



INVENTOR OF BUTTER CHICKEN & FATHER OF TANDORI



MOTI MAHAL DELUX[®] RESTAURANT

THE ORIGINAL
MOTI MAHAL FROM DELHI, SINCE 1920

• Time : 11 am to 11 pm •



8545 8545 09



moti_mahal_kolhapur



www.motimahaldelux1920.com

Delivery Partners
Swiggy & Zomato



Talumein Soup



VEG.
SOUPS

Veg. Oriental Clear Soup	150
Veg. Lemon Coriander Soup	150
Veg. Talumein Soup	170
Cream of Tomato Soup	170
Cream of Veg. Soup	170
Veg. Sweet Corn Soup	170
Veg. Manchow Soup	170
Veg. Hot 'n' Sour Soup	170



NON VEG.
SOUPS

Chicken Oriental Clear Soup	180
Chicken Lemon Coriander Soup	180
Chicken Talumein Soup	200
Cream of Chicken Soup	200
Chicken Sweet Corn Soup	200
Chicken Manchow Soup	200
Chicken Hot 'n' Sour Soup	200

Starters





VEG. STARTERS



Dahi Khasta Kabab Flavoured hung curd, panko crusted	330
Dahi ke sholey (Tangy) Hung curd, bell pepper, paneer, bread coating fried	330
Paneer Tikka Shashlik Fresh cheese, capsicum, onion, tomato, marinade, lemon juice, chat masala	330
Paneer Pudina Tikka Fresh cottage cheese, mint & coriander leaves, ginger garlic paste, lemon juice	330
Kurkura Paneer Tikka Spiced hung curd, papadum crusted, crunchy grilled	330
Paneer Malai Tikka Processed Cheese, mild spices, cashew cream marinade	330
Paneer Achari Tikka Fresh Cottage Cheese, Pickle and Classic tandoori marinade	320
Peri Peri Paneer Tikka Fresh Cottage Cheese, Peri Peri Sauce	320
Lehsuni Paneer Tikka Cottage cheese, hung curd, garlic chutney, fennel and katchi garam masala	320
Paneer Margherita Tikka Fresh Cottage Cheese, Mozzarella stuffing, Pizza Sauce	330
Paneer Gilafi Seekh Fresh cottage cheese, pimentos, spices	330
Vegetable Hara Bhara Kabab Green veggies, bread crumbs, spices	300
Veg. Galoti Kabab Chopped Vegetables, Mushroom and Cheese stuffing	300
Veg. Seekh Kabab Tandoor roasted mixed vegetables, sesame seed coating	300
Cheesy Mushroom Tikka Processed cheese, garlic stuffing, Silk smooth marinade	300
Tandoori Mushroom Grilled Mushroom and Classic tandoori marinade	300
Soya Achari Tikka Soya, Yoghurt Marinade, Hung curd marination	300
Hara Soya Chaap Soya, Coriander and Mint, Lemon Juice	300
Malai Soya Chaap Tikka Soya, Fresh cream, Yoghurt, Cashew cream marinade	300

CHICKEN
STARTERS



The Original Tandoori Chicken since 1920 (Half/Full)	370/670
Guarded with 14 spice medley;	
Bhatti Ka Murgh (Half/Full)	370/670
Chicken on bone, yellow chilli, hung curd, kabab masalas	
Afghani Chicken (Half/Full)	390/690
Chicken on bone, cashew cheese paste, white pepper	
Chicken Tikka	360
Kashmiri chilli, yogurt, fenugreek, lemon relish	
Chicken Pudina Tikka	360
Minty Flavours, chaat masala	
Chicken Reshmi Tikka	370
Chicken supreme, silk sauce, cardamom	
Chicken Malai Tikka	370
Chicken morsels, cream-cheese sauce, coriander	
Chicken Tangdi	380
Chicken drumsticks, Classic Tandoori Marinade	
Chicken Burrah (Half/Full)	390/690
Roasted Chicken with bone, pineapple paste & tandoori masala marination	
Garlic Chicken Tikka	370
Garlic, mint, spinach, green chili	
Chicken Kasturi Kabab	370
Spices infused, Egg-White, Charred	
Chicken Gilafi Seekh Kabab	390
Minced chicken, pimentos, cilantro, deghi chilly oil	
Chicken Seekh Kabab	380
Roasted Chicken Seekh, Classic tandoori marinade	
Chicken Banjara Kabab	390
Boneless Chicken with egg coating, Yellow Chilli, Hung Curd, Kabab Masala's	
Chicken Kobe Kabab	380
Kheema, naan wraping, mozzarella cheese, onion seeds coating	

