



Menu

Moghel Tandoori

Moghel Tandoori, 538 Av Victoria, Saint-Lambert, QC J4P 3R2, Canada | (450) 890-0909

Most Ordered

Poulet Beurre

CA\$26.40

Tender chicken simmered in a rich, aromatic butter sauce. Poulet tendre mijoté dans une sauce au beurre riche et aromatique.

Bhaji oignon

CA\$6.60

Crispy, golden-brown onion fritters infused with aromatic spices, served piping hot and perfectly seasoned. A savory delight that melts in your mouth with each delectable bite.

Nan Garlic

CA\$5.50

Naan bread topped with chopped garlic and cilantro, baked in a traditional tandoor oven.

Samosa VEG

CA\$6.60

A crispy pastry filled with spiced potatoes, peas, and herbs - a classic vegetarian snack. Une pâte croustillante garnie de pommes de terre épicées, de pois et d'herbes - un classique végétarien.

Tikka Masala

CA\$26.40

Tender pieces in a rich, spiced tomato sauce. Accompanied by choice of Basmati rice, vegetables, or various types of naan bread.

Palak Paneer

CA\$17.60

Spinach cooked with homemade cottage cheese, blended with tomatoes, onions, and a variety of spices. Épinards cuits avec du fromage maison, mélangés avec des tomates, des oignons et diverses épices.

Riz Basmati

CA\$5.50

Steamed long-grain basmati rice, known for its distinct aroma and slender grains.

Menu Moghel Tandoori

Pakora

CA\$6.60

Crisp, golden-fried pakora fritters bursting with aromatic spices. Beignets pakoras croustillants et dorés, débordants d'épices aromatiques.

Korma

CA\$28.60

Rich and creamy curry with choice of chicken, beef, lamb, or shrimp. Accompaniment options: Basmati rice, vegetables, naan, garlic naan, or butter naan.

Bhaji Légumes

CA\$15.40

A medley of sautéed vegetables including cauliflower, green beans, carrots, and tomatoes, seasoned with aromatic Indian spices.

ENTRÉES

Entrée mixte (2 pers.)

CA\$15.40

Onion bhaji, pakora, sheek kabab, ailes de poulet.

Entrée mixte (4 pers.)

CA\$26.40

Onion bhaji, pakora, sheek kabab, ailes de poulet.

Pakora

CA\$6.60

Crisp, golden-fried pakora fritters bursting with aromatic spices. Beignets pakoras croustillants et dorés, débordants d'épices aromatiques.

Bhaji oignon

CA\$6.60

Crispy, golden-brown onion fritters infused with aromatic spices, served piping hot and perfectly seasoned. A savory delight that melts in your mouth with each delectable bite.

Samosa VEG

CA\$6.60

A crispy pastry filled with spiced potatoes, peas, and herbs - a classic vegetarian snack. Une pâte croustillante garnie de pommes de terre épicées, de pois et d'herbes - un classique végétarien.

Menu Moghel Tandoori

Salade indienne

CA\$12.10

Green salad: Typically includes fresh lettuce, cucumber, tomatoes, and onions, lightly seasoned with lemon, salt, and pepper.

Samosa MEAT

CA\$7.70

A crispy triangular pastry filled with seasoned beef and aromatic spices - bold and satisfying. Un feuilleté croustillant en forme de triangle, farci de bouf assaisonné et d'épices aromatiques : - savoureux et généreux.

Ailes de poulet

CA\$12.10

Tandoori wings. Ailes de poulet avec épice tandoori

Kabab au poulet

CA\$9.90

Marinated ground chicken grilled, bursting with smoky and spicy flavors. Poulet haché marinés et grillés, riches en saveurs fumées et épicées.

Sheek Kabab

CA\$12.10

Minced lamb mixed with herbs and spices, skewered, and grilled in a tandoor oven.

Entrée mixte (3 pers.)

CA\$23.10

Onion bhaji, pakora, sheek kabab, ailes de poulet.

Soupe Dahl

CA\$5.50

With split yellow lentils and aromatic spices, this Soupe Dahl offers a comforting and flavorful escape. Avec des lentilles jaunes fendues et des épices aromatiques, cette soupe Dahl offre une escapade réconfortante et pleine de saveurs.

Soupe MALA

CA\$6.60

Soupe au poulet avec légumes légèrement épicés. Chicken soup with vegetables and spices.

