Ravintola Mughal
INDIAN CUISINE

APPETIZERS

1. **Samosa (V)** — €4.90
Crispy golden pastry filled with seasoned potatoes and green peas.
Served with mint and tamarind chutney.

2. **Seekh Kebab** — €9.90
Minced lamb blended with fresh herbs and authentic Indian spices, grilled on skewers in a traditional tandoor oven.

3. **Vegetable Pakora (V)** — €6.90
Crispy fritters made with mixed vegetables and gram flour, spiced and deep-fried.
Served with mint chutney.

4. **Paneer Pakora (V)** — €7.90
Cottage cheese cubes coated in spiced gram flour batter and deep-fried until golden and crispy.
Served with mint chutney.

SOUPS & SALADS

5. **Mulligatawny Soup (V)** — €5.90
Traditional Indian lentil soup prepared with vegetables, herbs and aromatic spices.

6. **Raita (V) (GF)** — €3.90
Fresh yogurt mixed with cucumber, mint and mild spices.
A refreshing accompaniment to spicy dishes.

7. **Chicken Soup** — €6.90
Flavorful clear soup with tender chicken, vegetables and aromatic spices.

8. **Tomato Soup (V)** — €5.90
Creamy tomato soup cooked with herbs and spices, finished with a touch of cream.

Ravintola

Mughal

INDIAN CUISINE

VEGETARIAN CURRIES

9. **Paneer Tikka Masala (V)** — €16.90
Grilled Indian cottage cheese cubes cooked in a rich tomato, onion and cream masala sauce.

10. **Shahi Paneer (V)** — €16.90
Cottage cheese cooked in a royal creamy cashew sauce with mild Indian spices.

11. **Palak Paneer (V)** — €16.90
Fresh cottage cheese cooked in creamy spinach sauce with garlic and traditional spices.

12. **Malai Kofta (V)** — €16.90
Cottage cheese balls with potato and carrot in a rich gravy of raisins, cashew nuts and aromatic Indian spices.

13. **Dal Makhani (V)** — €16.90
Slow-cooked black lentils simmered with butter, cream and traditional Indian spices.

14. **Dal Tadka (V)** — €16.90
Yellow lentils tempered with garlic, cumin, mustard seeds and fresh coriander.

15. **Chana Masala (V)** — €16.90
Chickpeas cooked in a spicy tomato and onion gravy with authentic Indian spices.

16. **Aloo Gobi (V)** — €16.90
Fresh cauliflower and potatoes cooked with turmeric, cumin and traditional Indian spices.

17. **Mixed Vegetable Korma (V)** — €16.90
Seasonal vegetables cooked in a mild creamy cashew sauce with aromatic spices.

18. **Paneer Tikka** — €16.90
Cottage cheese cubes marinated in yogurt and spices, grilled in a traditional tandoor.

Ravintola

Mughal

INDIAN CUISINE

CHICKEN CURRIES

19. **Butter Chicken** ★ — €17.90
Tender chicken cooked in a rich buttery tomato sauce with cream and aromatic spices.

20. **Chicken Tikka Masala** ★ — €17.90
Grilled chicken tikka cooked in a creamy tomato sauce with onions and traditional spices.

21. **Chicken Korma** (Mild) — €17.90
Tender chicken cooked in a mild creamy cashew and almond sauce.

22. **Chicken Jalfrezi** 🌶🌶 — €17.90
Stir-fried chicken with onions, bell peppers and spices in a tangy tomato sauce.

23. **Chicken Saag** — €17.90
Tender chicken cooked with spinach, herbs and mild spices.

25. **Mughal Chicken** 👑 — €17.90
Succulent chicken cooked in a rich creamy sauce, flavoured with nuts, cream and aromatic spices.

24. **Chicken Vindaloo** 🌶🌶🌶 — €16.90
Chicken cooked in a fiery hot and tangy sauce with potatoes and bold Indian spices.

26. **Chicken Achari** 🌶 — €17.90
Chicken marinated with pickling spices and herbs, grilled to perfection in the tandoor.

TANDOORI CHICKEN SPECIALITIES

27. **Chicken Tandoori** ★ — €18.90
Chicken on the bone marinated in yogurt and authentic spices, grilled in a traditional tandoor oven.

28. **Chicken Tikka** — €17.90
Boneless chicken pieces marinated in yogurt and spices, grilled in a tandoor to juicy perfection

Ravintola

Mughal

INDIAN CUISINE

LAMB DISHES

29. **Lamb Rogan Josh** ★ — €18.90
Tender lamb cooked in a rich aromatic gravy with traditional Kashmiri spices.

30. **Lamb Korma** — €18.90
Succulent lamb cooked in a mild creamy sauce with cashews, almonds and delicate spices.

31. **Lamb Vindaloo** 🌶🌶🌶 — €18.90
Lamb cooked in a fiery hot and tangy sauce with potatoes and bold Indian spices.

32. **Lamb Saag** — €18.90
Tender lamb cooked with fresh spinach, herbs and aromatic spices.

33. **Lamb Shank Nihari** 👑 — €18.90
Slow-cooked lamb shank in a rich, flavourful gravy with traditional Mughal spices.

34. **Keema Matar** — €18.90
Minced lamb cooked with green peas, herbs and authentic Indian spices.

35. **Lamb Kofta** — €18.90
Tender lamb meatballs simmered in a rich, spiced onion and tomato gravy.