MUTTON
STARTERS

Mutton Seekh Kabab	430
Minced Mutton, whole spices, grilled	
Mutton Gilafi Seekh Kabab	450
Minced Mutton, pimento, spices	
Mutton Burrah	470
Assorted Mutton cuts, yoghurt marinade, popularised by Kundan Lal Gujral, 1947	
Mutton Kobe Kabab	420
Kheema, naan wraping, mozzarella cheese, onion seeds coating	
Boti Kabab (Boneless)	420
Roasted mutton, papaya & pineapple paste, tandoori masala marination	

SEA FOOD STARTERS	Surmai	APS/APA
	Rawa fry / tawa fry	
	Ajwaini Fish Tikka	APS/APA
	Low fat yoghurt, mustard hint, carom seeds	
	Lehsuni Fish Tikka	APS/APA
	Roast garlic marinade, mint sauce	
	Pomfret	APS/APA
	Spice infused yogurt, crisp fried	
	Tandoori Prawns	APS/APA
	Kashmiri chilli, yogurt, fenugreek, lemon relish	
	Prawns	APS/APA
	Rawa fry / tawa fry	
<hr/>		
VEG. PLATTER	Hara Bhara Kabab - 3 pcs	600
	Dahi Khasta Kabab - 3 pcs	
	Tandoori Mushroom - 4 pcs	
	Soya Achari Tikka - 3 pcs	
<hr/>		
PANEER PLATTER	Pudina Tikka - 3 pcs	700
	Malai Tikka - 3 pcs	
	Achari Tikka - 3 pcs	
	Margherita Tikka - 3 pcs	
<hr/>		
NON-VEG. PLATTER	Tandoori Chicken - 2 pcs	800
	Chicken Tikka - 3 pcs	
	Chicken Malai Tikka - 3 pcs	
	Mutton Seekh Kabab - 3 pcs	

The Main Plate



THE
MAIN PLATE
PANEER



Paneer Lababdar Cottage cheese, capsicum-onion tomato fondue, butter	360
Paneer Butter Masala Fresh cheese, chopped masala, cream	360
Paneer Tikka Masala Grilled cottage cheese tikkas, chopped masala, red brown gravies	360
Kadhai Paneer Cottage cheese, capsicum and tomato slices, duet of red brown curries	360
Paneer Tawa Masala Cottage cheese, ajwain and spice flavours, thick gravy	360
Shahi Paneer Cottage cheese, white gravy, cream	360
Palak Paneer Spinach and cottage cheese roulet	360
Paneer Dhaniya Adraki Cottage cheese, Ginger and Coriander tossed gravy	360
Paneer Methi Malai Cottage cheese, kasoori methi, cream	360
Matar Paneer Green peas and cottage cheese	360
Matar Paneer Bhurji Minced paneer, green peas and cottage cheese	360

THE
MAIN PLATE
DAL

The Original Dal Makhani Cooked overnight at Moti Mahal, 1920	350
Dal Tadka Onion, garlic, cumin, hing, tomato tadka	320
Dal Fry Mixed lentils, Indian inspired flavours	290

Dal Makhani Story - A Vegetarian Sikh Gentleman who was a Food enthusiast, once suggested Kundan Lal Gujral to try doing something more exciting with regular “Maa ki Dal”. After thinking over it, Kundan Lal Gujral decided to slow cook black lentils (Urad) on tandoor with tomatoes, fresh white butter and his choice of herbs and spices. He left it to simmer over night. The next morning he discovered a luscious creamy Dal. The customers wanted more & more of this delicious invention. As it was made with butter or “Makhan”, Kundan Lal Gujral named it **“Dal Makhani”**.

