MOKSHA

indian bistro

come to your senses

TAKEOUT MENU

www.MokshaNiagara.com
905-354-8585

MOKSHA
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APPS

#CHAATSPOT
indian street snacks

Samosa ★ $12
Flaky spiced Potato pastry served with house made Mint & Tamarind chutneys.

Samosa Chaat ★★ $15
Flaky pastry topped with hot Chickpea Curry, cool Yoghurt and house Chutneys.

Veg Pakoda ★★ $12
Light Chickpea flour Veggie Fritters served with fresh house mint & tamarind chutneys.

Tiki Chole ★★ $15
Hot chickpea curry smothers Potato Cake, topped with pickled onions.

Dahi Bhalla ★ $12
Fluffy lentil doughnut with sweet yogurt, chutney & crushed wafers.

Papdi Chaat ★ $12
Crispy wafers topped with potato & onions, drizzled with house chutney



CHAAT FEATURE
each $12

Pani Puri Flight
Crispy Poories filled with spiced Potato, and a shot of tangy, spicy water.

Rani Dahi Puri
Crispy Poories filled with spiced Potato, Sweet Yogurt & spicy Chutneys.

Bhel Puri Cones ★ $12
Crunchy Puffed Rice doused with sweet & sour sauce in street style cones.

Gunpowder Peanuts ★★ $12
Roasted red peanuts tossed with spicy gunpowder masala, onions, chili & tomato.

Masala Pappadam ★★ $12
Roasted Graham Chips topped with spicy Indian Salsa of Tomato, Onion & Cilantro.







V **Delhi Momos** ★★★ **$15**
Steamed dumplings with a spicy Chili Aoili.
Veg | Non Veg

V **Hot Crispy Corn** ★ **$12**
Sweet Corn Kernals dusted, fried and tossed with fresh lemon & chili salsa.

V **Bang Bang Manchurian** ★★ **$15**
Crispy cabbage balls tossed in a sweet n' spicy sesame glaze with spring onion.



Chicken Wings 65 ★★★ **$15**
Hot wings dusted in crispy coating flavoured with red chili and curry leaf.

Spring Roll Chaat ★★ **$12**
Light and Flaky Spring Rolls topped with fresh asian slaw, drizzled with

Amritsari Fish & Chips ★ **$18**
Flakey cod marinated in mustard and chili, dusted & fried with house chutneys.

V **Fries Supreme** ★★ **$12**
Crispsy Fries loaded with sweet, sour, spicy and creamy chutneys with chopped onions.

V **Cheesy Pav Bhaji** ★ **$15**
Rich puree of sauteed vegetables in a spicy masala with butter toasted pav.



#NOMASTE

indian street snacks

APPS

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Mulligatawny Soup ★ $6
Creamy Lentil broth with sauteed veg.

Tomato Bisque ★ $6
Rich tomato soup scented with cardamom

Mango Salad ★ $15
Mango, Peppers in peanut coconut dressing.

Chana Salad ★ $10
Chickpeas, cucumber, tomato, spices & citrus.

Katchumber Chop ★ $8
Chopped salad w mint, cucumber, onion, tomato.

Desi Slaw ★ $8
Colourful shredded root veg slaw.



#NAANBELIEVER

clay oven breads baked fresh

STUFFED BREADS



Honey Garlic Naan ★ $8
Crispy Flatbread w Garlic, Aromatics & Honey.

Caramelized Onion Naan ★ $12
Crispy Flatbread w Caramelized Onion & Brie

Rosemary Aloo Kulcha ★★ $12
Fluffy Bread filled w Potato & Garam Masala.

Keema Kulcha ★★ $12
Fluffy Bread with seasoned lamb.



FLAT BREAD
each $15

Chicken Tikka ★
Tandoori Chicken, Onions, Peppers, Chutney.

Paneer Tikka ★
Tandoori Paneer, Onions, Peppers, Chutney.



TURKISH PLATTER

from $25

Choice of Charcoal Kebab,
Served with Rice, Fries, Salad, Naan, house chutneys.

Chicken Tikka ★ $18
Boneless Thighs hand rubbed with secret marinades of Corriander, Ginger & Garlic.

Chicken Reshmi ★ $18
Mnced Chicken rolled into a sausage with fresh herbs and spices and charbroiled.

Lamb Seekh ★★ $18
Minced Leg of Lamb expertly seasoned with ground Ginger, Garlic, Coriander and Cumin.

Lamb Shashlik ★ $20
Succulent boneless Lamb cubes marinated with Lemon and Garlic, grilled in the Tandoor.

Sarson Fish Tikka ★ $20
Flaky Cod marinated in crushed mustard seed oil, ginger and garlic, grilled in Tandoor.

حلال

indian charcoal BBQ & breads

#YOUTANDOORIT

TANDOORI GRILL

Veg | NonVeg $28

Two pieces each of our signature Charcoal BBQ Kebabs.



V Mint Paneer Tikka ★ $19
Hand pressed Cheese Cubes coated in a mint, cilantro blend and charbroiled.

V Malai Soya Chaap ★ $18
Soya rolls in a tandoori marination cooked in a charcoal clay oven/

V Aachari Veg ★★ $18
Grilled Pineapple, Onions, Mushrooms, and Peppers coated in pickling spices.

#BIRYANIME

layered saffron rice bowl

BIRYANI RICE BOWL $18

Basmati Rice infused with fragrant broth flavoured with Saffron, Bay Leaf & Clove.



