

# GROUP BOOKINGS

## SET MENUS

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Our set menus not only help larger parties with ease of ordering but for our kitchens to prepare & serve your food hot and in a timely manner without disruption to our other guests

As our food is prepared from four separate stations within our kitchens, we wouldn't be able to synchronise individual dishes for larger groups {especially during busier periods} without them

## EXPRESS SERVICE

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For ease of ordering & an express food service, simply choose any four curry dishes from your preferred set menu below & we will take care of the rest

## CONTACT & BOOKINGS

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**Find us:** 30 Wilmslow Road  
Curry Mile  
Manchester  
M14 5TQ

**Social:** @mughli  
**Tel:** 0161 248 0900  
**Email:** [manchester@mughli.com](mailto:manchester@mughli.com)

**Bookings:** [www.bit.ly/mughlibookings](http://www.bit.ly/mughlibookings)

## PARTIES OF 7 OR MORE

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A deposit of £10 per person or credit card details are required for bookings of 7 or more ~ no charges would be made to the card nor would you lose any part of the deposit provided that you notify us of any cancellations or reductions in party size at least a day in advance of your booking

Please note that a non-discretionary service charge of 10% applies on tables of 7 or more {shared between the team that serves you on the night}

## PARTIES OF 11 – 20

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Due to the set-up of our kitchens, we must insist that tables of 11 or more order from one of our two set menus {pre-orders are not necessary}

## PARTIES OF 21 OR MORE

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Guests are kindly asked to simply select four curries from any one of our set menus and these, along with sides and starters, will be served for the entire group to share

For reservations of 21 or more, please email us on [manchester@mughli.com](mailto:manchester@mughli.com)

**MUGHLI**  

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**मुग़ली**

# CHOTA MENU

£19.50

## CHOOSE ONE MAIN WITH ONE SIDE

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**Chicken Tikka Masala** ~med gf

**Romaal** ~mild/med gf  
a rajasthani korma ~ vegetable  
fritters {vg} or chicken with roasted  
garlic, coconut & almond powder

**Staff Handi** ~med gf  
slow-cooked lamb & potato stew  
'for the workers'

**Sindhi** ~m.hot gf  
peppers, fenugreek & green chilli with  
baby potatoes {vg} or chicken tikka

**Balti** ~med gf  
chicken with ginger, tomato, tangy  
yoghurt & fresh coriander

**Tadka Daal** ~med vg gf  
yellow lentils, spiced 'tadka'

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**Steamed Rice** cumin, coriander vg gf

**Pulao Rice** browned onions vg gf

**Tandoori Naan** v

**Tandoori Roti** wholemeal flour vg

## SERVED WITH THE FOLLOWING TO SHARE

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**Papadum, Chutneys & Dips** v gf

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**Vegan Fritters** {v} chilli imli vg

**Chicken Tikka** gf

**Samosa** spiced chicken, golden pastry

{v} suitable for vegetarians

{vg} vegan

{gf} gluten free

# LAMBU MENU

£23.50

## CHOOSE ONE MAIN WITH ONE SIDE

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**Butter Chicken** ~med gf  
tandoori chicken with cream & fenugreek  
{also available with paneer v}

**Railway Kari** ~med gf  
lamb, tamarind, fresh tomato & crushed  
black pepper

**Saagwala** ~med gf  
garlic & spinach puree, available with  
paneer {v} or chicken

**Karai** ~m.hot gf  
fresh tomato, garlic & ginger with  
mixed vegetables {vg} or chicken

**Goan Fish** ~med gf  
haddock, butter, tamarind, coconut  
cream, mustard seeds & curry leaf

**Khulla Biryani** ~med gf  
aromatic rice laced with mixed  
vegetables {vg} or masala chicken  
**not served with any accompanying sides**

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**Garlic & Chilli Rice** vg gf

**Steamed Rice** cumin, coriander vg gf

**Pulao Rice** browned onions vg gf

**Tandoori Naan** v

**Garlic Naan** v

## SERVED WITH THE FOLLOWING TO SHARE

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**Papadum, Chutneys & Dips** v gf

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**Hakka Chilli Paneer** v gf

**Charred Lamb Chops** toasted sesame gf

**Okra Fries** lady fingers vg

**Keralan Fried Chicken** chilli imli