



Meaning: Release; Liberation; the term is particularly applied to the liberation of the bondage of karma and the wheel of birth and death; Absolute Experience.

WELCOME TO MOKSH | CROESO I MOKSH

ENVISAGE | EXPLORE | EXPERIENCE

Envisage a journey that will touch all five senses...a journey of exploration that begins as you walk through the door, evoking memories and delivering a refreshing and tantalising gastronomic experience.

Considered by critics as the ‘Lady Gaga of Indians’, you will discover that dishes venture away from those found in a traditional Indian restaurant. The menus at Moksh balance flavour, colour and texture, creating innovative and inspiring choices while remaining authentic to Indian cuisine. Chef Stephen’s imagination and skills emanate throughout, as dishes draw inspiration from his travels on the sub-continent...experience the culinary journey yourself as you explore each course.

At Moksh, we take great pride in working with the finest quality Welsh produce and freshest authentic spices. In using fresh, seasonal and locally sourced ingredients, our dishes also draw on the ancient Indian Ayurvedic system. Meaning ‘life knowledge’, the 5000 year old system of natural healing and cleansing explores how to eat for optimum balance.

So let us take you on a voyage through the senses. Experience imaginative, unique and fun dishes and explore a magical array of spices, colours, bubbles, clouds and scents.

“While my culinary style represents an evolution in Indian food, authenticity is the foundation of our menu, staying true to my travels through the sub-continent. I look to create a dining experience that will not easily be forgotten, and believe that with the right infusion of flavours food could and should be magical, and even more importantly fun...”

I believe if you cook from the heart, the rest will follow.”

CHEF STEPHEN GOMES



CORPORATE CHEF | WAHID ALI SHAIKH

FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients.

Thank you



CHAPTER 1

MAYA | MAGIC

STARTERS

EINSTEIN IN INDIA

£9.00

Moksh jerk chicken with mint yoghurt caviar,
Pickled prawn tikka in a smoked jar,
Hyderabadi mince cupcake with beetroot chilli foam,
Salmon tikka with dill jam and candy floss of the day.

TREASURES OF THE SEA

£9.00

Soft shelled crab on puffed rice,
Prawn wasabi cocktail cornetto with lemon air,
Oyster in reduced coconut murabba, sprinkled with beetroot curry caviar,
Seafood samosa.

WILLY WONKA & THE SPICE FACTORY

£9.00

Galawati lamb cheese cake with strawberry chilli jam, 🌶️
Atlantis | Goan style prawns in aquatic sea bubbles and blue lemon caviar,
Tangra | Kolkatta style chicken Hakka noodles with mango jelly noodles,
Chocolate and orange chicken tikka with chilli Nutella Powder

4 STATES & HOME

£9.00

Lucknowi lamb chops (Uttar Pradesh - UP),
Lamb vindaloo tikka (Goa), 🌶️🌶️
Lamb bihari sheesh kebab (Bihar),
Lamb boti Chettinad (Tamil Nadu), 🌶️
Served with welsh cake ice cream.

A TRIBUTE TO THE CLASSICS 🌶️

£8.00

Chicken madras samosa,
Chicken jalfrezi mini burger,
Chicken korma tikka,
Onion bhaji sponge with tamarind sorbet.

PRESERVING MEMORIES **£8.00**

(Flashback of Street Food in India)

Lamb kheema pao,
Chicken tikka pakora sandwich,
Chicken seekh roll,
Lamb mince samosa.

CHICKEN JAMES À LA INDIANA WITH CO2 ESSENCE **£8.00**

A recipe inspired from my Father Chef James Gomes. It's so popular it's impossible to leave off of our menu. Chicken tikka in a coriander béchamel sauce, served over naan bread with peshawari naan biscuit and CO2 cinnamon essence.

BEEF TAMARINA @ CLOUD 9 (H) 🌶️ **£8.00**

Juliennes of beef in tamarind and black pepper sauce
Served with sugar cloud and baby naan.

