

Entree

NGA TADKA	\$20.00
<i>Red prawns with onions garlic, tomatoes and white wine</i>	
H AMRITSARI	\$20.00
<i>In flavoured rockling fillet deep-fried with chickpea batter</i>	
CCHALI KA TILKA	\$20.00
<i>Tender boneless kebab of fish</i>	
RGKI KA TIKKA	\$15.00
<i>Tender morsels of chicken marinated in yogurt and lime juice and cooked in tandoor</i>	
CHICKEN SIXTY-FIVE	\$18.00
<i>Deep fried chicken with the perfect combination of Hydrabadi spices and spices</i>	
SHIRAZI CHAMP	\$21.00
<i>Marinated and flavoured juicy lamb chops done to perfection in a traditional tandoori marinade</i>	
SHIRAZI KEBAB	\$15.00
<i>Traditional kebab from lamb mince</i>	
SHIRAZI GOBHI MANCHURIAN	\$18.00
<i>Chinese</i>	
VEGETABLE SAMOSA	\$9.00
<i>Savoury pastry with lightly spiced vegetables</i>	
VEGETABLE PAKORA	\$9.00
<i>Vegetables, fried in tempura batter</i>	
ONION BHAJIA	\$9.00
<i>Deep fried onion delicately spiced in gram flour and fried</i>	
MUSHROOM AND CHEESE GALOUTI	\$20.00
<i>Deep fried mushroom kebab grilled in tandoor</i>	

Street Food

SAMOSA CHAAT	\$12.00
<i>Savoury pastry with lightly spiced served with chopped onion, yogurt and tamarind sauce</i>	
PAPDEE CHAAT	\$12.00
<i>Papad crisps served with onion tomato and tamarind and tandoori sauce with fresh coriander</i>	
CHICKEN REEWAY CHAAT	\$18.00
<i>Deep fried potatoes Aloo tikki, Papdee, with pomegranate, red onion and tomatoes</i>	
CHICKEN DO TIKKI	\$18.00
<i>Chicken cakes pan fried served with chick peas, onion, tomatoes and tamarind and tamarind sauce</i>	

From The Tandoor

TANDOORI MURG (Half)(The king of kebabs)	\$15.00
TANDOORI MURG (Full)(The king of kebabs)	\$25.00
TANDOORI MACCHALI	\$35.00
<i>Per whole fish delicacy is a mouth-watering sight to behold</i>	
TANDOORI JHINGA	\$28.00
<i>Marinated king prawns in white wine and Indian herbs, cooked in tandoor to your liking</i>	
TANDOORI PLATTER	\$35.00
<i>Assortment of tandoori specialities served with salad and condiments</i>	

22. PANEER KA TIKKA	\$21.00
<i>This is an imaginative kebab cooked with Indian cottage cheese</i>	
23. TANDOORI GOBHI	\$23.00
<i>Marinated Cauliflower cooked on live charcoal in Tandoor</i>	
24. MOTI MUSHROOMS	\$23.00
<i>Topped with mushroom mince and cheddar cheese, cooked in the Tandoor and served with cheese sauce</i>	
25. VEGETARIAN PLATTER	\$25.00
<i>Assortment of vegetables roasted in Tandoor</i>	

Vegetarian and Vegan

26 PALAK AAP KEE PASAND	\$18.00
<i>Paneer, Aloo Mushrooms, Makki, Gobhi,</i>	
27 SHAHI PANEER	\$18.00
<i>Homemade cottage cheese in mild cashewnut sauce</i>	
28 KADHAI PANEER	\$18.00
<i>Cottage cheese cooked with onion, capsicum in kadhai gravy</i>	
29 TAWA PANEER	\$18.00
<i>Ajwan flavoured homemade cheese cooked in Makhani sauce with onion and fresh coriander</i>	
30 PANEER MAKHANI	\$18.00
<i>Homemade cheese cooked with tomatoes, cream, and garlic butter</i>	
31 PANCH PHORAN MIX SUBZ	\$18.00
<i>Mixed vegetables tossed with five Indian spices</i>	
32 NAVRATAN KORMA	\$19.00
<i>Nine jewels of vegetables and nut in a light creamy sauce</i>	
33 BHARATHA FOUR WAY	\$19.00
<i>Roasted eggplant, pumpkin peas, and tomatoes, dressed in creamy coriander</i>	
34 BHINDI MASALA	\$18.00
<i>Sliced ladyfinger sauteed with onion, tomatoes, pomegranate and spices</i>	
35 PALAK AUR GUCCHI	\$18.00
<i>Spinach and mushroom blended with ginger in a mild, creamy sauce</i>	
36 MARTABAAN CHOLE	\$18.00
<i>Piquant chilli spiced chickpeas</i>	
37 MALAI KOFTA	\$18.00
<i>Golden fried balls of paneer and potatoes with a touch of spice gently cooked in almond base sauce</i>	
38 DHINGREE MUTTER	\$18.00
<i>Mushroom and peas curry</i>	
39 ALOO AAP KEE MARZI	\$18.00
<i>Dhingree, Zeera Bombay, Tomatoes, Gobhi, Matter Paneer,</i>	
40 TADKA DAL	\$15.00
<i>Tempered red lentil</i>	
41 DAL METHI	\$16.00
<i>Tempered lentil with a tinge of fenugreek</i>	
42 DAL MAKHANI	\$16.00
<i>Black lentils slowly cooked with kidney beans, finished in butter and cream</i>	

