

CHAAT

Topped with sweet yoghurt, sev, onion salsa, green and tamarind chutney

Samosa Chaat	12
Paapdi Chaat	12
Bhalla Paapdi Chaat	12
Dahi Bhalla	12
Aloo Tikki	12

ENTREE

Vegetable Samosa (2 pcs)	10
Pastry stuffed with spiced potatoes and peas	
Aloo Tikki (3 pcs)	10
Crispy, spiced, savory patties made from mashed potatoes, ground spices & herbs	
Onion Bhaji	12
Onion rings fried in gram flour batter	
Vegetable Pakora	14
Batter fried in our flavourful gram flour marinade	
Paneer Pakora (4 pieces)	12
Crispy outer layer of gram flour and soft and moist paneer from the inside	
Dahi Puri (8 pcs)	12
Crispy hollow balls served filled with potato, cilantro chutney, tamarind chutney, yogurt and sprinkled with spices	
Pani Puri (8 pcs)	10
Crispy hollow balls served with hot and sweet tamarind water	

VEGETARIAN

NON-VEGETARIAN

Amritsari Fish	18
Batter fried Punjabi style fish tikkas served with onions	
Chicken Pakora	15
Batter fried in our flavourful gram flour and chicken marinade	

TANDOORI

Paneer Tikka	16
Cottage cheese cubes, char-grilled capsicum and onion	
Achari Paneer Tikka	16
Cottage cheese cubes, marinated in pickled spices char-grilled capsicum and onion	
Tandoori Mushrooms	16
Button mushrooms marinated in hung curd, garlic, herbs	
Malai Chaap Tikka	16
Succulent soy chunks marinated in a creamy cheese sauce	
Tandoor Veg Platter	25
A selection of MAUJ best sellers served with onion salad	

VEGETARIAN

NON-VEGETARIAN

Tandoori Chicken	17/22
Whole chicken pieces marinated in a fragrant yoghurt base overnight, served with onions	
Malai Chicken Tikka	17
Succulent thigh fillets marinated in a creamy cheese sauce	
Chicken Tikka	17
Boneless chicken in a spicy marinade with peppers and onions	
Seekh Kebab	18
Minced lamb skewers with fresh herbs and aromatic spices	
Tandoori Lamb Cutlet	18
Lamb chops marinated in hung curd and spices	
Tandoori Meat Platter	29
A selection of Mauj's best sellers in meat served with onion salad	

INDO-CHINESE

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	

VEGETARIAN

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, schezwan, 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, sichuan pepper & soy sauce	

DRINKS

Softdrink Can	3.50
Water Bottle	3

मौज भँन

MAUJ

MODERN INDIAN CUISINE

TAKEAWAY MENU

Open 6 nights closed Monday

4:00 PM - 10:30 PM

(03) 9747 2224

DELIVERY \$4.00

Melton, Melton South, Cobblebank
Strathulloh, Weir Views, Brookfield

CATERING FUNCTIONS

CALL JAG 0438021094

FUNCTION CAPACITY

UPSTAIRS 40-100

DOWNSTAIRS 25-150
DJ ROOM PLEASE ASK

CONTACT US

info@mauj.com.au

Cobblebank Village Coles

Shop T10, 201-243 Ferris Road,

Cobblebank VIC 3338

www.mauj.com.au

MAINS

\$18 VEGETARIAN

- Kadhai Paneer**
Cottage cheese, bell peppers cooked in garam masala & cashews
- 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 Madras Curry**
South Indian style coconut curry cooked with curry leaves
- Aloo Baingan**
Diced potatoes and eggplant simmered in a spiced onion tomato masala

\$24 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**
Goan inspired spicy paprika and vinegar based curry
- Prawn Jalfarezi**
Prawns cooked in a fragrant tomato onion base

- 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

\$20 CHICKEN

\$22 GOAT

- Goat Rogan Josh**
Slow cooked meat in a traditional Kashmiri style gravy
- Goat Bhuna**
Thick curry loaded with tomato, onion, garlic, ginger and lots of Indian spices
- Goat Vindaloo**
Goan inspired spicy paprika and vinegar based curry
- Goat Saag**
Fresh spinach and mustard oil slow cooked with spices

\$22 LAMB

- Lamb Rogan Josh**
Slow cooked meat in a traditional Kashmiri style gravy
- Lamb Bhuna**
Thick curry loaded with tomato, onion, garlic, ginger and lots of Indian spices
- Lamb Vindaloo**
Goan inspired spicy paprika and vinegar based curry
- Lamb Saag**
Fresh spinach and mustard oil slow cooked with spices

BIRYANI

- Aromatic long grain rice slow cooked in the clay pot
- Vegetable Biryani** 18
- Chicken Biryani** 22
- Lamb Biryani** 22
- 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
- Masala Kulcha** 6

RICE

	Small (500g)	Large (650g)
Basmati Rice	5	7
Jeera Rice	6	8
Saffron Rice	6	8
Coconut Rice	7	9

EXTRAS

- Onion Salad** 5
- Green Salad** 8
- Raita** 5
- Papadum** 4
- Aachar** 4

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

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)**