

CHARCOAL PIT

MUGHLI MANCHESTER

From the roadside cafes & family kitchens of Mughal India

Our Recommendation:

Enjoy 'Indian Tapas' at Mughli by ordering one or more small plates from each section to share between two and not to wait as each dish is served fresh as soon as it's ready from our kitchens

TAKEAWAYS

Order your next takeaway online via mughli.com & use code TAKE10 at checkout to enjoy 10% off {terms apply}

STUDENTS & 999

Enjoy 10% off your total bill, Sunday – Thursday on production of a valid photo ID {with expiry date} when placing your food order

Excludes Friday & Saturdays, not available on Bank & Hallmark holidays

LARGE PARTIES

A 10% non-discretionary service charge applies to tables of 7 or more ~ shared only between the team that serves you

OUR FOOD

SNACKS

Far Far	1
colourful mumbai snacks, gunpowder seasoning	
Papad Basket	2
Chutneys	0.7 / 2
mango & onion seed chilli imli {tamarind} mint & coriander raita •	

CHARCOAL PIT

Tava Roll	6
spiced minced lamb, basted in sweet chilli sauce & wrapped in a roti strip	
Seekh Kebab	6.5
spiced minced lamb, mint raita	
Malai Broccoli	6.5
charred, butter sauce, toasted almonds	
Tandoori Chicken	8
Chicken Tikka	8
Sarson Salmon	9
marinated, spiced, charred	
Charred Lamb Chops	11
toasted sesame, coriander, lemon	
Scorpion Prawns	15
Mixed Grill	18.5
lamb chops, seekh kebabs, tandoori & tikka chicken, garlic pitta {recommended for two}	

SMALL PLATES

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Mini Lamb Burgers {minimum 2} 3/each
mini lamb burgers, chilli glaze,
toasted brioche, pickled onions

Gunpowder Fries 3.8
sweet potato, chilli lemon salt

Masala Okra Fries 4
spiced, battered, fried lady fingers

Bhangin' Aubergine 4
velvety yoghurt & aubergine,
coriander, pomegranate, gunpowder,
papad

Gunpowder Potatoes 5.5
chilli chutney, cool yoghurt,
pomegranate, mint

Dhabba Keema 6.5
minced lamb, flaky punjabi bread,
pickled onions

Pau Bhaji 6.5
smashed vegetables, butter toasted bun

Pani Puri 5
mouth-sized taste explosions – potato
chickpea chaat, tamarind, crispy sev

General Tso's Cauliflower 5
an indo-chinese classic ~ battered
cauliflower, chilli, tomato, sesame

Bhajias 4.5
Spinach-onion fritters, cucumber raita

Samosa 5
crispy golden pastry, minced chicken,
carrots, tamarind, black pepper

Hakka Chilli Paneer 6.5
green peppers, spring onions, toasted
sesame

KFC 6.5
the colonel's keralan counterpart ~
masala fried chicken, pickled onions,
garlic chilli mayonnaise

Masala Fish 8
spice-battered haddock, tamarind, lime

Ballay Ballay 4.5
lentil dumplings, raita, crispy sev,
tamarind & pomegranate

DUM BIRYANI

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Mughlai speciality of layered aromatic
basmati rice with lemon & mint, served
with raita ~med

Mixed Vegetables 10.5
Masala Chicken 12
Lamb & Potato 12.5

VEGETABLE KATORIS

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Tadka Daal 5
three lentil blend, coriander ~med

Keema Mattar 5
spiced minced lamb, green peas,
green chilli, ginger

Bombay Aloo 6
baby potatoes, khara masala ~m.hot

Smoked Aubergine & Potato Mash 6

Channay Chick-p 6
chickpeas, apricot, toasted almonds
~med

Red Onion Salad 2.5
lemon, coriander, green chilli

RICE & BREADS

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Tandoori Naan 3.2

Tandoori Roti 2.8

Stuffed Naan 3.6
peshwari {contains nuts}
cheese
keema {minced lamb}

Peter's Bread 3.6
garlic, chilli flakes, coriander

Pulao 3.2
browned onions

Steamed Rice 3.2
toasted cumin, coriander

TWISTED COCKTAILS

CURRY

=====

Karai * 9.5
a true lahori staple with tomato,
ginger, garlic & green chilli ~*m.hot*