The Curry Kitchen

43 MUSTARD PRAWNS	\$28.00
<i>Bengali style prawns smoked chili, and poppy seed curry</i>	
44 JHINGA MALABARI	\$28.00
<i>Fresh prawns sauteed with capsicum, tomatoes, and onions in a coconut sauce</i>	

45 JHINGA MASALA	\$28.00
<i>Prawns delicacy cooked with onion, tomatoes, and capsicum, in a light, curry sauce</i>	
46 JHINGA JALFRAZI	\$28.00
<i>Prawns cooked with strips of onion, capsicum and tomatoes in a light, curry sauce</i>	
47 FISH MASALA	\$26.00
<i>Fish cooked in tandoor and tossed in pan with onion, tomatoes, capsicum and rich gravy</i>	
48 SAMUNDRI KHAZANA	\$28.00
<i>Bountiful seafood delight; crab meat, prawns, and fish in a coconut sauce</i>	
49 GREEN CHILLI TULSI AND PINE NUT FISH	\$28.00
<i>Pan seared New Zealand rockling flavoured with pinenut, mango chutney and coconut gravy</i>	
50 BUTTER CHICKEN	\$20.00
<i>Our signature dish of silky cashew and tomato curry infused with cardamom and fenugreek</i>	
51 MURG MAKHDAM	\$20.00
<i>Chicken fillet simmered in fresh spinach puree and lightly spiced</i>	
52 MANGO CHICKEN	\$20.00
<i>Chicken pieces with mango and coconut sauce</i>	
53 METHIWALA CHICKEN	\$20.00
<i>Chicken cubes cooked with fenugreek and herbs</i>	
54 BALTI CHICKEN	\$20.00
<i>Strips of cooked chicken with our chef's selection of various Indian spices and fresh coriander leaves</i>	
55 CHICKEN DHANSAK	\$21.00
<i>Parsi speciality chicken cooked with red lentil and dhansak masala</i>	
56 BAKRI SANTRAWALI	\$24.00
<i>A rare sumptuous taste of Himalayan origin, goat meat with Australian native pepper</i>	
57 ROGAN JOSH	\$24.00
<i>Pot roasted lamb, curry from Kashmir</i>	
58 LAAL MAAS	\$25.00
<i>A fiery curry from Rajasthan cooked with yogurt and Mathania chili</i>	
59 LAMB KORMA	\$25.00
<i>Smooth curry with ground cashew, poppy seeds, coconut, onion, tomatoes, topped with refreshing mint</i>	
60 BOMBAY LAMB	\$25.00
<i>Mustard flavour diced lamb cooked with potatoes and spices</i>	
61 LAMB VINDALOO	\$24.00
<i>Hot and tangy curry from Goa</i>	
62 GOSHT METHIWALA	\$25.00
<i>Lamb cooked with warrigal leaves and spices</i>	
63 GOSHT PALAKWALA	\$25.00
<i>Pieces of lamb cooked with fenugreek leaves and spices</i>	
64 BEEF PSANDA	\$25.00
<i>Marinated beef napped in rich, curry sauce</i>	
65 BEEF BHUNA	\$24.00
<i>Famous dish for whisky lover with dry herbs and spices</i>	
66 BEEF MASALA	\$24.00
<i>Cubes of beef cooked with onion, tomatoes, diced capsicum and herbs</i>	
67 BEEF VINDALOO	\$24.00
<i>Hot, tangy, curry</i>	
68 BEEF MOSIMAN	\$25.00
<i>Beef cooked with potatoes, peanuts, lemon grass and coconut</i>	