SPÉCIALITÉS

Korma

CA\$28.60

Rich and creamy curry with choice of chicken, beef, lamb, or shrimp. Accompaniment options: Basmati rice, vegetables, naan, garlic naan, or butter naan.

Crevettes Cari

CA\$28.60

Shrimp curry served with choice of Basmati rice, vegetables, plain Naan, garlic Naan, or butter Naan.

Ragan Jush

CA\$29.70

Rich Indian curry. Choice of sides: Basmati rice, vegetables, plain naan, garlic naan, or butter naan.

Dansak

CA\$29.70

Rich and hearty lentil-based curry with a choice of basmati rice, vegetables, or naan bread; chicken, beef, lamb, or shrimp options.

Karai Gosht

CA\$28.60

Tender meat in flavorful Indian spices, choice of Basmati rice, vegetables, plain, garlic, or butter naan. Select from chicken, beef, lamb, or shrimp.

Agneau Cari

CA\$28.60

Tender lamb curry. Served with choice of Basmati rice, vegetables, or various types of naan bread (plain, garlic, or butter).

Boeuf Cari

CA\$26.40

Tender beef in rich Indian curry sauce. Accompanied by Basmati rice, vegetables, or a choice of plain, garlic, or butter naan.

Poulet Cari

CA\$26.40

Poulet Cari - Chicken curry with your choice of Basmati rice, vegetables, or assorted Nan: plain, garlic, or butter.

Menu Moghel Tandoori

Moghel CARI

CA\$29.70

Served with choice of basmati rice, vegetables, or various naan options (plain, garlic, or buttered).

Poulet Jalfrezi

CA\$29.70

Poulet Jalfrezi: Chicken curry. Choice of accompaniment: Basmati rice, vegetables, or various naan breads (plain, garlic, butter).

Tawa

CA\$34.10

Choice of basmati rice, vegetables, or various naan breads. Select chicken, beef, lamb, or shrimp for protein.

Dumpakht

CA\$34.10

Delicate puff pastry filled with your choice of basmati rice, vegetables, or various types of naan (plain, garlic, or butter) and either chicken, beef, lamb, or shrimp.

Poulet Beurre

CA\$26.40

Tender chicken simmered in a rich, aromatic butter sauce. Poulet tendre mijoté dans une sauce au beurre riche et aromatique.

Tikka Masala

CA\$26.40

Tender pieces in a rich, spiced tomato sauce. Accompanied by choice of Basmati rice, vegetables, or various types of naan bread.

TANDOORI

Mix Grill Tandoori

CA\$34.10

Combination of tandoori chicken, chicken tikka, lamb chops, lamb seekh, shrimp, and fish tikka grilled in a traditional clay oven.

Lamb Tandoori

CA\$33.00

Lamb cubes marinated in yogurt, herbs, and spices, then baked in a tandoor.

Menu Moghel Tandoori

Tikka Maindish

CA\$31.90

Your choice of chicken tikka with either veggie rice or white rice.

Poulet Tandoori

CA\$28.60

Marinated chicken grilled with spices, garnished with fresh herbs and sliced onions.

Shrimp Tandoori

CA\$33.00

Shrimp marinated in yogurt, ginger, garlic, and spices, then roasted in a clay oven.

BIRYANI

Biryani Agneau

CA\$28.60

Basmati rice sautéed with lamb, onions, spices, and garnished with coriander.

Biryani Crevettes

CA\$30.80

Marinated shrimp sautéed with onions and spices, mixed with basmati rice, and garnished with coriander.

Biryani Poulet

CA\$26.40

Basmati rice sautéed with chicken, onions, and spices, garnished with coriander.

Biryani Légumes

CA\$22.00

Basmati rice cooked with assorted vegetables, seasoned with spices and herbs.

COMBO

Combo A.A.A. (3pers.)

CA\$103.40

samosa, onion bhaji, butter chicken, lamb curry, mixed vegetables, rice and naan

Menu Moghel Tandoori

Combo C.C.C. (3pers.)

CA\$105.60

sheekh kabab, pakora, tikka masala, shrimp curry, palak paneer, rice, and naan

Combo B.B.B. (3pers.)

CA\$103.40

chicken kabab, onion bhaji, tandoori chicken, beef curry, aloo bangan, rice, and naan.

Combo D.D.D. (3pers.)

CA\$92.40

samosa, pakora, malai kofta, mattar paneer, chana masala, rice, and naan

Combo CC (2pers.)

