

Soup

- MULLIGATAWNY – 4**
- VEGETABLE SOUP – 4**
- TOMATO SOUP – 4**
- CHICKEN SOUP – 4**

Chaats

Chaat-savory, Indian street style snacks usually topped or filled with chickpeas, potatoes, chutneys and lentil noodles.

- SAMOSAS CHAAT – 6**
- PAPDI CHAAT – 6**
- DHAI BATATA SEV PUREE – 6**
- BHEL POORI – 6**
- RAGDA PATTICE – 6**

Vegetarian appetizers

MIXED VEGETABLE PAKODA – 6

Potatoes, Peas, Spices and herbs in hand rolled pastry.

PANEER PAKODA – 6

Paneer cubes sandwich battered fried.

SAMOSAS (2PC) – 6

Crisp turnovers stuffed with spiced mixed vegetables.

KACHORI (LILVA) (4PC) – 6

Pastry stuffed with spiced peas, chili, & coconut.

HARA BHARA TIKKI (4PC) – 6

Potato and paneer cheese cutlet.

LASOONI GOBI – 8 🌶️

Crispy cauliflower tossed in garlic cilantro sauce

LASOONI MOGHO – 8 🌶️

Crispy Mogho tossed in garlic cilantro sauce

CHILI PANEER – 9 🌶️🌶️

Paneer cook in spicy ginger garlic sauce with onion & bell.

CHILI MOGHO – 8

Mogho cook in spicy ginger garlic sauce with onion & bell.

PANEER 65 – 10

Spicy marinated paneer batter-fried & tempered with chili, cilantro & curry leaves.

SABJI MANCHURIAN – 8 🌶️

Cabbage, cauliflower & carrot fritters in spicy ginger garlic sauce.

BABY CORN MANCHURIAN – 9 🌶️

Baby corn cooked in spicy ginger garlic sauce.

Non-vegetarian Appetizers

CHILI CHICKEN – 9 🌶️🌶️

Tender cubes of chicken cooked in spicy ginger garlic sauce with onion & bell pepper.

CHICKEN MANCHURIAN – 9 🌶️

Chicken cooked in spicy ginger garlic sauce.

LASOONI DHANIYA MURG – 9 🌶️🌶️

Crispy chicken tossed in garlic cilantro sauce.

CHICKEN 65 – 10

Spicy marinated chicken batter-fried & tempered with chili, cilantro & curry leaves.

CHILI SHRIMP – 10 🌶️🌶️

Shrimp cooked in spicy ginger garlic sauce with onion & bell pepper.

SHRIMP MANCHURIAN – 10 🌶️

Crispi shrimp cooked in spicy ginger garlic sauce.

MASSALA FISH – 10 🌶️

Fish marinated in garlic, jeera & spices.

MASSALA SHRIMP – 10 🌶️

Shrimp marinated in garlic, jeera & spices.

CALAMARI MUMBAI – 11 🌶️

Crispi Calamari cooked in spicy ginger garlic sauce.

TAWA RUYALI – 12 🌶️

Grilled shrimp & crab meat tossed with bell paper, onion & tomato.

Tandoori Kebab

TANDOORI CHICKEN HALF – 10 FULL – 18

Chicken marinated in traditional north Indian spices, and then cooked in a clay oven.

CHICKEN TIKKA – 11

Ginger, garlic & cayenne marinated chicken.

MURG MALAI – 12

Chicken kebabs marinated in mild marinade.

LAMB TIKKA – 14

Ginger, garlic & cayenne marinated Lamb cubes.

SHEEK KEBAB – 14

Ground lamb Kebab with coriander & mint.

TANDOORI SHRIMP – 16

Shrimp soaked in Ajwain, yogurt & spices.

FISH TIKKA – 16

Fish marinated in north Indian spices.

TANDOORI MIX GRILL – 18

Mix of above five tandoori items.

PANEER SHASLICK – 16

Paneer cubes, bell pepper, tomato & onion cooked in a clay oven.

