VEGETARIAN MAIN DISHES

67 CHANA RASOI 10.95
Mild creamy chickpea, spinach and coconut.

68 RAJASTHANI BHAJEE 11.95
Dry mixed vegetables cooked with cheese and chaat masala, served with chapatti.

69 PANNER MAKHANI 11.95
Cooked with cottage cheese, stir-fried with onions and garlic.

70 SAAG PANEER 10.95
Cooked with cottage cheese and spinach, stir-fried with onions and garlic.

71 PANEER JALFREZI H 11.95

72 BUTTER PANEER 10.95

73 VEG KOFTA JALFREZI H 10.95

FOR THE LITTLE ONES

74 OMELETTE AND CHIPS 8.95

75 NUGGETS AND CHIPS 8.95

76 MUSHROOM OMELETTE AND CHIPS 8.95

RICE AND BREADS

74 PLAIN NAAN V 3.50

78 GARLIC NAAN V 4.50

79 KEEMA NAAN 4.50

80 PESHWARI NAAN 4.50

81 GARLIC AND CHILL NAAN V 4.50

82 PLAIN / HONEY PARATHA V 4.75

83 CHAPATHI 3.25

84 RICE 3.75

85 PILAU RICE 3.95

86 COCONUT RICE 4.95

87 MUSHROOM RICE 4.95

88 KEEMA RICE / GOLDEN FRIED RICE 4.95

89 CHIPS 3.95

90 MASALA CHIPS 4.95

91 MIXED RAITHA 2.50

92 POPADOMS / SPICY POPADOMS 0.80

93 CHUTNEYS TRAY 3.50

94 CHUTNEY POT 0.75
Mint Sauce / Sweet Mango / Onion Salad / Pink Sauce / Mixed Pickle

FOR SPECIAL OCCASIONS

95 KURZI LAMB 129.95
Includes starters, side dish and rice. Whole leg of tender lamb marinated in special herbs and spices, to entertain on special evenings. (48 hour notice and 25% deposit required).

Why not visit our restaurants?

SUNDAY NIGHT SPECIAL*

24.95 PP

*OFFER AVAILABLE TO OUR RESTAURANT DINING CUSTOMERS

ANYTHING FROM THE RANGE OF MENU INCLUDING ALL SEAFOOD

To further enhance your dining experience at Mowgli's, we ensure high standards of food quality at all times, bringing you authentic, low fat and naturally cooked food of the healthy delicacies from India and Bangladesh.

We also provide private bookings for corporate events, birthday parties, weddings and other special occasions.

Some of our dishes may contain traces of nuts. Please ask one of our staff for more information. If there are any dishes you like which are not on the menu, please ask a member of staff and we will happily prepare it for you.

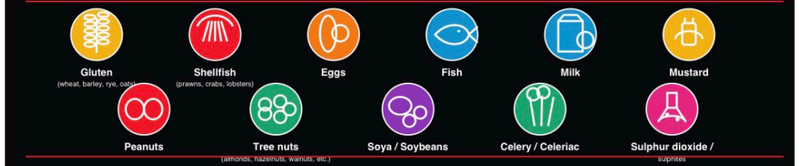
The management reserves the right to refuse custom. All major credit cards accepted. All prices include VAT. Service charge not included.

FOOD ALLERGY?

Ask before you eat...

If you have a food allergy or intolerance, please inform a member of staff before placing your order.

Our food may contain or come into contact with:



Please ask our staff about the ingredients in your meal before ordering.

IMPORTANT: Due to our cooking environment and the risk of cross-contact, we cannot guarantee that meals will be completely free from allergens. Customers with severe allergies should speak to a member of staff before ordering.

MOWGLI'S®

INDIAN RESTAURANT

"A VERY INDIAN AFFAIR..."

