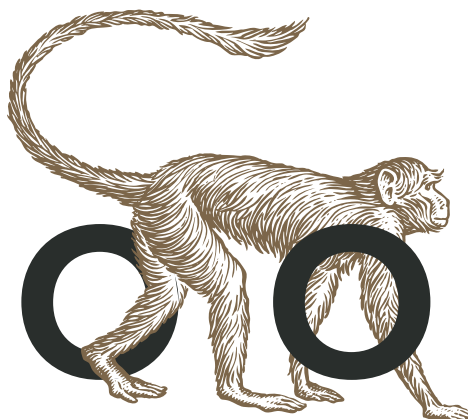


Indian Street Market dishes that come out as and when they are ready.

FOOD



STREET CHAT

Yoghurt Chat Bombs - The heart of Mowgli. Crisp bread puffs filled with chickpeas, spiced yoghurt, tamarind, coriander & mint. £3.95

Tamarind Chat Bombs - Tangy tamarind mint water bombs & the hard core of Indian Street Food. £3.95

Bhel Puri - Bombay's best loved street food. Puff rice with crisp gram threads, peanuts & tantalising spiced sweet & sour dressing. £3.95

Fenugreek Kissed Fries - Potato with turmeric, fenugreek & the Mowgli masala. £3.50

The Bombay Chip Butty - A flavour grenade! Roti wrap, fenugreek kissed turmeric fries, chili pickle, red onion, coriander, green chilli & Mowgli tomato relish. £4.25

Himalayan Cheese Toast - Coriander, red onion & green chilli dressing, sharp cheddar & served with Indian pickle. £4.25

Calcutta Kati Wrap - Calcutta's favourite street food. Fragrant masala frittata with coriander herbed cheese in a soft wholemeal roti wrap. £5.95

Gunpowder Chicken - Mowgli's chicken poppers, ginger, garlic, garam masala & golden fried in a chickpea batter. £5.95

Mowgli Sticky Wings - Gram flour crisped wings doused in a Manchurian slick spiced molasses, dark rum, cumin, garam masala, popped mustard seed & sesame. £5.95

CARBS

Puri - Soft, fried, flat breads, these mean party time in the Indian home. £1.75 for 2

Rooti - Grilled wholemeal flat breads. Used like a spoon for curry. £1.50 for 2

Mowgli Basmati Rice - Steamed with black cardamom & cumin. £2.50

Mowgli Slaw - House red cabbage coleslaw with a popped mustard seed dressing. £1.95

TIFFINS FOR ONE

Food roulette, total pot luck.

Office Worker's Tiffin

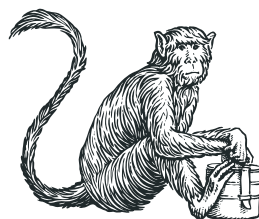
4 tiers of meat, veg & carb jeopardy chosen by chef as it is in India. £12

Indian School Tiffin

4 tiers of veg & carb jeopardy chosen by mother - she is always right. £10

Roadside Slider Roulette

6 taster dishes with rice - Indian trucker tucker. Choose vegan, veg or meat. £15



THE HINDU KITCHEN

Mowgli Paneer - Staff favourite. Tender cubes of soft paneer cheese simmered with velvet, sweet, spiced tomatoes, garden peas & fresh spinach. £5.50

Tea Steeped Chickpeas - Chickpeas simmered in a rich Darjeeling & spiced tomato & spinach sauce. £4.95

Green Ginger & Rhubarb Dahl - Tangy & sweet green mung lentils simmered with cumin, ginger & rhubarb. £4.50

Temple Dahl - The ultimate Indian home comfort food. Red lentil simmered with toasted cumin, coriander & lemon. £3.95

Picnic Potato Curry - How Indians tang their potatoes. Tossed in fenugreek, tomato & the haunting Bengali Five Spice. £3.95

Calcutta Tangled Greens - The Mowgli founders favourite! Sweet & nutty drumhead with mustardseed & lemon. £3.95

STREET MEATS

House Chicken Curry - Fresh lush Kerelan dish simmered with coconut milk, yoghurt, ground almonds, curry leaves & mustard seed. £5.95

House Lamb Curry - Lamb long simmered with marrow bone, anise, plums, chickpeas, green chilli & coriander. £6.50

Mowgli House Keema - Succulent ground lamb, roasted cumin, cloves, cinnamon, nutmeg, tomatoes & pulses simmered for hours to create a darkly rich heady dish. Includes a donation to the Clatterbridge Cancer Charity. £6.50

