

SERVED FROM 9am TO 2pm

## MUGHAL E AZAM BREAKFAST MENU

### FULL BREAKFAST

**THE EMPERORS BREAKFAST (FULL ENGLISH) 13.5**  
Fried or scrambled eggs, beans, mushrooms, two meat or chicken sausages, turkey rashers, hash browns and roasted cherry tomatoes, with a side of toasted sourdough or white bread.

**MUGHAL DESI BREAKFAST 12**  
Masala omelette, with a choice of masala beans or aloo keema, served with lahori chana and lacha parantha.

**VEGETARIAN BREAKFAST (V) 11.5**  
The finest vegetarian breakfast consists of fried or scrambled eggs, two veg sausages, beans, mushrooms, grilled halloumi and hash browns with a side of toasted sourdough or white bread.

**MEDITEREANEAN BREAKFAST (V) 12**  
Mediterranean breakfast consists of homemade falafel, hummus, grilled halloumi, olives, tabouli salad, Greek yogurt, served with pita bread.

### SIGNATURE DESI NASHTA

**HALEEM 14**  
**NIHARI 16**  
**PAYE 16**  
**SARSON KA SAAG (V) 10.5**  
**MAGHAZ MASALA 14**  
**CHANA MASALA (V) 10.5**

**MUGHAL HALWA PURI THALI (V) 11**  
CONSISTS OF HOMEMADE HALWA, LAHORI CHANA, ALOO BHURJI, HOUSE SPECIAL ACHAR & PICKLED ONIONS, AND TWO PURI'S.

### SWEET SELECTION

**FRENCH TOAST 9.5**  
Warm brioche French Toast garnished with summer berries and drizzled with a choice of maple syrup, Nutella, or honey. Served with a scoop of vanilla ice cream.

**THE EMPEROR'S STACKS 9.5**  
A stack of fluffy, buttermilk pancakes served with summer berries and drizzled with a choice of maple syrup, Nutella or honey.

**PORRIDGE 6.5**  
Warm and hearty porridge garnished with summer berries and drizzled with honey.

### EGG COLLECTION

**SHAKSHUKA 10**  
A creamy tomato, pepper and onion sauce with poached eggs or fried eggs served with a side of toasted sourdough or white bread.

**AVO TOAST 9**  
Poached eggs or fried eggs with smashed avocado served on toasted sourdough bread and drizzled with hollandaise sauce.

**SMOKED SALMON & AVOCADO 11**  
Poached or fried eggs with fresh smoked salmon and smashed avocado served on toasted sourdough bread and drizzled with hollandaise sauce.

**CROISSANT 8.5**  
Toasted, sliced croissant served with scrambled egg and cheese.

### OMELETTES

All served with a choice of Lacha Paratha, Toasted Sourdough or White Bread and Masala Beans.

**PLAIN OMELETTE 9.5**  
**CHEESE OMELETE 10.5**  
**OLIVE AND MUSHROOM OMELETTE 10.5**  
**DESI MASALA OMELETTE 10.5**  
(Desi style Omelette cooked with sauteed onions, peppers, green chillis with house special masala)

### PARATHAS AND NAAN

**LACHA PARANTHA 4**  
**ALOO PARANTHA 4.5**  
**MOOLI PARANTHA 4.5**  
**KEEMA PARANTHA 4.5**  
**CHICK 'N' CHEESE PARANTHA 5.5**  
**ROGHNI NAAN 4**  
**PLAIN NAAN 3**

### EXTRAS

**SMOKED SALMON 6**  
**TURKEY RASHERS 4**  
**SMASHED AVOCADO 4**  
**TWO SAUSAGES (Meat, Chicken or Veg) 4**  
**TWO EGGS (Fried, Poached, Scrambled) 4**  
**TOAST (Sourdough or White) 3**  
**PURI (2pc) 3**  
**PLAIN OMELETTE 4**  
**GRILLED HALLOUMI 4**

### STARTERS

**2 POPPADOMS AND PICKLE TRAY 4**  
Freshly made and served with our home made sauces.

**TANDOORI MIX PLATTER 28**  
A spicy choice of barbecue meats, chicken and fish.

**PESHAWARI CHAAPLI KEBAB 7**  
Mince meat mixed with onion, garlic, coriander, dried pomegranate seeds, green chilli, fresh tomatoes and our Chef's homemade spices, shallow fried.

