

TO ACCOMPANY

Boondi Raita	99
Mix Raita	79
Pudina Raita	99
Salad (Mixed greens)	50
Papad (Dry / Fry / Masala)	40 / 50 / 69
French Fries	80
Chole Kulcha	189
Chole Bhature	169

SOFT BEVERAGES

Packaged Drinking Water	
Soft Beverages	30
Jeera Soda	25
Butter Milk	55
Masala Butter Milk	65

DESSERTS

BEFITTING CLIMAX TO A GREAT MEAL

Gulab Jamun (2 Pcs)	65
Matka Phirni (Avaliblity)	149
Gajar Halwa (Avaliblity)	199
Choice of Ice-cream	59

HOT BEVERAGES

Masala Chai	49
Coffee	59



- All Prices in INR
- Prices are exclusive of GST
- Kindly inform our server of any allergies or dietary restrictions



INDIA • UAE • BAHRAIN • LONDON • USA



Great Food

Great Experience

MENU

Cotton Market Square, Nagpur,
Maharashtra

For Home Delivery Call

9356062513

We also do Outdoor Catering
For order in Train via IRCTC E-Catering

www.motimahaldeluxnagpur.com



Sir Kundan Lal Gujral

*The founder of Moti Mahal
The man who gave us tandoori chicken!*

The Legacy

The story of modern Tandoori cuisine began more than a century ago in the year 1920 at a modest restaurant, Moti Mahal in Peshawar in undivided India.

The cuisine further evolved post India's independence in the year 1947 when, Kundan Lal Gujral moved to Delhi from Peshawar. He established one of independent India's finest restaurants in the locality of Daryaganj in New Delhi and subsequently started a revolution in North-Indian cuisine.

He invented Tandoori Chicken and Dal Makhani and a few other iconic dishes at this restaurant and eventually shared his deep knowledge of this cuisine with his family.

"Moti Mahal" brand is a tribute to the culinary legacy of Kundan Lal Gujral and it is also an attempt to preserve the original recipes of that era.

Ashim Gujral Grandson of Kundan Lal Gujral has taken Moti Mahal on a progressive journey bringing the modern Indian dining experience together with traditional recipes in India & Internationally.

NORTH INDIAN MENU Served From 12 P.M. to 10 P.M.

SOUP

Veg Hot & Sour Soup	169
Veg Manchow Soup	169
Tomato Dhaniya Shorba	169
Chicken Hot & Sour Soup	199
Chicken Manchow Soup	199
Murg Kali Mirch Shorba	199

VEGETARIAN THALI (Breads Can be Customised)

Delux Thali	439
(2 Pcs Paneer Tikka, Dal Makhani, Paneer in Gravy, Rice, 2 Tandoori Roti Salad, Raita & Sweet)	
Express Thali	449
(Paneer in Gravy, Vegetable, Dal Makhani, 1 Butter Naan, 1 Lachcha Paratha, Rice, Salad, Raita & Sweet)	

Regular Thali	249
(Paneer Gravy, Yellow Dal, Rice, Onion, Raita, Sweet, 2 Lachcha Paratha)	

NON VEGETARIAN THALI (Breads Can be Customised)

Delux Thali	449
(2 Pcs Chicken Starter, Chicken in Gravy, Dal Makhani, Rice, 2 Tandoori Roti Salad, Raita & Sweet)	

Express Thali	479
(Chicken or Mutton in Gravy, Paneer in Gravy, Dal Makhani, 1 Butter Naan, 1 Lachcha Paratha, Rice, Salad, Raita & Sweet)	

Regular Thali (Egg)	269
Egg Curry, Rice, Dal, 2 Lachcha Paratha, Raita, Onion, Sweet	

Regular Thali (Chicken)	299
Chicken Curry, Rice, Dal, 2 Lachcha Paratha, Raita, Onion, Sweet	

Regular Thali (Mutton)	319
Mutton Gravy, Rice, Dal, 2 Lachcha Paratha, Raita, Onion, Sweet	

KABAB PLATTER

Veg	399
2 Pcs Paneer Tikka, 2 Pcs Tandoori Aloo, 2 Pcs Veg Seekh, 4 Pcs Mushroom Tikka & Tandoori	

Soyachaap	349
2 Pcs Soya Chaap, 2 Pcs Tandoori Aloo, 2 Pcs Veg Seekh, 4 Pcs Mushroom Tikka & Tandoori Salad Served	

NON VEG	499
2 Pcs Chicken Tikka, 2 Pcs Malai Tikka, 2 Pcs Mutton Seekh Kabab, 2 Pcs Tandoori Chicken & Tandoori Salad served	

SIZZLERS

(Served with Veggies & Rice)

