VEGETARIAN

Side/Main

41. CHILLI GARLIC OKRA — 7 / 10.5
Okra tossed in peppers, garlic and chillies in a tomato gravy with a touch of soy sauce and fresh coriander

42. BOMBAY ALOO — 7 / 10.5
Diced potatoes cooked in curry sauce with herbs and medium hot spices

43. ALOO GHOBI — 7 / 10.5
Potatoes, cauliflower and diced tomatoes tossed in cumin seeds with dry bhuna sauce; medium spiced

44. SAAG ALOO — 7 / 10.5
Fried potato cubes cooked in spinach puree with onions, tomatoes, garlic and a dash of cream (4)

45. CHANNA MASALA — 7 / 10.5
Chickpeas cooked in medium hot curry with herbs and spices

46. DHINGRI MUTTAR — 7 / 10.5
Fresh mushrooms and green peas cooked in onions, creamy tomato gravy; a mild to medium hot dish (4)

47. TARKA DAAL — 7 / 10.5
Famous Indian lentils fried in butter and garlic (4)

48. METHI CHAMAN — 7.5 / 12
Homemade cottage cheese cooked in fresh spinach, fenugreek, tomato sauce with a splash of cream (4)

49. SABZI SANGAM — 7.5 / 12
Vegetables cooked in onion tomato sauce with cottage cheese, herbs medium hot spices. A delicacy of Gujrat (4)

