>
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Red Chilli & Coriander Seeds flavored chicken cubes tossed with onion tomato masala

<b>Butter Chicken</b>	<b>589</b>	<b>609</b>
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Chicken dish made with marinated & grilled chicken simmerd in creamy & tangy makhani gravy.

<b>Rahra Chicken</b>	<b>669</b>	<b>679</b>
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A smoky onion, fennel, cardamom curry, which is bursting with amazing complex flavors

<b>Murgh Bemisal</b>		<b>719</b>
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Flattened chicken breast stuffed with cheese and minced chicken and served with hot spicy gravy.

<b>Murg Musalum</b>		<b>899</b>
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Whole chicken marinated in ginger garlic paste, stuffed with boiled eggs and seasoned with spices and garnished with almonds and silver leaves.

**Specialities Main Course- Mutton**

<b>Saag Gosht</b>	<b>619</b>
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Soft and succulent pieces of lamb in the mildly spiced spinach gravy. It's so hearty and comforting.

<b>Mutton Roghan Josh</b>	<b>659</b>
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A traditional kashmiri style mutton curry flavored with fennel seeds and dry ginger powder

<b>Mutton Curry</b>	<b>769</b>
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One pot dish where mutton is marinated with and cooked with plenty of spices, herbs, onions, tomatoes and yoghurt

<b>Mutton Do Pyazza</b>	<b>769</b>
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A hearty dish in which mutton is cooked with onions, spices and yoghurt.

<b>Rahra Gosht</b>	<b>929</b>
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Tender picces of lamb blended with minced meat cooked in brown gravy to tintilate the palate

**Specialities - Fish**

(Please ask the serve for choice of fish) **Basa Sol**  
**579 709**

<b>Fish Curry</b>	<b>599</b>	<b>729</b>
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This curry is made much the same traditional way by sautéing onions, ginger garlic, tomatoes and ground spices.

<b>Goan Fish Curry</b>	<b>599</b>	<b>729</b>
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With a deeply aromatic tomato and coconut based sauce and handful of spices.

**Rice, Pulao & Biryani**

<b>Khushka</b> (Steamed rice served in Moti Mahal style)	<b>209</b>
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<b>Veg Pulao/Jeera/Peas/Onion</b>	<b>299</b>
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<b>Matka Dum Biryani (Veg / Chicken / Mutton)</b>	<b>479</b>	<b>599</b>	<b>749</b>
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Served with Moti Mahal Handi

**Side Order**

<b>Papad (2Pcs.)</b>	<b>49</b>
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<b>Masala Papad (2Pcs)</b>	<b>109</b>
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<b>Yoghurt / Curd</b>	<b>119</b>
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<b>Peanut Masala</b>	<b>129</b>
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<b>Garden Fresh Green Salad</b>	<b>149</b>
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<b>Raita (Boondi/Mixed)</b>	<b>139</b>
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<b>Raita Pineapple</b>	<b>169</b>
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## Beverages

Mineral Water 1 ltr	30
Tea	59
Soda	55
Fresh Lime Soda (Sweet / Salt / Mix)	65
Diet Coke Small	65
Cold Drink	75
Hot coffee	99
Punjabi Lassi (Sweet / Salt )	99
Hot Milk	99
Gingerale	99
Juice	99
Red Bull	189

## Special Sundae & Shakes

Vanilla Shake	129
Strawberry Shake	129
Butter Scotch Shake	129
Mango Shake	129
Chocolate Shake	129
Cold Coffee	129
Cold Coffe with Ice Cream	179

## Soups

	Veg	Non-Veg
Cream of Tomato Soup	169	
Cream of Mushroom Soup	189	
Cream of Chicken Soup		229
Clear Soup	169	209
Hot & Sour / Manchow	189	229
Lemon Coriander / Sweet Corn / Talumein	189	229



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## Indian Breads

Tandoori Roti	36
Butter Roti	42
Missi Roti	59
Plain Naan	59
Butter Naan	69
Laccha Parantha	66
Pudina Parantha	66
Chilly Parantha (Red/Green)	69
Garlic Naan	89
Stuffed Kulcha (Aloo/Onion)	99
Stuffed Kulcha (Paneer Mix)	109
Cheese Naan with Gravy	279
Keema Naan with Gravy	299