**MUGHAL E AZAM CHOPS 10**  
Prime chops marinated in our Chef's secret recipe and cooked in a clay tandoor.

**TANDOORI CHICKEN (1/4) 9**  
Succulent chicken leg marinated in yoghurt and spices, roasted in a traditional tandoor clay oven and served with salad and homemade garlic sauce.

**KEBAB E KHAAS (SEEKH KEBAB) 6**  
Succulent lamb mince mixed with ginger, garlic, green chilli, fresh coriander, skewered and chargrilled.

**RESHMI KEBAB 6**  
Mince of chicken mixed with ginger, garlic, green chillies and fresh coriander, chargrilled and served with fresh cream on top.

**SHAHI CHICKEN BOTI 7**  
Boneless cubes of chicken marinated in our home made spices & egg skewered & cooked in a clay tandoor.

**KASTOORI BOTI 8**  
Boneless chicken breast marinated in ginger, garlic, fenugreek and delicate spices covered with melted cheese.

**MURGH MALAI BOTI 7**  
Boneless chicken cubes marinated with fresh cream, black pepper, cashew nuts and topped with cream.

**BUFFALO TANDOORI WINGS 7**  
Skin-on, traditionally marinated chicken wings cooked in a traditional clay tandoor.

**CHICKEN PAKORA 7**  
Succulent pieces of baby chicken marinated in our Chef's special spices. Deep fried.

**HARIYALI MURGH TIKKA 7**  
Tender chicken marinated in a blend of mint leaves and coriander leaves, spiced with an array of aromatic spice powders. Cooked over a chargrill.

### VEGETARIAN STARTERS

**PANEER TIKKA 4pcs 7**  
Cubes of cheese marinated in a yoghurt and spice mix, served traditionally.

**VEGETABLE SAMOSA 2pcs 5.5**  
Seasonal mixed vegetables stuffed in royal cumin pastry filo, deep fried.

**ONION PAKORA 5.5**  
Sliced onions with a balanced mix of potatoes and coriander, deep fried.

**SAMOSA CHAAT 6**  
Seasonal vegetables and potatoes stuffed in royal cumin pastry, deep fried served with masala chickpeas and yoghurt topped with chaat masala.

**PAPRI CHAAT 6**  
Crispy papris served with potatoes, chick peas, chillies, yoghurt, tamarind sauce and spices.

**ALOO CHEESE TIKI 6**  
Homemade masala mash, mixed with grated cheese, coriander, chillies, onions, deep fried.

### SEAFOOD STARTERS

**GRILLED KING PRAWN 14**  
Jumbo sized king prawns marinated in yoghurt and spices, skewered and cooked in clay tandoor.

**MAACHLI TIKKA 11**  
Delicious cubes of fresh salmon marinated in Lahori spices, carom seeds, ginger and garlic, chargrilled.

**FISH PAKORA 9**  
Strips of fresh cod marinated in mughlai style spices, deep fried.

### SEAFOOD MAINS

**JHEENGA MASALA 17**  
Jumbo prawns cooked in rich masala sauce of tomatoes, coriander and green chillies.

**DUM MAACHLI KARAHI 15**  
Fresh cut cod pieces cooked with onions, garlic and carom seed in a tomato gravy topped with fresh ginger and coriander.

### MAIN COURSE

#### CHICKEN DISHES

**CHICKEN ACHARI 13**  
Cubes of chicken breast cooked in homemade achari spices, with a deliciously rich gravy.

**CHICKEN TIKKA MASALA 13**  
A classic dish with tandoori chicken tikka in a rich tomato and creamy sauce along with bell peppers.

**CHICKEN HANDI 13**  
Boneless cubes of baby chicken cooked with yoghurt and spices served traditionally.

**CHICKEN JALFREZI 13**  
Chicken with original Lahori spices with tomato, peppers, garnished with boiled egg, chillies and coriander.