THE MAIN PLATE VEGETABLES

Pindi Chana (Chole) Flavoured chickpeas	320
Veg. Bhuna Masala Veg. Balls, Chopped masala, Thick Gravy	340
Mix Vegetable Garden fresh veggies, chopped masala	320
Veg. Jalfrezi Mixed veggies, mild spices, tomato onion gravy	330
Veg. Kolhapuri Mixed veg, small cube paneer, kolhapuri spices	330
Veg. Vilayti (Exotic Veg.) Exotic veg, fusion spices, tomato onion gravy	360
Malai Kofta Stuffed cheese balls, cashew cream gravy	340
Navrattan Korma Creamy veggies, paneer, cocktail fruits, dry fruits	340
Kaju Masala Roasted Cashew, tomato onion and cashew gravy	360
Mushroom Masala Grilled mushrooms, yummy flavoured thick masala	340
Kadhai Mushroom Button mushrooms, capsicum and tomato slices, duet of red brown curries	340
Soya Mushroom Masala Soya chaap, boiled mushrooms, yummy flavoured tomato onion sauce and cream	340
Soya Chaap Masala Roasted soya chaap, yummy flavoured tomato onion sauce and cream	340
Soya Chaap Lababdar Soya chaap, yummy flavoured capsicum tomato onion fondue, Butter	340
Dum Aloo Bharwan Barrel potatoes, cottage cheese, cashew, green chilli, duet of gravy	320
Aloo Jeera Potatoes, Cumin scented chopped masala	280



THE MAIN PLATE CHICKEN

The Original Butter Chicken (Half/Full) 410/750
Grilled Chicken with Bone,
Fresh Tomato Cream Sauce, Butter

Butter Chicken (Boneless) 430
Grilled chicken shreds,
fresh tomato cream sauce, butter

Kadhai Chicken 410
Capsicum onion, herbs, spices, duet of curries

Punjabi kukkad Masala 430
Duet of gravies, mutton mince, green chilli

Delhi - 6 Chicken Curry 410
Old Delhi style lightly spiced curry

Chicken Saagwala 390
Spinach, curd, spices

Chicken Lababdar (Boneless) 410
Grilled tikkas, capsicum-onion tomato fondue, butter

Chicken Tikka Masala (Boneless) 410
Grilled tikkas, yummy flavoured thick masala

Chicken Methi Malai (Boneless) 410
Cashew gravy, sauted kasoori methi, white pepper

Tawa Chicken (Boneless) 410
Chicken slivers, ajwain and spice flavours, thick gravy

Chicken Seekh kabab Masala 410
Grilled chicken seekh, spiced curry

Murgh Musallam 750
Whole chicken with egg,
kheema stuffing, flavoured spices, thick gravy

Egg Curry 290
Boiled eggs, brown gravy





THE
MAIN PLATE
MUTTON

Rogan Gosht Mutton cuts, home style curry, pounded spices, ginger juliennes	490
Rahra Gosht Mutton mince and chunks, red chilli, onion, tomatoes, pestle spices	510
Mutton Keema Minced mutton, green peas, herbs and spices	510
Kadhai Mutton Capsicum onion, herbs, spices, aromatic curry	490
Bhuna Dhaba Gosht Yoghurt & milk infusion, host of spices, onion tomato reduction	490
Mutton Seekh Kabab Masala Grilled chicken seekh, spiced curry	490
Saag Gosht Mutton cuts, spinach puree	490
Mutton Chaap Masala Mutton chaap, red chilli, spiced masala	490
Mutton Curry Mutton cuts, lightly spiced curry	470

THE
MAIN PLATE
SEA FOOD

Fish Curry Curry paste, tomatoes, stock, coriander	APA/APS
Fish Lababdar Grilled tikkas, capsicum, onion, tomatoes puree, fresh cream	APA/APS
Prawns Curry Prawns, onion tomato gravy	APA/APS
Prawns Lababdar Grilled Prawns, capsicum, onion, tomatoes puree, fresh cream	APA/APS



**VEG
GULDASTA**

Veg Seekh Kabab - 2 pcs	
Dahi Khasta Kabab - 1 pc	
Paneer Tikaa - 2 pcs	
Malai Soya Chap - 2 pcs	
Kadhai Paneer	650
Dal Makhani	
Baby Naan - 1 pc	
Khamiri Roti - 1 pc	
Veg Biryani	

**CHICKEN
GULDASTA**

Chicken Tangdi - 1 pc	
Afghani Chicken - 1 pc	
Chicken Seekh Kabab - 2 pcs	
Tandoori Chicken - 2 pcs	
Kadhai Chicken	750
Butter Chicken (with Bone)	
Baby Naan - 1 pc	
Khamiri Roti - 1 pc	
Chicken Biryani	

