



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

A culinary journey of exploration awaits you, filled with innovation and delivering a truly sensory gastronomic experience.

Let the story unfold, as the chapters reveal a menu that while remaining authentic to Indian cuisine, redefines its boundaries. Enter Chef Stephen's imagination, as dishes draw inspiration from his childhood, heritage and travels on the sub-continent and beyond...transforming in front of you, in the form of sensational and unique tastes, textures and presentation.

A passion for local ingredients, ensures that great pride is taken in working with the finest quality Welsh produce and freshest authentic spices. The 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 join us 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

RESIDENT 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

Mango lassi blast, strawberry and vanilla chicken tikka with mint yoghurt caviar, drunken Kashmiri king prawns in a smoked jar, shepherds chai with chai foam, curried salmon cheese cake and home-made candy floss of the day.

TREASURES OF THE SEA

£9.00

Soft shelled crab on puffed rice with nitro boosted crème and sweet chilli caviars, cumin prawn cappuccino, scallops Red Devil samosa and salmon tikka with course garlic sand and winter berries salsa.

WILLY WONKA & THE SPICE FACTORY

£10.00

Lucknowi lamb chops with chilli chocolate candy floss, tandoori king prawn with curaçao moilee, white chocolate chilli foam and smoked on the table with whisky wood smoke, chocolate and orange chicken tikka and pork Ferrero Rocher with jaffa cake ice cream.

DARE DEVIL 🍷

£9.00

The famous Sri Lankan fiery chicken dish with a Moksh twist. Served in a jar full of cumin cold smoke.

SOUNDS FROM THE FOREST OF DOOM

£9.00

Chicken mince makhani stuffed in a bread log topped with fried pea shoots, mixed herbs and the sounds of the forest of doom!

NEVER ENDING STORY

£9.00

Lamb Kolkatta kathi rolls with overflowing spicy cranberry gazpacho.

BRUCE LEE (H)

£9.00

Smoked duck stir fried tangra style noodles with chicken 65 popcorns.

BUNNY CHOW

£8.00

Tomato curry reduction, fenugreek and kaffir lime foam, stuffed in a bun. Choose from prawns, chicken or mixed vegetables (V)

A TRIBUTE TO THE CLASSICS 🍷	£8.00
Chicken vindaloo tart, turkey jalfrezi mini burger, lamb roganjosh samosa and an onion bhaji sponge with tamarind sorbet.	
CHICKEN JAMES À LA INDIANA WITH CO₂ ESSENCE	£8.00
A Moksh classic - Chicken tikka in a coriander béchamel sauce, served over naan bread with dates meringue and CO ₂ cinnamon essence.	
MARRIAGE (V)	£8.00
Welsh curried rarebit with chilli caviars, Glamorgan sausage samosa and Gorau Glas pakora. Served with welsh cake ice cream.	
RETURN OF THE DRAGON (BRUCE LEE VEG VERSION)	£8.00
Paneer chilli stir fried tangra style noodles with cauliflower 65 popcorns.	
VEGETABLE TAPAS FROM THE LAB (V)	£7.00
Delhi chaat with coriander mint air, yoghurt blast, Bombay mix edible plastic, Dahi Bhalla with tamarind ice cream.	
PRESERVING MEMORIES VEG (V) (Flashback of Veggie Street Food in India)	£7.00
Vegetable samosa, corn tikki, paneer pakora sandwich and vada pao (potato bhaji baked with bread).	
MUMBAI TO CHENNAI (N) (V)	£7.00
Mini masala dosa (crêpe), famous Mumbai pav bhaji (mixed vegetable curry with a mini bun), chickpea 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)	£13.00
Cottage cheese filling, marinated in yogurt and home-made spices, and cooked in the Tandoor.	
CHICKEN TIKKA & PAHADI TIKKA (H) 🌶️	£15.00
This British favourite needs no introduction! Pahadi tikka consists of chicken morsels in mint and coriander.	
LUCKNOWI WELSH LAMB CHOPS (H) 🌶️	£18.00
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, and with curry sauce of the day.	