CA\$70.40

sheekh kabab, pakora, tikka masala, shrimp curry, palak paneer, rice, and naan

Combo DD (2pers.)

CA\$63.80

samosa, pakora, malai kofta, mattar paneer, chana masala, rice, and naan

Combo EE (2pers.)

CA\$79.20

meat samosa, wings, chicken korma, lamb tawa, aloghobie, rice, and naan.

Combo E.E.E. (3pers.)

CA\$115.50

meat samosa, wings, chicken korma, lamb tawa, aloghobie, rice, and naan.

Combo AA (2pers.)

CA\$68.20

samosa, onion bhaji, butter chicken, lamb curry, mixed vegetables, rice and naan

Combo BB (2pers.)

CA\$68.20

chicken kabab, onion bhaji, tandoori chicken, beef curry, aloo bangan, rice, and naan.

Menu Moghel Tandoori

ASSIETTES ÉPICÉES

Bangalore Pal

CA\$29.70

Assorted spicy meats-chicken, beef, lamb, or shrimp. Comes with basmati rice, vegetables, or plain/garlic/butter naan bread.

Madras

CA\$27.50

Rich, aromatic curry with choice of chicken, beef, lamb, or shrimp. Accompaniment options include Basmati rice, vegetables, or various types of Nan bread.

Vindaloo

CA\$28.60

Spicy vindaloo with choice of meat: chicken, beef, lamb, or shrimp. Paired with basmati rice, vegetables, or various types of naan bread (plain, garlic, or butter).

RIZ

Riz légumes

CA\$8.80

Basmati rice typically cooked with a variety of fresh vegetables and spices.

Riz Basmati

CA\$5.50

Steamed long-grain basmati rice, known for its distinct aroma and slender grains.

Riz peas

CA\$11.00

Basmati rice cooked with fresh green peas, typically seasoned with mild spices.

NAN

Oignons Kulcha

CA\$5.50

Leavened bread typically stuffed with onions and spices, baked in a tandoor (clay oven).

Paneer Nan

CA\$5.50

Naan stuffed with homemade paneer cheese, lightly seasoned, and baked in a clay oven.

Menu Moghel Tandoori

Peshwari Nan

CA\$5.50

Naan stuffed with coconut, raisins, and almonds.

Nan Garlic

CA\$5.50

Naan bread topped with chopped garlic and cilantro, baked in a traditional tandoor oven.

Nan

CA\$3.30

Soft, leavened flatbread with a slightly charred, golden-brown surface.

VÉGÉTARIENS

Palak Paneer

CA\$17.60

Spinach cooked with homemade cottage cheese, blended with tomatoes, onions, and a variety of spices. Épinards cuits avec du fromage maison, mélangés avec des tomates, des oignons et diverses épices.

Shahi Panir

CA\$17.60

House-made Indian cheese cooked in a creamy sauce with green bell peppers, onions, herbs, and spices.

Aloo Ghobi

CA\$16.50

Potatoes and cauliflower sautéed with tomatoes, ginger, garlic, and a blend of Indian spices.

Mattar Panir

CA\$17.60

Fresh homemade cottage cheese and green peas cooked in a mildly spiced tomato-based sauce.

Saag Bhoona

CA\$16.50

Spinach and mustard greens typically cooked with onions, tomatoes, garlic, ginger, and Indian spices.

Menu Moghel Tandoori

Tarka Dahl

CA\$15.40

Yellow lentils cooked with garlic, onion, ginger, and aromatic spices.

Chana Masala

CA\$15.40

Chickpea curry with a tantalizing blend of spices

Mushroom Bhaji

CA\$17.60

Mushrooms cooked with onions, tomatoes, garlic, ginger, and spices.

Bhaji Légumes

CA\$15.40

A medley of sautéed vegetables including cauliflower, green beans, carrots, and tomatoes, seasoned with aromatic Indian spices.

Aloo Bangan

CA\$15.40

Eggplant and potatoes sautéed with onions and tomatoes, seasoned with a touch of curry sauce.

DESSERT

Rasmalai

CA\$6.60

Decadent, creamy cheese dumplings soaked in sweet, cardamom-scented milk.

Borfi

CA\$5.50

Barfi: A milk-based cake typically garnished with almonds and pistachios.

Rice pudding

CA\$5.50

Creamy, sweet pudding made with tender rice, and other spice

Menu Moghel Tandoori

Gulab Jamun

CA\$5.50

Traditional Indian sweet, milky dough fried and immersed in fragrant syrup.