13 PENLLINE ROAD, WHITCHURCH, CARDIFF, CF14 2AA

T: 029 2062 8479
T: 029 2062 8923

www.mowglis.co.uk

OPENING HOURS:

Sunday - Thursday: 6pm to 11pm
Friday and Saturday: 6pm to midnight

10% discount on collections

Food & Drink Awards 2012 winner
Indian restaurant of the year 2012

The Asian Food Awards
Restaurant of the year 2013 S.E. Wales

Food & Drink Awards 2012 winner
Indian restaurant of the year 2012

TAKEOUT MENU

MOWGLI,

the adorable character in the famous jungle book, was the inspiration behind our restaurant name. His memorable journey filled us with joy, excitement and fascination, which we hope to reflect with our unique menu that we offer you today.

Food allergen advice: All our food is cooked with rapeseed oil. If you have any food allergies please tell a member of staff before you order.

V Vegetarian **Spice levels:** MI Mild, MED Medium, H Hot, VH Very Hot

SMALL PLATES

01 ONION BHAJEE V 4.25

02 ALOO TIKKA CHOPS V 4.95
Deliciously spiced potato bites with a golden crispy coating.

03 CHATPATA CHANA V 5.50
A refreshing mix of chickpeas, onions, tomatoes, coriander and zesty chat spices.

04 VEGETABLE SAMOSA V 3.95

05 FISH CHAAT 5.50
Succulent fillets of mackerel fish tossed with onion, garlic and crushed potatoes with a hint of chaat masala.

06 CHICKEN SUKKA H VH 5.95
Spicy chicken tikka, cooked with crushed chillies, coconut and tamarind.

07 PANNER TIKKA MODHOI V 5.95
Panner cooked over a charcoal flame, dressed with honey.

08 MEAT SAMOSA 3.95

09 CHICKEN TIKKA 5.50

10 MIXED KEBAB 5.95
A combination of chicken tikka, lamb seekh kebab, and chicken kebab.

11 CHICKEN CHAAT 5.50
Diced chicken cooked in our special chaat masala served with salad.

12 LAMB SEEKH KEBAB 4.50

13 CHAPLI KEBAB 5.95
Spicy minced meat with herbs, aromatic spices, pan-fried with omelette on top.

14 HARI KEEMA ALOO 5.50
Spicy poppadom filed with moist lamb mince, cooked with onion, garlic and small pieces of potato.

15 TANDOORI KING PRAWN 9.95

16 KING PRAWN PUREE 8.95

17 LAMB CHOPS 12.95
Lamb chops marinated in chilli, garlic and ginger, cooked in the charcoal pit oven.

18 KING PRAWN BUTTERFLY 6.95

19 KING PRAWN SUKKA H VH 7.95
Spicy king prawn cooked with crushed chillies, coconut, turmeric and tamarind.

SIGNATURE DISHES

20 AKIMBO LAMB NAGA H VH 14.95
Tender lamb cooked with spices, herbs and the intense heat of Bangladeshi naga chilli, a powerful kick in every bite.

21 COAL ROAST BEEF MED H 13.95
A slow cooked, dry, deeply caramelised beef, famous across Bangladesh for its dark colour and intensely roasted spices.

22 LAMB SHANK MED H 16.95
Overnight marinated with fresh ground spices, a slow cooked lamb shank in a rich aromatic spiced gravy, cooked until tender.

23 BUTTER CHICKEN MI 11.95
Chicken morsels simmered in butter, ground coconut and fenugreek leaves.

24 PERI PERI XACUTTI H 11.95
Madras hot chicken tikka bhuna with a Portuguese touch.

25 BEEF HARA MASALA MED H 13.95
Incredibly delicious tender beef cooked with coconut, crushed garlic, ginger and chillies, flavoured with home-made masala.

CHEF'S FINEST

26 CHICKEN KOHLAPURI H VH 12.95
Hot and spicy chicken dish prepared with turmeric, ground coconut, cumin, kebab paste and green chillies.

