

#### STREET PLATES

Bright & lively small dishes inspired by the bustling streets of India. Flavour-packed & made for sharing.

## MOWGLI ICON

## Yoghurt Chat Bombs Ø



The heart of Mowgli, a real flavour explosion. Crisp puff breads filled with chickpeas, spiced yoghurt, tamarind, coriander & topped with a pomegranate seed. £ 6

### Bhel Puri 🕖

A bright & bold street food classic. Puffed rice topped with crisp gram threads, peanuts & a tantalisingly spiced sweet & sour dressing. £ 6

## Fenuareek Kissed Fries

Potato cubes tossed in turmeric, fenugreek & our iconic Mowgli masala. Simple, spiced & moreish in all the right ways.  $\epsilon$  6.30

#### Treacle Tamarind Fries

Potato cubes drizzled with an irresistible sweet & sticky spiced treacle & tamarind sauce. So wrong... but so right. £ 7.50

#### NEW

## Diwali Cauliflower

A festival of bright colours. Golden turmeric-roasted cauliflower topped with crunchy sev, pomegranate & coriander, then finished with a cooling yoghurt & tamarind chutney.  $\stackrel{\cdot}{_{\Sigma}}$  8.50

## Mowgli Chip Butty 9

Comfort food, the Mowgli way. Fenugreek kissed turmeric fries, fiery chilli pickle, red onion, coriander, green chilli & Mowgli tomato relish, all served in a roti wrap. £ 7.90

## Monkey Wrap

An open roti wrap with succulent, charred tandoori chicken, jewels of pomegranate, mint, spinach & drizzled with a rainbow of homespun chutneys. £ 10.50

# Himalayan Cheese Toast 🔊

Cheese on toast done the Indian way with melting mature cheddar, red onion & green chilli, & Indian pickle served on the side. £ 6.90

#### CHEF FAVOURITE

# Mowgli Sticky Chicken

Sticky, sweet, spiced chicken poppers, glazed all over in our special spiced molasses and with a chickpea batter for deep flavour & crispy texture. £ 9.30

## Angry Bird

Succulent chicken thighs chargrilled with fragrant tandoori spices, yoghurt, ginger & garlic, served with a popped mustard Mowali Slaw. £ 9.80

#### Gunpowder Chicken

Mowgli's flavour-packed chicken poppers. Chicken marinated in ginger, garlic & garam masala, then golden fried in a light chickpea batter. £ 8.50

# NISHA FAVOURITE

# Maa's Lamb Chops & Fenugreek Kissed Fries

Tender lamb chops marinated in an aromatic spiced yoghurt, ginger & garlic and served with a tomato, coriander & mint chutney. With a portion of Fenugreek Fries on the side.  $\mbox{\ensuremath{\mathfrak{L}}}$  12.90

#### MOWGLI

How Indians eat at home & on their streets

Mowgli was born from Nisha Katona's desire to bring the spirit of her ancestral Bengali home kitchen to the high street. It's about sharing food the way Indians eat at home - simple, vibrant dishes cooked for those they love. Fresh, light & full of zing, Mowgli is dedicated to enriching lives around the twinkle of an Indian home hearth.



# **CURRY COMPANIONS**

Find your perfect pairing.

## Mowgli Puri 🕖

Pillowy, soft fried golden flatbread puffed up & ready to tear.  $\[ \underline{\epsilon} \]$  4.30

#### NEW Garlic & Coriander Paratha

Soft & flaky flatbread, served warm with a garlic & coriander butter. £ 4.50

## Roti Breads 🕖

Ghee brushed Roti Paratha homestyle flatbreads. £ 4.30 (for 2)

## NEW Miniature Poppadoms 🧖

Crisp miniature bites. Perfect for scooping, dipping & crunching. £ 2.50

### Mowali Slaw 🕖

Fresh crisp red cabbage with our light & moreish house dressing £ 3

#### Mowali Basmati Rice 🕖

Steamed with crackled cumin seed. £ 3.90

#### HOUSE KITCHEN

Time-honoured & soul-warming ancestral recipes. Balanced & bold, with a touch of natural sweetness.

## NEW

# Mowgli Chicken Biryani



One-pot wonder. Delicately spiced golden rice with tender aromatic curried chicken, finished with ghee for luxurious richness. Served with mini poppadoms & a yoghurt dip. £ 15

## Mowgli House Chicken

A lush South Indian curry simmered with coconut milk, fragrant curry leaves & ground almonds. Tame but tantalising.  ${_{\Sigma}}$  9.30

## GUEST FAVOURITE



## Mother Butter Chicken

Chicken Tikka Masala does not exist in India; Butter Chicken is the real deal - the kind made in Mother's kitchens. Tandoori chicken pieces simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter. £ 9.80

## Mowgli House Lamb

Slow-cooked lamb that falls apart, simmered with anise, plums and chickpeas. This was my Dad's heirloom recipe. A deep, rich, home kitchen gem. £ 9.90

### Mowgli Keema Karma 🕖

Vegan mince simmered in a punchy sauce of cumin, clove, tomatoes, peas & pulses. Deep, earthy flavours with a warming chilli kick. £ 9.50

## STAFF FAVOURITE



# Mowgli Paneer 🕖

Tender cubes of soft paneer cheese simmered with velvety sweet, spiced tomatoes & garden peas. Gentle, rich & comforting. £ 9.80

# Lamb Bunny Chow

Comfort food at its boldest. Slow-cooked lamb curry that is rich, deep & sweet in flavour served inside a hollowed-out bread loaf. Hearty, messy & made to share. £ 16

## Holy Chow Ø

A hearty vegan dish. Spiced chickpeas, potato, ginger & sweet mango - all served inside a loaf of bread. Bold, messy & made for sharing. £ 13

## Goan Fish Curry

Boneless market fish simmered in a deep, mahogany spiced sauce with tamarind, ginger, coriander & smoky Kashmiri chillies. Fiery, tangy, sweet & delicious. § 9.80

#### Aunty Geeta's Prawn Curry

Juicy prawns simmered in a haunting Bengali Five Spice tomato sauce with green chilli & sweet garden peas. Utterly addictive. £ 9.30

#### NEW



Simmered through the night, luxurious black lentils, aromatic spices, garlic & butter, finished with a slick of cream. Earthy, velvety & warming. £ 6.50

#### Temple Dahl 🕖

The ultimate Indian home comfort food. Red lentils simmered until tender, brought to life with flavours of toasted cumin, coriander & lemon. £ 6

## Tea Steeped Chickpeas 🔊

Chickpeas long-simmered in a rich, deep Darjeeling spiced tomato & spinach sauce. Warming & hearty. £ 6

## Picnic Potato Curry 🧖

Potatoes slow cooked with pickling spices, fenugreek, tomatoes & turmeric. This dish is even delicious cold with puri, and so was our family's picnic favourite. £ 6