KIDS' MENU

50. CHICKEN NUGGETS & CHIPS — 6

51. FISH FINGERS AND CHIPS — 6

RICE

52. BASMATI RICE — 2.5
Steamed rice

53. PILAU RICE — 3
Basmati rice cooked with fried onions (4)

54. PEAS OR MUSHROOM RICE — 3.5

55. MOGULIA RICE — 4
Rice cooked with coconut, almonds and sultanas (3,4)

56. EGG-FRIED RICE (8) — 4

NAN

57. ROTI — 2.5
Flat bread made from whole flour (1)

58. NAN (1,4,8) — 3

59. GARLIC NAN (1,4,8) — 3.5

60. PARATHA — 3.5
Fluffy bread made from brown flour (1,4)

61. GARLIC CORIANDER NAN (1,4) — 3.5

62. GARLIC ONION CORIANDER NAN (1,4) — 4

63. PESHAWARI NAN — 4
Stuffed with ground almond, coconut and sultanas (1,3,4)

64. GARLIC CHEESE NAN (1,4) — 4.5

65. KEEMA NAN — 4.5
Minced lamb stuffed in nan (1,4)

66. STUFFED PARATHA — 4.5
Filled with spiced potatoes, peas, cauliflower, fenugreek leaves (1,4)

EXTRAS

67. CHIPS — 3.5

68. RAITA — 3.5
Yogurt blend with spices, cumin, cucumber and tomato(4)

69. CURRY SAUCE — 4

70. TIKKA MASALA SAUCE (3,4) — 7

71. KORMA SAUCE (3,4) — 7

72. POPPADOMS X 2 — 1

73. CHUTNEY: ONION/MINT/MANGO (4) — 0.75

74. INDIAN PICKLE/TAMARIND SAUCE DIP — 1.5

75. KACHUMBER SALAD — 4
Indian style salad

DRINKS

76. SOFT DRINK — 3

77. BALLYGOWAN 500ML STILL/SPARKLING — 3

78. MANGO LASSI — 6

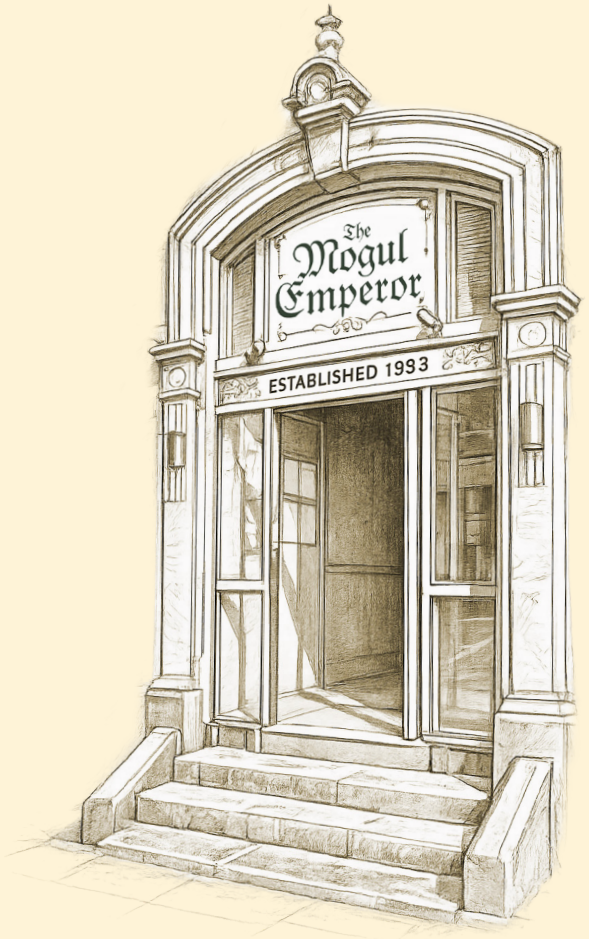
SCAN TO ORDER ONLINE

1 HENRY STREET,
V94 AX5A

OPEN 7 DAYS A WEEK

TEL: 061 419 499

TAKE AWAY MENU



The Mogul Emperor

LIMERICK

PAKISTANI AND INDIAN CUISINE

STARTERS

1. ALOO TIKKI 5.5
Popular Punjabi potato cakes made of mashed potatoes, peas and spices

2. VEGETABLE SAMOSA 5.5
Lightly spiced mashed potatoes and peas, wrapped in filo pastry

3. VEGETABLE PAKORA 5.5
A selection of vegetables coated and fried in spicy gram flour

4. ONION BHAJEE 6
Finely sliced onions mixed with lentil flour, spiced and golden fried

5. CHICKEN PAKORA 6
Barbecued pieces of chicken fried in a medium spiced batter

6. MEAT SAMOSA 6.5
Minced lamb with peas, medium spiced wrapped in filo pastry

7. FISH PAKORA 7
Cod pieces seasoned in a spicy gram flour batter, fried

8. PRAWN BUTTERFLY 8.5
Jumbo king prawn marinated in gram flour, medium spiced and deep fried (1,6,13)

9. VEGETABLE PLATTER 10.5
A mix of vegetable pakora, samosa, onion bhaji & aloo tikki

10. MIX PLATTER 11.5
A mixed plate of chicken pakora and meat samosa, onion bhaji & aloo tikki

TANDOORI Starter/Main

11. CHICKEN TIKKA 6.5 / 13.5
Chicken breast cubes (1,6,12)

12. TANDOORI CHICKEN 6.5 / 13.5
Quarter/half spring chicken (1,6,12)

13. CHICKEN TIKKA MASALA WINGS 6.5 / 13.5
Chicken wings cooked in the Tandoor and tossed in our popular tikka masala sauce (1,6,12)

14. SEEKH KEBAB 7 / 14.5
Minced lamb cooked on a skewer (1,6,12)

15. TANDOORI PRAWN 8.5 / 16.5
King prawns (1,6,12,10)

16. TANDOORI CHICKEN SHASHLIK - / 14
Tender breast pieces cooked in tomato sauce with capsicums, onions and tomatoes (1,6,12)

17. TANDOORI MIXED GRILL - / 16
A medley of tandoori dishes (1,6,12)

FAVOURITES Chicken/Lamb

18. CHICKEN / LAMB KORMA 12 / 13
Simmered in a mildly spiced creamy sauce, flavored with cashew, almond and coconut (3,4)

19. CHICKEN / LAMB PASSANDA 12 / 13
Mild curry cooked in tomato and cashew nut puree, almond powder, and a touch of fennel powder (3,4)

20. CHICKEN TIKKA MASALA 12.5 / -
Tender pieces of chicken tikka in a thick tomato sauce, flavored with almond and fenugreek (1,3,4,6)

21. CHICKEN MAKHANI 12.5 / -
Sliced chicken tikka in a rich curry made of fresh cream, butter, yoghurt, onions and pureed tomatoes, flavored with spices and herbs (1,3,4,6)

22. MURGH AFTAB 12.5 / -
Chicken cooked in a rich onion and tomato sauce with cream and coconut (1,3,4,6)

23. MURGH JAIPURI 12.5 / -
Tender pieces of barbecued chicken cooked with fresh mushrooms, tomatoes and herbs; medium spiced (1,6)

24. CHICKEN LASSUNI TIKKA 12.5 / -
Tender pieces of barbecued chicken cooked in a hot, garlic-based sauce with fresh South Indian spices (1,6)

25. CHICKEN SHASHLIK 12.5 / -
Barbecued chicken cooked in a sweet and sour creamy suace with peppers, tomatoes and onions (1,6,13)

26. SAAG GOSHT - /13
Succulent pieces of lamb cooked in spinach puree, tempered with ginger and medium hot spices (4)

27. LAMB DANSAKH - / 13
Sweet and sour, with intense flavours of pineapple, lentils and lemon. A popular North Indian dish (7)

28. Naram Garam Gosht - / 13
Succulent pieces of lamb cooked in nicely spiced curry with chickpeas (7)



100% IRISH LAMB



HALAL



HOMEMADE PANEER

CLASSICS

VEGETABLE	10.5	LAMB	13
CHICKEN	12	PANEER	12
CHICKEN TIKKA	12.5	PRAWN	14.5

29. BOMBAY CURRY
A classic curry cooked with a blend of quintessential Indian spices

30. JALFREZI
A medium hot dish prepared with fresh herbs, tomatoes, bell peppers and fresh onions, topped with fresh coriander

31. DOPIAZA
A South Indian medium hot curry prepared with large amounts of onions and tomato

32. KARAHI
Delicately spiced and cooked with tomatoes, onions and peppers, garnished with ginger. This dish was a favourite amongst Mogul kings

33. ACHARI
North Indian specialty made in rich curry sauce with traditional Indian pickles (6)

34. BALTI
Richly spiced curry with garam masala, fresh coriander, fenugreek, whole cumin, fresh lime juice and herbs (6)

35. ROGHAN JOSH
A wonderful medium hot dish cooked with peppers and tomatoes

36. BHUNA
Cooked in a combination of spices to produce a medium hot dish, with a touch of ginger

37. MADRAS
A hot house classic dish, cooked with several spices, curry leaves, spring onions and a touch of lemon juice

38. CHILLI MASALA
A hot dish in onion gravy, cooked with fresh green chillies

39. VINDALOO
Wonderfully hot curry in a rich tomato sauce

40. BIRYANI
Basmati rice stir-fried over high heat, blended with delicately spiced sauce. Served with a side of bhuna sauce or raita

1 - Cereals 2 - Peanuts 3 - Nut 4 - Dairy 5 - Soya 6 - Mustard 7 - Lupin
8 - Egg 9 - Fish 10 - Crustaceans 11 - Shellfish 12 - Sesame Seeds 13 - Celery 14 - Sulphur Dioxide

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our staff for further information.