

Welcome To The Taste of India

This restaurant is the result of a unique culmination between a life long passion for food and one mans dream. Mo visualized his goal over three decades ago having moved away from the engineering profession.

The restaurant derives its name and heritage from its modest reflection of dishes found in the numerous provinces of Hindustan. All the dishes carry Mo's signature and are replicated from the teachings of his mother. Mo is and will always be a staunch defender of authentic regional cooking techniques particularly from East Bengal.

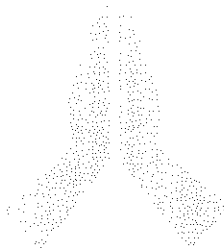
Our foundations are based on an aim to provide the highest quality food and service in a relaxed ambient environment.

We remain independent and exclusive from all restaurants of any criteria. Our speciality foods and culinary dishes are a result of our extensive development programme.

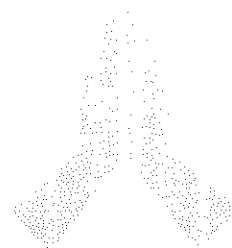
Please check our customer feedback on Google/TripAdvisor

Mo is always open to new ideas and suggestions so feel free to email phone, fax, carrier pigeon any ideas to him.

Many thanks



Mo's



Prices include VAT. Minimum card payment is £30.00 per table. Minimum cover charge is £20.00 per head. All tips go directly to the staff. A service charge of 10% will be added to parties of six or more.

The sides

Pilau Rice	2.50
Steamed Rice	2.25
Special Rice	3.95
Mushroom or Vegetable Rice (v)	3.95
Papadam <i>plain or spicy</i>	0.60
Keema Rice	3.95
Plain Nan	2.25
Garlic or Keema Nans	2.50
Vegetable or Peshwari Nans (v)	2.50
Spicy Papadam	0.60
Pickels <i>per person</i>	0.60
Chapati	1.50
Paratha	2.95
Stuffed Paratha	2.95

Grazing platters

consisting onion bhaji, bombay aloo, pilau rice and a nan

Chicken Tika Mossalla Thali	14.95
Lamb Madras Thali	14.95
Chicken Tika Thali	14.95
Chicken Korma Thali	14.95
Vegetable Balti Thali (v)	13.95

Biriani

accompanied with vegetable curry

Vegetable Biriani (v)	9.50
Mushroom Biriani (v)	9.95
Chicken or Lamb or Prawn Biriani	9.95
Chicken Tikka Biriani	10.95
Duck Biriani	16.95
King Prawn Biriani	19.95
Shahey Biriani <i>combination of chicken, lamb and mushrooms finished with egg.</i>	15.95

Vegetable side dishes

Aloo Gobi <i>potato and cauliflower</i>	3.95
Bombay Aloo or Aloo Peas	3.95
Channa Mossalla <i>chick peas</i>	3.95
Spinach Bhaji or Sag Aloo	3.95
Vegetable Curry or Vegetable Bhaji	3.95
Bhindi Bhaji or Brinjol Bhaji	4.95
Matter Paneer or Sag Paneer	5.95
Aloo Begune <i>potato and aubergine</i>	4.95
Mushroom Bhaji	4.95
Vegetable Special <i>tangy sauce</i>	4.95
Tarka Dall <i>lentils and garlic</i>	3.95
Cauliflower Bhaji	3.95

To start with

Onion Bhajis (v)	3.75
Meat or Vegetable Samosas (v)	3.75
Chott Poti (v) <i>hot and sour chick peas</i>	4.50
Aloo Chat (v) <i>potato served on a pancake</i>	4.50
Tiklu Kebab	6.95
Mixed Hors D'Oeuvres <i>for one / two</i>	4.95/9.50
Seafood Hors D'oeuvres <i>for one / two</i>	7.50/14.50
King Prawn on Puree	7.95
Kebeb Platter	5.50
Chicken or Lamb Tikka	4.50
Crab Kufta	6.95
Sheek or Shami Kebab	4.50
King Prawn Butterfly	7.95
Fish Kufta	5.95
Prawn on Puree	4.95
Mushroom Cocktail 'Buttons' <i>filled with spiced lamb</i>	4.95
Lamb Laziz or Chicken Laziz	4.95
King Prawn Suka <i>accompanied with sweet and sour sauce</i>	7.95

and the mains...