Sizzling Vegetable Seekh Masala	359
Sizzling Paneer Tikka Butter Masala	379
Sizzling Chicken Tikka Masala	449
Sizzling Mutton Seekh Kabab Masala	479

WRAP N ROLL

Soya Chaap Roll	229
Paneer Tikka	239
Paneer Achari Roll	239
Chicken Tikka Roll	269
Reshmi Tikka Roll	269
Mutton Seekh Kabab Roll	279

PARATHA COMBO

(Served with Dal Makhani & Raita)

Aloo Paratha	229
Mix Veg Paratha	229
Paneer Paratha	279
Veg Chur Chur Paratha	269

AD-ONS

Egg Pakoda (6 Pcs)	139
Chicken Pakoda (4 Pcs)	389
Chicken Pakoda Boneless (6 Pcs)	399
Paneer Pakoda (8 Pcs)	299
Veg Noodles	229
Chicken Noodles	299
Makke ki Roti & Sarso ka Saag (Seasonal)	329

EXTRA

Raita	49
Gravy	79
Bathura	59

CHARCOAL FUMED (VEG.)

A WIDE ARRAY OF ENTICING TEMPTATIONS

	Half	Full
Paneer Tikka Fresh cheese, marinade, lemon juice, chat masala	239	399
Paneer Pudina Tikka Fresh cottage cheese, mint & coriander leaves, ginger garlic paste, lemon juice	239	399
Kurkura Paneer Tikka Spiced hung curd, papadum crusted, crunchy grilled	239	399
Bhatti Ka Paneer Fresh cottage, pomegranate, lemon hint, yellow chili	239	399
Paneer Makai Seekh Fresh cottage cheese, golden corns, whole spices	239	399
Paneer Kali Mirch Tikka Black pepper marinade, cream	239	399
Paneer Malai Tikka Processed cheese, mild spices, cashew cream marinade	239	399
Malai Soya Chaap Tikka Fresh cream, yogurt, cashew paste, mace	199	329
Cheesy Khumb Tikka Mushroom Processed and fresh cheese, spinach, garlic stuffing, silk smooth marinade	209	349
Tandoori Mushroom Grilled Portobello, molcajete, chimichurri chutney	199	329
Dahi Khasta Kabab Flavored hung curd, panko crusted	209	349
Bharwan Tandoori Aloo Potato barrels, cottage cheese, cashew, coriander, green chilies, golden grilled	209	349
Vegetable Hara Bhara Kabab Green veggies, bread crumbs, spices	209	349
Soya Aatish Tikka Soya, yogurt marinade, mint chutney	199	329
Red Chaap Malai	199	329
Stuffed Soya Chaap	209	349
Vegetable Malai Seekh	209	349

Dal Makhani Story

A Sikh gentleman and major food enthusiast, dined at Kundan Lal Gujral's restaurant often in Peshawar. One day, he suggested to Kundan Lal Gujral that he try doing something more exciting with the regular "Maa Ki Dal", a popular dish in Indian kitchens for centuries. After thinking over it, Kundan Lal Gujral decided to slow cook black lentils on the tandoor with tomatoes, fresh white butter, and his choice of herbs and spices. He left it to slow simmer overnight. The next morning he discovered a luscious creamy dal. Customers wanted more and more of this delicious invention. As it was made with butter or "Makhan", Kundan Lal Gujral named it "Dal Makhani". For vegetarian diners, the dish today is equivalent to majestic Butter Chicken.

CHARCOAL FUMED (CHICKEN) 4pc 8pc

The Original Chicken Tandoori **since 1920** 389 / 649
Guarded with 14 spice medley

Afghani Chicken 419 / 699
On the bone chicken, cashew processed cheese paste, white pepper

Bhatti Ka Murgh 389 / 649
Chicken on bone, yellow chili, hung curd, kabab masalas

Stuffed Chicken Tangri 299 / 499
Tangri stuffed with minced Chik keema, dry fruits and Cream

Chicken Tangri 249 / 489
Tangri with red marination

Chicken Tikka 299 / 499
Kashmiri chili, yogurt, fenugreek, lemon relish

Chicken Kalmi Kabab 299 / 499

Murgh Reshmi Tikka 299 / 499
Chicken supreme, silk sauce, cardamom

Murgh Malai Tikka 299 / 499
Chicken morsels, cream-cheese sauce, coriander

Murgh Kalimirch Tikka 299 / 499
Black pepper marinade, cream

Chicken Pudina Tikka 299 / 499
Minty Flavours, chaat masala

Garlic Chicken Tikka 299 / 499
Garlic, mint, spinach, green chili

Murgh Gilafi Seekh 299 / 499
Minced chicken, pimentos, cilantro, deghi chilly aioli

