FOOD

INSPIRED BY THE WAY FOOD IS SHARED IN INDIAN HOMES Mowgli is best enjoyed with a table full of flavours. Most guests choose 2 to 3 dishes each, or 5 to 6 between two to share.

(Ng) ..... Non-Gluten
(Ng*) Non-Gluten Available
(V) ..... Vegetarian
(Vg) ..... Vegan
(Vg*) ..... Vegan Available

New Recipe

For allergy information please see the reverse

STREET SNACKS

The perfect plates to get your meal started

Yoghurt Chat Bombs 6
A real flavour explosion. Crisp puff breads filled with chickpeas, spiced yoghurt, tamarind, coriander & topped with a pomegranate seed. *(302 kcal) V/Vg**

NEW Poppadoms & Dips 4.2
The perfect start. Three crispy poppadoms served with a green chutney, zingy pickled onions & spiced yoghurt for dipping. *(460 kcal) Ng/V/Vg**

Onion Bhajis 6.3
Crispy onion, vegetable & chilli tangles deep fried in an aromatic spiced gram flour. Served with a punchy masala dipping sauce on the side. *(642 kcal) Ng/V/Vg*

SMALL STREET PLATES

A great side, or choose a few & make a meal

NEW Bombay Butter Prawns 9
Five juicy tail-on king prawns, served in a lightly spiced Indian butter sauce & topped with green chilli & coriander. Bright, buttery & irresistible. *(302 kcal) Ng*

NEW Mowgli Spice Bag 7.7
A hot crispy tangle of fries, grilled onions & peppers all tossed together in a paper bag with a generous dusting of chat masala. Served with a jug of Mother Butter Sauce for dipping or pouring. *(828 kcal) Ng/V*

Diwali Cauliflower 8.5
A festival of colours. Golden turmeric-roasted & fried cauliflower florets topped with yoghurt, pomegranate, coriander, tamarind chutney & sev. *(336 kcal) Ng/V/Vg**

Mowgli Crispy Wings 9.3
Super-seasoned & spicy with a moreish kick. Crunchy fried wings tossed in spices & served with a fiery dipping sauce. *(590 kcal) Ng*

Gunpowder Chicken 8.8
Our flavour-packed chicken poppers. Chicken marinated in ginger, garlic & garam masala, then golden fried in a light chickpea batter. *(467 kcal) Ng*

Himalayan Cheese Toast 6.9
Cheese on toast done the Indian way with melting mature cheddar, red onion & green chilli. Served with a spiced Indian pickle. *(564 kcal) V*

Mowgli Chip Butty 7.9
Fenugreek Fries, fiery chilli pickle, red onion, coriander, green chilli & Mowgli tomato relish, all served in a roti wrap. *(1082 kcal) V/Vg*

Sticky Chicken 9.3
Our lip-smacking crispy chicken bites, fried in chickpea batter for deep flavour & glazed all over in our sticky, sweet, spiced dark molasses. *(601 kcal) Ng*

FROM THE GRILL

Flame-grilled, spiced & bursting with flavour

NEW Mowgli Mixed Grill 32
A meat feast, for the table. Spiced chicken thighs, chargrilled marinated lamb chops, crispy wings & tender lamb koftas, served with a selection of house dips. For two or more to share. *(1330 kcal) Ng*

NEW Lamb Kofta Kebabs 8.9
Three tender spiced lamb skewers, alive with chilli, coriander & cumin, then chargrilled until deliciously smoky. *(380 kcal) Ng*

Maa's Lamb Chops 15.7
Three tender lamb chops marinated in an aromatic spiced yoghurt, ginger & garlic, served with our zingy green chutney & a spiced yoghurt dip. *(481 kcal) Ng*

Angry Bird 11.5
Two succulent chicken thighs chargrilled with fragrant tandoori spices, yoghurt, ginger & garlic. Served with a popped mustard Mowgli Slaw. *(627 kcal) Ng*

Monkey Tandoor Roti 11
An open roti wrap with succulent charred tandoori chicken, pomegranate, mint & spinach. Drizzled with a rainbow of homespun chutneys. *(682 kcal)*



COMPANIONS

Garlic & Coriander Butter Paratha 4.5
Soft & flaky flatbread, served warm. *(453 kcal) V*

Puffed Puri Bread 4.3
Pillowy, puffed up fried golden flatbread. *(168 kcal) V/Vg*

Roti Breads 4.3
Two ghee brushed Roti flatbreads. *(439 kcal) V/Vg**

Mowgli Cumin Rice 3.9
Homestyle cumin rice. *(315 kcal) Ng/V/Vg*

NEW Masala Carrots 3.5
Sweet roasted masala spiced carrots, topped with a zingy green chutney. *(130 kcal) Ng/V/Vg*

Mowgli Slaw 3.5
Red cabbage with a moreish dressing. *(430 kcal) Ng/V/Vg*

Fenugreek Kissed Fries 6.5
Golden fried potato cubes tossed in turmeric, fenugreek & our Mowgli masala. *(940 kcal) Ng/V/Vg*

Treacle Tamarind Fries 7.8
Crisp turmeric potato cubes glazed in a spiced black treacle tamarind sauce. *(1153 kcal) Ng/V/Vg*



TIFFIN FOR ONE

Food roulette chosen by Chef, as it is in India

Office Worker's Tiffin 19
Four tiers of meat, veg & carb jeopardy. *Ng*

Indian School Tiffin 17
Four tiers of meat-free pot luck. *Ng/V/Vg**

HOUSE KITCHEN CURRIES

Recipes handed down from my Bengali ancestors

Mother Butter Chicken 10
Chicken Tikka Masala does not exist in India; Butter Chicken is the real deal. Tandoori chicken pieces simmered in a rich, sweet, spiced tomato & yoghurt sauce. *(444 kcal) Ng*

House Chicken Curry 10
A lush South Indian curry gently simmered with fragrant curry leaves, coconut milk & ground almonds. Tame but tantalising. *(481 kcal) Ng*

House Lamb Curry 11.2
Slow-cooked lamb that falls apart, simmered with anise, plums & chickpeas. This was my Dad's heirloom recipe. A deep, rich, home kitchen gem, passed down through generations. *(465 kcal) Ng*

Goan Fish Curry 10.2
Boneless market fish simmered in a deep, mahogany spiced sauce with tamarind, ginger, coriander & smoky Kashmiri chillies. Fiery, tangy, sweet & delicious. *(288 kcal) Ng*

Aunty Geeta's Prawn Curry 9.8
Juicy tail-on king prawns simmered in a haunting Bengali Five Spice infused tomato sauce with green chilli & garden peas. Utterly addictive. *(210 kcal) Ng*

Mowgli Paneer 9.8
A firm staff favourite. Tender cubes of soft paneer cheese simmered with velvety sweet, spiced tomatoes & garden peas. Gentle, rich & comforting, with a delicate warmth. *(516 kcal) Ng/V*

Mowgli Black Dahl 6.5
Simmered through the night, luxurious black lentils, aromatic spices, garlic & butter, finished with a slick of cream. Earthy, velvety & warming. *(608 kcal) Ng/V*

Temple Dahl 6
Red lentils simmered until tender, brought to life with toasted cumin, coriander & lemon. *(361 kcal) Ng/V/Vg*

Tea Steeped Chickpeas 6
Chickpeas long-simmered in a rich, deep Darjeeling spiced tomato & spinach sauce. *(293 kcal) Ng/V/Vg*

Picnic Potato Curry 6
Potatoes slow-cooked with pickling spices, fenugreek, tomatoes & turmeric. *(262 kcal) Ng/V/Vg*