VEGETABLE TAPAS FROM THE LAB (V) **£7.00**

Delhi chaat with coriander mint air,
Yoghurt blast,
Bombay mix edible plastic,
Dahi Bhalla pudding and tamarind ice cream.

PRESERVING MEMORIES | VEG (V) **£7.00**

(Flashback of Veggie Street Food in India)

Cheese samosa,
Corn tikkis,
Paneer pakora sandwich,
Vada pao (potato bhaji baked with bread).

MUMBAI TO CHENNAI (N) (V) **£6.00**

Mini masala dosa (crêpe),
Famous Mumbai pav bhaji (mixed vegetable curry with a mini bun),
Chickpeas curry and a mini flat bread.



CHAPTER 2

NIRVANA | PEACE OF MIND

MAIN COURSES FROM OUR KEBAB FACTORY

Dishes cooked in the Tandoor, a charcoal-fired, beehive shaped clay oven.
Served with a spicy mint sauce and a curry sauce of your choice

PANEER TIKKA (V)	£12.00
Cottage cheese filling, marinated in yogurt and cooked in the Tandoor.	
CHICKEN TIKKA & PAHADI TIKKA (H) 🍲	£14.00
This British favourite needs no introduction! Pahadi tikka consists of chicken morsels in mint and coriander.	
LUCKNOWI WELSH LAMB CHOPS (H) 🍲	£17.00
Rack of lamb marinated in homemade paste and cooked in the Tandoor. Served with cumin mashed potatoes and rogan jus.	
AATISH-E-KING PRAWNS 🍲	£19.00
Saffron and garlic flavoured king prawns cooked in the Tandoor. Served in a cold hickory smoke jar.	



CHAPTER 3

INDRYA | SENSES

MOKSH SPECIALITY CURRIES

CHICKEN BANG BANG (H) 🌶️🌶️🌶️ **£14.00**

This is a Goan Xacutti recipe of 21 ingredients together with Peri-Peri devilled sauce and Trinidad Scorpion or Naga chillies; one of the hottest chillies in the world. A fiery treat for the palate and definitely not for the faint hearted!

POPEYE (H) 🌶️ **£14.00**

Chicken spinach ala balsamic is a delicious North Indian traditional dish. A classic marriage of chicken morsels and spicy spinach, garnished with fresh spinach leaves and seasonings.

PUNJABI BUTTER CHICKEN (N) (H) 🌶️ **£14.00**

A favourite among Indians all over the world. Chicken tikka in rich tomato, cream and butter finished with fenugreek.

GENERAL TSO CHICKEN (H) 🌶️ **£14.00**

An Indo-Chinese dish, famous in the Indian-Chinese restaurants in the USA. General Tso's chicken, when coated in a glossy sauce, balances the sweet, savoury and tart elements. The version at Moksh is not deep fried and can either be served sweet or spicy. Please speak to a member of our staff about your preference.

CHICKEN RENDANG (H) 🌶️🌶️ **£14.00**

A lovely Indonesian dish, with wonderful, complex and warming flavours. It is usually cooked with meat – our version is a braise in reverse. The chicken morsels are cooked in coconut milk until caramelised. It is great with garlic naan!

LAVA CHICKEN 100°C (N) (H) **£14.00**

A sizzling lava stone of 100°C is at the centre of this flavoursome chicken dish, served in a saffron and home-style cooked sauce.

LAAL MAAS (LAMB) (H) 🌶️🌶️🌶️ **£15.00**

Laal means red and Maas means meat. This traditional Rajasthani dish gets its colour from the chillies used to cook it. If you prefer your curries hot, this is the dish for you, as we use Naga or Trinidad Scorpion chillies. The king of all hot dishes! NB – all of our chillies are locally grown, thanks to Helen & Nick Kift.