36. **Lamb Boti Kebab** — €17.90
Marinated lamb pieces grilled to perfection in the tandoor and seasoned with spices.

Ravintola

Mughal

INDIAN CUISINE

BEEF DISHES

37. **Beef Vindaloo** 🌶🌶🌶 — €18.90
Tender beef cooked in a very hot and tangy sauce with potatoes and bold Indian spices.

38. **Beef Handi** ★ — €18.90
Tender beef cooked in a traditional handi with capsicum, onions, tomatoes and aromatic spices.

39. **Beef Achari** — €18.90
Beef cooked with pickling spices, mustard, fenugreek and authentic Indian herbs.

40. **Saag Gost** — €18.90
Tender beef cooked with fresh spinach, herbs and traditional spices.

SEAFOOD

41. **Goan Fish Curry** 🌶 — €16.90
Fish cooked in a tangy and spicy coconut based Goan style curry with aromatic spices.

42. **Prawn Masala** ★ — €18.90
Juicy prawns cooked in a rich onion-tomato gravy with fragrant Indian spices.

43. **Seafood Mix Grill** 👑 — €21.90
A delicious selection of grilled seafood marinated in Mughal spices, cooked in the tandoor.

Ravintola

Mughal

INDIAN CUISINE

BIRYANI

44. Chicken Biryani ★ — €17.90

Aromatic basmati rice cooked with tender chicken,
fragrant spices, saffron and herbs.
Served with raita.

45. Lamb Biryani — €18.90

Aromatic basmati rice cooked with succulent lamb,
fragrant spices, saffron and herbs.
Served with raita.

46. Beef Biryani — €18.90

Aromatic basmati rice cooked with tender beef,
fragrant spices, saffron and herbs.
Served with raita.

47. Vegetable Biryani (V) — €16.90

Aromatic basmati rice cooked with mixed vegetables,
fragrant spices, saffron and herbs.
Served with raita.

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CLASSIC INDIAN CURRIES

48. **Chicken Madras** 🌶🌶 — €17.90
Tender chicken cooked in a rich and spicy South Indian style curry.

49. **Chicken Karahi** ★ — €17.90
Chicken cooked in a traditional karahi with bell peppers, onions and aromatic spices.

50. **Chicken Vindaloo** 🌶🌶🌶 — €17.90
Chicken cooked in a fiery hot and tangy sauce with potatoes and bold Indian spices.

51. **Lamb Karahi** ★ — €18.90
Tender lamb cooked in a traditional karahi with peppers, onions and fragrant spices.

52. **Lamb Madras** 🌶🌶 — €18.90
Succulent lamb in a spicy South Indian style curry with a rich, thick sauce.

53. **Prawn Vindaloo** 🌶🌶🌶 — €18.90
Prawns cooked in a fiery hot and tangy sauce with potatoes and bold Indian spices.

TANDOORI SIZZLING PLATTERS

54. **Tandoori Mixed Grill** 👑 — €20.90
A delicious assortment of tandoori chicken, seekh kebab, lamb chops and prawns grilled in the tandoor. Served sizzling with onions and vegetables.

Ravintola

Mughal

INDIAN CUISINE

VEGAN SPECIALS

55. Vegetable Jalfrezi (V) 🌶 — €16.90
Stir-fried mixed vegetables with onions, bell peppers and spices in a tangy sauce.

56. Bhindi Masala (V) — €16.90
Okra cooked with onions, tomatoes and aromatic Indian spices.

57. Vegan Korma (V) — €16.90
Mixed vegetables cooked in a mild, creamy coconut and cashew sauce with fragrant spices.

INDIAN BREADS

58.	Plain Naan	€2.50
59.	Butter Naan	€3.50
60.	Garlic Naan ★	€3.90
61.	Cheese Naan	€4.90
62.	Garlic Cheese Naan ★	€5.50
63.	Chilli Garlic Naan	€4.90

Ravintola

Mughal

INDIAN CUISINE

RICE

64.	Plain Rice	€2.50
65.	Plain Pulao	€4.90
66.	Vegetable Fried Rice	€8.90
67.	Chicken Fried Rice	€10.90

KIDS MENU

68.	Chicken Nuggets	€5.90
69.	Mini Butter Chicken	€10.90

DESSERTS

70.	Gulab Jamun	€4.90
71.	Rasmalai	€4.90
72.	Kulfi	€4.90
73.	Ice Cream	€4.90

Ravintola

Mughal

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LASSI

74.	Mango Lassi	€3.90
75.	Sweet Lassi	€3.90
76.	Salt Lassi	€3.90
77.	Strawberry Lassi	€3.90

SIDES & EXTRAS

78.	French Fries	€4.90
79.	Mint Sauce	€2.50
80.	Mixed Pickle	€2.50
81.	Extra Basmati Rice	€2.50

Ravintola

Mughal

INDIAN CUISINE

HOT DRINKS

82.	Masala Chai	€3.90
83.	Fresh Coffee	€2.90
84.	Masala Coffee	€3.90
85.	Green Tea	€2.90

SOFT DRINKS

86.	Coca-Cola	€2.90
87.	Pepsi	€2.90
88.	Pepsi Max	€2.90
89.	Sprite	€2.90
90.	7UP	€2.90
91.	Fanta	€2.90
92.	Sparkling Water	€3.00
93.	Orange Juice	€3.90
94.	Apple Juice	€3.90