

Made to Order

81	Naan	\$2.75
82	Garlic Naan (garlic and herbs)	\$3.50
83	Paneer Kulcha (spicy cottage and cheese bread)	\$4.50
84	Cheese and Tomato	\$5.00
85	Chilli Naan	\$4.50
86	Chocolate Naan	\$5.00
87	Gucchi Kulcha (stuffed with sauteed mushrooms)	\$6.50
88	Keema Naan (filled with lamb mince)	\$6.00
89	Onion Kulcha	\$4.50
90	Laccha Paratha	\$3.50
91	Tikka Naan naan filled with chopped chicken tikka, onion and fresh coriander leaves	\$6.50
92	Roti (whole meal flat bread)	\$2.50
93	Aloo Paratha (filled with potatoes and peas)	\$4.50
94	Pudeena Paratha (flaky bread with fresh mint)	\$3.50
95	Plain Paratha	\$3.50
96	Bread Basket (motinaan, paneer, onion kulcha & chilli naan)	\$12.00

Rice and Pullao

97	Plain Rice	\$3.50
98	Pyazwale Chawal (onion flavored rice)	\$5.50
99	Kashmiri Pullao (served with fruit and nuts)	\$8.00
100	Tarkari Pullao (cooked with vegetables and nuts)	\$11.00
101	Lemon Rice (cooked with mustard, turmeric and lemons)	\$5.50
102	Zeera Rice (cumin flavored)	\$4.50
103	Yogurt Rice (temper with mustard seeds & curry leaves)	\$8.50
104	Peas Pullao (rice cooked with peas, turmeric and spices)	\$7.50
105	Murg Biryani (basmati rice prepared with yakhni and nuts)	\$15.00
106	Lamb Biryani (rice cooked with minted lamb and spice)	\$16.00
107	Maharaja Bhog pan fried rice with prawns, fish, lamb, chicken, mushrooms, tomatoes and capsicum	\$17.00

Accompaniments

108	Raita (churned yogurt with cucumber)	\$3.50
109	Pineapple Raita (home made yoghurt with chopped pineapple)	\$4.00
110	Kachumber (traditional Indian spicy garden salad)	\$7.50
111	Mixed Raita (cucumber, tomatoes and onion)	\$4.50
112	Papadams	\$3.00
113	Mixed Pickles or Mango Chutney	\$2.50
114	Chilli and Onion	\$2.00

Desserts

115	Kesri Kulfi homemade ice cream with pistachios, almonds and saffron	\$6.50
116	Gulab Jamun deep fried dumplings of cottage cheese in rose syrup	\$6.50
117	Bombe India delightful mousse with mango puree	\$7.50
118	Lychee Ice Cream	\$6.50
119	Chocolate Sundae	\$6.50
120	Gajar Ka Halwa grated carrots, sweet served with nuts and dry fruits	\$6.50

Beverages

121	Soft Drinks	\$4.00
122	Juice	\$4.50
123	Chai Masala	\$4.50
124	Chai (plain tea)	\$4.00
125	Moti Coffee (flamed coffee include with orange flavor)	\$11.00
126	Cappuccino, Short Black, Long Black, Mocallatte	\$4.50
127	Hot Chocolate	\$4.50
128	Lassi (Plain, Banana and Mango)	\$5.00
129	Butter Milk	\$5.00

Hot Deals

For Two (\$40.00)

Entree
Pakora, Chicken Tikka

Main Course
Rogan Josh, Butter Chicken, Rice and Nan

For Four (\$80.00)

Entree
Samosa, Chicken Tikka, Seekh Kebab

Main Course
Kadhai Gosht, Shahjahni Murg, Vegetables, Rice and Nan

For Six (\$120.00)

Entree
Bonda, Lamb Kebab, Chicken Tikka

Main Course
Beef Vindaloo, Goat Curry, Chicken Jalfrazi, Vegetables,
Nan, Rice and Raita

We grind our spices, use lean meat, fresh vegetables
and salad. We cater for your taste and budget.

Our Specialty:

Outdoor catering, Wedding receptions,
21st Birthday parties and group bookings.

YOUR CURRY INDULGENCE IS JUST A RESERVATION AWAY

If you have allergies, please notify us in advance

BOOK NOW
9509 2931

(GROUP BOOKING WELCOME)

PRICES SUBJECT TO CHANGE WITHOUT NOTICE



MOTI MAHAL
B.Y.O. INDIAN RESTAURANT



FULLY LICENSED & B.Y.O. WINE
FULLY AIR CONDITIONED

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FREE DELIVERY UP TO 2KM
FOR ORDERS OVER \$35



We have
launched our
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for specials
and more!

