



मौज भँस

MAUJ

MODERN INDIAN CUISINE



Fully Licensed

Lunch Special

Available from 11 A.M. till 3 P.M.

SERVED HOT/COLD with Channa, Sev, Onion Salsa, Green and Tamarind Chutney

Samosa Chaat 12

Aloo Tikki Chaat 12

SERVED COLD with Sweet Yoghurt, Sev, Onion Salsa, Green and Tamarind Chutney

Dahi Bhalla 12

Paapdi Chaat 12

Bhalla Papdi Chaat 12

Gobi Parantha 12.50

Aloo Parantha 12.50

Mooli Parantha 12.50

Mix Parantha 12.50

Paneer Parantha 12.50

(2 Parathas served with Onion Pickle, Makhan and Yoghurt) 12.50

Amritsari Kulcha 15.00

2 Kulchas, Chole, Onion Pickle, Makhan, Yoghurt and Lassi

Chole Bhature 13.50

2 Bhaturas, Chole, Onion Pickle, Makhan and Yoghurt

Masala Tea 3.00

Thali Special

Punjabi Veg Thali 13.50

4 Tawa Rotis, 2 Curries and Rice

Deluxe Veg Thali 15.50

2 Naan, 2 Curries, Rice, Salad, Pappadum and Raita

(Chefs Choice of curries 1 Paneer 1 Daal)

Deluxe Non-Veg Thali 16.50

2 Naan, 2 Curries, Rice, Salad, Pappadum and Raita

(Chef special Chicken curry and lamb curry)

Extra Tawa Roti \$1, Naan \$3, Parantha, Kulcha or Bhatura for \$4

Entree

SERVED HOT/COLD with channa, sev, onion salsa, green and tamarind chutney

Samosa Chaat 12

Aloo Tikki Chaat 12

SERVED COLD with sweet yoghurt, sev, onion salsa, green and tamarind chutney

Dahi Bhalla 12

Paapdi Chaat 12

Bhalla Papdi Chaat 12

Vegetable Samosa (2 pcs)

Pastry stuffed with spiced potatoes and peas 10

Aloo Tikki (3 pcs)

Crispy, spiced, savory patties made from mashed potatoes, ground spices & herbs 10

Onion Bhaji

Onion rings fried in gram flour batter 12

Vegetable Pakora

Batter fried in our flavourful gram flour marinade 12

Paneer Pakora

Crispy outer layer of gram flour and soft and moist paneer from the inside. 14

Pani Puri (8 pcs)

Crispy hollow balls served with mashed potatoes, onions, boondi with hot and sweet tamarind water 10

Dahi Puri (8 pcs)

Crispy hollow balls served with sweet yoghurt, mashed potatoes, topped with sev and tamarind chutney 12

Non- Vegetarian

Amritsari Fish

Batter fried Punjabi style fish tikkas served with onions 18

Chicken Pakora

Batter fried in our flavourful gram flour and chicken marinade 15

Indo- Chinese

Vegetarian

Crispy Honey- Chilli Potatoes	15
Batter fried potato straws glazed in a sweet soy and chilli sauce with spring onion	
Veg Manchurian Dry/ Gravy	16
Minced vegetable dumplings cooked in a spicy Indo- Chinese preparation	
Gobi Manchurian Dry/ Gravy	16
Minced cauliflower dumplings cooked in a spicy Indo- Chinese preparation	
Chilli Paneer Dry/ Gravy	16
Crispy cottage cheese chunks lightly tossed in chilli sauce with bell peppers and onions	
Veg Noodles	16
Noodles tossed in ginger, garlic and veggies	
Schezwan Noodles	17
Noodles tossed in spicy ginger garlic, sichuan pepper & soy sauce	
Veg Fried Rice	16
Rice tossed in ginger, garlic and veggies	
Schezwan Fried Rice	17
Rice tossed in spicy ginger garlic, sichuan pepper & soy sauce	

Non- Vegetarian

Chilli Chicken Dry/Gravy	20
Crispy chicken chunks lightly tossed in chilli sauce with bell peppers and onions	
Chicken Noodles	18
Noodles tossed in chicken, ginger, garlic and veggies	
Chicken Schezwan Noodles	19
Noodles tossed in chicken, spicy ginger garlic, sichuan pepper & soy sauce	
Seafood Schezwan Noodles	20
Spicy stir-fried seafood noodles with schezwan sauce	
Chicken Fried Rice	18
Rice tossed in ginger, garlic and veggies	
Chicken Schezwan Fried Rice	19
Rice tossed in chicken, spicy ginger garlic, schezwan, pepper & soy sauce	

Tandoor



Vegetarian

Paneer Tikka

Cottage cheese cubes, char-grilled capsicum and onion.

16

Achari Paneer Tikka

Cottage cheese cubes Marinated in pickled spices, char-grilled capsicum and onion.