Chicken Kasturi Kabab - / 499
Spice infused, egg white, charred

Chicken Seekh Kabab 299 / 499
Grilled Chicken Seekh, egg white, charred

Noorani Kabab - / 799
Chicken seekh coated with mutton seekh



Butter Chicken Story

The most popular dish of North-Indian cuisine is an invention that arose out of sheer necessity. One fine night, Kundan Lal Gujral was about to shut shop when a group of hungry refugees arrived at his restaurant. The kitchen was nearly empty at that late hour, barring a few portions of their famous tandoori chicken. A Bengali guest suggested Kundan Lal Gujral to make a gravy and add tandoori chicken into it so that everyone could have a hearty meal. Kundan Lal Gujral was struck with an idea. After finding whatever he could in the kitchen, he created a gravy with tomatoes, fresh butter, and some spices. He then added pieces of cooked tandoori chicken to it, which is why the recipe is a dual recipe of tandoori chicken cooked first and then added to the makhani "butter" gravy. The guests loved it and didn't leave a morsel. Kundan Lal Gujral decided to put this dish permanently on his menu and christened it "Butter Chicken".

CHARCOAL FUMED (MUTTON) 4pc 8pc

Mutton Seekh Kabab 359 / 599
Minced Lamb, whole spices, grilled

CHARCOAL FUMED (SEAFOOD)

Fish Tikka 419 / 699
Yogurt, kashmiri mirch

Ajwaini Fish Tikka 419 / 699
Low fat yoghurt, mustard hint, carom seeds

Fish Kali Mirch Tikka 419 / 699
Cashew paste, black pepper, lime juice

Fish Amritsari 419 / 699
Bread crumbs, white pepper, deep fried

Fish Lehsuni Tikka 419 / 699
Yoghurt, Garlic, Coriander

THE MAIN PLATE (VEGETABLES)

Mashroom Mattar 309
Brown curry, Indian inspired flavors

Khumb Tikka Masala 309
Grilled mushrooms, yummy flavoured thick masala

Mattar Methi Malai 329
Green peas, fenugreek, cream suace

Mix Vegetable 359
Garden fresh veggies, chopped masala

Vegatable Kohlapuri 359
Spicy mix veggies, crusted papad, thick gravy

Diwani Handi 359
Assorted veggies, cottage cheese, spinach, mint, kasoorimethi

Soya Masala 359
Roasted soya chaap, tomato, onion sauce, cream

Soya Keema Khumb Masala 359
Soya granules, mushroom, ginger, coriander, pan tossed

Soya Chaap Makhani 359
Roasted soya chaap, makhani gravy

Dum Aloo Bharwan 359
Barrel potatoes, cottage cheese, cashew, green chili, duet of gravy

Makai Palak 359
Corn kernels, pureed spicy spinack, red chili

Aloo Palak 269
Potatoes, spiced spinach

Aloo Jeera 159
Cumin scented

Soya Taka-Tak 359

THE MAIN PLATE (PANEER)

PACKETS OF SHEER DELIGHT

The Original 1920 Paneer Makhani Fresh cottage cheese, desi tomatoes, liberal dairy	399
Kadhai Paneer Cottage cheese, capsicum and tomato slices, duet of red brown curries	399
Paneer Lababdar Cottage cheese, capsicum-onion tomato fondue, butter	399
Paneer Butter Masala Fresh cheese, chopped masala, cream	399
Tawa Paneer Cottage cheese, ajwain and spice flavours, thick gravy	399
Palak Lehsuni Paneer Burnt garlic spinach and cottage cheese roulet	399
Paneer Palak Makai Cottage cheese, corn kernels, spiced spinach	399
Methi Malai Paneer Cottage cheese, kasoori methi, cream, sealed in earthen pot	399
Mattar Paneer Peas and cheese gravy	399
Malai Kofta (White Gravy) Stuffed cheese balls, cashew cream gravy	399
Sham Savera Kofta (Red Gravy) Magic of paneer stuffed palak, tomato creamy gravy	399
Paneer Kali Mirch Cottage cheese, cashew gravy, fresh black pepper	399
Paneer Tikka Tawa Masala Cottage cheese, thick gravy	399
Paneer Mattar Bhurji Cheese, peas, masalas	399
Paneer Mushroom Kali Mirch Cottage cheese and mushroom roulet, cashew pepper gravy	399
Paneer Tikka Narula	

THE MAIN PLATE (DAL / LENTILS)

The Original 1920 Dal Makhani Cooked overnight at Moti Mahal, 1920	359
Yellow Dal Tadka Onion, garlic, cumin, hing, tomato tarka	299
Dal Dhaba Fry Mixed lentils, Indian inspired flavors	329
Pindi Chana Flavored chickpeas, ginger, burnt cumin	299