- TRADING HOURS -

Lunch Thursday to Friday 12:00pm - 2:30pm
Dinner Monday to Sunday 5:30pm onwards

230 GLENFERRIE ROAD, MALVERN

Ph: (03) 9509 2931

Mobile: 0419 504 867

www.motimahalarrestaurant.com.au

"SERVING MALVERN FOR 33 YEARS"

The Beginning

1	Jhinga Tilka	\$15.00
	<i>ajwan flavored deep fried prawns</i>	
2	Jhinga Tadka	\$15.00
	<i>sautéed prawns with onion, garlic, tomatoes, and white wine</i>	
3	Crab Patia	\$15.00
	<i>delicious sweet and sour crabmeat served with a pillow of fresh lettuce</i>	
4	Machli Ka Tikka	\$15.00
	<i>succulent boneless kebab of fish</i>	
5	Murg Malai	\$14.00
	<i>combination of traditional kebab herbs and spices with cheddar cheese</i>	
6	Murgi Ka Tikka	\$12.00
	<i>boneless morsels of chicken marinated in yogurt and lime juices, cooked in tandoor</i>	
7	Chicken Sixty Five	\$15.00
	<i>kadhai fried chicken with the perfect combination of Hydrabadi herbs and spices</i>	
8	Adraki Champ	\$15.00
	<i>ginger-flavored juicy lamb chops done to perfection in a tandoori marinade</i>	
9	Seekh Kebab	\$12.00
	<i>a tender kebab from lamb mince</i>	
10	Palak Kee Chaat	\$12.00
	<i>baby spinach topped with chickpeas and served with a swirl of spiced yogurt and tamarind sauce</i>	
11	Gobhi Manchurian	\$14.00
	<i>a classic tribute to South India. A cauliflower delicacy served with coconut chutney</i>	
12	Samosa Chaat	\$9.50
	<i>fried savory pastry with lightly spiced served with chopped onion, yogurt and tamarind sauce</i>	
13	Vegetable Samosa	\$7.50
	<i>filled savory pastry with lightly spiced vegetables</i>	
14	Vegetable Pakora	\$7.50
	<i>mixed vegetables, fried in tempura batter</i>	
15	Onion Bhajia	\$7.50
	<i>chopped onion delicately spiced in gram flour and fried</i>	
16	Bonda	\$7.50
	<i>a delight of South Indian potatoes with mustard seeds and cashew nuts</i>	

From the Tandoor

17	Tandoori Murg (Half) (The king of kebabs)	\$13.00
18	Tandoori Murg (Full) (The king of kebabs)	\$22.00
19	Tandoori Machli	\$27.00
	<i>Snapper whole fish delicacy is a mouthwatering sight to behold</i>	
20	Tandoori Jhinga	\$21.00
	<i>Marinated king prawns in white wine and Indian herbs, cooked to your liking</i>	
21	Murg Sadabahar	\$22.00
	<i>creamy chicken cooked with onion, capsicum, tomatoes, mushroom and served on a griddle with rice</i>	
22	Exotic Platter	\$27.00
	<i>an assortment of tandoori specialties served with salad and condiments</i>	
23	Paneer Ka Tilka	\$16.00
	<i>this is an imaginative kebab cooked with Indian cottage cheese</i>	
24	Tandoori Gobhi	\$16.00
	<i>marinated cauliflower cooked on live charcoal in tandoor</i>	
25	Tandoori Mushrooms	\$14.00
	<i>mushrooms cooked in tandoor and served with cheese sauce</i>	
26	Vegetarian Platter	\$20.00
	<i>Assortment of vegetables roasted in tandoor</i>	

The Vegetarian

27	Palak Paneer	\$14.50
	<i>Homemade cheese cooked with cumin and spinach</i>	
28	Shahi Paneer	\$14.50
	<i>Homemade cottage cheese in mild cashewnut sauce</i>	
29	Kadhai Paneer	\$14.50
	<i>cottage cheese cooked with onion, capsicum in kadhai gravy</i>	
30	Tawa Paneer	\$14.50
	<i>Ajwan flavored homemade cheese cooked in makhani sauce with onion and fresh coriander</i>	
31	Paneer Makhani	\$14.50
	<i>Homemade cheese cooked with tomatoes, cream and garlic butter</i>	
32	Mileejeulee Subji	\$14.50
	<i>Tossed green vegetables with garlic and ginger</i>	
33	Navratan Korma	\$15.00
	<i>Nine jewels of vegetables and nut in a light creamy sauce</i>	
34	Baigan Ka Bhartha	\$15.00
	<i>An exotic and colorful tandoori aubergine delicacy dressed in a creamy coriander flavored yogurt</i>	
35	Bhindi Masala	\$14.00
	<i>Sliced ladyfinger sautéed with onion, tomatoes pomegranate and spices</i>	
36	Palak aur Gucchi	\$14.00
	<i>Spinach and mushroom blended with ginger in a mild creamy sauce</i>	
37	Channa Masala	\$14.00
	<i>Whole chick peas cooked with channa masala spices and rich gravy</i>	
38	Malai Kofta	\$14.00
	<i>Golden fried balls of paneer and potatoes with a touch of spice gently cooked in almond base sauce</i>	
39	Dhingree Mutter	\$14.00
	<i>Mushroom and peas curry</i>	
40	Dhingree Aloo	\$14.00
	<i>Mushrooms and potatoes curry</i>	
41	Aloo Paneer Mutter	\$14.00
	<i>Cottage cheese, potatoes and peas</i>	
42	Banarsi Dum Aloo	\$15.00
	<i>Potatoes filled with cashew nuts, sultanas and cumin flavored cheese</i>	
43	Dal Makhani	\$12.00
	<i>Black lentils slowly cooked with kidney beans, finished in butter and cream</i>	

