

## Welcome to Moiduls

Moidul and his team have a passion for preparing quality food with the freshest ingredients. His cooking is in a class of its own & he only uses cholesterol free vegetable oil, free range chicken and meat, free range eggs and organic fish from Sandy's Twickenham. His fresh fruit and vegetables come from Farmers Market in Twickenham.

To taste a true touch of class make sure to go to Moiduls Hampton Wick Tandoori. Rest assured, you will not be disappointed. A fine selection of Argentinian organic wines are available as well as delicious Movenpick ice creams.

“We have a very large selection of vegetarian main dishes, please enquire within”.

### Starters

- Mix Shahi Platter** (Serves 2 to 3) **£7.95**  
*Pieces of sheek kebab, lamb tikka, chicken wings and lamb chops. Served sizzling with salad.*
- Mix Delight** (Serves 2) **£5.95**  
*An assortment of onion bhaji, vegetable samosa, aubergine cutlets, potato cutlets.*
- Tilapia Biran** **£3.95**  
*Bangladeshi tilapia fish slow fried with fresh green chillies and onion. Served with Bangladeshi salad.*
- Tilapia Fish Tikka** **£4.50**  
*Cubes of tandoori baked fish served sizzling with a side salad.*
- Aloo Bora** **£3.50**  
*Medium spiced mashed potatoes deep fried with bread crumbs*
- Lamb Chop** **£3.95**  
*Medium spiced lamb chop chargrilled with red and yellow peppers, served sizzling.*
- Indian Pasta** **£3.50**  
*Lightly spiced pasta with fresh green chilli and coriander, pan cooked with eggs. Served with light salad.*
- Koliza Puree** **£4.50**  
*Medium spiced pouched liver, cooked with fresh green chilli, mint & chopped potatoes. Served with deep fried bread.*
- Salmon Tikka** **New** **£4.95**  
*Medium spiced salmon char grilled with aubergine and courgettes, served with side salad.*
- Jhinga Tikka Shondori** **New** **£6.50**  
*Lightly spiced bay of Bengal whole King Prawn Char Grilled with mushrooms and courgettes, served with side salad.*
- Haas Tikka** **New** **£4.95**  
*Marinated Duck fillets lightly spiced and cooked in the clay oven.*
- Moidul's Special Paneer Tikka** **New** **£4.50**  
*Lightly spiced Indian Cottage cheese char grilled with mixed pepper & mushroom, served with side salad.*
- DaLL Pakora** **New** **£3.50**  
*Spicy lentil nuggets, served with a choice of tamarind and lime, coriander and chilli dips.*
- Chot Poti** **New** **£3.95**  
*Chickpeas, chunky potatoes and onions cooked in a sweet & sour tamarind sauce and served in a spicy cone.*

### Classic Starters

- Chicken Pakora** (Chicken tikka deep fried with chick pea flour, egg, coriander & lemon juice) **£2.95**
- Vegetable Samosa** (Parcels of vegetables fried in crispy light golden pastry) **£2.50**
- Lamb Samosa** (Parcels of lamb fried in crispy light golden pastry) **£2.50**
- Onion Bhaji** (Sliced onion mixed with spices, deep fried in mustard oil) **£2.50**
- King Prawn Butterfly** (Large Bangladeshi king prawn deep fried with breadcrumb) **£3.50**
- King Prawn Puree** (Medium spiced king prawn served with a thin, crisp deep fried bread) **£3.95**
- Prawn Puree** (Medium spiced prawn served with a thin, crisp deep fried bread) **£3.50**

### Soups

- Dhall** (Lentils) **£2.95**
- Mulligatawany** (Home made onion soup) **£2.95**

### Set Meals

 (Set meals are excluding from all offers)

