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*Great* Food  
*Great* Experience

**FOOD MENU**  
*Pure Veg*

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



**Sir Kundan Lal Gujral**

*The founder of Moti Mahal  
The man who gave us tandoori chicken!*

## *The Legacy*

*The story of modern Tandoori cuisine began more than a century ago in the year 1920 at a modest restaurant, Moti Mahal in Peshawar in undivided India.*

*The cuisine further evolved post India's independence in the year 1947 when, Kundan Lal Gujral moved to Delhi from Peshawar. He established one of independent India's finest restaurants in the locality of Daryaganj in New Delhi and subsequently started a revolution in North-Indian cuisine.*

*He invented Tandoori Chicken and Dal Makhani and a few other iconic dishes at this restaurant and eventually shared his deep knowledge of this cuisine with his family.*

*"Moti Mahal" brand is a tribute to the culinary legacy of Kundan Lal Gujral and it is also an attempt to preserve the original recipes of that era.*

*Ashim Gujral Grandson of Kundan Lal Gujral has taken Moti Mahal on a progressive journey bringing the modern Indian dining experience together with traditional recipes in India & Internationally.*

## SOUPS

Manchow Soup	120
Sweetcorn Veg Soup	120
Hot N Sour Soup	120
Lemon Coriander Soup	120
Cream of Tomato	120

## INDIAN

### CHARCOAL FUMED

A wide array of enticing temptations

<b>Paneer Tikka Shashlik</b> Fresh cheese, capsicum, onion, tomato, marinade, lemon juice, chat masala	300
<b>Paneer Pudina Tikka</b> Fresh cottage cheese, mint & coriander leaves, ginger garlic paste, lemon juice	300
<b>Kurkura Paneer Tikka</b> Spiced hung curd, papadum crusted, crunchy grilled	300
<b>Paneer Malai Tikka</b> Processed cheese, mild spices, cashew cream marinade	300
<b>Bhatti Paneer Tikka</b> Cottage cheese chunks, yellow chilli, hung curd, kabab masalas	300
<b>Tandoori Mushroom</b> Fresh mushrooms, tandoori marinade	280
<b>Dahi Khasta Kabab</b> Flavored hung curd, panko crusted	280
<b>Bharwan Tandoori Aloo</b> Potato barrels, cottage cheese, cashew, coriander, green chilies, golden grilled, toasted sesame	280
<b>Vegetable Hara Bhara Kabab</b> Green veggies, bread crumbs, spices	280
<b>Soya Aatish Tikka</b> Soya, yogurt marinade, mint chutney	280
<b>Soya Malai Tikka</b> Fresh cream, yogurt, cashew paste, mace	280



## PLATTER

For those who live to eat

**Veg Platter** 550  
2 pcs Paneer Tikka, 2 pcs Tandoori Aloo, 2 pcs Veg Seekh, 2 pcs Soya Chaap & Tandoori Salad Served with Dal Makhani & 1 Butter Naan

## GULDASTA

**Veg Guldasta** 650  
2 pcs Paneer Tikka, 2 pcs Tandoori Aloo, 2 pcs Veg Seekh, 4 pcs Mushroom Tikka  
3 Pcs Soya Malai Tikka & Tandoori Salad

