

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 16.95
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 14.95	Lamb 15.95
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		11.95
Chicken Tikka		12.95
Lamb Tikka		13.95
Tandoori Mixed Grill		16.95
Tandoori Shashlick	Chicken 13.95	Lamb 15.95
King Prawn Shashlick		16.95
Marinated & grilled in our tandoor on a skewer with onions, capsicum & tomatoes		



VEGETARIAN DISHES

Perfect as an accompaniment or as a full vegetarian option.

Sag Aloo	Side 5.95	Main 11.95
Spinach & potatoes		
Pasanda Palak	Side 5.95	Main 11.95
Spinach cooked with your choice of paneer, potatoes or mushrooms		
Bhindi Masala	Side 5.95	Main 11.95
Okra packed with a tangy melange of cumin seeds & fresh lime, cooked with onion & tomato masala		
Bringal Mattar Bhartha	Side 5.95	Main 11.95
A charcoal smoked aubergine delicacy with onions & tomatoes		
Aloo Gobi	Side 5.95	Main 11.95
Potatoes cooked with cauliflower florets, tomatoes & spices		
Jeera Aloo	Side 5.95	Main 11.95
Cumin-tempered potatoes cooked with tomato, onion & a home-made spice mix		
Tarka Daal	Side 5.95	Main 11.95
A chana daal & red lentil preparation made into an exotic dish with garlic, cumin seeds & whole red chillies		
Kadhai Paneer	Side 5.95	Main 11.95
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 11.95
Sauteed hot potato		
Chana Aloo Chat	Side 5.95	Main 11.95
Chickpeas & Potatoes		
Mushroom Bhaji	Side 5.95	Main 11.95
Mixed Vegetable Dhansak	Side 5.95	Main 11.95
Navratan Kurma	Side 5.95	Main 11.95
Mixed vegetables in creamy yoghurt sauce		
Garlic Mushroom	Side 5.95	Main 11.95
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	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Madras 🌶️	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Vindaloo 🌶️🌶️	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Kurma	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Pathia	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Bhuna	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Do Pyaza	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Dhansak	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Rogan Josh	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Sag	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Jalfrezi 🌶️	16.95	13.95	14.95	14.95	12.95	16.95	17.95
Karahi	16.95	13.95	14.95	14.95	12.95	16.95	17.95

BIRYANI DISHES

Served with a side of vegetable curry.

Special Biryani	16.95
Meat, chicken & prawn with omelette on top	
Chicken Biryani	15.95
Lamb Biryani	16.95
Beef Biryani	16.95
Vegetable or Mushroom Biryani	13.95
Prawn Biryani	15.95
Chicken Tikka Biryani	15.95
King Prawn Biryani	18.95
Lamb Shank Biryani	20.95
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	10.95
Fried Chicken with Chips & Salad	10.95
Omelette with Chips & Salad	10.95
Choice of chicken, prawn, mushroom or spinach	
Chips	3.95
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 THREE MUGHALS

National Curry Awards Winner 2024

“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 THREE 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	6.95
A mixture of tasty starters, chicken tikka, lamb tikka & paneer tikka	
Moisir Chilli Prawn 🔥🔥	7.95
Prawns marinated in chilli, spices, dusted with rice, flour & fried with onions, peppers & red whole chillies	
Hara Tikka Chicken	5.95
Chicken marinated in a green herb sauce, grilled in the tandoor	
Crab Malabari 🔥	6.95
Crab meat cooked with coconut & light spices, a mildly spiced dish	
Tandoori Mixed Kebab Platter (for 2)	13.95
Consists of hara tikka, lamb tikka, sheek kebab & paneer tikka	
Vegetable Platter (for 2)	11.95
Paneer tikka, vegetable samosa & onion bhaji	
Onion Bhajis	5.95
World famous snack of crisp onions deep fried in a coating of gram flour batter. Served with mint sauce	
Samosas (Meat or Vegetable)	5.95
Served with tamarind chutney	
Sheek Kebab	6.95
Minced lamb rolls chargrilled	
Prawn Puri	6.95
Spicy prawn wrapped in a puri bread	
Jhinga Puri	8.95
Spicy king prawn wrapped in a puri bread	
Chicken or Lamb Tikka	6.95
Boneless cubes of chicken or lamb marinated with yoghurt & spices, grilled on charcoal	
Duck Tikka	7.95
Cubes of duck marinated with yoghurt & spices, grilled on charcoal	
Garlic King Prawns	7.95
Served in a spicy garlic sauce	
Chicken Tikka Pakora	6.95
Sliced chicken tikka dipped in special sauce & deep fried	
Chilli Paneer	7.95
Cheese sautéed with onions, capsicum & green chillies	
Chicken Chat	6.95
Chicken, sweet & sour cooked with chat masala sauce	



