

MoKsh

AUTHENTIC INDIAN CUISINE

MoKsh actually means freedom or liberation.
It also means to attain the highest level of satisfaction.

India is famous for its exotic cuisine prepared with artful and exquisite combinations of spices.

Here at **MoKsh**, the chef will provide our guests with the authentic cuisine from North India, famous for its savoury clay oven dishes and exotic curries.

We guarantee you the freshest and finest ingredients of India.

We believe that

“THE QUALITY OF FOOD LIES IN THE HONESTY OF ITS INGREDIENTS.”

All our food is prepared from scratch on the premises, so no preservations are used.

We are happy to prepare your meal exactly the way you like
MILD, MEDIUM or HOT.

We at **MoKsh** will strive to give our patrons the highest level of satisfaction with the best quality food and excellent service.

We trust your visit to **MoKsh** will be reminiscent of the traditional cuisine of India, served by our staff.

SO PLEASE SIT BACK, RELAX AND HAVE A DELIGHTFUL DINING EXPERIENCE.

WE CATER FOR PRIVATE FUNCTIONS, BIRTHDAYS AND CORPORATE FUNCTIONS.

WE ARE FULLY LICENSED!!!



WELCOME

MOKSH

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STARTERS

SAMOOSA (4 PIECE)

- choice of Vegetable, Chicken or Mince

CHILLYBITE

- chopped mix vegetables with fresh chillies & spices in gram flour

ONION BHAJIA

- sliced onion fried with chana flour & spices

VEG PAKORA

- mix vegetables deep fried with spice butter

PANEER PAKORA

- Indian cottage cheese deep fried with spice butter

PRAWN KOLIWADA

- prawns fried crisply with flour batter

MASALA PAPAD

- deep fried poppadoms with spiced onions and tomatoes

TANDOORI STARTERS

CHICKEN TIKKA

- cubes of chicken marinated with spices baked in clay oven

CHICKEN MALAI TIKKA

- cubes of chicken marinated with spices and cream baked in clay oven

TANDOORI CHICKEN

(QUARTER)

- quarter chicken baked in clay oven with spices

(HALF)

- half chicken baked in clay oven with spices

SEEKH KABABS

- minced lamb marinated with spices, herbs and skewered

VEG PLATTER (FOR TWO)

- veg samosas, Onion Bhajia, Paneer Pakora, Chilly Bites

VEG PLATTER (FOR FOUR)

- veg samosas, Onion Bhajia, Paneer Pakora, Chilly Bites

TANDOORI NON VEG PLATTER

(FOR TWO)

- mix of samosas, Chicken Tikka, and Malai Tikka Seekh Kababs

TANDOORI NON VEG PLATTER

(FOR FOUR)

- mix of samosas, Chicken Tikka, and Malai Tikka Seekh Kababs

R40

R40

R40

R40

R60

R99

R20

R60

R60

R45

R75

R65

R70

R105

R85

R140

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MAIN COURSE

all Curry will be served with Basmati Rice

VEGETARIAN

PANEER TIKKA MASALA

- Cottage cheese cooked in Tandoor oven and turned in tikka gravy

KADAI PANEER

- Cottage Cheese cooked with green pepper, onions, tomato and yogurt - topped with ginger and fresh coriander

PANEER MAKHANI

- Indian Cottage Cheese in rich tomato creamy gravy

MIX VEG KORMA

- Mix vegetables with cream and cashew nut gravy

PALAK PANEER

- Indian Cottage Cheese with creamy spinach

MUTTER PANEER

- Indian Cottage Cheese cooked with green peas

PANEER BUTTER MASALA

- Cottage Cheese cooked in tomato and onion gravy

PANEER METHI MALAI

- Indian cheese cooked with herbs, fenugreek leaves and glazed with cream

DAL MAKHANI

- Black lentils cooked overnight simmered in cream butter & tomato gravy

MIXED VEG CURRY

- Mixed Vegetables with tomatoes and onion gravy

MUSHROOM MUTTER

- Combination of Mushrooms with green peas

ALU GOBI

- Fusion of Cauliflower and cubes of potato with cumin seed and spices

ALU MUTTER

- Diced potato with green peas in onion and tomato base gravy

DAL TADKA

- Yellow lentils cooked with garlic

CHANA MASALA

- Chick Peas cooked in a thick onion and tomato based gravy

BOMBAY POTATOES

- Diced potato cooked with onion and tomato based sauce and topped with freshly chopped coriander

R99

R99

R99

R99

R99

R99

R99

R99

R85

R80

R80

R80

R80

R75

R75

R70

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CHICKEN

BUTTER CHICKEN

- Chicken fillet stripes cooked in rich tomato and cashew nut sauce and garnished with fresh cream

CHICKEN KORMA

- Chicken cubes with cream & cashew nut sauce with a blend of spices

CHICKEN TAWA MASALA (CHEF'S SPECIAL)

- Chicken cooked with diced green pepper, onion tomato in thick sauce.

CHICKEN LAZEEZ

- Chicken cubes cooked with Julien green pepper, onion & finished with cheese on top.

