

## TANDOORI SIZZLERS

All the grilled items served with curry sauce, pilau rice and salad

CHICKEN TIKKA MAIN	£11.95
LAMB TIKKA MAIN	£13.95
MIX TIKKA MAIN (CHICKEN AND LAMB)	£12.50
TANDOORI CHICKEN	£11.50
Tender half chicken (one breast piece and one leg piece) with bone specially marinated in masala marinade, fresh herbs, and spices. Cooked in a tandoori oven	
PANEER TIKKA SHASLIK	£12.50
Tandoori cottage cheese cooked in a masala marinade served with bell peppers and onions	
MOON LIGHT SPECIAL MIX GRILL	£15.95
(Chicken Tikka, Lamb Tikka, King Prawn and Seekh Kebab)	
POLEKO JHINGA	£16.95
Grilled king prawns marinated with special Nepalese spices	

## RICES AND NAANS

BOILED RICE	£2.75	CHEESE NAAN (D, G)	£3.50
PILAU RICE	£2.95	GARLIC CHEESE NAAN (D, G)	£3.50
LEMON AND CASHEWNUT RICE (D, N)	£3.25	GARLIC CORIANDER NAAN (D, G)	£3.25
COCONUT RICE (N)	£3.25	LACHHA PARATHA (D, G)	£2.95
EGG & PEAS RICE	£3.75	ALOO PARATHA (D, G)	£3.25
MUSHROOM RICE	£3.50	CHAPATI (D, G)	£1.35
PLAIN NAAN (D, G)	£2.50	GARLIC CHAPATI (D, G)	£1.60
GARLIC NAAN (D, G)	£2.95	TANDOORI ROTI (G)	£1.60
PESHWARI NAAN (G, D, N)	£3.50	CHIPS	£2.75
		MASALA CHIPS	£3.50

## EUROPEAN DISHES

FISH AND CHIPS (ADULT)	£11.50
CHICKEN NUGGETS & CHIPS (KIDS)	£7.50
FISH FINGERS & CHIPS (KIDS)	£7.50
CHICKEN CURRY/ KORMA & RICE (KIDS)	£7.50

Allergy Awareness: D: Contains Dairy; G: Contains Gluten, N- Contains Nuts  
PLEASE LET US KNOW ID YOU HAVE ANY OTHER ALLERGIES

WELCOME YOU TO  
EXPERIENCE THE MYSTICAL  
AND AUTHENTIC WORLD OF  
EXQUISITE DINING.

TASTE  
OF  
QUALITY



# DINNER MENU



76 Manor Street Falkirk FK1 1NU  
01324 625123, 01324 227431  
[www.moonlight-kitchen.co.uk](http://www.moonlight-kitchen.co.uk)

We accept payment via Credit/Debit cards except American Express

# APPETISERS

PAPPADUM (2) & CHUTNEY TRAY

MIXED RAITA

GREEN SALAD

ALOO KAKRA KO ACHAR

Fresh cucumber and potato pickle made in traditional Nepalese style

# STARTERS

PAKORA MIX PLATTER (FOR TWO PEOPLE)

A mix of vegetable pakora, chicken pakora and fish pakora

VEGETABLE PAKORA

Vegetables mixed with spices and gram flour and deep-fried. Served with pakora sauce

CHICKEN PAKORA

Small cubes of chicken breast marinated in spices mixed with vegetables. Served with pakora sauce

FISH PAKORA

Fresh haddock coated and marinated with seasonings and mix vegetable. Served with pakora sauce

GARLIC MUSHROOM PAKORA

Marinated with garlic pickle, spices and mix vegetable. Served with pakora sauce

HAGGIS PAKORA

Traditional Scottish haggis coated and deep-fried with spices and batter. Served with pakora sauce

AUBERGINE FRITTERS

Aubergine slices battered in a mix of spices and gram flour and deep-fried. Served with pakora sauce

VEGETABLE SAMOSA (D, G, N)

Vegetable pastry parcels stuffed and deep fried served with sweet and sour chickpeas

GARLIC MUSHROOM (D)

Fresh mushroom cooked with fresh ginger garlic paste and fresh cream

NEPALESE CHILLI CHICKEN (G)

Marinated chicken cooked with mix peppers, onions and Nepalese spices. Sweet and spicy

NEPALESE CHILLI KING PRAWNS (G)

Marinated king prawns cooked with mix peppers, onions and Nepalese spices. Sweet and spicy

NEPALESE MOMOS (D, G)

Steamed Nepalese dumpling stuffed with (Chicken or Vegetable) served with a Nepalese chutney

GARLIC POTATOES

Whole baby potatoes roasted in oven and cooked with garlic pickle

# TANDOORI STARTERS (D)

TANDOORI MIX STARTER (FOR 2 PEOPLE)

A mix of chicken tikka, chicken wings, lamb tikka and seekh kebab

CHICKEN TIKKA

Thick cubes of chicken marinated with herbs & spices and barbecued in tandoori oven

SEEKH KEBAB

Lamb mince marinated & seasoned with fresh mint, ginger, garlic & chilli paste

LAMB TIKKA

Lamb cubes marinated with ginger, garlic, herbs & spices

POLEKO PAKHETHA (CHICKEN WINGS)

Chicken wings barbecued with herbs and spices

GORKHALI LAMB CHOPS

Much favourite Nepalese style lamb chops grilled in oven and served with garlic potatoes