Saagwala * 9.5
spinach puree, fenugreek & butter ~*med*

Balti * 9.5
birmingham's finest export ~*m.hot*

* available with vegetables ~ chicken
or paneer +1 ~ chicken tikka +2, lamb
+3, prawns +4.5

CTM 11.5
our twist on britain's favourite ~*med*

Butter Chicken 11.5
smokey tandoori chicken, fenugreek &
cream with a touch of honey {also
available with paneer} ~*med*

Romaal 10.5
a rajasthani korma ~ chicken with
almond powder, garlic & coconut
~*mild/med*

Staff Handi 10.5
a typical, slow-cooked lamb & potato
stew 'for the workers' ~*med*

Goan Fish 13.5
haddock, coconut cream, tamarind &
curry leaves ~*med*

Nihari 15
slow-cooked lamb shank, marrow juices,
garnished with crispy onions, ginger,
coriander & lemon ~*med*

La! Murgh 10.5
fiery chicken, whole roasted spices
~*hot*

Kulchi 12
lahori minced lamb, chicken tikka,
green chilli & mixed peppers ~*m.hot*

Sindhi 11.5
chicken tikka, mixed peppers, chilli &
fenugreek ~*m.hot*

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Bolly-Ni 6
raspberry & elderflower 'masala', fizz

Daru Lassi 6.5
spiced pineapple-infused coconut rum,
licor 43, mango lassi, saunf

Espresso Malabari 7
fresh malabari espresso, vodka,
hazelnut

Lychee Sour 7
bourbon, lychee, rose petals, citrus
silver foam

Tamarind Margarita 7
tamarind, tequila, fresh orange,
gunpowder, kalonji

Punjabi Pornstar 9
an pornstar by any other name wouldn't
be as sweet

GIN BAR

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Lemongrass Tanqueray Rangpur •
lemongrass, lime & served (recommended
with fever tree mediterranean tonic)

Chilli Ginger Beefeater •
kaffir lime leaf, lime (recommended
with fever tree ginger ale)

Brockmans
orange, blueberry (recommended with
fever tree elderflower tonic)

Portobello Road
pink grapefruit, pink peppercorns
(recommended with fever tree
mediterranean tonic)

Hendricks
cucumber, rose & black pepper,
(recommended with fever tree light
tonic)

Warner Edwards Rhubarb
fresh ginger, served with fever tree
mediterranean tonic

•our speciality house-infused gins

VEGAN FRIENDLY

ALLERGEN INFORMATION

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If you have any specific dietary requirements or allergies, please let us know when ordering ~ our menu doesn't mention every ingredient so it's always best to make sure even if you have eaten the dish before

Our suppliers & kitchen handle numerous ingredients & allergens daily ~ whilst we have strict controls in place, our open kitchen makes it impossible to guarantee that all of our dishes are 100% allergen free

*** Element of dish is cooked in fryer / tandoor with other dairy / gluten containing ingredients**

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Far Far	1
mumbai snacks, gunpowder seasoning	
Papad Basket	2
Chutneys	0.7/each
mango & onion seed, chilli imli	
Gunpowder Fries *	3.80
sweet potato, chilli lemon salt	
Gol Gappay	5
mouth-sized taste explosions ~ potato chickpea chaat, tamarind, crispy sev	
Vegan Fritters *	4.5
spinach & onion fritters, chilli imli	
Masala Okra Fries	4
spice-battered lady fingers	

Sabsi Karai ~m.hot	9.5
mixed vegetables, ginger & tomato	
Vegan Romaal ~mild/med	9.5
vegetable fritters, roasted garlic, almond powder & coconut cream	
Khulla Vegetable Biryani ~med	10.5
aromatic rice, lemon zest & onions served with a bhuna sauce	
Aloo Sindhi ~m.hot	9.5
baby potato, mixed peppers, fenugreek	
Smoked Aubergine & Potato Mash	6
Tadka Daal ~med	5
Channay Chick-p ~med	6
chickpeas, apricot, toasted almonds	
Bombay Aloo ~m.hot	6
crushed baby potato, khara masala	