## Chinese

### Veg Starters

Crispy Vegetable	279
Crispy Honey Chilly Potato	279
Patato Wedges	289
Vegetable Spring Roll	319
Crispy Corn Salt & Pepper	329
Veg Manchurian Dry	329
Stir Fried Vegetable	339
Soya Chilli Chaap	369
Crispy Honey Chilly Cauliflower	369
Cheese Corn Rolls	369
Crispy Garlic Sweet Chilli Vegetables	369
Chiily Paneer Dry	429
Mushroom Chilly	439
Mushroom Duplex	439
Cheese Finger	459



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## Chinese Veg. Main Dishes

<i>Veg in Hot Garlic Sauce</i>	319
<i>Stir Fried Vegetable in Garlic</i>	329
<i>Chilly Paneer Dry/Gravy</i>	429
<i>Paneer in Hong Kong Style</i>	439

## Rice -n- Noodles

	<i>Veg</i>	<i>Egg</i>	<i>Non-Veg</i>
<i>Choupsey</i>	269	369	439
<i>Fried Rice</i>	279	369	409
<i>Chowmein</i>	279	369	409
<i>Hakka Noodles</i>	319	389	439
<i>Schezwan Noodles</i>	319	389	439
<i>Chilly Garlic Noodles</i>	319	389	439
<i>Schezwan Fried Rice</i>	319	389	439
<i>Chilly Garlic Fried Rice</i>	319	389	439
<i>Pan Fried Noodles</i>	369		479
<i>American Choupsey</i>			519
<i>Triple Delite</i>	409		479

## Non Veg Starters

	<i>With Bone</i>	<i>Boneless</i>
<i>Chicken Spring Roll</i>		339
<i>Chicken Manchurian</i>		449
<i>Chicken Pakora</i>	429	459
<i>Chilli Chicken Dry</i>	449	469
<i>Chicken Chilly Garlic</i>	469	489
<i>Crispy Garlic Sweet Chilli Chicken</i>	489	519
<i>Chicken Lollipop</i>	429	
	<i>Basa</i>	<i>Sole</i>
<i>Fish N Chips</i>	579	739
<i>Fish Chilly Garlic Dry</i>	579	739
<i>Fish Black Pepper</i>	579	739
<i>Fish Finger</i>	589	749

**Moti Mahal Delux®**  
tandoori trail  
Delhi's Famous Restaurant Since 1920

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## Chinese Non-Veg Main Dishes

	<i>With Bone</i>	<i>Boneless</i>
<i>Chicken in Hongkong Style</i>	449	469
<i>Chilly Chicken Gravy</i>	479	489
<i>Chicken in Hot Garlic Sauce</i>	479	489

## Continental Veg

<i>Veg Sandwich Classic</i>	209
<i>Grilled Veg Sandwich</i>	229
<i>Grilled Cheese Sandwich</i>	269
<i>Veg Club Sandwich</i>	259
<i>French Fries</i>	269
<i>Cheese Club Sandwich</i>	289

## Continental Non-Veg

<i>Omelette (Plain / Masala)</i>	269
<i>Grilled Chicken Sandwich</i>	269
<i>Non-Veg Club Sandwich</i>	279
<i>Omelette Cheese Sandwich</i>	339

## Desserts

<i>Hot Gulab Jamun 2pcs</i>	119
<i>Ice Cream( Vanilla / Strawberry)</i>	119
<i>Ice Cream ( Butter Scotch / Chocolate)</i>	139
<i>Fruit Salad with Ice Cream</i>	169
<i>Tuti Fruity (Small / Big)</i>	129/189
<i>Special Sundae</i>	199

**Moti Mahal Delux®**  
tandoori trail  
Delhi's Famous Restaurant Since 1920

Government Taxes & Service Charges applicable on above mentioned prices

CHEF SPECIAL



*Veg Starters*

<i>Makai Seekh Kebab</i>	<b>299</b>
<i>Mushroom Kurkure</i>	<b>329</b>
<i>Spinach Cheese Corn Roll</i>	<b>329</b>
<i>Cheese Corn Nuggets</i>	<b>399</b>
<i>Paneer Tikka Banjara</i>	<b>399</b>



*Non Veg Starters*

<i>Chicken Lapeta Kebab</i>	<b>389</b>
<i>Steamed Chicken</i>	<b>389</b>
<i>Grilled Chicken BBQ</i>	<b>399</b>
<i>Chicken Wings KFC Style</i>	<b>399</b>
<i>Chicken Popcorn</i>	<b>429</b>
<i>Chicken Nugget</i>	<b>449</b>



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