- Set Meal for One** **£11.95**  
*Chicken tikka (st), chicken pasanda mixed vegetable, pilau rice, popadums, mango chutney & mint sauce.*
- Tandoori Set Meal for 2** **£24.95**  
*Chicken tikka (st), shamee kebab (st), tandoori chicken, lamb tikka, bombay potato, pilau rice, nan & papadums.*
- Set Meal for 2** **£24.95**  
*Onion bhaji (st), chicken tikka (st), prawn bhuna, lamb rogan, mushroom bhaji, pilau rice, nan & papadum*
- Vegetable Set Meal for Two** **£15.95**  
*Vegetable samosa (st), onion bhaji (st), balti multi vegetable, vegetable dansak, 1 vegetable nan, 1 pilau rice & popadums, mango chutney, mint sauce & onion salad.*
- Balti Set Meal for Two** **£24.95**  
*Chicken tikka (st), meat samosa (st), chicken balti dansak, meat balti jalfrezi, sag aloo, 1 nan, 1 pilau rice, 2 popadums, mango chutney, mint sauce & onion salad.*
- Khurzi Lamb** (Serves 3 to 4, 24 hour notice is required for this dish) **£65.00**
- Murgh Massalum** (Serves 3 to 4, 24 hour notice is required for this dish) **£55.00**

## Tandoori Aur Sighrise Mulakat

An introduction to the Indian clay oven and our special charcoal grill.

<b>Tandoori Chicken</b>	(Half) £4.95 / (Whole) £8.95
<b>Fish Tikka</b>	£7.50
<i>Medium spiced fish grilled with yoghurt, served in sizzler with fresh coriander. Served with chef's special salad.</i>	
<b>Chicken Tikka</b>	£5.50
<i>Pieces of spring chicken, of the bone, lightly spiced and grilled on charcoal.</i>	
<b>Chicken Shaslik</b>	£6.50
<i>Pieces of spring chicken marinated in yoghurt and spices, grilled with tomatoes, capsicum and oriental spices, served with salad.</i>	
<b>Lamb Tikka</b>	£5.50
<i>Tender lamb marinated in yoghurt and spices, grilled with onion rings.</i>	
<b>Hasina Lamb</b>	£6.50
<i>Tender pieces of lamb marinated in yoghurt and spices. Grilled with tomatoes, capsicum and oriental spices, served with salad.</i>	
<b>Sheek Kebab</b>	£5.50
<i>(Minced lamb mixed with special herbs and grilled in clay oven)</i>	
<b>Tandoori King Prawn</b>	£10.95
<i>(Pieces of king prawn lightly spiced and grilled on charcoal)</i>	
<b>Tandoori Mixed Grill</b>	£8.95
<i>(Pieces of chicken tikka, lamb tikka, tandoori chicken &amp; sheek kebab)</i>	
<b>Chicken or Lamb Sherpa</b> <b>New</b>	£8.95
<i>Thin pieces of chicken or lamb rolled with home made paneer cheese, and then tossed in a medium spiced sauce, made with fresh green chillies, fresh coriander, mixed peppers and tandoori massala. The meat is then char grilled. Served with a homemade Bangle Salad.</i>	

## Tandoori Masala Dishes

<b>Tandoori Chicken Masala</b>	£7.95
<i>(On the bone) Tandoori baked chicken, cooked in oriental spices, masala sauce and butter.</i>	
<b>Tandoori King Prawn Masala</b>	£11.50
<i>Preparation as above, but cooked in a specially prepared, delicately flavoured sauce.</i>	
<b>Chicken or Lamb Tikka Masala</b>	£6.95
<i>Off the bone chicken or lamb cooked in a special home made sauce.</i>	

