



MEAT STARTERS:

BHUKARI LAMB TIKKA
CHICKEN TIKKA
CHICKEN WINGS (SELECTION)
FISH MASALA
KEBAB CHICKEN SHISH
KEBAB LAMB PUFFS
KEBAB LAMB SHISH
LOLLIPOP CHICKEN
MEAT COCKTAIL SAMOSAS (SELECTION)
MOHANS SPECIAL RECIPE LAMB CHOPS
MOHANS SPECIAL STRIPPED CHICKEN
MOHANS TRADITIONAL JEERA CHICKEN
MURGH MALAI CHICKEN
SONA SNACK PRAWNS
TANDOORI CHICKEN PIECES
TIKKA CHICKEN CAESAR SALAD



MAIN MEAT:

GARAM CHICKEN

(Tender boneless chicken pieces marinated and cooked with traditional spices)

BUTTER CHICKEN

(Slowly cooked tender boneless chicken pieces marinated in a sauce of onions, cream, jeera, tomato puri, accompanied with a glaze of butter)

MOHANS MIRCHI FREZI

(Tender boneless chicken pieces marinated in a spicy sauce made of a combination of different peppers and onions)

MOHANS DI LAMB

(Traditional curry with soft lamb pieces on the bone accompanied with green condiments and a touch of chilli)

KASH-MERI LAMB

(Boneless tender lamb pieces served with a rich sauce made up of cream and kasoori methi)

MARINATED LAMB CHOPS

(Slowly cooked lamb chops marinated in Mohans special recipe sauce)

KHARAI LAMB

(Dry tender lamb pieces accompanied with peppers and onions)

THURI BEEF MASALA

(Soft assorted boneless beef pieces cooked with a rich Indian gravy and spices)