CHICKEN VINDALOO

- Traditional Goan style curry with Hot chillies and Vinegar

CHICKEN METHI MALAI

- Chicken cooked with herbs, fenugreek leaves and glazed with cream

CHICKEN TIKKA MASALA

- Tender chicken cubes cooked in Tandoor oven and turned into tikka masala sauce

CHICKEN BHUNA

- Chicken cubes in a spicy thick onion and tomato gravy

CHICKEN SAAGWALA

- Chicken cubes cooked in fresh green leafy spinach gravy

CHICKEN KOLAPURI

- Chicken cubes mixed with spices, herbs, julien peppers and brunt chilly

CHICKEN JAL FREZI

- Chicken cubes with diced green peppers and onions in tomato based gravy

CHICKEN MADRAS

- Chicken cubes with coconut and tamarind in tomato based gravy

CHICKEN KADAI

- Chicken cubes with peppers, onions and tomato and topped with ginger and fresh coriander

R125

R125

R120

R120

R120

R120

R120

R120

R120

R120

R120

R120

R120

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LAMB

LAMB ROGAN JOSH

- All time favourite Lamb Curry cooked in chef's special sauce

LAMB KORMA

- Juicy Lamb cubes cooked in cashew nut gravy

LAMB KASTOORI

- Lamb cooked in chef's special sauce with fenugreek leaves as Indian herbs

LAMB VINDALOO



- Traditional Goan style curry cooked with Hot chillies and vinegar

BHUNA GHOSH

- Tender Lamb cubes in a spicy thick gravy

LAMB LABABDAR

- Tender pieces of lamb cooked with diced green pepper, tomato and onion gravy

LAMB DOPYAAZA

- Lamb served with onion, chilly and spices in thick gravy

LAMB KADAI

- Lamb cubes with julien peppers, onions, tomato and kadhai masala sauce

LAMB SAAGWALA

- Lamb cubes cooked in fresh green leafy spinach gravy

DAL GHOSH

- Lamb mixed with spices and cooked with lentils, spices and herbs

LAMB MADRAS

- Lamb cubes with coconut and tamarind in tomato based gravy blend of Masala sauce

R145

R149

R145

R145

R145

R145

R145

R145

R145

R145

R145

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SEAFOOD

PRAWN VINDALOO

- Prawns in traditional Goan style
curry with hot chilly and vinegar



PRAWN KADAI

- Prawns with julien green pepper,
onions and tomato with a hint of
yogurt topped with ginger and freshly
chopped coriander

PRAWN KORMA

- Prawns in cream & cashew nut sauce

PRAWN CURRY

- Prawns in a tomato base sauce
with a touch of curry leaves & Mustard
seeds

FISH MADRAS

- Fish fillet with coconut & tamarind in a
tomato base gravy

FISH MASALA

- Fish fillet in onion & tomato base
sauce with fresh ginger

FISH CURRY

- Fish fillet in onion & tomato base
gravy with a hint of lemon

RICE

BASMATI RICE

JEERA RICE

- steamed rice with herbs

PEAS PULAO

- Basmati Rice steamed with peas

VEG PULAO

- Basmati Rice steamed with mix
vegetables

VEG BIRYANI

- Vegetables & Basmati Rice blended
with spices

CHICKEN BIRYANI

- Chicken & Basmati Rice blended
with spices

LAMB BIRYANI

- Lamb & Basmati Rice blended
with spices

PRAWN BIRYANI

- Prawns & Basmati Rice blended
with spices

R160

R160

R160

R160

R130

R130

R130

R25

R35

R35

R40

R105

R125

R155

R175

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BREADS

PLAIN NAAN

- bread baked in clay oven

R15

BUTTER NAAN

- bread baked in clay oven with butter

R18

GARLIC NAAN

- bread baked in clay oven topped with garlic & coriander

R20

ROGNI NAAN

- bread baked in clay oven topped with sesame seeds

R20

LACHA PARATHA

- bread layered with butter giving a lovely crispness

R30

PESHAWARI NAAN

- bread layered with crushed cashew nuts, coconut & sesame seeds

R40

ALU PARATHA

- round bread stuffed with spiced mashed potatoes

R40

CHEESE GARLIC NAAN

- bread baked in clay oven topped with garlic and cheese

R45

KHEEMA PARATHA

- round bread stuffed with spiced chicken mince

R45

EXTRAS

Poppadoms

R5

Dhanya

R5

Chilli

R5

Chutney

R10

Pickles

R10

Raita

R25

Sambhals

R25

KINDLY ALLOW 30 MINUTES FOR FOOD PREPARATION

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DESERTS

MASALA CHAI

- Indian spiced tea

R25

LASSI

- SWEET

- Sugar with cooling yoghurt

R25

- SALTED

- Salt with cooling yogurt

R25

- MANGO

- Mango pulp with cooling yogurt

R30

GULAB JAMUN (2 PIECES)

- Milk balls in sugar syrup served with a scoop of Ice-Cream

R35

ICE-CREAM

R25

MILKSHAKES

- Chocolate

- Strawberry

- Vanilla

R30

IRISH COFFEE

R35

DOM PEDRO

R40

KULFI

R30

SHRIKHAND

R30

VERMICILLI PUDDING

R30