## House Specialities

<b>Hampton Wick Special Khosi Ghonta</b>	£12.95
<i>Medium spiced lamb shank, slowly cooked with fresh tomatoes, green chilli and baby potatoes. Served with basmati pilau rice.</i>	
<b>Syhlhetti Khazana</b> <b>New</b>	£7.95
<i>Fairly hot curry cooked the same way in which traditional shylhetti people have been cooking for centuries. The dish is spiced with crushed sun roast red chilli, saucy dish.</i>	
<b>Lahore Chicken or Lamb</b> <b>New</b>	£7.95
<i>(on the bone) Medium spiced curry cooked in a traditional Lahori style. Served in a large Karahi (medium or hot)</i>	
<b>Garlic and Ginger Chilli Masala</b>	£7.95
<i>(Chicken or lamb) Really hot sauce cooked with fresh green chilli, ginger, mixed peppers. With chefs special sauce.</i>	
<b>Butter Chicken</b>	£6.95
<i>Barbecued chicken tossed in butter with cultured yoghurt, fresh cream and served with exotic sauce.</i>	
<b>Lamb or Chicken Passanda</b>	£8.50
<i>Passanda dishes are cooked with cream, red wine and served with pilau rice.</i>	
<b>Peshwari Chicken or Lamb</b>	£6.95
<i>Chicken or lamb marinated with tandoori spices, cooked with capsicum and onions in a sweet creamy sauce.</i>	
<b>Murgh Piazza Rampur</b>	£6.95
<i>Barbecued chicken in a blend of exotic spices with onion rings and peppers.</i>	
<b>Murgh Jalfrezi</b>	£6.95
<i>(Chicken) Cooked in a blend of exotic herbs &amp; spices with onions, fresh chillies, capsicum &amp; tomatoes.</i>	
<b>Lamb Sath Kania</b>	£7.25
<i>(Lamb in a blend of exotic spices with fresh chillies)</i>	
<b>Murghee Masala</b>	£6.95
<i>Spring chicken cooked with special spices in a thick sauce, served with optional plain omelette.</i>	
<b>Hampton Wick Masala</b>	£9.95
<i>Pieces of tandoori chicken, lamb tikka, chicken tikka and sheek kebab cooked in a mild masala sauce.</i>	

## Fish Meals

<b>Tilapia Fish Masala</b>	£10.95
<i>Fresh water fish barbecued in the tandoor, cooked in a tamarind based masala sauce. Served with rice.</i>	
<b>Monk Fish Salon</b> <b>New</b>	£14.95
<i>Lightly spiced Monk Fish, grilled with fennel and crushed mustard seeds. Cooked with baby potatoes (served hot or medium) with rice.</i>	
<b>Bangladeshi Ayr Fish Curry</b>	£10.95
<i>Medium spiced. Cooked with fresh green chillies, fresh coriander &amp; new potatoes in a light sauce. Served with rice.</i>	
<b>Bangladeshi Boal Curry</b>	£10.95
<i>Lightly spiced dish, cooked with fresh green chilli, fresh coriander and flavoured with Bangladeshi vegetable "Shat Kora", this is bitter and tangy (served hot or medium), comes with rice.</i>	
<b>Salmon Biran Curry</b>	£10.95
<i>Lightly spiced salmon grilled with fennel and crushed mustard seeds. Cooked with baby potatoes (served hot or medium) with rice.</i>	
<b>Rainbow Trout Curry</b>	£10.95
<i>Grilled whole trout with crushed coriander and cumin seeds, cooked with fresh green chilli and fresh tomatoes (served hot or medium) with rice.</i>	
<b>King Prawn Sag Khana</b>	£12.95
<i>Home style cooked king prawn and spinach medium spiced cooked with fresh spinach, fresh coriander and mixed pepper (served hot or medium) with rice.</i>	

