

Appetizers

Mulligatawny Soup

Lentil-based soup made with addition of tomato puree and spices.

4

Dal Soup

Lentil based soup cooked with Indian spices.

4

Vegetable Samosa

Two turnovers stuffed with mixed vegetables.

4

Onion Bhaji

Sliced onions dipped in Indian batter and fried.

4

Gobi Manchurian

Cauliflower cooked into an adaption of Chinese spices and seasonings to suit Indian taste.

5

Meat Samosa

Two turnover stuffed with ground lamb.

4

Chicken Pakoda

Chicken dipped in chickpea batter and deep fried.

5

Chicken Manchurian

Chicken cooked into an adaption of Chinese spices and seasonings to suit Indian Chunks taste.

6

Chingri Puri

Shrimp cooked with spices served on deep fried puri.

6

Chingri Sautee

Shrimp cooked with spices served on naan.

8

Butterfly Shrimp

Breaded Shrimp cooked in selected spices and deep fried.

8

Entrees

All dishes served with rice.

Curry

A traditional Indian favorite made from tomato, pimento & onion amongst other delectable spices served in its own sauce.

Curry can be served in Madras Style.

Sagwala

Curry cooked with chopped spinach, onion and spices.

Korma

Curry made with spices and cooked in a creamy sauce to slightly sweet flavor.

Rogan

Dish prepared with a blend of green peppers, lemon juice and chopped tomato.

Balti

A Moti Mahal favorite made from a special sauce sauteed with freshly ground spices, herbs, onions, tomatoes and green peppers.

Kashmir

Traditional Indian dish made with an array of dried fruits, raisins and almonds.

Vindaloo

A spicy dish served with sliced potatoes and cooked with a spicy blend of chilies, made slightly sour. **Very Hot.**

Dhansak

A thick elegant Persian dish served in a lentil based sweet and sour curry sauce made slightly hot.

Biryani

Sauteed rice prepared in traditional Indian fashion and accompanied with a creamy cucumber raita.

Biryani can be served in Hyderabad Chicken Style.

13

Lamb Keema Curry

Ground Lamb with onions, tomatoes with curry masala.

14

All Above Entrees served in these options

Vegetable- 11 Paneer- 13 Chicken- 12 Tikka- 13 Lamb- 14 Shrimp- 14

Tandoori Specials

Served with naan, rice & salad – All Tandoori specials take 20 minutes.

Chicken Tandoori

Chicken on the bone, marinated in fresh yogurt & spices and finally grilled to perfection in the Tandoori oven.

14

Chicken Tikka

Boneless Chicken marinated in fresh yogurt & spice and finally grilled to perfection in Tandoori oven.

14

Moti Mix Grill

A combination platter of Sheek Kebab, Chicken Tandoori, Chicken Tikka and Shrimp Tandoori.

17

Sheek Kebab

Ground lamb seasoned with spices and finally skewered in the Tandoori oven.

14

Chef Specials

All Specials served mild, medium or hot depending on your preference.

Served with rice.

Garlic Masala

A thick curry garnished with a traditional blend of fresh tomato, bell pepper and spiced garlic.

Chicken 13; Lamb 14; Shrimp 15

Kadai

Curry tossed with tomatoes, onions, bell peppers and spices.

Chicken 13; Lamb 14; Shrimp 15

Malai Kofta

Vegetable balls cooked with spices and curry. Served in an elegant sauce.

12

Tikka Masala

Curry made with spices and cooked in a creamy sauce to a slightly sweet flavor.

Chicken 13; Lamb 14; Shrimp 15

Tindaloo

A thick curry cooked with traditional ghost pepper. **Extremely Spicy.**

Chicken 13; Lamb 14; Shrimp 15

Chili Masala

Sizzling hot curry prepared with a combination of fresh green chillies, tomato slices and peppers.

Chicken 13; Lamb 14; Shrimp 15

Bengal Tiger

Traditional curry cooked with a unique blend of spices and topped with Mango Chutney.

Chicken 13; Lamb 14; Shrimp 15

Chettinad

Spicy curry cooked with shallots tomatoes and chettinad spices.

Chicken 13; Lamb 14; Shrimp 15

Butter Masala

An Indian classic sauce that cooked in array of mixed spices, cream, butter and yogurt.

Paneer 13; Chicken 13; Lamb 14 ; Shrimp 15

Fish Masala

Fish curry made from tomato & onion amongst other delectable spices served in its own sauce.

14

Vegetarian Specials

Vegetarian Specials served with rice.

Specially prepared vegetarian dishes made with different blends of spices and ingredients.

Perfect for both vegetarians and any other Indian lover.

11

Mutter Paneer

Curry of green peas cooked in cream and homemade cheese.

Aloo Mutter Gobi

Curry made of potatoes, green peas and cauliflower cooked with a touch of cream.

Sag Mutter Paneer

Curry of spinach and green peas in cream and homemade cheese.

Chana Masala

Curry of chickpeas, onion and other spices.

Dal Tadka

Lentils cooked with roasted garlic and spices.

Vegetarian Side Dishes

A perfect complement to any Indian dish. All vegetarian side dishes are mixed with a blended array of garlic, onion and select spices.

6

Eggplant Masala

Cauliflower

Sag Masala

Bombay Aloo Masala

Bread

Plain Naan / Butter Naan

2

Garlic Naan

3

Onion Naan

3

Peshwari Naan

3

Paratha

2

Aloo Paratha

4

Mughlai Paratha

4

Chapatti

2

Puri

2

Condiments

Mango Chutney

2

Mixed Pickle

2

Plain Yogurt / Cucumber Yogurt

2

Beverages

Moti Chai

3

Masala Chai

3

Coffee

2

Mango Lassi

2

Moti Mahal is proud to carry gluten free, vegan and vegetarian options.
Please ask your server for more details.



www.MotiMahalRoyalOak.com

An 18% gratuity will be charged to parties of five or more.

Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.