INDO-CHINESE

CHILLI CHICKEN.....	\$28.00
CHILLI PRAWNS.....	\$30.00
CHILLI PANEET.....	\$22.00

Made to Order

CHICKEN NAAN.....	\$4.00
CHICKEN RICIC NAAN.....	\$5.00
<i>with chicken and herbs</i>	
CHEESE NEER KULCHA.....	\$6.50
<i>with cottage cheese bread</i>	
CHEESE AND TOMATO.....	\$6.50
CHILLI NAAN.....	\$6.50
CHOCOLATE NAAN.....	\$6.50
FRUIT NAAN (FRUIT AND NUTS NAAN).....	\$6.50
ONION KULCHA.....	\$6.50
<i>cooked with sautéed mushrooms</i>	
LAMB NAAN.....	\$7.50
<i>cooked with lamb mince</i>	
ONION KULCHA.....	\$6.50
ONION KULCHA PARATHA.....	\$6.00
CHICKEN NAAN.....	\$7.50
<i>filled with chopped chicken tikka, onion and fresh coriander leaves</i>	
CHICKEN NAAN.....	\$4.00
<i>whole meal flat bread</i>	
CHOCOLATE PRANTHA.....	\$6.50
<i>filled with potatoes and peas</i>	
DEENA PRANTHA.....	\$5.00
<i>whole meal bread with fresh mint</i>	
PLAIN PRANTHA.....	\$5.00
CHILLI NAAN BASKET.....	\$22.00
<i>Chilli Naan, Pameer, Onion Kulcha & Chilli naan</i>	

Rice and Pullao

PLAIN RICE.....	\$5.00
BAZWALE CHAWAL.....	\$6.50
<i>Basmati Flavored Rice</i>	
SHMIRI PULLAO.....	\$9.50
KARI PULLAO.....	\$15.00
<i>cooked with vegetables and nuts</i>	
LEMON RICE.....	\$7.00
<i>cooked with mustard, turmeric and lemons</i>	
PEPPER RICE.....	\$5.50
<i>black pepper flavored</i>	
YOGURT RICE.....	\$10.00
<i>cooked with mustard seeds & curry leaves</i>	
PEAS PULLAO.....	\$8.50
<i>cooked with peas, turmeric and spices</i>	
CHICKEN BIRYANI.....	\$20.00
<i>Basmati rice prepared with Yakhni and nuts</i>	
LAMB BIRYANI.....	\$20.00
<i>cooked with minted lamb and spices</i>	
HARAJA BHOG.....	\$22.00
<i>fried rice with prawns, fish, lamb, chicken, mushrooms, peas and capsicum</i>	

Accompaniments

100 RAITA.....	\$5.50
<i>Churned yogurt with cucumber</i>	
101 PINEAPPLE RAITA.....	\$6.50
<i>Home made yogurt with chopped pineapple</i>	
102 KACHUMBER.....	\$9.00
<i>Traditional Indian spicy garden salad</i>	
103 MIXED RAITA.....	\$6.50
<i>Cucumber, Tomatoes and Onion</i>	
104 PAPADAM.....	\$4.00
105 MIXED PICKLES OR MANGO CHUTNEY.....	\$3.50
106 CHILLI AND ONION.....	\$3.00

Desserts

107 KESRI KULFI.....	\$9.00
<i>Homemade ice cream with pistachios, almonds and saffron</i>	
108 GULAB JAMUN.....	\$9.00
<i>Deep fried dumplings of cottage cheese in rose syrup</i>	
109 BOMBE INDIA.....	\$10.00
<i>Delightful mousse with mango puree</i>	
110 MANGO ICE CREAM.....	\$9.00
111 CHOCOLATE SUNDAE.....	\$9.00
112 GAJAR KA HALWA.....	\$9.00
<i>Grated Carrots, sweet served with nuts and dry fruits</i>	

Beverages

113 SOFT DRINKS.....	\$5.00
114 JUICE.....	\$7.00
115 CHAI MASALA.....	\$5.50
116 CHAI.....	\$5.50
<i>Plain Tea</i>	
117 CAPPUCCINO, SHORT BLACK, LONG BLACK, MOCALATTE.....	\$5.50
118 HOT CHOCOLATE.....	\$5.50
119 LASSI.....	\$7.00
<i>Plain, Banana and Mango</i>	
120 BUTTER MILK.....	\$7.00



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We cater for your taste and budget.

