

NO ONION NO GARLIC MENU

STARTERS

Plain Mogo	5.95
fried cassava served with chilli-salt powder & lemon wedge	
Methi Gota (3pcs) 🌶️	4.75
traditional bhajia made with fresh fenugreek & gram flour	
Chilli Paneer 🌶️	10.25
cottage cheese cubes tossed in our house special sweet & sour sauce	
Tandoori Paneer Tikka 🌶️	11.95
marinated cottage cheese cooked in clay oven	
Honey Chilli Potatoes 🌶️	8.75
crispy new potatoes tossed in honey chilli sauce	
Crispy Corn-n-spinach 🌶️	9.95
dust fried corn & spinach tossed with chilli flakes	
Salt-n-Pepper Vegetables 🌶️	9.75
crunchy seasonal vegetables tossed with dry chilli salt & pepper	
Dahi Puri Chaat	6.95
crispy round puffs stuffed with chickpeas, potatoes, yoghurt & topped with tamarind chutney	
Pani Puri	5.25
crispy round puffs stuffed with potatoes & brown chickpeas; served with spicy masala water	
Bhel Puri	5.95
a classic mumbai style puffed rice mixed with sweet & sour condiment	
Sev Papdi Chaat	6.95
crunchy wafers garnished with a combination of potatoes chickpeas & tamarind chutney	

MAINS

Paneer Tikka Masala (N)	10.75
grilled cottage cheese simmered in traditional creamy tomato sauce	
Methi Corn 🌶️	9.50
fresh fenugreek & sweet corn in masala gravy	
Aloo Matar 🌶️	9.50
baby potatoes cooked with green peas and tomato gravy	
Dry Jeera Aloo 🌶️	9.50
potatoes tossed with fresh cumin seeds	
Palak With Corn/Paneer/Aloo Or Mixed Vegetables	9.50
spinich cooked in the selection	
Sweet-n-Sour Vegetables	9.50
seasonal vegetable cooked in sweet-n-sour sauce	
Spicy Vegetable Makhni (S)	9.50
seasonal vegetables cooked with fresh tomato green chillies & cream	
Stir-Fried Vegetables In Soya Sauce	9.50
chinese vegetable mix with soya sauce	
Moong Dal Tadka 🌶️	9.50
combination of three lentils tempered with cumin & whole red chillies	
Dal Methi Saag 🌶️	9.50
mong dal lentils simmered with fresh spinach	
RICE	
Vegetable Biryani	10.75
Vegetable Hakka Noodles	7.95
Vegetable Fried Rice	6.95
Steamed Rice	4.75
Pilao Rice	4.95

● Please inform a member of staff of any food allergy and dietary requirements

● Service charge not included

\*dish marked with (N) contains nuts (🌶️) medium spicy (S) spicy

ZERO SPICY MENU

VEGETARIAN STARTERS

Potato Chips fried potato chips served with tomato ketchup	4.25
Plain Mogo fried cassava served with lemon wedges	5.95
Methi Gota (3pc) traditional bhajia made with fresh fenugreek & gram flour	4.75
Salt-n-Pepper Mogo crispy cassava tossed with green & red bell peppers	8.95
Honey Crispy Potatoes crispy new potatoes tossed in honey sauce	8.75
Crispy Corn-n-Spinach dust fried corn & spinach	9.95
Sesame Honey Paneer cottage cheese tempered with sesame & honey	9.95
Vegetable Spring Rolls mini chinese favourites served with tomato ketchup	6.95

NON VEGETARIAN STARTERS

Salt-n-Pepper Chicken fried chicken tossed with spring onions	11.25
Sesame Honey Crispy Chicken sesame coated honey glazed boneless chicken	10.75
Salt-n-Pepper Fish crispy deep fried fish cooked with bell peppers	11.50

VEGETARIAN MAINS

Dry Aloo Jeera baby potatoes tempered ] with cumin seeds	9.50
Saag Paneer/Aloo/Corn/ Mushrooms creamy spinach puree cooked with garlic & one choice of vegetable	9.50
Stir Fried Vegetables In Garlic Sauce fresh seasonal vegetables tossed in garlic sauce	9.50
Moong Dal Tadka yellow lentil tempered with crushed garlic & cumin	9.50
Vegetable Fried Rice	6.95
Egg Fried Rice	6.95
Vegetables Hakka Noodle	7.95

NON-VEGETARIAN MAINS

Chicken Korma (N) succulent chicken malai tikka simmered in creamy coconut-cashewnut sauce	11.25
Saag Murgh (N) succulent chicken malai tikka simmered in creamy spinach puree	11.25

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