

Tandoori Sizzler Specials

Lamb Chops	Starter 7.95	Main 15.95
Lamb chops marinated in strong mustard oil, ginger & garlic then skewered & roasted to perfection		
Salmon Tikka	Starter 8.95	Main 16.95
Prime cubes of salmon matured in a mildly spiced marinade of dill, ginger & a trace of mustard		
Tandoori King Prawn	Starter 6.95	Main 14.95
Marinated king prawn baked in our tandoor		
Jhinga Zaffarani	Starter 6.95	Main 14.95
Jumbo king prawns marinated in a rich blend of saffron & yoghurt with caraway seeds & served with a cooling mint yoghurt dip		
Shashlick Bhahar	Chicken 13.95	Lamb 14.95
Marinated lamb or chicken cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce		

Tandoori Dishes

Served dry with salad.

Half Tandoori Chicken	10.95
Chicken Tikka	11.95
Lamb Tikka	12.95
Tandoori Mixed Grill	13.95
Tandoori Shashlick	Chicken 13.95
King Prawn Shashlick	Lamb 14.95
Marinated & grilled in our tandoor on a skewer with onions, capsicum & tomatoes	
	15.95



Vegetarian Dishes

Perfect as an accompaniment or as a full vegetarian option.

Sag Aloo	Side 5.95	Main 10.95
Spinach & potatoes		
Pasanda Palak	Side 5.95	Main 10.95
Spinach cooked with your choice of paneer, potatoes or mushrooms		
Bhindi Masala	Side 5.95	Main 10.95
Okra packed with a tangy melange of cumin seeds & fresh lime, cooked with onion & tomato masala		
Bringal Mattar Bhartha	Side 5.95	Main 10.95
A charcoal smoked aubergine delicacy with onions & tomatoes		
Aloo Gobi	Side 5.95	Main 10.95
Potatoes cooked with cauliflower florets, tomatoes & spices		
Jeera Aloo	Side 5.95	Main 10.95
Cumin-tempered potatoes cooked with tomato, onion & a home-made spice mix		
Tarka Daal	Side 5.95	Main 10.95
A chana daal & red lentil preparation made into an exotic dish with garlic, cumin seeds & whole red chillies		
Kadhai Paneer	Side 5.95	Main 10.95
A delicate combination of paneer with a spicy masala of garlic, onions & tomatoes with a tempering of crushed coriander seeds & red chillies		
Bombay Aloo	Side 5.95	Main 10.95
Sauteed hot potato		
Chana Aloo Chat	Side 5.95	Main 10.95
Chickpeas & Potatoes		
Mushroom Bhaji	Side 5.95	Main 10.95
Mixed Vegetable Dhansak	Side 5.95	Main 10.95
Navratan Kurma	Side 5.95	Main 10.95
Mixed vegetables in creamy yoghurt sauce		
Garlic Mushroom	Side 5.95	Main 10.95
Raitha (Cucumber, Tomato or Onion)		2.95
Green Salad		3.50

Classic Dishes

	Duck	Chicken	Lamb or Beef	Prawn or Fish	Veg	K.Prawn	Jumbo K.Prawn
Curry	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Madras	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Vindaloo	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Kurma	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Pathia	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Bhuna	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Do Pyaza	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Dhansak	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Rogan Josh	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Sag	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Jalfrezi	15.95	12.95	13.95	14.95	11.95	15.95	16.95
Karahi	15.95	12.95	13.95	14.95	11.95	15.95	16.95

Biryani Dishes

Served with a side of vegetable curry.

Special Biryani	15.95
Meat, chicken & prawn with omelette on top	
Chicken Biryani	14.95
Lamb Biryani	15.95
Beef Biryani	15.95
Vegetable or Mushroom Biryani	12.95
Prawn Biryani	14.95
Chicken Tikka Biryani	14.95
King Prawn Biryani	17.95
Lamb Shank Biryani	19.95
Lamb shank slow cooked with chef's special spice served with curry sauce	



Rice

Steamed Basmati Rice	3.95
Pilau Rice	4.50
Lemon Rice	4.95
Egg Fried Rice	4.95
Keema Fried Rice	4.95
With minced meat	
Mushroom and Jeera Rice	4.95
Aromatic & sumptuous, the finest fragrant rice	
Coconut Rice	4.95
Sweet scented with the flavour of coconut	



Breads

Our breads are nutritious & delicious. We appreciate the challenge of making superb bread & our traditionally made breads are outstanding.