Tandoori Roti *	2.8
Pulao browned onions	3.2
Steamed Rice cumin, coriander	3.2
Garlic Chilli Rice	3.6

GLUTEN FREE

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Papad Basket 2

Chutneys 0.7each / 2
mango & onion seed
chilli imli {tamarind}
mint & coriander raita

Bhajias * 4.5
spinach & onion fritters, mint raita

Gunpowder Fries * 3.8
sweet potato, chilli lemon salt

Gunpowder Potatoes * 5.5
chilli chutney, cool yoghurt,
pomegranate, mint & crispy sev

KFC 6.5
the colonel's keralan counterpart ~
masala fried chicken, pickled onions,
garlic chilli mayonnaise

Masala Fish * 8
battered haddock, tamarind, lime

Ballay Ballay 4.5
lentil dumplings, raita, crispy sev

General Tso's Cauliflower 5
battered cauliflower, Szechuan sauce,
toasted sesame

Seekh Kebab 6.5

Malai Broccoli 6.5
butter sauce, toasted almonds

Tandoori Chicken 8

Chicken Tikka 8

Sarson Salmon 9

Charred Lamb Chops 11
toasted sesame

Scorpion Prawns 15

Sada Mixed Grill 18.5
recommended for two ~ lamb chops,
seekh kebab, tikka & tandoori chicken

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Khulla Biryani
mughlai speciality of layered aromatic
basmati rice, lemon & mint, served
with medium curry sauce ~med

Mixed Vegetables 10.5
Masala Chicken 12
Lamb & Potato 12.5

Karai * 9.5
a true lahori staple with tomato,
ginger, garlic & green chilli ~m.hot

Saagwala * 9.5
spinach puree, fenugreek & butter ~med

Balti * 9.5
birmingham's finest export ~m.hot

* available with vegetables ~ chicken
or paneer +1 ~ chicken tikka +2, lamb
+3, prawns +4.5

CTM 11.50
britain's national dish ~med

Butter Chicken 11.5
smoky tandoori chicken, fenugreek &
cream ~med

Romaal 10.5
a rajasthani korma ~ chicken, roasted
garlic, almond powder & coconut
~mild/med

Staff Handi 10.5
a typical, slow-cooked lamb & potato
stew 'for the workers' ~med

Goan Fish 13.5
haddock, coconut cream, tamarind ~med

Lal Murgh 10.5
fiery chicken, whole spices ~hot

Kulchi 12
lahori minced lamb, chicken tikka,
green chilli, mixed peppers ~m.hot

Sindhi 11.5
chicken tikka or paneer, mixed
peppers, chilli & fenugreek ~m.hot

RESERVATIONS

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Keema Mattar 5
spiced minced lamb, green peas, ginger
& green chilli

Tadka Daal 5
three lentil blend, coriander *~med*

Bombay Aloo 6
crushed & spiced baby potatoes *~m.hot*

Smoked Aubergine & Potato Mash 6

Channay Chick-p 6
chickpeas, apricot, toasted almonds
~med

Red Onion Salad 2.5
lemon, coriander, green chilli

RICE & BREADS

=====

Pulao 3.2
browned onions

Steamed Rice 3.2
toasted cumin, coriander

Garlic Chilli Rice 3.6
toasted cumin, coriander

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For further information about our restaurants or to make instant online reservations, visit: www.mughli.com

We normally hold half of our tables for walk-ins each evening so if you can't find your preferred slot online, do still drop by ~ you can always enjoy a drink as you wait for a table or we can call you when the next table becomes available

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

Social: @mughli
Tel: 0161 248 0900
Email: manchester@mughli.com

RAILWAY PASS

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Dining with us before 6pm or after 10pm? Enjoy 20% off your food bill by booking online with the "Railway Pass" promotion ~ terms apply, see website for details

NOTES

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In the case of any inconsistencies between our online menus & the restaurant menus [due to updates or menu changes}, our restaurant menus will always apply

MUGHLI
मुग़ली