**CHICKEN KARAHI 13**  
Chicken on the bone, a desi style dish cooked with fresh herbs, ginger, garlic, fresh tomatoes, green chillies brought to perfection with intense heat in an iron wok (karahi).

**MURGH MAKHNI 13**  
A true Mughal inspiration, rich in spice, mildness brought by rich tomato gravy.

**MURGH PALAK 13**  
Supreme boneless chicken cooked with spinach and selected spices.

**CHICKEN CHILLI 13**  
Boneless cubes of chicken cooked with green chillies and spices served traditionally.

**CHICKEN & PRAWN HANDI 14**  
A mouth watering combination of cubed chicken and prawns cooked in yoghurt and tomato gravy.

**CHARSI CHICKEN KARAHI 14**  
On the bone chicken, cooked in a rich tomato sauce made according to our Chef's authentic Peshwari recipe, using aromatic spices, green chillies and pure butter

If you have any allergies, we regrettably cannot guarantee any of our produce is free from traces of nuts, dairy, soya, eggs, gluten etc. Please seek advice prior to ordering if you have any allergies or special diet requirements. Also please be aware, although great care has been taken to remove all fine bones from fish, some small bones may still remain.

Management reserves the right to refuse service without notice or explanation. Service charge and breakages charged at managers discretion.

#### LAMB DISHES

**LAMB HANDI 14**  
Cubes of boneless lamb cooked with yoghurt and spices served traditionally.

**LAMB ACHARI 14**  
Cubes of lamb cooked in homemade achari spices, with a deliciously rich gravy.

**LAMB KARAHI 14**  
Succulent supreme lamb on the bone, a desi style dish cooked with fresh herbs, ginger, garlic, fresh tomatoes, green chillies brought to perfection with intense heat in an iron wok (Karahi).

**LAMB BHINDI (okra) 14**  
Lamb and fresh okra cooked with blend of spices, onions, tomatoes and garlic.

**LAMB KARELA (fresh bitter gourd) 14**  
Lamb and fresh kerela cooked with tomatoes and garlic with selected spices.

**KEEMA MATTAR / ALOO 14**  
Mince lamb cooked with ginger, garlic, fresh coriander and peas or potato, served traditionally.

**PALAK GOSHT 14**  
Boneless fresh lamb cooked with spinach.

**LAMB CHILLI 14**  
Boneless cubes of lamb cooked with green chillies and spices served traditionally.

**CHARSI LAMB KARAHI 15**  
On the bone lamb, cooked in a rich tomato sauce made according to our Chef's authentic Peshwari recipe, using aromatic spices, green chillies and pure butter

#### VEGETARIAN SPECIALITY

**PALAK PANEER 11.5**  
Homemade cheese cooked in ginger, garlic, red chilli and spinach.

**SEASONAL MIXED VEGETABLES 10.5**  
A selection of fresh seasonal vegetables cooked in masala sauce.

**CHANA MASALA 10.5**  
Split chickpeas in a thick masala sauce with selected spices and onion seeds.

**TARKHA DAAL 10.5**  
Yellow lentils tempered with fried onions, royal cumin and garlic.

**RAJMAAH MASALA 10.5**  
Finest red kidney beans cooked in tomato gravy with butter cream.

**MATTAR PANEER MASALA 11.5**  
Fresh green peas and cheese cooked in Lahori spiced sauce, served traditionally.

**CHILLI PANEER MASALA 11.5**  
Chunks of homemade cheese cooked in a rich tomato, ginger, garlic and red chilli masala sauce.

#### MUGHAL SIGNATURE DISHES

**NAMKEEN GOSHT 15**  
Slow cooked tender spring lamb, lightly salted and cooked with delicate spices in pure butter

**MUGHLAI CHICKEN KORMA 13**  
Boneless chicken pieces simmered to a rich sweet, creamy sauce blended with nuts and coconut milk.

**LAMB DUMMPHUKT 14**  
Delicacy of lamb cooked in Chef's secret ingredients, served traditionally.

**NIHARI 16**  
A speciality of the house, tender lamb shank cooked in rich gravy served in Lahori style.

**MAGHAZ MASALA 14**  
Lamb brain simmered in garlic and selected spices with tomatoes, ginger strips and chillies.

**HALEEM 14**  
A traditional dish with boneless lamb leg and a thick broth of wheat and lentils tempered with butter ghee, garnished with strips of ginger, chillies & coriander.

