GROUP BOOKINGS

SET MENUS

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

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

Find us: 30 Wilmslow Road

Curry Mile Manchester M14 5TQ

Social: @mughli

Tel: 0161 248 0900

Email: manchester@mughli.com

Bookings: bit.ly/mughlimcr

PARTIES OF 7 OR MORE

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

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

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



CHOTA MENU £19.50

LAMBU MENU

£23.50

CHOOSE ONE MAIN WITH ONE SIDE		CHOOSE ONE MAIN WITH ONE SIDE	
Chicken Tikka Masala ∼med	gf	Butter Chicken ~ <i>med</i> tandoori chicken with cream & fenug	gf greek
<pre>Romaal ~mild/med a rajasthani korma ~ vegetable fritters {vg} or chicken with roa garlic, coconut & almond powder</pre>	gf sted	{also available with paneer v } Railway Kari ~med lamb, tamarind, fresh tomato & crushlack pepper	gf shed
Staff Handi ∼med slow-cooked lamb & potato stew 'for the workers'	gf	Saagwala ~med garlic & spinach puree, available v paneer {v} or chicken	gf with
Sindhi ~m.hot peppers, fenugreek & green chilli baby potatoes { vg } or chicken tik		<pre>Karai ~m.hot fresh tomato, garlic & ginger with mixed vegetables {vg} or chicken</pre>	gf
Balti ~med chicken with ginger, tomato, tang yoghurt & fresh coriander	gf y	<pre>Goan Fish ~med haddock, butter, tamarind, coconut cream, mustard seeds & curry leaf</pre>	gf
Tadka Daal <i>∼med</i> yellow lentils, spiced 'tadka'	vg gf	Khulla Biryani ~med	gf
• • • • • • • • • • • • • • • • • • • •		<pre>aromatic rice laced with mixed vegetables {vg} or masala chicken not served with any accompanying sides</pre>	
Steamed Rice cumin, coriander	vg gf		
Pulao Rice browned onions	vg gf		-
Tandoori Naan	v	Garlic & Chilli Rice	/g gf
Tandoori Roti wholemeal flour	vg	·	g gf
			/g gf
SERVED WITH THE FOLLOWING TO S	HARE 	Tandoori Naan	V
		Garlic Naan	V
Papadum, Chutneys & Dips	v gf		
• • • • • • • • • • • • • • • • • • • •	• • •	SERVED WITH THE FOLLOWING TO SH	
Vegan Fritters {v} chilli imli	vg		_
Chicken Tikka	gf	Papadum, Chutneys & Dips	v gf
Samosa spiced chicken, golden pastry		• • • • • • • • • • • • • • • •	• •
	-	Hakka Chilli Paneer	v gf
		Charred Lamb Chops toasted sesame	gf
{v} suitable for vegetarians		Okra Fries lady fingers	vg
{ vg } vegan { gf } gluten free		Keralan Fried Chicken chilli imli	