**MUTTON
GULDASTA**

Muttoon Seekh Kabab - 2 pcs	
Mutton Burrah - 1 pc	
Mutton Gilafi Seekh Kabab - 2 pcs	
Rogan Gosht	850
Mutto Kheema	
Baby Naan - 1 pc	
Khamiri Roti - 1 pc	
Mutton Biryani	



MMD Special Chicken Biryani





THE RICE LAB	Plain Steam Rice	180
	Jeera Rice	210
	Matar Pulao	240
	Biryani Rice	240
	Ghee Rice	210
VEG. BIRYANI	MMD Special Vegetable Biryani	350
	MMD Special Paneer Tikka Biryani	370
CHICKEN BIRYANI	MMD Special Chicken Biryani	390
	MMD Special Chicken Tikka Biryani	410
MUTTON BIRYANI	MMD Special Mutton Biryani	440
SEA FOOD BIRYANI	MMD Special Fish Tikka Biryani	APA
	MMD Special Prawns Tikka Biryani	APA

Tandoori Chicken Story - It starts with Kundan Lal Gujral who opened a restaurant called Moti Mahal in 1920's. Experimenting with new and interesting food preparations, Kundan Lal Gujral decided to try cooking chicken in tandoor (clay oven). The tandoors were originally used by villagers to cook roti/naan only. Using chicken with secret marination, Kundan Lal Gujral was able to cook them in high heat of tandoors that we now know as tandoori chicken which laid foundation of tandoori cuisine.



Tandoori Roti



ROTI	Tandoori Roti (Plain / Butter)	30 / 40
	Wheat	
	Missi Roti	50
	Besan	
	Khamiri Roti	40
NAAN	Naan (Plain / Butter)	40 / 50
	Garlic Naan	60
	Spicy Garlic Naan	70
	Kashmiri Naan (Sweet)	80
PARATHA	Laccha Paratha	50
	Wheat	
	Paratha (Red Chilli/Pudina/Ajwaini)	60
	Wheat	
	Paneer Paratha	60
	Wheat	
	Aloo Pyaz Paratha	60
	Wheat	
KULCHA	Kulcha	50
	Onion Kulcha (with Curd)	60
	Aloo Pyaz Kulcha (with Curd)	70
	Vegetable Kulcha (with Curd)	70
	Amritsari Kulcha (with Chole)	110
BHATURE	Chole Bhature	110
TO ACCOMPANY	Raita	90 / 110 / 130
	(Aloo Boondi/Mix Veg./Pineapple)	
	Salad	90
	(Mixed Greens)	
	Papad	30 / 40 / 60
	Roasted/Fried/Masala	
	French Fries	150
	Chinese Bhel	190

Chinese Menu



CHINESE VEG. STARTERS	Veg. Manchurian (Dry/Gravy)	290/310
	Paneer Chilli (Dry/Gravy)	290/310
	Veg. Spring Rolls	300
	Veg. Salt n Pepper	300
	Crispy Corn	270
	Veg. Momos (Steam / Fry / Tandoori)	250/270/290
	Veg. Kurkure Momos	300

CHINESE NON VEG. STARTERS	Chicken spring Rolls	330
	Chicken Manchurian (Dry/Gravy)	330/350
	Chicken Salt n Pepper	330
	Chilli Chicken (Dry/Gravy)	330/350
	Chicken Lollipop (Dry/Gravy)	350/370
	Chicken 65	330
	Chicken Wings	350
	Crispy Chicken Fry	370
	Fish Finger	APS/APA
	Chicken Momos (Steam / Fry / Tandoori)	280/300/320
	Chicken Kurkure Momos	330

CHINESE NOODLES	Hakka Noodles (Veg/Chicken)	270/290
	Schezwan Noodles (Veg/Chicken)	280/300
	Chilli Garlic Noodles (Veg/Chicken)	290/310
	Chowmein (Veg/Chicken)	290/310

CHINESE RICE	Thai Steam Rice (with Veg. / Chicken Curry)	270/290
	Fried Rice (Veg. / Chicken)	270/290
	Schezwan Fried Rice (Veg. / Chicken)	280/300
	Chilli Garlic Rice (Veg. / Chicken)	290/310

Sizzlers



Veg. Sizzler (Mon. to Fri. only)