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B.Y.O. INDIAN RESTAURANT

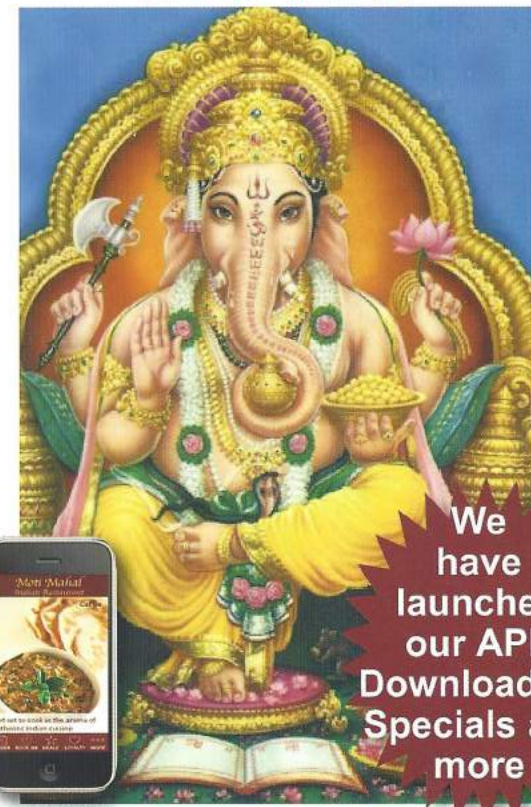


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**230 GLENFERRIE ROAD
MALVERN**

Ph: (03) 9509 2931

Mobile 0419 504 867

www.motimahalarrestaurant.com.au

Entree

1. **JHINGA TADKA**.....\$20.00
Sauteed prawns with onions garlic, tomatoes and white wine
2. **FISH AMRITSARI**\$20.00
Ajwan flavoured rocking fillet deep-fried with chickpea batter
3. **MACCHALI KA TILKA**.....\$20.00
Succulent boneless kebab of fish
4. **MURGI KA TIKKA**\$15.00
Boneless morsels of chicken marinated in yogurt and lime juice cooked in tandoor
5. **CHICKEN SIXTY-FIVE**\$18.00
Kadhai fried chicken with the perfect combination of Hydrabadi herbs and spices
6. **ADRAKI CHAMP**\$21.00
Ginger- flavoured juicy lamb chops done to perfection in a tandoori mari- nade
7. **SEEKH KEBAB**.....\$15.00
A tender kebab from lamb mince
8. **GOBHI MANCHURIAN**.....\$18.00
Indo Chinese
9. **VEGETABLE SAMOSA**\$9.00
Filled savoury pastry with lightly spiced vegetables
10. **VEGETABLE PAKORA**\$9.00
Mixed vegetables, fried in tempura batter
11. **ONION BHAJIA**.....\$9.00
Chopped onion delicately spiced in gram flour and fried
12. **MUSHROOM AND CHEESE GALOUTI**\$20.00
Minced mushroom kebab grilled in apan

Street Food

13. **SAMOSA CHAAT**\$12.00
Fried savoury pastry with lightly spiced served with chopped onion, yogurt and tamarind sauce
14. **PAPDEE CHAAT**\$12.00
Semolina crisps served with onion tomato and tamarind and yogurt sauce with fresh coriander
15. **THREWAY CHAAT**\$18.00
Sweet potatoes Aloo tikki, Papdee, with pomegranate, red onion and tomatoes
16. **ALOO TIKKI**.....\$18.00
Potato cakes pan fried served with chick peas, onion, tomatoes and a yogurt and tamarind sauce

From The Tandoor

17. **TANDOORI MURG (Half)(The king of kebabs)**\$15.00
18. **TANDOORI MURG (Full)(The king of kebabs)**\$25.00
19. **TANDOORI MACCHALI**\$35.00
Snapper whole fish delicacy is a mouth-watering sight to behold
20. **TANDOORI JHINGA**.....\$28.00
Marinated king prawns in white wine and Indian herbs, cooked to your liking
21. **EXOTIC PLATTER**\$35.00
An assortment of tandoori specialties served with salad and condiments

22. **PANEER KA TIKKA**\$21.00
This is an imaginative kebab cooked with Indian cottage cheese
23. **TANDOORI GOBHI**\$23.00
Marinated Cauliflower cooked on live charcoal in Tandoor
24. **MOTI MUSHROOMS**\$23.00
Topped with mushroom mince and cheddar cheese, cooked in the Tandoor and served with cheese sauce
25. **VEGETARIAN PLATTER**\$25.00
Assortment of vegetables roasted in Tandoor