## Management's Recommended Dishes

<b>Lamb Jaflong</b> (Chicken or lamb)	<b>£7.95</b>
<i>Very hot dish, cooked with sun dried red chillies, mix peppers. Served in a karai with a touch of garlic and fennel seeds, dressed with coriander.</i>	
<b>Jaal Maal</b> (Chicken or lamb)	<b>£6.95</b>
<i>Fairly hot curry cooked with fresh Bangladeshi Naga chilli and fresh coriander and fresh mix pepper with a touch of garlic and ginger (optional).</i>	
<b>Honey Baddam</b> (Chicken or lamb)	<b>£6.95</b>
<i>Mild curry cooked with cashew nut, fresh coconut and honey in a very mild creamy sauce.</i>	
<b>Chicken or Lamb Madurai</b>	<b>£6.95</b>
<i>Medium or hot. Blended with chefs special sauce cooked with yoghurt and curry leaves to give a subtle taste.</i>	
<b>Murgh Makhani</b>	<b>£6.95</b>
<i>Barbecued chunks of chicken tossed in butter with cultured yoghurt and an exotic mild sauce.</i>	
<b>Chicken or Lamb Rezzela</b>	<b>£6.95</b>
<i>Rezzela dishes are cooked with yoghurt and specially blended in a fairly hot sauce.</i>	
<b>Garlic Murgh Chilli Masala</b>	<b>£6.95</b>
<i>Chunks of spring chicken marinated in garlic &amp; hot spicy green chilli sauce, subtly flavoured with ginger &amp; capsicum.</i>	
<b>Kaptai</b> <b>New</b> (Chicken/Lamb)	<b>£7.95</b>
<i>Fairly hot dish cooked with fresh green chilli, fresh coriander &amp; fresh mixed pepper</i>	
<b>Tilokkey</b> <b>New</b> (Chicken/Lamb)	<b>£9.95</b>
<i>Pieces of chicken or lamb rolled with nepaly spices, chargrilled in the tandoori clay oven, then slow cooked in a fairly thick hot sauce.</i>	
<b>Haas Are Bass</b> <b>New</b>	<b>£7.95</b>
<i>Chargrilled pieces of duck, slow cooked with bamboo shoots in a medium spice sauce, Served with pilau rice.</i>	

## Classic Dishes

	Chicken	Lamb	Prawn	King Prawn	Fish (Tilapia)
<b>Madras or Ceylon</b>	<b>£5.25</b>	<b>£5.25</b>	<b>£6.20</b>	<b>£7.95</b>	<b>£6.95</b>
<i>Madras is blended with fairly hot spicy sauce and Ceylon is blended with hot spicy sauce with coconut.</i>					
<b>Bhuna Dishes</b>	<b>£5.25</b>	<b>£5.25</b>	<b>£6.20</b>	<b>£7.95</b>	<b>£6.95</b>
<i>Bhuna is cooked with special herbs, tomatoes and capsicum in a medium thick sauce.</i>					
<b>Vindaloo Dishes</b>	<b>£5.25</b>	<b>£5.25</b>	<b>£6.20</b>	<b>£7.95</b>	<b>£6.95</b>
<i>A very spicy dish cooked with potatoes.</i>					
<b>Rogan Dishes</b>	<b>£5.25</b>	<b>£5.25</b>	<b>£6.20</b>	<b>£7.95</b>	<b>£6.95</b>
<i>Cooked with herbs, spices, onions and tomatoes.</i>					
<b>Korma Dishes</b>	<b>£6.20</b>	<b>£6.20</b>	<b>£7.50</b>	<b>£9.50</b>	<b>£8.20</b>
<i>Blended with very mild sauce, cooked with fresh cream and coconut.</i>					
<b>Dansak or Pathia</b> (Sweet, sour & hot)	<b>£8.40</b>	<b>£8.40</b>	<b>£8.95</b>	<b>£9.95</b>	<b>£8.95</b>
<i>Dansak is cooked with lentils and has a hot, sweet and sour taste. Pathia is cooked with hot, sweet and sour spicy sauce, both <b>served with pilau rice.</b></i>					

## Biryani

*All biryani dishes are cooked with basmati rice and served with vegetable curry.*

<b>Chicken or Lamb Biryani</b>	<b>£7.25</b>
<b>Prawn Biryani</b>	<b>£7.95</b>
<b>King Prawn Biryani</b>	<b>£9.50</b>
<b>Chicken or Lamb Tikka Biryani</b>	<b>£7.95</b>
<b>Vegetable Biryani</b>	<b>£6.50</b>

## Very Special Bangladeshi Tawai

*"Tawai" dishes are authentic Bangladeshi home style cooked medium spiced curry.*