5000 MILES FROM ANDHRA (H) 🌶️ **£15.00**

This strong flavoured lamb dish originates from the region of Andhra Pradesh. Lamb shank with fresh herbs and spices, curry leaves, coconut milk and finished with crushed black pepper.

LAMB NIHARI (H) 🌶️ **£15.00**

A classic from the royal kitchens of India, and the national dish of Pakistan. Lamb shanks cooked in aromatic onion jus and flavourful spices in a slow flame, garnished with juliennes of ginger and green chilli. Our Corporate Chef Ali's favourite dish!

ROYAL LAMB WARQ (N) (H) **£16.00**

Inspired from the royal kitchens of India, lamb slow cooked in saffron, sundried tomato puree, spices, and mawa (milk solids) garnished with edible silver leaf.

FROM MOROCCO WITH LOVE (LAMB TAGINE) (H) 🌶️🌶️🌶️ **£17.00**

Please don't go by its name as it is a Stephen Gomes speciality! Lamb shanks in a tagine curry with carrots, gherkins and chickpeas, and most importantly lots of locally sourced Trinidad scorpion chillies, spices and hickory wood smoke. Served in a tagine pot with chilli cous cous. Not for the faint hearted!

CAMEL MEATBALL ROGAN JOSH (H) 🌶️ **£15.00**

Rogan josh is a staple of Kashmiri cuisine; originally brought to Kashmir by the Mughals. Our version includes camel meatballs cooked in onion, spices and fresh tomato puree.

DUCK VINDALOO (N) 🌶️ **£16.00**

A popular Portuguese dish - de vinha d'alhos (meat marinated in wine-vinegar and garlic), which made its way to India in the 15th century along with Portuguese explorers. The dish was tweaked to local conditions. Our version is not as spicy as that branded in the UK, and is with confit duck breast (oh yes confit!).

DUCK LEMONGRASS CORIANDER **£16.00**

Confit of duck breast (oh yes confit!) cooked in a tangy sweet and sour curry, flavoured with fresh lemongrass and garnished with coriander and chilli pearls.

TIBETAN BEEF CURRY (N) 🌶️ **£17.00**

Slow cooked stew of beef in ginger, garlic, tomato cashew cream, blue cheese, spices and garnished with red chilli peppers. Served with freshly baked avocado, rice and chilli mug cake.

GOAN FISH CURRY 🌶️ **£16.00**

The miles of golden sandy beaches, crystal clear water and brilliant green landscapes would be enough to satisfy any tourist, but there is so much more to Goa than idyllic holidays – of course the cuisine! This spicy hot tamarind and coconut curry is a traditional curry and is a regular at most Goan banquets.

PRAWN MALAI CURRY (N) 🌶️ **£16.00**

This is a signature dish from Bengal. The prawns are cooked in a spiced creamy sauce made with thick coconut milk. A must for every special occasion.

SALMON CARNIVAL 🌶️ **£17.00**

Salmon tikka over spicy tomato and star anise curry. Served with mango candy floss, spheres of the day and a swirl lollipop.

KING PRAWN GUNPOWDER 🌶️🌶️ **£18.00**

As the name suggests, this blend is indeed a spicy and fiery one. Originating from the southern part of India, king prawns with gunpowder spice and topped with a curried coconut and tamarind jus.



CHAPTER 4

SHAKAHARI | PLANT EATER

VEGETARIAN DISHES

TARKA DAL 🌶️ **£5.00**

A classic lentil dish, tempered with garlic, onions and garnished with fresh coriander.

BOMBAY METHI ALOO **£6.00**

Diced baby potatoes tossed with fenugreek leaves.