🌶️ Medium Spicy, 🌶️🌶️ Spicy or ask for 🌶️🌶️🌶️. WE SERVE ONLY HALAL MEAT. 18% Gratuity will apply

Vegetarian Curries & Sides

Serve With Plain Rice.

KADAI PANEER – 13 🌶️

Diced paneer & bell pepper cooked in kadai with tomatoes, ginger & coriander.

PANEER PASANDA – 14

Paneer stuffed with vegetables cooked in creamy sauce.

PANEER MAKHANI – 13

Paneer cubes simmered in creamy tomato sauce.

PANEER BHURJI – 14

Paneer Shreds in a spiced gravy.

MALAI KOFTA – 12

Paneer cheese balls simmered in a mild cardamom flavored sauce.

SAAG PANEER – 12

Paneer cubes cook in spiced spinach gravy.

PANEER SABJI JALFREZZI – 12 🌶️

Spicy steer fry paneer, bell pepper & onion.

NAVRATTAN KORMA – 11

A traditional mix of vegetables and nuts cooked in a spiced sauce.

DUM ALOO KASHMIRI – 14

Potato Filled with vegetable & nuts in tomato sauce.

MUTTER METHI MALAI – 12

Green peas cooked green methi in mild sauce.

VEGETABLE JALFREZZI – 11 🌶️

Spicy steer fry vegetable.

KADAI VEGETABLE – 11 🌶️

Vegetables cooked in kadai with tomato, ginger & coriander.

VEGETABLE MAKHAN WALA – 11

Vegetable simmered in mild creamy tomato sauce.

BAINGAN BHARTHA – 11

Charcoal smoked eggplant cooked with garlic, onion & tomatoes.

BAGARA BAINGAN – 11

Eggplant cooked with savory blend of Spices.

BHINDI MASALA – 11

Okra cooked in special blend of spices.

CHANA SAAG – 11

Chickpeas cooked in spiced spinach gravy.

HARI MAKKAI SAAG – 11

Fresh corn cooked in spicy spinach gravy.

SAAG ALOO – 11

Potatoes cooked in spicy spinach gravy.

CHANA MASALA – 11

Chickpeas simmered in onions and tomatoes.

ALOO GOBI – 10

Potatoes & cauliflower tempered with mustard seeds and mild spices.

ALOO MUTTER – 10

Potato and green peas cooked in mild tomato sauce.

DAL TADKA – 10

Mixed yellow lentils tempered in garlic, cumin and mustard seeds.

DAL MAKHANI – 10

Ginger infused black lentils in cream and butter.

Poultry Curries

Serve With Plain Rice.

CHICKEN TIKKA MASALA – 12

Chicken Tikka cooked in a creamy tomato sauce.

BUTTER CHICKEN – 12

Chicken in a cardamom-flavored cream sauce.

KADAI CHICKEN – 13 🌶️

Boneless chicken & green pepper cooked in kadai with tomatoes, ginger & coriander.

CHICKEN CURRY – 12 🌶️

Boneless Chicken simmered in delicately spiced curry with fresh ginger & garlic.

CHICKEN KORMA – 12

Chicken Cooked in a mild cardamom flavored cream sauce.

MALAI CHICKEN KORMA – 13

Malai chicken Tikka cooked in mild cardamom flavored cream sauce.

CHICKEN VINDALOO – 12 🌶️🌶️

Chicken cooked in hot & tangy curry sauce.

CHICKEN SAAG – 12

Chicken cooked in spiced spinach with fresh ginger.

CHICKEN MADRAS – 13 🌶️

Chicken cooked in masala sauce & tempered with curry leaves.

CHICKEN DOPIAZA – 13 🌶️

Chicken cooked in double onion curry sauce.

CHICKEN DHANSAK – 13 🌶️

Chicken cooked with hot spices, sour flavours & lentils.

CHICKEN KHEEMA – 14

Ground meat cooked with garlic, ginger & spices.