*They are cooked with fresh Bangladeshi vegetables, herbs and spices.*

<b>King Prawn Tawai</b> (Medium or hot)	<b>£9.95</b>
<b>Chicken or Lamb Tawai</b> (Medium or hot)	<b>£7.95</b>
<b>Chicken or Lamb Tawai Jalfrezi</b>	<b>£9.95</b>
<i>Cooked in a blend of exotic herbs &amp; spices with onions, fresh chillies, capsicum &amp; tomatoes.</i>	
<b>Moghul Shahi Tawai</b>	<b>£9.95</b>
<i>Pieces of tandoori chicken, lamb tikka, chicken tikka and sheek kebab. Cooked with chefs special spicy sauce</i>	





## Classic Balti Dishes Served with rice or nan.

	Chicken	Lamb	Prawn	King Prawn	Tikka Chi/Lam
<b>Balti</b> <i>Balti dishes are very popular home style cooking. Prepared with a combination of herbs and spices and garnished with tomatoes and fresh cream.</i>	£7.95	£7.95	£8.95	£10.25	£8.95
<b>Balti Madras</b> <i>Madras is blended with fairly hot spicy sauce.</i>	£7.95	£7.95	£8.95	£10.25	£8.95
<b>Balti Bhuna</b> <i>Bhuna is cooked with special herbs, tomatoes and capsicum in a medium thick sauce.</i>	£7.95	£7.95	£9.20	£10.25	£9.20
<b>Balti Dupiaza</b> <i>A maximum quantity of onions, seasoned &amp; freshly treated with herbs and spices, producing a medium hot taste.</i>	£8.50	£8.50	£8.95	£9.95	£9.95
<b>Balti Sag</b> <i>Fresh spinach cooked with green pepper, tomato, onions and a combination of special herbs and spices, served slightly hot.</i>	£9.50	£9.50	£9.95	£10.95	£9.95
<b>Balti Dansak or Pathia</b> <i>Dansak is cooked with lentils and has a hot, sweet and sour taste. Pathia cooked with sweet, hot and sour spicy sauce. <b>Served with pilau rice.</b></i>	£9.50	£9.50	£9.95	£10.95	£9.95

## Balti Dishes

Balti dishes are cooked with chunks of onions, peppers and tomatoes with freshly ground spices, creating a thicker, richer and distinctive flavour. Balti dishes can be prepared mild, medium or hot to suit individual tastes. *Served with fresh nan bread or rice.*

<b>Vegetable Balti</b> <i>Fresh vegetables cooked with green peppers, tomato, onions &amp; a combination of special herbs &amp; spices, served slightly hot.</i>	£7.95
<b>Keema Balti</b> <i>Minced lamb cooked with green peppers, tomato, onions &amp; a combination of special herbs and spices, served slightly hot.</i>	£7.95
<b>Chicken Tikka Jalfrezi Balti</b> <i>Diced chicken cooked with green peppers, tomato, onions &amp; a combination of special herbs &amp; spices, served slightly hot.</i>	£8.95
<b>Balti Akbari</b> <i>A tastefully spicy dish cooked with dozens of spices and herbs, garnished with fried onions, tomatoes and cucumber, served slightly hot.</i>	£10.95
<b>Hamptons Special Balti</b> <i>Pieces of tandoori chicken, lamb tikka, chicken tikka and sheek kebab cooked with green pepper, tomato, onions &amp; chilli pickle with combination of special herbs &amp; spices, garnished with coriander.</i>	£9.95

## Vegetable Side Dish

Vegetable side dishes are lightly spiced with haldi (turmeric) & some with a touch of garam masala, tempered with mustard or cumin seeds, infused with garlic or fenugreek ensuring that the vegetables don't lose their natural aroma.