## THE MAIN PLATE (PANEER)

Packets of sheer delight

**The Original 1920 Paneer Makhani** 320  
Fresh cottage cheese, desi tomatoes, liberal dairy

**Paneer Dhaniya Adraki** 310  
Cottage cheese, ginger and corinder tossed gravy

**Paneer Tikka Masala** 310  
Paneer Tikkas, tomato creamy gravy

**Kadhai Paneer** 310  
Cottage cheese, capsicum and tomato slices, duet of red brown curries

**Paneer Lababdar** 310  
Cottage cheese, capsicum-onion tomato fondue, butter

**Paneer Butter Masala** 310  
Fresh cheese, chopped masala, cream

**Tawa Paneer** 310  
Cottage cheese, ajwain and spice flavours, thick gravy

**Palak Lehsuni Paneer** 310  
Burnt garlic spinach and cottage cheese roulet

**Mattar Paneer** 310  
Peas and cheese gravy

**Malai Kofta** 310  
Stuffed cheese balls, cashew cream gravy

**Paneer Kali Mirch** 310  
Cottage cheese, cashew gravy, fresh black pepper

**Paneer Mushroom Kali Mirch** 310  
Cottage cheese and mushroom roulet, cashew pepper gravy



## THE MAIN PLATE (VEGETABLES)

Packets of sheer delight

Pindi Chana Flavored chickpeas, ginger, burnt cumin	230
Rajma Masala A classic Indian dish	250
Mushroom Masala Mushrooms, thick brown gravy	290
Mushroom Mattar Brown curry, Indian inspired flavors	290
Navrattan Korma Creamy veggies, paneer, cocktail fruits, dry fruits	310
Mix Vegetable Garden fresh veggies, chopped masala	280
Diwani Handi Assorted veggies, cottage cheese, spinach, mint, kasoori methi	280
Soya Chaap Masala Roasted soya chaap, tomato, onion sauce, cream	280
Mushroom Do Pyaza Mushrooms, onions in thick brown gravy	290
Soya Keema Khumb Masala Soya granules, mushroom ginger, coriander, pan tossed	290
Soya Chaap Makhani Roasted soya chaap, makhani gravy	290
Dum Aloo Bharwan Barrel potatoes, cottage cheese, cashew, green chili, duet of gravy	280
Aloo Jeera Cumin scented	220
Kadhai Soya Chaap Soya chaap, capsicum and tomato slices, duet of red brown curries	290
Kadhai Mushroom Button mushrooms, capsicum and tomato slices, duet of red brown curries	290

### Dal Makhani Story

A Sikh gentleman and major food enthusiast, dined at Kundan Lal Gujral's restaurant often in Peshawar. One day, he suggested to Kundan Lal Gujral that he try doing something more exciting with the regular "Maa Ki Dal", a popular dish in Indian kitchens for centuries. After thinking over it, Kundan Lal Gujral decided to slow cook black lentils on the tandoor with tomatoes, fresh white butter, and his choice of herbs and spices. He left it to slow simmer overnight. The next morning he discovered a luscious creamy dal. Customers wanted more and more of this delicious invention. As it was made with butter or "Makhan", Kundan Lal Gujral named it "Dal Makhani". For vegetarian diners, the dish today is equivalent to majestic Butter Chicken

## THE MAIN PLATE (DAL / LENTILS)

Packets of sheer delight

The Original 1920 Dal Makhani 310  
Cooked overnight at Moti Mahal, 1920

Yellow Dal Tadka 250  
Onion, garlic, cumin, hing, tomato tadka

## MOTI MAHAL SPECIAL DUM MATKA BIRYANI

Of fine grains

Served with salan and raita

Matka Veg Biryani 350

Matka Paneer Tikka Biryani 260

## THE RICE LAB

Veg Biryani 330

Steamed Rice 120

Chilly Garlic Rice 180

Vegetable Fried Rice 200

Jeera Rice 140

Matar Pulao 180

## HOT BREADS

Take in that spellbinding whiff

Tandoori Roti 20

Butter Roti 25

Missi Roti 40

Laccha Paratha 45

Pudhina Paratha 55

Mirchi Paratha ( Red / Green ) 55

Vegetable Paratha 60

Aloo Paratha 55

Paneer Paratha 55

Plain Naan 35

Butter Naan 45

Garlic Naan 65

Aloo Kulcha 55



## SIZZLERS

Chili Paneer Sizzler 370  
Crispy paneer, spicy chili sauce, assorted veggies, choice of noodles / rice

Vegetable Manchurian Sizzler 380  
Fried vegetable balls, chef's special sauce and vegetable medley, choice of noodles / rice