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	15.95		
Chicken pieces seared & slow cooked in a smooth creamy gravy, flavoured with cardamoms. We recommend the peshwari naan to enrich the taste sensation			
Keema Mattar	15.95		
Lamb mince & green peas cooked with tomatoes & home-made spices			
Roshuni 🔥	Chicken 15.95	Lamb 16.95	
Chicken or lamb tikka in a hot & spicy curry with extra garlic & aromatic spices			
Pasanda	Chicken 14.95	Lamb 15.95	
Chicken or lamb tikka braised in an almond flavoured yoghurt sauce. Great with kulcha naan			
Bhuna Bahgar	Chicken Tikka 14.95	Lamb Tikka 15.95	
Boneless pieces of chicken or lamb tikka, fresh button mushrooms stir-fried with cumin, ginger & garlic			
Bhuna Mangsho	15.95		
Beef curry made with sirloin steak, slowly cooked in a smooth, rich, spicy, thick sauce			
Green Chicken Curry from Goa	15.95		
Boneless pieces of chicken made with freshly pureed coriander, tamarind, mint, green chillies & other herbs			
Shatkora	Chicken Tikka 14.95	Lamb Tikka 15.95	
Cooked in a sauce flavoured with a special citrus fruit only found in Bangladesh			
Haryali Murgh	15.95		
Chicken baked in a marinade of spinach, mint & pureed coriander. Served in a creamy sauce			
Murgh Sally 🔥	14.95		
Morsels of chicken cooked with black pepper, browned onions, cashew nuts, tomato, topped with thin strips of fried potatoes			
Punjabi Butter Chicken	15.95		
Tikka chicken simmered in a creamy satin-smooth mild gravy			
North Indian Garlic Chilli Chicken 🔥🔥	15.95		
Barbecued chicken pieces cooked in fresh garlic & chilli sauce with caramelised onions			
Keema Murgh Kurzi	15.95		
Supreme chicken with minced meat, roasted with red chillies, served in a thick sauce			
Shatkora Ki Mangsho	15.95		
Tender pieces of beef served in a medium spicy sauce flavoured with a special citrus fruit only found in Bangladesh. A real authentic dish			
Karahi Mangsho Aloo	15.95		
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			
Shahzani Murgh	15.95		
Diced chicken cooked in a mango flavoured creamy sauce. A mild dish			
Nawabi Sizzler (Chicken or Lamb)	15.95		
Chicken tikka slices with red & green peppers & onions on a sizzler. Medium spicy			
Naga Wala (Chicken or Lamb)	15.95		
A hot dish made with aromatic naga chillies			
Sebze Gosth Archari	15.95		
Beef marinated with fresh garlic, cinnamon, bay leaves & tomatoes. Dry medium			
Tawa Special	15.95		
Sizzling dish with king prawn, chicken & lamb, medium spicy with bay leaf & cardamom			
Rangela Khana	15.95		
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			
Lamb Shank	18.95		
Shank of lamb, firstly braised with spices & ground sesame seeds, then roasted. Served in a spicy sauce with masala roast potatoes			
Anar Kali Bahar	15.95		
Chicken breast pieces cooked fairly mild with cream			
Chicken or Lamb Makhani	15.95		
Chicken or lamb mildly spiced in butter & creamy sauce			
Achari	Chicken 14.95	Lamb 15.95	
Infused with exclusive special pickle & mustard seeds with a modern contemporary twist			
Lamb Chops Dilruba	16.95		
Grilled lamb chops, cooked in a semi dry sauce with selected spices, garlic & ginger			

SEAFOOD SPECIALS

Tilapia Bengal Fish	14.95
Fillets of fish pan fried in a spicy sauce	
Jhinga Fish	15.95
Stir fried king prawn served on a fillet of fish pan fried with herbs & spices	
Salmon Ke-Bhuna	16.95
Marinated garlic salmon fillet, cooked in special bhuna sauce & spring onions	
Tandoori King Prawn Garlic Chilli	16.95
Grilled king prawn in special sauce with green chilli, little hot taste with mushroom	
Jhinga Chingri Fry	16.95
Bangladeshi dish cooked with spinach, garlic, spring onions & fully shelled king prawns	
Sea Bass	16.95
Prime sea bass fillets marinated in delicate spices, pan fried to perfection, served on a bed of homemade sauce	
Freshwater King Prawn	19.95
Large king prawns cooked with chef’s special sauce	
King Prawn Shashlick Bhahar	17.95
Marinated king prawns cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce	
King Prawn Summerkand	16.95
Fresh king prawns cooked in a creamy tomato & cashew gravy topped with cream	
Tandoori Salmon	16.95
Salmon steak marinated in yoghurt, dill & spices, grilled in our tandoor, served with chargrilled pepper	
Malabari Fish Curry (Bream)	14.95
A speciality of coconut flavoured fish curry, from the coast of Malabar in South India	
Bengal Fish Curry (Sea Bass)	15.95
With aromatic spices, fresh green chillies & herbs, popular in Bangladeshi homes	



TANDOORI MASALA DISHES

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



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