<b>Vegetable Khazana</b> (A variety of vegetables cooked in a medium curry sauce)	£3.50
<b>Aloo &amp; Chana Masala</b> (Potatoes and chick peas in medium sauce)	£3.50
<b>Bombay Potato</b> (In a medium sauce)	£3.25
<b>Cauliflower Bhaji</b> (In a medium sauce)	£3.25
<b>Bindi and Brinjal Bhaji</b> (Ladies fingers and aubergine)	£3.50
<b>Bindi and Chana</b> (Ladies fingers and chick peas)	£3.50
<b>Sag Kamal Kakari</b> (Fresh cream, spinach & mozzarella cheese with a touch of sugar)	£3.50
<b>Mushroom Bhaji</b> (In a medium sauce)	£3.25
<b>Sag Bhaji</b> (Leaf spinach)	£3.25
<b>Bangladeshi Tarka Dhall</b> (Lentils caressed with garlic and sun roasted chillies)	£3.50
<b>Tarka Dhall</b> (Lentils caressed with garlic and onions)	£3.50
<b>Peas and Indian Cottage Cheese</b>	£3.50
<b>Fresh Spinach and Indian Cottage Cheese</b>	£3.50
<b>Kobi Aloo</b> (Cabbage and potatoes)	£3.50
<b>Aloo Gobi</b> (Potato and cauliflower)	£3.50
<b>Sag Aloo</b> (Spinach and potato)	£3.50
<b>Chana Masala</b> (Medium spiced chick peas)	£3.50
<b>Mushroom and Sag</b> (In a medium spiced sauce)	£3.50
<b>Mushroom and Aloo</b> (In a medium spiced sauce)	£3.50
<b>Onion Bhaji</b> (Sliced onion mixed with spices, deep fried in mustard oil)	£2.05

## Sundries and Nan Bread

Plain Rice	£1.95
Pilau Rice <i>(With saffron)</i>	£2.20
Coconut Rice	£3.50
Keema Rice <i>(With minced lamb)</i>	£3.50
Special Fried Rice <i>(With egg and peas)</i>	£3.50
Mushroom Rice	£3.50
Aloo Rice <i>(With potatoes)</i>	£2.80
Vegetable Rice <i>(With mixed vegetables)</i>	£2.80
Lemon Rice	£2.80
Egg and Chana Rice <i>(With egg and chick peas)</i>	£2.80
Tomato and Mixed Pepper Rice	£2.80
Cucumber or Onion Raitha	£1.10
Masala Papadum <i>(Garlic flavoured)</i>	£0.50
Plain Papadum	£0.50

Nan	£1.95
Garlic & Cheese Nan	£2.50
Peshwari Nan <i>(With sweet coconut, almond and mango paste)</i>	£2.50
Keema Nan <i>(Stuffed with spicy minced lamb)</i>	£2.50
Garlic Nan <i>(Topped with garlic and coriander)</i>	£2.50
Kulcha Nan <i>(Topped with onion and peppers)</i>	£2.50
Stuffed Paratha <i>(Stuffed with spicy veg)</i>	£2.50
Chapati <i>(Thin roasted bread)</i>	£1.10
Puri <i>(Deep fried thin crispy bread)</i>	£1.10

## Drinks and Desserts

Cans <i>(Coke, diet coke, sprite)</i>	£0.90
Cranberry, Orange, Apple or Pineapple Juice <i>(1ltr cartons)</i>	£2.50
Mineral Water <i>(Still or sparkling 75ml)</i>	£2.95
Movenpick Ice-Cream <i>(Please enquire for flavours)</i>	£2.95

# लठवेपोइ HAMPTON WICK TANDOORI SPECIAL THURSDAY NIGHT BANQUETS

Create your own 5 course menu from our very special extended menu for only

**£9.95**  
per person (Eat in only)

Alcoholic drinks are also available, please enquire for further information.

Payment has to be made before delivery, With Debit/Credit card only

## PARTIES CATERED FOR

Whether it's a birthday, anniversary or any other special occasion we can cater for all your needs. For more information please enquire.

We have a very large selection of vegetarian main dishes, please enquire within.

### Allergy Awareness:

Our menu items may contain nuts or other allergens please enquire when placing your order.