The Curry Kitchen

44	Jhinga Patia	\$21.00
	<i>Prawns in a sweet and hot curry sauce</i>	
45	Jhinga Malabari	\$21.00
	<i>Fresh prawns sautéed with capsicum,tomatoes and onions in a coconut sauce</i>	
46	Jhinga Masala	\$21.00
	<i>prawns delicacy cooked with onion, tomatoes,and capsicum in a light curry sauce</i>	
47	Jhinga Jalfrezi	\$21.00
	<i>Prawns cooked with strips of vegetables in a light curry sauce</i>	
48	Khumbwali Machli	\$20.00
	<i>Rockling pieces tampered with mustard seeds and simmered in mushroom sauce</i>	
49	Fish Masala	\$20.00
	<i>Fish cooked in tandoor and tossed in pan with onion, tomatoes, capsicum and rich gravy</i>	
50	Samundri Khazana	\$22.00
	<i>Bountiful seafood delight; crab, prawns,meat and fish in a coconut sauce</i>	
51	Molee Fish	\$20.00
	<i>Fillet of rockling cooked in coconut milk and dill</i>	

52	Sarson Bhatte Macch	\$20.00
	<i>a fillet of fish Bengali style to pamper any taste buds</i>	
53	Anda Curry	\$16.50
	<i>hard boiled eggs simmered in homemade sauce with coriander leaves</i>	
54	Kukar Makhani	\$16.50
	<i>barbecued chicken cooked in a harmonious blend of tomatoes enriched with cream and garlic butter</i>	
55	Shajahni Murg	\$16.50
	<i>a rare treat for maharaja with cashew nuts, almonds, sultanas and chicken fillet</i>	
56	Murg Mukhdam	\$16.50
	<i>chicken fillets simmered in fresh spinach puree and lightly spiced</i>	
57	Mango Chicken	\$16.50
	<i>chicken breast pieces with mango sauce</i>	
58	Methiwala Chicken	\$17.00
	<i>chicken cubes cooked with fenugreek and herbs</i>	
59	Balti Chicken	\$16.50
	<i>strips of cooked chicken with our chef's selection of various Indian spices and fresh coriander leaves</i>	
60	Narial Chicken	\$16.50
	<i>chicken fillets cooked with fennel, coconut cream curry leaves and peanut butter sauce</i>	
61	Chicken Dhansak	\$17.00
	<i>parsi specialty chicken cooked with red lentil and dhansak masala</i>	
62	Parsi Omelette	\$16.00
	<i>omelette cooked with potatoes, onion, tomatoes and ginger</i>	
63	Bakri Santrewali	\$18.00
	<i>a rare sumptuous taste of Himalayan origin, goat meat with Australian native pepper</i>	
64	Nalli Korma	\$22.00
	<i>Veal shanks braised in yoghurt rosewater and Indian herbs</i>	
65	Rogan Josh	\$18.50
	<i>pot roasted lamb, curry from kashmeer</i>	
66	Kadhai Gosht	\$18.50
	<i>lamb cooked with fifteen spices in a wok</i>	
67	Lamb Korma	\$19.00
	<i>cubes of tender lamb with cashew nuts and curd sauce</i>	
68	Bombay Lamb	\$19.00
	<i>mustard flavor diced lamb cooked with potatoes and spices</i>	
69	Lamb Vindaloo	\$18.50
	<i>hot and tangy curry from Goa</i>	
70	Gosht Methiwala	\$19.00
	<i>pieces of lamb cooked fenugreek leaves and spices</i>	
71	Gosht Palakwala	\$19.00
	<i>lamb cooked with warrigal leaves and spices</i>	
72	Batare Dudhiya	\$22.00
	<i>Boned quails filled with rice and shitake mushroom, served with home sauce</i>	
73	Beef Pasanda	\$17.50
	<i>marinated beef napped in rich curry sauce</i>	
74	Beef Bhuna	\$18.00
	<i>famous dish for whisky lovers with dry herbs and spices</i>	
75	Beef Masala	\$18.00
	<i>cubes of beef cooked with onion, tomatoes, diced capsicum and herbs</i>	
76	Beef Vindaloo	\$17.50
	<i>hot, tangy curry</i>	
77	Beef Qucchi	\$18.00
	<i>beef with mushroom and cream</i>	

Our Chef's Specialty of Chilli Kitchen and Stir Fries

78	Chili Chicken, Chili Lamb, Chili Beef	\$24.00
79	Chili Crab, Chili Prawn, Chili Fish	\$26.00
80	Chili Paneer, Chili Mushroom, Chilli Cauliflower	\$17.00