TANDOORI SALMON

Fillet of salmon marinated with herbs & spices than barbecued in oven

PANEER TIKKA

Indian cottage marinated with herbs and spices and grilled in tandoori clay oven

# POORIS (D, G)

A lightly fried chapati topped with your liking. Sweet & sour taste

MUSHROOM POORI

CHANA POORI

CHICKEN POORI

KING PRAWN POORI

# MOONLIGHT CHEF SPECIALS

Mixture of Nepalese and Indian chosen by the chef. All our Moonlight Chef

Special dishes contain Dairy (D)

£4.25

£1.95

£2.25

£3.75

LOCAL KHUKHURA KO MASU

£11.25

On the bone chicken prepared cooked in typical Nepalese style with organic spices

BUTTER CHICKEN

£11.75

Pieces of Chicken breast panfried in black pepper and cooked in a rich tomato butter sauce

£9.95

GARLIC CHILLI CHICKEN

£11.95

Diced breast chicken cooked in a rich garlic pepper sauce

£4.50

SOUTH INDIAN CHILLI GARLIC CHICKEN ON THE BONE

£11.50

Chicken on the bone cooked in garlic, coconut and tamarind sauce with lashing of green chillies

£5.50

CHICKEN HARIYALI

£11.75

Diced chicken cooked in ginger, garlic, and fresh spinach leaf

£4.50

CHILLI GARLIC LAMB

£13.36

Lamb cooked in garlic, coconut and tamarind sauce with lashings of green chillies

£5.25

LAMB PATINA

£12.75

Lamb cooked in ginger garlic, pepper sauce and fresh mint leaves

£4.50

LAMB SAAG

£12.75

Boneless lamb cooked with spinach in traditional Indian style

£4.75

CHICKEN TIKKA MASALA

£11.95

Chicken tikka cooked in onion and tomato sauce with yogurt masala sauce

£4.45

KATHMANDU CHICKEN TIKKA MAKHANI MASALA (N)

£11.95

Mild creamy dish topped with ground nuts

£5.75

MACHI MASALA

£13.95

Haddock fish cooked in onion & tomato sauce with yogurt masala sauce

£7.50

DAAL RA KHUKHURA (D)

£14.95

Barbequed chicken prepared with chef's blend of spices served with Daal Makhani (black daal)

£5.75

MONK FISH CURRY

£16.50

Cubes of monk fish cooked in mix of pepper sauce and tamarind sauce. required.

£4.50

£11.45

# VEGETABLE DISHES

Main/Side

£5.95

ALOO GOBI

£9.95/6.5

Potatoes and cauliflower cooked with masala sauce

£5.95

DAL MAKHANI (D)

£9.95/6.5

Black lentils simmered & seasoned with red kidney beans in traditional Punjabi style

£6.75

SAAG PANEER

£9.95/6.5

Indian cottage cheese cooked with spinach in pepper sauce

£4.95

MIXED VEGETABLE CURRY

£9.95/6.5

Fresh cauliflower, potatoes, mushrooms, and green peas cooked together in spices and herbs

£6.95

£8.95

TADKA DAAL (D)

£9.95/6.5

Lentil (Channa daal) cooked with fresh herbs in desi ghee

£5.00

CHANA MASALA

£9.95/6.5

Chickpeas cooked with ginger, onion and tomato sauce

MATTER PANEER

£9.95/6.5

Green Peas cooked with Indian cottage cheese and herbs

£4.50

BABY AUBERGINE AND POTATOES

£9.95/6.5

Baby aubergine and potato cooked in spices and herbs. Smoky flavoured dish

£4.50

SWEET POTATOES AND CHICKPEAS

£9.95/6.5

Sweet Potatoes and chickpeas cooked in masala sauce

£4.95

£6.95

# INDIAN POPULAR DISHES



CHICKEN

£10.50

CHICKEN TIKKA

£11.50

LAMB

£11.95

VEGETABLE

£9.95

PANEER

£9.95

KING PRAWN

£13.50

BHOONA (D)

Medium strength traditional dish garnished with onions, herbs, tomatoes, and selected spices

CHASNI (D)

A rich creamy sauce with twist of sweet and sour

KORMA (D)

A mild dish prepared with fresh cream and coconut cream

KASHMIRI KORMA (D)

A mild and sweet dish prepared with fresh cream, coconut cream and mixed fruits

MADRAS

Cooked in a traditional rich onion and tomato-based curry with ground red chillies

KADHAI (D)

Cooked in onion and tomato gravy with mixed peppers

PATIA

A sweet & sour dish with a unique tangy taste

SAKUTI (D)

Cooked with cream and green chillies

ACHARI

Cooked with homemade pickle and spices for its delicious and tangy flavours

PASANDA (D, N)

Another mild dish cooked in fresh cream, coconut cream and almond powder

JALFREZI (D)

Made with juliennes of bell pepper, diced onions and green chillies

DOPIYAZA (D)

Cooked with stir fried onion with herbs & spices

ROGAN JOSH (D)

Cooked in traditional Rogan josh sauce with tomato, onion and touch of yogurt

# BIRYANIS (D)

Basmati Rice cooked with aromatic spices and other exotic ingredients (served with separate curry sauce)

VEGETABLE

£9.95

CHICKEN

£10.45

LAMB

£12.50

KING PRAWN

£13.45

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