16

Tandoori Mushrooms

Button mushrooms marinated in hung curd, garlic, herbs

16

Malai Chaap Tikka

Succulent soy chunks marinated in a creamy cheese sauce

16

Tandoor Veg Platter

A selection of MAUJ best sellers served with onion salad

25

Non- Vegetarian

Tandoori Chicken Half/Full

Whole chicken pieces marinated in a fragrant yoghurt base overnight, served with onions

17/22

Malai Chicken Tikka

Succulent thigh fillets marinated in a creamy cheese sauce

17

Chicken Tikka

Boneless chicken in a spicy marinade with peppers and onions

17

Seekh Kebab

Minced lamb skewers with fresh herbs and aromatic spices

18

Tandoor Lamb Cutlet

Lamb cutlet marinated in hung kurd and spices

18

Tandoor Meat Platter

A selection of Mauj's best sellers in meat served with onion salad

29



Mains

Vegetarian

\$18

Kadhai Paneer

Cottage cheese, bell peppers cooked in garam masala

Shahi Paneer (N)*

Cottage cheese cooked in a creamy cashew based sauce

Paneer Butter Masala

Cubes of fried crispy paneer are tossed in a creamy tomato curry

Paneer Tikka Masala

Cottage cheese cooked with spicy tomato gravy with bell peppers and onions

Saag Paneer

Fresh spinach and mustard oil slow cooked with spices

Matar Paneer

Paneer and peas cooked in a spicy and flavorsome curry

Malai Kofta (N)(NGF)*

Cottage cheese koftas cooked in a creamy cashew gravy

Daal Makhani

Black lentils cooked in a creamy butter gravy

Daal Tadka

Yellow lentils finished with tempered ghee and chilli

Veg Jalfarezi

Seasonal veggies cooked in a fragrant tomato onion base

Mixed Veg Korma (N)*

A mixed vegetable curry dish loaded with nuts and fruits

Bhindi Do Pyaza

Fragrant Okra cooked in cumin seeds and onions

Arbi Do Pyaza

Fragrant taro cooked in cumin seeds and onions

Channa Masala

Chickpeas cooked with cumin seeds in a tangy curry

Aloo Gobi

Cauliflower and potatoes tossed in northern Indian spices, served with spring onions and coriander

Veg Madrasi Curry

South Indian style coconut curry cooked with curry leaves

Aloo Baingan

Diced potatoes and eggplant simmered in a spiced onion tomato masala

Mains

Chicken

\$20

Butter Chicken

Chef's special boneless chicken cooked in a creamy tomato curry

Chicken Highway

Chicken with bones cooked in a home style onion gravy

Chicken Tikka Masala

Spicy tomato gravy cooked with bell peppers and onions

Punjabi Chicken

Boneless chicken cooked in a home style onion gravy

Kadhai Chicken

Chicken, bell peppers cooked in garam masala

Chicken Saag

Fresh spinach and mustard oil slow cooked with spices

Chicken Korma

Cooked in a rich brown onion and cashew based gravy

Chicken Vindaloo

Goan inspired spicy paprika and vinegar based curry

Madras Chicken Curry

South Indian style coconut curry cooked with curry leaves

Goat/ Lamb

\$22

Goat/Lamb Rogan Josh

Slow cooked meat in a traditional Kashmiri style gravy

Goat/Lamb Bhuna

Fresh spinach and mustard oil slow cooked with spices

Goat/Lamb Saag

Fresh spinach and mustard oil slow cooked with spices

Goat/Lamb Vindaloo

Goan inspired spicy paprika and vinegar based curry

Mains

Seafood

Prawn Masala

Spicy tomato gravy cooked with bell peppers and onions

Prawn Vindaloo

Goan inspired spicy paprika and vinegar based curry

Goan Fish Curry

Famous Goan dish prepared with fragrant spices and a dash of coconut milk

Prawn Jalfrezi

Prawns cooked in a fragrant tomato onion base

\$24

Biryani

Aromatic long grain rice slow cooked in the clay pot

18

Vegetable Biryani

22

Chicken Biryani

22

Lamb Biryani

Goat Biryani

24

Breads

Plain Roti/Naan

3

Butter Roti/Naan

3.5

Garlic Roti/Naan

4

Cheese Naan

6

Garlic Cheese Naan

6

Keema Naan

6

Kashmiri Naan

6

Aloo Paratha

6

Masala Kulcha

6

Rice

Basmati Rice	5
Saffron Rice	6
Jeera Rice	6
Coconut Rice	7

Extras

Onion Salad	5
Green Salad	8
Raita	5
Papadum	4
Achar	4

Kids Combos

(Served with a small glass of soft drink)

Nuggets & Chips	8
Chips	6
Fish & Chips	8

Desserts

Gulab Jamun	8
Sweet dumplings soaked in a saffron flavoured syrup	
Gajar Ka Halwa	8
Shredded carrot pudding made with dried fruits and milk	
Kulfi (4 scoops)	12
American Dry Fruit/ Khoa Almond/ Pistachio Saffron	
Combo: Gulab Jamun + Kulfi of your choice	12

Please Note:

Food may contain nuts, sesame seeds and mustard seeds

Any food allergies, please notify the staff

All curries are gluten free, except Malai Kofta*

N* (contains nuts)

NGF* (Non-gluten free)



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