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.

GARLIC CHILLI CHICKEN 🌶️🌶️ **£14.00**

Due to popular demand...it's back!! It is what it says!

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!

CHICKEN ZAITOON (N) **£16.00**

Chicken breast on the bone cooked in the Tandoor with a hint of cinnamon. Served on a bed of cumin rice, topped with an almond saffron cream reduction.

A.D.I.D.A.S. (ALL DAY I DREAM ABOUT SPHERIFICATION) 🌶️ **£17.00**

Overnight marinated tandoori chicken breast with chilli Cantonese inspired sauce, on a bed of spherification rice and garnished with spheres of the day.

LAAL MAAS (LAMB) (H) 🌶️🌶️🌶️ **£16.00**

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.

LAMB SALLI BOTI 🌶️ **£ 16.00**

A celebratory dish from the Parsi community in the west of India. It is a fragrant curry served with potato straws.

5000 MILES FROM ANDHRA (H) 🌶️ **£16.00**

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) 🌶️ **£16.00**

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.

MUMBAI BICYCLE DIARIES 🌶️ **£18.00**

A tribute to the Dabbawalas in India – served from 6pm until closing. Country style cooking freshly made to order chicken or lamb curry – please ask a member of staff. Please note it is cooked and served in a tiffin with rice of the day and salads.

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.

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.

FRANKENSTEIN  **£16.00**

Salmon tikka, beetroot balls, bloody mary curry splash and tomato chilli basmati risotto.

20,000 LEAGUES UNDER THE SEA **£17.00**

Pan-fried sea bass in spicy crazy water broth, Bombay potato wedges and Laver bread mug cake.

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  **£6.00**

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.	
DUM – CHANA MASALA 🌶️	£6.00
Chickpeas cooked in a vibrant fresh tomato curry.	
SAAG ALOO	£6.00
Baby potatoes in creamed fresh spinach purée, flavoured with garlic.	
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.	
SABZI MAKHANI	£7.00
Mixed vegetables in curried tomato butter and fenugreek.	
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) 🌶️🌶️	£7.00
Home style curry of mixed vegetables tossed in a traditional wok with cumin and spicy onion jus.	
KHATTE BAINGAN	£7.00
Baby aubergines cooked in a liquor made from onions, red chillies and coriander seeds	
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.

PANEER JALFREZI  **£8.00**

This famous Kolkatta dish is a must – cottage cheese, onions, bell peppers, green chillies, curry reduction and stir fried in a wok.

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) **£2.00**

With seasonal vegetables

PAPADUM **£1.00**

CHUTNEY TRAY **£1.50**

RICE DISHES

STAR ANISE FLAVOURED BASMATI RICE	£2.00
PILAU Braised basmati rice with caramelised onions and whole spices.	£3.00
WILD MUSHROOM FRIED RICE	£4.00
MOKSH – FRIED RICE Eggs, onions and peas.	£4.00
LEMON RICE	£4.00

BREADS

Authentic Indian breads cooked in a clay oven

Please note all of our breads are made without eggs and milk.

TANDOORI ROTI Unleavened whole wheat bread, baked to order.	£2.00
LACCHEDAAR PARATHA Traditional leavened bread layered before cooking.	£3.00
NAAN Traditional leavened bread, served either plain or buttered.	£2.00
GARLIC AND CORIANDER BUTTERED NAAN	£3.00
STUFFED NAANS Served with a choice of fillings: <ul style="list-style-type: none">a) Gwyn Bach cheese and chilli 🌶️b) Chicken tikka and rosemaryc) Peshwari – dates, coconut and poppy seeds (V)d) Kheema mince lambe) Popping chilli chocolate and honey (V)f) Onion and pickle (V) 🌶️	£4.00

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