Agra Ginger Chicken - Chicken breast cooked in bright fresh ginger, North Indian garam masala, sweet tomato, coriander & spinach. £5.95

Mother Butter Chicken - Chicken Tikka Masala does not exist in India. Butter chicken is the real, Mother's kitchen, deal. Tandoori chicken pieces simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter. £5.95

Aunty Geeta's Prawn Curry - Tanged with nigellaseed, green chilli, tomato, garden peas & mustard, utterly addictive. £6.50

Bunny Chow - Mowglis showstopper. South african Indian railway workers favourite. Rich lamb curry served inside a bread loaf. £8.50

Maa's lamb chops & turmeric chips - Marinated in aromatic spiced yoghurt, ginger & garlic with tomato coriander & mint chutney. £6.95

Tamarind treacle ribs - Pork ribs dressed in sticky ginger, garlic, spiced tamarind & black treacle. £5.95

Angry Bird - Succulent chicken thighs marinated & roasted in tandoor spices, yoghurt, ginger & garlic served with popped mustard Mowgli Slaw. £5.95

DESSERTS

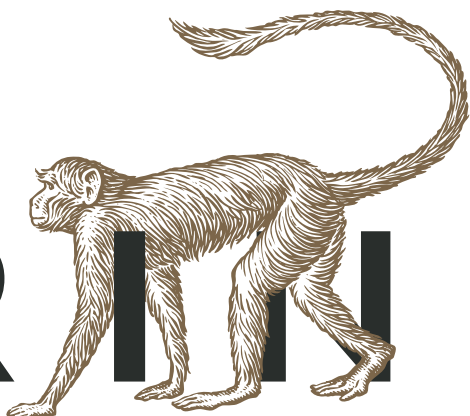
Gulab Jamun £4.50
The ultimate Indian dessert. Syrupped milk dough balls served warm with ice cream.

The Mowgli Brownie £4.50
With cardamom & warming spices served warm with ice cream.

Handmade Ice Cones £2.40
- Pink Himalayan salted caramel
- Mango
- Watermelon sorbet

Hand crafted Lassis £3.50
- Rose & Cardamom
- Mango
- Pineapple Chilli & Lime

D R I N K S



LASSIS (LONG YOGHURT COOLERS)

Rose & Cardamom £3.50
Green Cardamom & Rosewater yoghurt drink pimped with Paan Masala, sweet beads of jewelled anise zing.

Mango £3.50
The absolute all time Indian favourite. Indians are obsessed by the soft, rare Kesar Mangoes. We grieve at the end of mango season.

Pineapple Chilli & Lime £3.50
A party for the palate, sweet, sharp, warm, floral, umami. All things to all people.

SOFT DRINKS

Fever Tree tonic £2.40
Fever Tree naturally light £2.40
Fever tree ginger ale £2.40
Sanpellegrino Limonata, can £2.30
Sanpellegrino Aranciata, can £2.30
Old Jamaica, can £1.80
Glass Lemonade £1.90
Glass Coke £1.90
Glass Diet Coke £1.90
Strathmore Still water £1.60
Strathmore Sparkling water £1.60

COFFEES

Espresso £1.90 double £2.20
Ristretto £1.90 double £2.20
Macchiato £2.00 double £2.30
Americano £2.00 double £2.30
Latte £2.45 double £2.75
Cappuccino £2.45 double £2.75
Flat White £2.60
Mocha £2.80
(Soy extra 30p)

TEAS

English Breakfast £2.00
Proper Ginger tea £2.50
Cardamom Masala tea £2.50
Peppermint tea £2.00
Hibiscus Blackcurrant tea £2.50

BOTTLED BEER

Estrella Damm, can 4.6% £3.50
Devassi Lager 4.8 % £4.00
Curious IPA 5.6% £4.00
Vedett IPA 6% £4.50
Frontier Craft Lager 4.5% £4.50
Rekorderlig Flavours 4.5% £4.50

COCKTAILS

Mowgli Gin & Tonic £6.00
Gin, fresh ginger, fresh coriander, lime, sugar, fever tree tonic.
Kerelan Southside £7.00
Gin, freshly squeezed lemon, sugar, mint leaves & fresh green kaffir lime leaves.
Smoked Cardamom Old Fashioned £7.00
Monkey shoulder whisky, apricot liqueur, smoke of freshly fired black cardamom, fresh curry leaves finished with an orange twist.
Chai Rum Sling £7.00
Chai infused white rum with apricot liquor, apple, mint, lime and sugar.
Sweet Delhi Diazepam £7.00
Gin, raspberries, green chartreuse, fresh ginger, lemon, passion fruit & apple juice.
Lychee Rose Martini £7.50
Vodka, fresh lychee and lemon juice, infused and shaken with rose petals.