THE MAIN PLATE CHICKEN

GIVE IN TO FOOD EXTRAORDINAIRE

Half Full

The Original 1920 Butter Chicken Grilled Chicken, Fresh Tomato Cream Sauce, Butter	299 / 499
Pulled Butter Chicken (Boneless) Grilled chicken shreds, fresh tomato cream sauce, butter	319 / 529
Murg Musllam Our chef secret recipe	599
Karahi Chicken (Bone) Capsicum onion, herbs, spices, duet of curries	299 / 499
Punjabi kukkad Masala (Boneless) Duet of gravies, lamb mince, green chili	599
Delhi - 6 Chicken Curry Old Delhi style lightly spiced curry	599
Murgh Masala Brown gravy, egg drop, coriander	299 / 499
Murgh Lababdar Grilled tikkas, capsicum-onion tomato fondue, butter	299 / 499
Murgh Methi Malai Grilled chicken chunks, kasoorimethi, cream	299 / 499
Chicken Tikka Masala Grilled tikkas, yummy flavoured thick masala	299 / 499
Murgh Kali Mirch Cashew gravy, black pepper, cream	299 / 499
Tawa Chicken Chicken slivers, ajwain and spice flavours, thick gravy	299 / 499
Chicken Seekh Kabab Masala Grilled Chicken Seekh, spiced curry	299 / 499
Bhuna Chicken Red Gravy	299 / 499

THE MAIN PLATE (SEA FOOD)

FOR THOSE WHO LIVE TO EAT

Fish Curry Curry paste, tomatoes, stock, coriander	389 / 649
Fish Lababdar Grilled tikkas, capsicum, onion, tomatoes puree, fresh cream	389 / 649

THE MAIN PLATE (LAMB)

LET THE JOYS OVERTAKE YOUR SOUL

Half Full

Rahra Gosht Lamb mince and chunks, red chili, onion, tomatoes, pestle spices	- / 639
Keema Mattar Masala Minced lamb, green peas, herbs and spices	- / 579
Karahai Gosht Capsicum onion, herbs, spices, aromatic curry	329 / 549
Mutton Do Pyaza Tender lamb, pureed spinach	329 / 549
Rogan Gosht Lamb cuts, home style curry, pounded spices, ginger juliennes	329 / 549
Mutton Seekh Kabab Masala Soft lamb kababs, onion tomato gravy	329 / 549
Bhuna Mutton Chef secret recipe	329 / 549
Egg Curry Boiled eggs, brown gravy	- / 279

MOTI MAHAL SPECIAL DUM MATKA BIRYANI

OF FINE GRAINS

Served with curry/raita

Matka soya tikka biryani	199 / 359
Matka Veg Biryani	239 / 399
Matka Paneer Tikka Biryani	289 / 489
Matka Chicken Biryani	299 / 499
Matka Chicken Tikka Biryani	299 / 499
Matka Gosht Biryani	319 / 529
Mutton Seekh Biryani	329 / 559
Egg Biryani	239 / 409
Fish Tikka Biryani	399 / 659



The Perfect Biryani

The perfect biryani calls for meticulously measured ingredients and a practised technique. Traditionally, the dumpukht method (slow breathing oven in Persian) was used to make biryani. In this method, the ingredients are loaded in a pot and slow cooked over charcoal, sometimes from the top also, to allow the dum or steam to work its magic. The pot, sealed around the edges with dough, allows the steaming meat to tenderise in its own juices while flavouring the rice.

THE RICE LAB

Half/Full

Dal Khichdi	249
Plain Steam Rice	119 / 209
Jeera Rice	129 / 219
Muttar Pullao	149 / 239
Jeera Garlic Rice	149 / 239
Biryani Rice	149 / 239
Veg Pulao	179 / 309

HOT BREADS

TAKE IN THAT SPELLBINDING WHIFF

Tandoori Roti	29
Butter Roti	39
Plain Naan	49
Butter Naan	54
Garlic Naan	74
Khasta Roti	54
Missi Roti	55
Lachha Parantha	54
Vegetable Parantha	54
Methi Parantha	79
Chilli Parantha (Red/Green)	69
Pudina Parantha	74
Paneer Parantha	79
Alu Pyaz Kulcha	79
Vegetable Kulcha	79
Paneer Spiced Kulcha	79
Chur Chur Parantha (aloo - pyaz)	99
Chur Chur Parantha (cheese)	109
Chur Chur Parantha (Mushroom)	99
Special Crafted Keema Naan with Gravy	229
Rumali Roti	49
Bread Basket	249



Qawwalis at Moti Mahal

Undoubtedly, MotiMahal became Delhi's favourite dining space post-independence. This establishment welcomed royalty and elevated curry to a fine art. The restaurant started the trend of family eating out together at a time when women were not comfortable going out.

Moti Mahal was the trend setter for live musical nights. Shakila Bano's Qawwalis were performed live to regale the guests while they were savouring their favourite tandoori dishes, butter chicken and dal makhani.