27 GARLIC KHOSA BEEF H VH 13.95
Succulent beef slow cooked in a rich sauce with onion, garlic, black pepper and authentic spices.

28 LAMB HYDERABDI HARISA MED H OR VH 14.95
A Handi cooked tender lamb dish, cooked with ginger, garlic and ground spices. Coupled with Chef's special sauce and pieces of potatoes.

29 MANIPURI CHICKEN PALONG H VH 13.95
Sliced chicken breast stuffed with spinach and cheese in a Manipuri Kolhapuri sauce.

30 MURGHI MASALA MED H 13.95
Pulled marinated grilled chicken cooked with lamb mince and homemade masala sauce.

31 GARLIC CHILLI CHICKEN H VH 13.95
Chicken breast marinated with chef's special sauce, cooked with fresh green chilli and curry leaves, served with roasted onion and peppers.

32 CHICKEN SAGORANA MED H 11.95
Tandoori chicken tikka and sheikh kebab prepared with tomato, potato and cinnamon in a bhuna sauce.

33 CHICKEN AMM MI 11.95
Mild chicken cooked with ground coconut, milk, with a sweet mango taste.

BIRYANI DISHES

All biryani dishes served with a plain curry sauce or plain masala sauce.
(applies only to plain masala sauce)

34 ZAFRAN BIRYANI 13.95
Fragrant Persian inspired chicken tossed with roasted cashew nuts and pineapple.

35 CHICKEN TIKKA BIRYANI 13.95

36 CHICKEN BIRYANI 11.95

37 LAMB BIRYANI 12.95

38 VEGETABLE BIRYANI 18.95

39 KING PRAWN BIRYANI 16.95

40 ELITE BIRYANI 15.95
House mix of chicken, lamb, and king prawn, cooked together with basmati rice.

SEAFOOD / SEAFOOD TANDOORI

41 FISH KALIA 15.95
A true Bangladeshi delicacy of melt in the mouth, off the bone pan-fried tilapia fish served with bhuna sauce.

42 KING PRAWN HARI HARI MED H 18.95
Trio of king prawn simmered in a rich sauce.

43 KING PRWAN KOHLAPURI H VH 17.95

44 SHAGOR JHINGA MED H 18.95
King prawn marinated and barbecued in its shell, then cooked in blends of aromatic spices and tamarind sauce.

45 TANDOORI KING PRAWN 18.95

46 TANDOORI SALMON TIKKA 22.95

47 HA RA KI SALMON MED 22.95
Salmon marinated overnight, then cooked in a clay oven, served with a rich sauce.

TANDOORI DISHES

48 CHICKEN TIKKA 12.95

49 CHICKEN SHASLICK 13.95

50 LAMB CHOPS 23.95

51 TANDOORI GARLIC MURGH 13.95
Strips of tandoori chicken fried in onion, garlic, ginger, coriander and green chillies.

52 MIX GRILL 15.95
Consists of chicken tikka, lamb seekh kebab, ¼ tandoori chicken and plain naan served with salad.

OLD FAVOURITES

53 CHICKEN 10.50
Curry / Madras / Vindaloo / Bhuna / Korma

54 LAMB 10.95
Curry / Madras / Vindaloo / Bhuna / Korma

55 CHIKEN / LAMB ROGAN JOSH 11.95

56 CHICKEN TIKKA MASALA 11.95

57 CHICKEN TIKKA 11.95
Balti / Jalfrezi / Karahi / Pasanda / Bhuna

58 LAMB 11.95
Balti / Jalfrezi / Karahi / Pasanda

59 DHANSAK / PATHIA 11.95
Chicken / Lamb / Chicken Tikka / Paneer

VEGETARIAN SIDE DISHES

60 SMOKED AUBERGINE

61 SAAG ALOO

62 ALOO GOBI

63 BOMBAY ALOO

64 MUSHROOM BHAJEE

65 TARKA DHAAL

66 CHANA MASALA

ALL 6.50