Chicken Tikka Mossalla or Lamb	8.95
Chicken or Lamb Pasanda <i>creamy with red wine</i>	8.95
Masalader Chicken <i>in mango sauce</i>	8.95
Rezalla Chicken or Lamb <i>cooked with keema</i>	10.50
Chicken or Lamb Tikka Korai	9.50
Chicken Tikka Makhani <i>a creamy and buttery dish</i>	8.95
Madu Murgh (mild) <i>chicken with honey, nuts, and sultanas</i>	8.95
Garlic Chicken <i>marinated in garlic sauce, flavoured with ginger and fresh coriander</i>	9.95
Duck Korai or Jalfrezi (hot)	16.95
Chicken or Lamb Tikka Jalfrezi (hot) <i>korai with green chillies</i>	9.50
Chicken Chat Mossalla <i>in a spicy tangy sauce with cucumber and tomato</i>	9.50

Clay oven specialities

complemented with fresh salad

Chicken or Lamb Tikka	8.50
Chicken or Lamb Shaslick <i>sizzler with mixed pepper, onion and tomato</i>	9.95
Tandoori Chicken (Half)	7.95
King Prawn Shaslick <i>sizzler with mixed pepper, onion and tomato</i>	19.95
Tikka Chicken Garlic	8.95
Tandoori King Prawn	18.95
Tandoori Mixed Grill	15.95

Traditional iron platters

Chicken or Lamb Balti	8.95
Balti Whoaby <i>chicken, pepper, onions and tomato</i>	9.95
Balti Navrattan <i>an assortment of lamb, chicken and prawns</i>	10.95
Chicken Balti Special <i>cooked with lemon zest and chick peas</i>	9.95
King Prawn Balti	18.95
Vegetarian Balti (v)	7.50

The Classics

Curry, Madras, Vindaloo	7.95
Chicken, Lamb or Prawn King Prawn	16.95
Korma, Bhuna, Dansak, Dupiaza,	8.95
Pathia, Rogan Josh Chicken, Lamb or Prawn King Prawn	17.95

Mo's specials

Murghi Palak (<i>medium</i>) <i>chicken balanced on spinach and lentil sauce</i>	10.95
Murghi Nazma (<i>medium hot</i>) <i>sweet, sour and spiced chicken</i>	9.95
Lamb Vin a Roux (<i>fusion dish</i>) <i>wine and mushroom sauce (hot)</i>	11.95
Mango Molliey <i>chicken in creamy mango sauce</i>	10.95
Sizzling Bheree <i>thin strips or marinated lamb with onions and tomato</i>	11.95
King Prawn Shada <i>lightly spiced with garlic sauce</i>	19.95
Lamb Le Garlic <i>minced cubes in creamy garlic sauce</i>	9.95
Lamb Chops <i>marinated and slow roasted in a delicate sauce</i>	15.95
Lamb Narianghee <i>with spinach and chick peas</i>	10.95
Woodlands Duck <i>with a spicy orange and whiskey sauce</i>	16.95
Anowar Gohst <i>lamb with ginger, mint and pepper</i>	10.95
Sizzle Murghi <i>garlic chilli chicken with mint</i>	11.95
Tarka Vegetable Dall Sag (v) <i>vegetables flavoured with garlic</i>	7.95
Village Style Vegetable (v) <i>okra with cashew nuts and crispy aubergine,</i>	7.95
Navrattan Gullah (v) <i>veggie balls with a spicy creamy sauce</i>	11.95
King Prawn Delight <i>flavoured with aubergine in a coriander sauce</i>	19.95
Garlic Duck Balti Mossalla (<i>hot</i>) <i>marinated with chillies, garlic</i>	16.95
<i>and coriander</i>	
Razu King Prawn Mossalla <i>spring onion, coriander and egg sauce</i>	19.95
Bombay Gohst <i>lamb with spiced egg</i>	11.95
Memsaab's Favourite <i>chicken in brandy sauce with nuts and mushrooms</i>	12.95
Greenland Chicken <i>orange green chilly and coriander sauce</i>	11.95

Set meals

(created for two persons)

Gentle Spice

40.00

Papadams and Chutney, Meat and Vegetable Samosas, Murghi Palak, Anowar Gohst, Sag Aloo, Vegetable Curry, Special Rice and Nan

Vegetarian (v)

40.00

Papadams and Chutney, Vegetable Samosa, Onion Bhajis Tarka Vegetable Dall Sag, Village Style Vegetable, Mushroom Bhaji, Channa Masalla, Steamed Rice and Garlic Nan

Gourmet Dinner

55.00

Papadams and Chutney, Mixed Hors D'Oeuvres, Tandoori King Prawn, Sizzle Murghi, Aloe Begune, Sag with Cauliflower Bhaji, Mushroom Pilau Rice and Garlic Nan

T.O.I Dinner

55,00

Papadams and Chutney, Tiklu Kebab and Chicken Tikka Lamb Chops, Murghi Nazma, Channa with Mushroom Bhaji, Sag Aloo, Mushroom Rice and Keema Nan