WILD MUSHROOM MUTTAR (N)	£6.00
Wild mushrooms and peas in an onion, tomato and light spicy cashew nut sauce.	
NAVRATAN KORMA (N)	£7.00
This delicious Mughlai dish gets its name Navratan (meaning nine gems), from the nine different vegetables, fruit and nuts used in it. It is a mild almond curry.	
DAL BUKHARA	£7.00
Black lentils cooked overnight on the clay oven and finished with tomatoes and cream.	
WELSH MALAI KOFTA (N)	£7.00
Malai kofta is a classic North Indian dish, originated from the Mughlai cuisine. Malai refers to the cream, and a kofta is a deep fried paneer and vegetable dumpling in a rich nutty creamy curry. Our version uses Glamorgan sausages.	
SABZI BAHAR (N) 🌶️	£6.00
Home style curry of mixed vegetables tossed in a traditional wok with cumin and spicy onion jus.	
DUM – CHANA MASALA 🌶️	£6.00
Chickpeas cooked in a vibrant fresh tomato curry.	
KHATTE BAINGAN	£6.00
Baby aubergines cooked in a liquor made from onions, red chillies and coriander seeds.	
SAAG ALOO	£6.00
Baby potatoes in creamed fresh spinach purée, flavoured with garlic.	
SAAG PANEER	£8.00
Indian cottage cheese in creamed fresh spinach, flavoured with garlic and cumin.	
SHAHI PANEER (N) 🌶️	£8.00
All-time favourite of Delhi, capital of India. A rich tomato and cream based curry.	

Gluten free available, please ask



CHAPTER 5

ARYAN | THE NOBLE ONE

MOKSH BIRYANIS

Flavoured rice and meat cooked together in home-made spices

VEGETABLE (N)	£13.00
CHICKEN (H) (N)	£16.00
LAMB (H) (N)	£17.00
PRAWN (N)	£17.00

Please note that all Biryanis are medium spiced and served with raita.

ACCOMPANIMENTS

FRESH RAITA (V) Onions, cucumber and tomatoes.	£2.00
CHEF'S SALAD (V) A refreshing onion salad.	£2.00
PAPADUM	£1.00
CHUTNEY TRAY	£1.50

Gluten free available, please ask

RICE DISHES

STAR ANISE FLAVOURED BASMATI RICE **£2.00**

PILAU **£3.00**

Braised basmati rice with caramelised onions and whole spices.

WILD MUSHROOM FRIED RICE **£4.00**

MOKSH - FRIED RICE **£4.00**

Eggs, onions and peas.

BREADS

Authentic Indian breads cooked in a clay oven

TANDOORI ROTI **£2.00**

Unleavened whole wheat bread, baked to order.

LACCHEDAAR PARATHA **£3.00**

Traditional leavened bread layered before cooking.

NAAN **£2.00**

Traditional leavened bread, served either plain or buttered.

GARLIC AND CORIANDER BUTTERED NAAN **£2.00**

STUFFED NAANS **£3.00**

Served with a choice of fillings:

- a) Gwyn Bach cheese and chilli 🌶️
- b) Chicken tikka and rosemary
- c) Peshwari - dates, coconut and poppy seeds (V)
- d) Kheema mince lamb
- e) Popping chilli chocolate and honey (V)
- f) Onion and pickle (V) 🌶️

Gluten free available, please ask



GENERAL INFORMATION

Moksh wishes to inform patrons that we believe you should be able to enjoy our food in its natural tones. We avoid using any colourings in its preparation. The only colour comes from those that are naturally released from adding spices.

The menu can be adapted for dietary requirements and any allergies, please ask to speak to the Chef directly, prior to ordering.

As we use nuts in our kitchen, there is a possibility that all of our dishes may contain traces of nuts.

We do not knowingly use any genetically modified soya or maize products.

Please allow time for cooking as good food takes time to prepare.

Management reserves the right to refuse admission.

There is a service charge of 10% for tables of 6 or above.

KEY

(V) Suitable for Vegetarians


(H) Halal

(N) May contain nuts

 Medium

 Hot

 Very Hot

 Not for the Faint-hearted

Gluten free available, please ask