CHICKEN BHUNA – 13 🌶️

Boneless chicken cooked fresh herb & spices.

Meat Curries

Serve With Plain Rice.

GHOSHT BANJARA – 14 🌶️

Goat on the bone cooked in crushed spices.

KADAI GHOSHT – 15 🌶️

Goat and green pepper cooked in kadai with tomatoes, ginger and coriander.

MUTTON KORMA – 14

Lamb or Goat cooked in cardamom flavored mild creamy sauce.

LAMB TIKKA MASSALA – 15

Lamb Tikka cooked in creamy tomato sauce.

LAMB SAAG – 14

Lamb cooked in spiced spinach gravy.

LAMB ROGAN JOSH – 14 🌶️

Lamb cooked in our special sauce with tomatoes.

LAMB BADAMI PASANDA – 15

Lamb cooked in mild almond & cashew cream sauce.

LAMB VINDALOO – 14 🌶️🌶️

Lamb cooked in hot and tangy curry sauce.

LAMB DHANSAK – 15 🌶️

Lamb cooked with hot spices, sour flavours & lentils.

LAMB KHEEMA – 16

Ground meat cooked with garlic, ginger & spices.

🌶️ Medium Spicy, 🌶️🌶️ Spicy or ask for 🌶️🌶️🌶️. WE SERVE ONLY HALAL MEAT. 18% Gratuity will apply

Seafood Curries

Serve With Plain Rice.

SHRIMP TIKKA MASALA – 15

Large shrimp in medium spiced marinade cooked in creamy tomato sauce.

BAGARE SHRIMP – 16

Shrimp stir fried with tempered mustard seeds, onion tomatoes, garlic and coriander

SHRIMP SAAG – 14

Shrimp cooked in delicately spiced spinach with ginger.

SHRIMP VINDALOO – 15

Shrimp cooked in hot and tangy curry sauce.

GOAN SHRIMP CURRY – 15

Shrimp cooked in sauce made of coconut, coriander tamarind & spices.

FISH TIKKA MASALA – 15

Fish Tikka cooked in creamy tomato sauce.

FISH MALABAR – 15

Fish cooked in coconut and tamarind masala sauce and tempered with curry leaves.

FISH CURRY – 15

Fish simmered in a golden brown curry.

Biryani & Rice

VEGETABLE BIRYANI – 10

CHICKEN BIRYANI – 13

GOAT BIRYANI – 15

VEGETABLE FRIED RICE – 10

CHICKEN FRIED RICE – 13

SHRIMP FRIED RICE – 15

EGG BIRYANI – 11

LAMB BIRYANI – 15

Medley Biryani – 18

Breads from Tandoor

NAAN – 2

Classic leavened bread baked in tandoor.

SESAME NAAN – 3

Naan topped with Sesame seeds.

CHEES NAAN – 4

Naan stuffed with cheese.

GARLIC NAAN – 3

Naan topped with Garlic.

ONION KULCHA – 3

Naan topped with Onion.

BULLET NAAN – 3

Naan topped with Chili, Garlic & onion.

PESHAWARI NAAN – 4

Naan stuffed with raisins & nuts.

KHEEMA NAAN – 5

Naan stuffed with ground Lamb.

TANDORI ROTI – 2

Whole wheat flat bread baked in tandoor.

PARATHA – 3

Multi layered whole wheat bread.

ALOO PARATHA – 4

Spiced potatoes and peas filled Paratha.

POORI OR BATURA – 4

Deep fried balloon bread.

Accompaniments

KACHUMBAR – 3

MASALA PAPAD (1PC) – 2

RAITA – 2

HABANERO CHUTNEY - 2

PAPAD (2PC) – 1

PICKLES - 1

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Catering

Call us for all of your catering needs. We offer the very best of North Indian, South Indian, Gujarati and Indo-Chines cuisine and cater to any size and location.

Email: SpicyCreationsLLC@gmail.com

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