- Veggie Biryani
- Chicken Biryani
- Lamb Biryani +$2
- Shrimp Biryani +$4

Add Raita
Add Gravy
each $6



- **Burnt Garlic Fried Rice** ★★ $18
  Charred garlic & spicy green chili fried rice.
  Paneer | Chicken

- **Chili Chicken Chili Paneer** ★★ $20
  Crispy chicken or paneer, onion & peppers in a thickened soy and chili gravy.

- **Veg Manchurian** ★★ $20
  Cabbage and carrot veg balls tossed in a soy vinegar gravy.

- **Pepper Shrimp** ★★ $22
  Sauteed black tiger prawns in a spicy chili sauce with peppers and onions.

#INDOCHINESE

asian dishes with indian flare



#DINNERCOMBOS

easy set meals for the table

INDIVIDUAL PLATE $21

Choice of 1 x Individual Curry
Basmati Rice
Naan
Pappad
Salad

DINNER FORTWO $45

2 x Samosa
Choice of 2 x Individual Curry
Basmati Rice
Naan
Pappad
Salad
Raita
2 x Gulab Jamun

DINNER FORFOUR $85

4 x Samosa
Choice of 4 x Individual Curry
Basmati Rice
Naan
Pappad
Salad
Raita
4 x Gulab Jamun

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traditional slow simmered gravies

#CURRYDAWAY

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MAINS

NONVEG

INDIVIDUAL
12oz $15

SHARING
16oz $19





CHICKEN

Chicken Korma ★
Rich stew with ginger & garlic.

Butter Chicken ★
Silky Tomato Cashew gravy.

Tikka Masala ★★
Thick Tomato Onion Gravy.

Chicken Curry ★
Aromatic delhi style curry.

Methi Karahi ★★
Earthy Garlic & Fennugreek masala

Hara Masala ★
Spinach wilted in Tomato cream.

Vindaloo ★★★
Spicy chili & coconut gravy.

LAMB +$2

Lamb Curry ★
Succulent fork tender lamb cubes.

Lamb Seekh Masala ★★
Lamb Kebab in Thick Tomato Gravy.

Hara Masala ★
Spinach wilted into Lamb Curry.

Vindaloo ★★★
Spicy chili, vinegar & coconut gravy.

SEAFOOD +$3

Karahi Fish ★★★
Whole spices tempered in hot oil.

Shrimp Curry ★★
Savoury curry leaf with red chili.

MAINS
VEG

PANEER

v **Paneer Makhani** ★
Silky Butter gravy, slow simmered.

v **Kaju Matar Paneer** ★
Thick gravy coats cashew & peas.

v **Karahi Paneer** ★★
Whole spices tempered in hot oil.

v **Saag Paneer** ★
Spinach wilted into Tomato gravy.

v **Paneer Jhal Frazi** ★★
Roasted Veg coated in tangy reduction.



DAL

v **Dal Makhani** ★
Black Lentils simmered on rich charcoal.

v **Yellow Dal Tadka** ★
Lentils tempered with Cumin & Garlic.

v **Chana Masala** ★
Chickpeas sautéed in bold masala.

SOY +$2

v **Kaju Matar Tofu** ★
Thick gravy coats cashew & green peas.

v **Saag Tofu** ★
Spinach wilted into Tomato gravy.

v **Tofu Tikka Masala** ★★
Thick Tomato Onion Gravy.

v **Soya Karahi** ★★
Earthy Ginger, Garlic & Fennugreek

v **Tofu Jhal Frazi** ★★
Roasted Veg coated tangy reduction.

VEG

v **Gobhi Methi Malai** ★
Cauliflower florets in cream gravy.

v **Sabs Masala** ★
Mixed veg in tomato onion gravy.

v **Aloo Gobhi** ★
Sauteed Potato & Cauliflower.

v **Mushroom Tikka Masala** ★★
Thick Tomato Onion Gravy.

v **Baingan Bharta** ★
Whole roasted eggplant, garlic & onion.

v **Bhindi Masala** ★
Crispy Okra in zesty dry masala.

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MAINS

accompaniments

#SIDECART



Butter Naan $5
Brushed with butter.

Garlic Naan $6
Rubbed with fresh garlic.

Bullet Naan ★★ $6
Rubbed with garlic and green chilis

Sesame Naan $6
Rubbed with nutty sesame seed.

Tandoori Roti $5
Brushed with butter

Garlic Roti $6
Rubbed with fresh garlic.

Latcha Paratha $6
Light crispy layered bread.

Pudina Paratha $6
Crispy layered bread with mint.

Steamed Basmati Rice $7
Steamed long grain basmati

Jeera Pulao $8
Tossed with Whole cumin and green peas.

Saffron Pulao $9
Tossed with aromatic saffron.

Yoghurt $6

Raita $6

Pickle $5

Onions $5







#ASKUS ABOUT CATERING

LIVE STATION
CHAAT | TANDOOR | CURRY

www.MokshaCatering.com
905-650-8585

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SWEETS

each $12

#LEAVEUS ★5STARS

#SWEETSPOT

bites to end the night

Peach Kheer ★

Fennel Rice Pudding, Peach Puree, Chopped Mint, Ripe Mango.

Royal Gulab Jamun ★

Milk Dumplings, Cardamom Syrup, Condensed Milk, Tea Biscuits

Falooda Sundae ★

Ice Cream, Vermicelli, Basil Seeds, Condensed Milk, Rose Syrup

Gajarela Square ★

Shredded Carrot Fudge, Chopped Pistachio, Condensed Milk



Prices are subject to 13% HST and 16% Service Gratuity.
Management reserves final judgement on all matters.
Repeat orders are fulfilled in sequence and cannot be expedited or cancelled.
Premises contains common allergens.
Please notify service staff of all dietary restrictions prior to each order.