Plain Naan	4.95
Buttered leavened bread	
Peshwari Naan	5.50
Nuts, sultanas & coconut	
Garlic Naan	5.50
Keema Naan	5.50
Stuffed with spiced minced meat	
Tandoori Roti	3.95
Wholewheat unleavened bread	
Puri (fried bread)	2.95
Chapati	1.95

English Dishes

Chicken Nuggets with Chips & Salad	8.95
Fried Chicken with Chips & Salad	8.95
Omelette with Chips & Salad	8.95
Choice of chicken, prawn, mushroom or spinach	
Chips	3.50
Masala Chips	3.95
Fried chips with an Indian twist	

Please note: Some of our dishes may contain nuts or nut traces. Fish dishes may contain bones. Please ask our staff for further information. Our customers are very important to us. If you can think of any way in which we can improve our service please do not hesitate to contact us. We hope that you will enjoy your visit to The 3 Mughals.

The 3 Mughals



National Curry Awards Winner 2022

“Quality you can trust”

CHRISTMAS DAY

Papadoms & Chutneys | Any Starter
Any Main Dish | Rice or Naan
Indian Dessert | Choice of Drinks
Gulab Jamun with Ice Cream Baileys 25ml, Tia Maria 25ml, Disaronno 25ml

BOOKINGS NOW BEING TAKEN

Times Available:
12:00pm | 3:00pm | 5:30pm | 7:45pm
£49.95 PER PERSON
(Children may order from our regular menu)

WELCOME TO THE 3 MUGHALS

These dishes we offer on our menu are freshly cooked to your own individual order using fresh spices with no artificial flavourings. Should you have a favourite dish which is not included on our menu please ask our chef as he would be only too pleased to prepare it for you.

We do hope you enjoy your meal. Bon appetite.

Very Hot 🔥🔥
Moderately Hot 🔥
Mildly Spicy 🌶

Add an extra ingredient to your dish for £1 extra. Mushroom, Spinach, Chickpeas etc

How Was Your Visit?



PLEASE REVIEW US





PAPPADAM & CHUTNEY

Pappadam	1.00
Masala Pappadam	1.00
Three Mughals Special Red Sauce	1.00
Tray of Chutneys	4.95
Combination of chutneys, Mint sauce, mango chutney, mixed pickle, onion salad & coconut	
Chutney (each)	1.00

STARTERS

Tikka Platter A mixture of tasty starters, chicken tikka, lamb tikka & paneer tikka	5.95
Moisur Chilli Prawn 🔥 Prawns marinated in chilli, spices, dusted with rice, flour & fried with onions, peppers & red whole chillies	6.95
Hara Tikka Chicken Chicken marinated in a green herb sauce, grilled in the tandoor	5.95
Crab Malabari 🌶 Crab meat cooked with coconut & light spices, a mildly spiced dish	6.95
Tandoori Mixed Kebab Platter (for 2) Consists of hara tikka, lamb tikka, sheek kebab & paneer tikka	11.95
Vegetable Platter (for 2) Paneer tikka, vegetable samosa & onion bhaji	9.95
Onion Bhajis World famous snack of crisp onions deep fried in a coating of gram flour batter. Served with mint sauce	5.95
Samosas (meat or vegetable) Served with tamarind chutney	5.95
Sheek Kebab Minced lamb rolls chargrilled	6.95
Prawn Puri Spicy prawn wrapped in a puri bread	6.95
Jhinga Puri Spicy king prawn wrapped in a puri bread	7.95
Chicken or Lamb Tikka Boneless cubes of chicken or lamb marinated with yoghurt & spices, grilled on charcoal	5.95
Duck Tikka Cubes of duck marinated with yoghurt & spices, grilled on charcoal	6.95
Garlic King Prawns Served in a spicy garlic sauce	6.95
Chicken Tikka Pakora Sliced chicken tikka dipped in special sauce & deep fried	6.95
Chilli Paneer Cheese sautéed with onions, capsicum & green chillies	6.95
Chicken Chat Chicken, sweet & sour cooked with chat masala sauce	6.95