Paneer Tikka Sizzler	390
Soft spiced grilled paneer, curry sauce, choice of paratha / rice	
Paneer Chili Sizzler	390
Crispy paneer, spicy chili sauce, assorted veggies, choice of noodles / rice	
Vegetable Shashlik Sizzler	390
Skewers of paneer, mushroom & bell peppers, cacciatore sauce, served with choice of rice or noodles	
Peri Peri Paneer Sizzler	390
Grilled paneer, assorted vegetables, in house peri peri sauce	
Veg Biryani Sizzler	390
Aromatic dum biryani, veg kababs, topped with curry sauce	
Veg Chinese Sizzler	410
veg fried rice, veg hakka noodles, manchurian, veg spring rolls, french fries	

Non Veg. Sizzler (Mon. to Fri. only)

Chicken Tikka Sizzler	430
Soft spiced chicken, curry sauce, served with rice or paratha	
Chicken Shashlik Sizzler	430
Skewers of chicken, mushroom & bell peppers, cacciatore sauce, served with choice of rice or noodles	
Chicken Biryani Sizzler	430
Boneless chicken biryani served with kabab, topped with curry sauce	
Peri Peri Chicken Sizzler	430
Grilled chicken, buttered veggies, house special peri peri sauce, flavoured rice	
Chicken Schezwan Sizzler	430
Crispy chicken in schezwan sauce, served with veggies & choice of rice or noodles	
Crispy Chicken Sizzler	430
Batter fried chicken, garlic sauces, served with veggies & choice of rice or noodles	
Chicken Chinese Sizzler	450
Chicken fried rice, chicken hakka noodles, chili chicken, chicken spring rolls, french fries	

Fish Tikka Sizzler	APA /APS
Tandoori fish tikka, curry sauce, served with rice or paratha	

Phirni with Gulab Jamun



DESSERTS

Gulab Jamun (2 Pcs.)	90
Phirni	120
Phirni with Gulab Jamun	150
Premium Ice-Cream Delights	150
Sizzling Brownie with Ice Cream	180
Moong Dal Halwa	150
Gajar Halwa	APA

FREAK SHAKES

Oreo Freak Shake	270
Chocolate Ice-Cream n Sauce, Oreo biscuits, Milk n Fresh Cream	
Kit-Kat Freak Shake	270
Chocolate Ice-Cream n Sauce, Kit-Kat Chocolate, Milk n Fresh Cream	
Chocolate Freak Shake	270
Chocolate Ice-Cream, Dark Chocolate, Milk n Fresh Cream	
Mango Freak Shake	270
Mango n Vanilla ice-Cream, Milk n Fresh Cream	

SMOOTHIES

Dry Fruit Smoothie	290
Dry Fruit Ice-Cream, Almond Syrup, Milk n Fresh Cream	
Mango Smoothie	290
Mango Ice-Cream, Milk n Fresh Cream	
Black Current Smoothie	290
Black Current Ice-Cream, Milk n Fresh Cream	
Vanilla Smoothie	290
Vanilla Ice-Cream, Milk n Fresh Cream	

SOFT BEVERAGES

Mineral Water	30
Fresh Lime Soda (Sweet/Salted/Mix)	60
Soft Drinks	60
Lassi	90
Cold Coffee (Plain / Ice-Cream)	120 / 150
Juice	90
Flavoursome Lassi (Mango / Orange / Pineapple)	110



Sir Kundan Lal Gujral

The founder of Moti Mahal
The man who gave us tandoori chicken!

The Legacy

The story of modern tandoori cuisine began in 1920
with the founder 'Kundan Lal Gujral'
at a modest restaurant in undivided India.

The cuisine further evolved post India's Independence in 1947
when 'Kundan Lal Gujral' moved to Delhi.

He established "Moti-Mahal" one of Independent India's
most finest restaurants in New Delhi and subsequently
started a revolution in North Indian Cuisine.

He invented 'Tandoori Chicken' and 'Dal Makhani'
and a few other iconic dishes in his restaurant and
eventually shared his knowledge of this cuisine
with his family.

Thus "Moti Mahal Delux Restaurant" established by 'Ashim Gujral'
who is grandson of 'Kundan Lal Gujral'
is an attempt to preserve the original recipes of that era
and also to take "Moti Mahal" on a progressive journey,
bringing the modern Indian dining experience together
with traditional recipes in India and Internationally.

* All Prices are in INR.

* Prices are exclusive of GST.

* Kindly allow 20 minutes preparation time for your food order.

* Some of the products may contain following allergens: Dairy, Nuts, Soy, Gluten, Egg.

* Kindly inform your server of any allergies or any special instructions if any.