## CHINESE

### DIM SUM (MOMOS)

Cheese Momos 180

Vegetable Momos 150

### FROM THE WOK

Vegetable Sweet n Sour 250

Vegetable Manchurian Dry 250

Vegetable Manchurian Gravy 270

Chilly Paneer Dry 280

Chilly Paneer Gravy 300

Paneer Manchurian Dry 280

Paneer Manchurian Gravy 300

### NOODLES

Vegetable Hakka Noodles 200

Vegetable Chilli Garlic Noodles 220

Vegetable Rice and Noodle Mix 240

Butter Pepper Garlic Noodles 260

### CHOPSUEY

Vegetable Chopsuey 300

### SMALL PLATES STARTERS

French Fries 130

Chilly Potato 200

Spicy Schezwan Paneer 290

Chilly Soya Paneer 250

Veg Spring Rolls 200

Honey Chilly Potato 200

Chilly Mushroom Dry 250

Mushroom Pepper Salt 250



## SOUTH INDIAN

### TIFFIN EAT LIST

Aplam Papad ( South Indian Papad) 4pcs	20
Rasam Papad 4pcs	90
Idli Sambhar	80
Fried Idli	95
Vada Sambhar	100
Rasam Vada	100
Idli+ Vada Sambhar	100
Dahi Vada	100
Vegetable Upma	100

### RICE DOSA

Plain Dosa	120
Topi Plain Dosa	120
Butter Plain Dosa	130
Onion Plain Dosa	140
Masala Dosa	150
Butter Masala Dosa	170
Onion Masala Dosa	170
Mysore Plain Dosa	160
Mysore Masala Dosa	175
Paper Plain Dosa	140
Paper Masala Dosa	155
Paper Onion Plain Dosa	160
Paper Onion Masala Dosa	170
Ghee Roast Plain Dosa	180
Ghee Roast Masala Dosa	200
Paneer Masala Dosa	205
Cheese Dosa	200
Cheese Masala Dosa	205
Family Masala Dosa 3 Feet Long	550

### SIGNATURE DOSA

Spring Roll Dosa	200
Palak Masala Dosa	180
Palak Rava Masala Dosa	200
Dry Fruit Dosa	250



## RAVA DOSA

Rava Plain Dosa	155
Rava Onion Plain Dosa	175
Rava Masala Dosa	175
Rava Onion Masala Dosa	185
Rava Onion Mysore Masala Dosa	190
Rava Mysore Plain Dosa	170
Rava Mysore Masala Dosa	185
Rava Mysore Onion Masala Dosa	190
Rava Coconut Plain Dosa	175
Rava Coconut Masala Dosa	185
Rava Paneer Masala Dosa	205

## UTHAPAMS

Onion Uthapam	135
Tomato Onion Uthapum	145
Coconut Uthapum	165
Mix Veg Uthapum	165
Paneer Uthapum	195
Cheese Uthapum	195

## RICE

Lemon Rice	150
Tomato Rice	150
Bisi Bele Bath	160
Curd Rice	150
Tamrind Rice	150
Ghee Rice	175
Sambhar Rice With Papad	150

## BREAKFAST MEAL

(9 am to 11.30 am)

Aloo & Piyaz Parantha with Butter	70
Aloo & Piyaz Parantha with Butter and Curd	110
Paneer Parantha with Butter	90
Paneer Paratha With Butter And Curd	120
Poori Bhaji	175
Chole Bhature	120

## SWEETS & BEVERAGES

### DESSERTS

Befitting climax to a great meal

Gulab Jamun	80
Kesari Matka Phirni	130
Sizzling Brownie Ice Cream	240
Gulab Jamun Kesari Matka Phirni	240

### SOFT BEVERAGES

Mineral Water	MRP
Fresh Lime Soda / Water	75
Cold Drink	50
Lassi	100
Cold Coffee	120
Cold Coffee With Ice Cream	150
Milk Shakes (vanilla/strawberry/chocolate/butterscotch)	130
Milk Shakes With Ice Cream (vanilla/strawberry/chocolate/butterscotch)	175

### HOT BEVERAGES

Milk Coffee	60
Milk Tea	45

### MOCKTAILS

Fruit Punch Mixes of juices, grenadine, vanilla ice cream	150
Mint Mojito Mojito with a twist of mint	150
Blue Angel Blue curaco syrup, lime, lemon juice	150
Virgin Pina Colada Tomato juice, lemon juice, worcestershire, tabasco	150
Sparkling Mint Pink lemonade, club soda, mint	150

All Prices in INR

Prices are exclusive of GST

Kindly inform your server of any allergies or dietary restrictions