CHEF'S SPECIALS

These delightful speciality dishes are the hallmark dishes of our chefs, who have journeyed here from different culinary regions of India. Their specialist touch is borne from years of experience & each dish bears their signature taste. If you truly want to try something original, choose your delicacy.			
Shahi Chicken Korma Chicken pieces seared & slow cooked in a smooth creamy gravy, flavoured with cardamoms. We recommend the peshwari naan to enrich the taste sensation	14.95		
Keema Mattar Lamb mince & green peas cooked with tomatoes & home-made spices	14.95		
Roshuni 🌶 Chicken or lamb tikka in a hot & spicy curry with extra garlic & aromatic spices	Chicken 14.95	Lamb 14.95	
Pasanda Chicken or lamb tikka braised in an almond flavoured yoghurt sauce. Great with kulcha naan	Chicken 14.95	Lamb 14.95	
Bhuna Bahgar Boneless pieces of chicken or lamb tikka, fresh button mushrooms stir-fried with cumin, ginger & garlic	Chicken Tikka 14.95	Lamb Tikka 14.95	
Bhuna Mangsho Beef curry made with sirloin steak, slowly cooked in a smooth, rich, spicy, thick sauce			14.95
Green Chicken Curry from Goa Boneless pieces of chicken made with freshly pureed coriander, tamarind, mint, green chillies & other herbs			14.95
Shatkora Cooked in a sauce flavoured with a special citrus fruit only found in Bangladesh	Chicken Tikka 14.95	Lamb Tikka 14.95	
Haryali Murgh Chicken baked in a marinade of spinach, mint & pureed coriander. Served in a creamy sauce			14.95
Murgh Sally 🌶 Morsels of chicken cooked with black pepper, browned onions, cashew nuts, tomato, topped with thin strips of fried potatoes			14.95
Punjabi Butter Chicken Tikka chicken simmered in a creamy satin-smooth mild gravy			14.95
North Indian Garlic Chilli Chicken 🔥 Barbecued chicken pieces cooked in fresh garlic & chilli sauce with caramelised onions			14.95
Keema Murgh Kurzi Supreme chicken with minced meat, roasted with red chillies, served in a thick sauce			14.95
Shatkora Ki Mangsho Tender pieces of beef served in a medium spicy sauce flavoured with a special citrus fruit only found in Bangladesh. A real authentic dish			14.95
Karahi Mangsho Aloo Tender pieces of beef stir-fried in a karahi dish with a spicy masala of garlic, onions & tomatoes. With a tempering of crushed coriander seeds & crispy red chillies, topped with potatoes			14.95
Shahzani Murgh Diced chicken cooked in a mango flavoured creamy sauce. A mild dish			14.95
Nawabi Sizzler (Chicken or Lamb) Chicken tikka slices with red & green peppers & onions on a sizzler. Medium spicy			14.95
Naga Wala (Chicken or Lamb) A hot dish made with aromatic naga chillies			14.95
Sebze Gosth Archari Beef marinated with fresh garlic, cinnamon, bay leaves & tomatoes. Dry medium			14.95
Tawa Special Sizzling dish with king prawn, chicken & lamb, medium spicy with bay leaf & cardamom			14.95
Rangela Khana Wildly flavoured Goan dish of chicken or lamb with fresh spinach simmered in medium hot sauce, with ginger & fenugreek leaves to add an aromatic taste			14.95
Lamb Shank Shank of lamb, firstly braised with spices & ground sesame seeds, then roasted. Served in a spicy sauce with masala roast potatoes			16.95
Anar Kali Bahar Chicken breast pieces cooked fairly mild with cream			14.95
Chicken or Lamb Makhani Chicken or lamb mildly spiced in butter & creamy sauce			14.95
Achari Infused with exclusive special pickle & mustard seeds with a modern contemporary twist	Chicken 14.95	Lamb 14.95	
Lamb Chops Dilruba Grilled lamb chops, cooked in a semi dry sauce with selected spices, garlic & ginger			16.95

SEAFOOD SPECIALS

Tilapia Bengal Fish Fillets of fish pan fried in a spicy sauce	13.95
Jhinga Fish Stir fried king prawn served on a fillet of fish pan fried with herbs & spices	15.95
Salmon Ke-Bhuna Marinated garlic salmon fillet, cooked in special bhuna sauce & spring onions	15.95
Tandoori King Prawn Garlic Chilli Grilled king prawn in special sauce with green chilli, little hot taste with mushroom	15.95
Jhinga Chingri Fry Bangladeshi dish cooked with spinach, garlic, spring onions & fully shelled king prawns	15.95
Sea Bass Prime sea bass fillets marinated in delicate spices, pan fried to perfection, served on a bed of homemade sauce	14.95
Freshwater King Prawn Large king prawns cooked with chef's special sauce	19.95
King Prawn Shashlick Bhahar Marinated king prawns cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce	16.95
King Prawn Summerkand Fresh king prawns cooked in a creamy tomato & cashew gravy topped with cream	16.95
Tandoori Salmon Salmon steak marinated in yoghurt, dill & spices, grilled in our tandoor, served with chargrilled pepper	16.95
Malabari Fish Curry (Bream) A speciality of coconut flavoured fish curry, from the coast of Malabar in South India	14.95
Bengal Fish Curry (Sea Bass) With aromatic spices, fresh green chillies & herbs, popular in Bangladeshi homes	15.95



TANDOORI MASALA DISHES

Chicken Tikka Masala	13.95
Lamb Tikka Masala Diced pieces of chicken or lamb tikka cooked in our special masala sauce	14.95
King Prawn Masala	16.95
Chicken Tikka Rejella Mild dish with coconut & cream	14.95
Vegetable Masala	12.95
Chicken Chilli Masala Creamy sauce, a touch of spices & herbs with fresh chillies	14.95



BALTI CUISINE

Comes with a naan.

Lamb or Chicken Balti 🌶	14.95
King Prawn Balti	16.95
Chicken or Lamb with Spinach Balti	15.95
Mixed Vegetable Balti 🌶	12.95
Exotic Balti Chicken, Lamb, Prawn & Mushrooms	15.95