Vegetarian and Vegan

26. **PALAK AAP KEE PASAND**\$18.00
Paneer, Aloo Mushrooms, Makki, Gobhi,
27. **SHAHI PANEER**\$18.00
Homemade cottage cheese in mild cashewnut sauce
28. **KADHAI PANEER**.....\$18.00
Cottage cheese cooked with onion, capsicum in kadhai gravy
29. **TAWA PANEER**.....\$18.00
Ajwan flavoured homemade cheese cooked in Makhani sauce with onion and fresh coriander
30. **PANEER MAKHANI**.....\$18.00
Homemade cheese cooked with tomatoes, cream, and garlic butter
31. **PANCH PHORAN MIX SUBZ**.....\$18.00
Mixed vegetables tossed with five Indian spices
32. **NAVRATAN KORMA**\$19.00
Nine jewels of vegetables and nut in a light creamy sauce
33. **BHARTHA FOUR WAY**.....\$19.00
Roasted eggplant, pumpkin peas, and tomatoes, dressed in creamy coriander
34. **BHINDI MASALA**\$18.00
Sliced ladyfinger sauteed with onion, tomatoes, pomegranate and spices
35. **PALAK AUR GUCCHI**.....\$18.00
Spinach and mushroom blended with ginger in a mild, creamy sauce
36. **MARTABAAN CHOLE**.....\$18.00
Piquant chilli spiced chickpeas
37. **MALAI KOFTA**.....\$18.00
Golden fried balls of paneer and potatoes with a touch of spice gently cooked in almond base sauce
38. **DHINGREE MUTTER**.....\$18.00
Mushroom and peas curry
39. **ALOO AAP KEE MARZI**\$18.00
Dhingree, Zeera Bombay, Tomatoes, Gobhi, Matter Paneer,
40. **TADKA DAL**.....\$15.00
Tempered red lentil
41. **DAL METHI**.....\$16.00
Tempered lentil with a tinge of fenugreek
42. **DAL MAKHANI**.....\$16.00
Black lentils slowly cooked with kidney beans, finished in butter and cream

The Curry Kitchen

43. **MUSTARD PRAWNS**\$28.00
Bengali style prawn smoked chili, and poppy seed curry
44. **JHINGA MALABARI**.....\$28.00
Fresh prawns sauteed with capsicum, tomatoes, and onions in coconut sauce

INDO-CHINESE

69 CHILLI CHICKEN.....	\$28.00
70 CHILLI PRAWNS	\$30.00
71 CHILLI PANEET	\$22.00

Made to Order

72 NAAN	\$4.00
73 GARLIC NAAN	\$5.00
<i>garlic and herbs</i>	
74 PANEER KULCHA	\$6.50
<i>Spicy cottage cheese bread</i>	
75 CHEESE AND TOMATO	\$6.50
76 CHILLI NAAN	\$6.50
77 CHOCOLATE NAAN	\$6.50
78 MOTI NAAN (FRUIT AND NUTS NAAN)	\$6.50
79 GUCCHI KULCHA	\$6.50
<i>Stuffed with sautéed mushrooms</i>	
80 KEEMA NAAN.....	\$7.50
<i>Filled with lamb mince</i>	
81 ONION KULCHA	\$6.50
82 LACCHA PARATHA.....	\$6.00
83 TIKKA NAAN.....	\$7.50
<i>Naan filled with chopped chicken tikka, onion and fresh coriander leaves</i>	
84 ROTI.....	\$4.00
<i>Whole meal flat bread</i>	
85 ALOO PRANTHA	\$6.50
<i>Filled with potatoes and peas</i>	
86 PUDEENA PRANTHA.....	\$5.00
<i>Flaky bread with fresh mint</i>	
87 PLAIN PRANTHA	\$5.00
88 BREAD BASKET.....	\$22.00
<i>Garlic, Paneer, Onion Kulcha & Chilli naan</i>	

Rice and Pullao

89 PLAIN RICE	\$5.00
90 PYAZWALE CHAWAL	\$6.50
<i>Onion Flavored Rice</i>	
91 KASHMIRI PULLAO	\$9.50
92 TAKARI PULLAO	\$15.00
<i>Cooked with vegetables and nuts</i>	
93 LEMON RICE.....	\$7.00
<i>Cooked with mustard, turmeric and lemons</i>	
94 ZEERA RICE	\$5.50
<i>Cumin flavored</i>	
95 YOGURT RICE	\$10.00
<i>Tempered with mustart seeds & curry leaves</i>	
96 PEAS PULLAO	\$8.50
<i>Rice cooked with peas, turmeric and spices</i>	
97 MURG BIRYANI	\$20.00
<i>Basmati rice prepared with Yakhni and nuts</i>	
98 LAMB BIRYANI	\$20.00
<i>Rice cooked with minted lamb and spices</i>	
99 MAHARAJA BHOG	\$22.00
<i>Pan fried rice with prawns, fish, lamb, chicken, mushrooms, tomatoes and capsicum</i>	