Tequila Pineapple Chilli & Lime Lassi £6.00
The drag queen of Lassis. Virtuosity in a tumbler. Zingy, fresh, warm, exotic, addictive. The management favourite.

SPARKLING WINE

Prosecco Da Luca- Italy
Btl £21.00
Grape, Glera. A crisp and refreshing medium bodied Prosecco with delicious notes of peach, pear and nectarine.

ROSÉ WINE

Antonio Rubini Pinot Grigio Rose Dell Venezie, Italy
Btl £17.50 175ml £4.25 250ml £5.80
Grape, Pinot Grigio/Pinot Gris. A copper, or 'ramato', coloured rosé made from Pinot Grigio grapes grown in north-east Italy. The nose shows aromas of wild flowers, vanilla and strawberry; the palate is refreshing with delicate fruit flavours.

WHITE WINE

GOOD
Kleine Zalze Bush Vines, South Africa
Btl £17.50 175ml £4.25 250ml £5.80
Grape, Chenin Blanc. Rich tropical, lime and guava aromas show on the nose and are complimented by a long, full, crisp aftertaste. This wine is easy drinking with a good balance of Chenin Blanc flavours that compliments various dishes.

BETTER
Flagstone Word of Mouth, South African
Btl £19.50 175ml £5.10 250ml £6.50
Grape, Viognier. Aromas of fresh, ripe watermelon and juicy peaches are encased in a delicate hint of spice on the palate. As a medium bodied wine, it can easily be described as fresh yet also complex as it has a beautiful, full flavoured finish.

BEST
Domaine Zinck Gewürztraminer, France
Btl £24.00
Grape, Gewürztraminer. Shows typical fruit character of pear, rose petal and lychee enhanced with exotic notes of spice and a touch of peppermint.

RED WINE

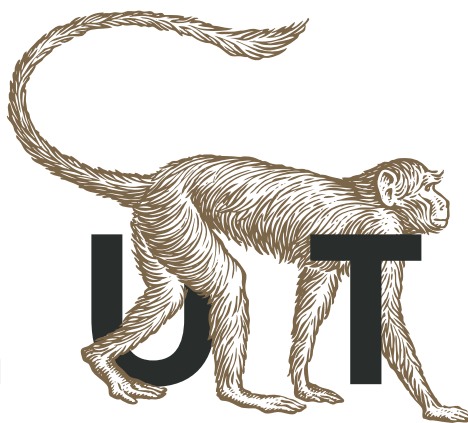
GOOD
Rugged Ridge, USA
Btl £17.50 175ml £4.25 250ml £5.80
Grape, Merlot. This wine is all about one thing, fruit. Ripe black plums and blueberries with a light juicy finish.

BETTER
Rare Vineyards Pinot Noir, France
Btl £19.50 175ml £5.10 250ml £6.50
Grape, Pinot Noir. The grape comes from vineyards located in south west Languedoc Roussillon. About 30 % of the wine is oak aged. The smooth velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice.

BEST
Malbrontes Malbec-Torrentés, Argentina
Btl £24.00
Grape, Malbec. This varietal has the potential to age when left to mature in oak, where the condensed black fruits so typical of this varietal meld with the sweet vanilla toastiness of the wood to produce some fantastic results.

Indian Street Market dishes that come out as and when they are ready.

GLUTEN FREE



STREET CHAT

Fenugreek Kissed Fries - Potato with turmeric, fenugreek & the Mowgli masala. *Small amounts of gluten in the tamarind chutney.* £3.50

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Mowgli Sticky Wings - Gram flour crisped wings doused in a Manchurian slick spiced molasses, dark rum, cumin, garam masala, popped mustard seed & sesame. £5.95

CARBS

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DESSERTS

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Rose & Cardamom
Mango
Pineapple Chilli & Lime

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VEGAN



Indian Street Market dishes that come out as and when they are ready.

TIFFINS FOR ONE

Food roulette, total pot luck.

Indian School Tiffin

4 tiers of vegetarian & carb jeopardy
chosen by mother - she is always right. £10

Roadside Slider Roulette

6 taster dishes with rice -
Indian trucker tucker. £15



STREET CHAT

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DESSERT

Handmade Ice Cones - Watermelon sorbet £2.40