### TANDOOR

**TANDOORI ROTI 2**  
**TANDOORI NAAN 3**  
**MUGHLAI SWEET NAAN 4**  
**ROGHNI NAAN 4**  
**LACHA PARANTHA 4**  
**KEEMA NAAN 4.5**  
**GARLIC NAAN 4.5**  
**POTATO NAAN 4.5**  
**CHEESE NAAN 4.5**  
**CORIANDER AND CHILLI NAAN 4.5**

### RICE / BIRYANI

**STEAMED BASMATI RICE 4**  
**PILAU RICE 4**  
**CHICKEN BIRYANI 13**  
**LAMB BIRYANI 14**  
**VEGETABLE BIRYANI 12**

*all biryanis served with cucumber raita*

### ACCOMPANIMENTS

**POPPADOM PORTION (2) 2**  
**PICKLE TRAY 2**  
**MUGHALAI SPECIAL CHIPS 5.5**  
**FRIES 4**  
**STEAK CHIPS 4.5**  
**ONION RINGS 4**  
**CREAMY MASH 4**  
**CUCUMBER RAITA 3**  
**PLAIN YOGHURT 3**  
**PITA BREAD 2**

### MUGHAL GARDEN

**FRESH GARDEN SALAD 4**  
**TANDOORI CHICKEN SALAD 6.5**  
Warm tandoori chicken served with mixed salad and homemade dressing.

### LITTLE MUGHALS

*(all served with fries, coleslaw and fruit shoot)*

**CHICKEN POPCORN 9.5**  
**CHICKEN NUGGETS 9.5**  
**MINI MARGHERITA PIZZA 9.5**  
**COD FISH FINGERS 9.5**



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# FUSION KITCHEN

## STARTERS

- BATTERED KING PRAWNS** 14  
Fresh King prawns battered and fried, served with homemade sauce and salad.
- CHILLI CON CARNE LOADED FRIES** 12  
Fries, mozzarella, tossed in our special house sauce, covered in minced beef, kidney beans and jalapenos, spring onions and parmesan cheese.
- CHEESY FRIES** 10  
Fries, mozzarella, tossed in our special house sauce, covered with jalapenos, spring onions and nacho cheese and takis.
- CHILLI PRAWN** 10  
Prawns cooked with chilli, garlic and tomato sauce.
- DYNAMITE CHICKEN** 10  
Crispy fried chicken pieces coated in a homemade tangy sauce topped with spring onion.
- DYNAMITE SHRIMP** 12  
Battered shrimps coated in our homemade tangy sauce.
- BBQ STICKY WINGS** 8  
Succulent chicken wings coated in barbecue sauce and honey covered with sesame seeds
- BATTERED CHEESE FRIED FISH** 12  
Fresh cod portions coated in cheese, battered and fried and served with homemade sauce and salad
- GRILLED HALLOUMI** 8  
Grilled halloumi served with green leaves, drizzled with olive oil and pomegranate sauce
- HUMMUS & BREAD** 6  
Pureed chickpeas, sesame paste (tahini) and lemon juice, blended together to create an ideal taste and texture.
- FALAFEL** 6  
Homemade broad bean and chickpea fritters, deep fried until golden and served with pickled gherkin salad and homemade garlic sauce

## FUSION MAIN COURSE

- CHICKEN PARMESAN** 20  
Tender chicken with a deliciously crispy breadcrumb coating, smothered in a rich homemade sauce and melted mozzarella cheese. Served on a bed of steak chips.
- LOADED PARMESAN** 22  
Chicken parmesan topped with our signature curried mince beef served on a bed of steak chips
- MUGHLAI FISH AND CHIPS** 20  
Large fillet of cod marinated in our Chef's recipe, served on a bed of steak cut chips and house sauce.

## STEAKS

All our steaks are served on a bed of fried onions and a choice of one side and one sauce on a sizzling platter.

- ANGUS FILLET STEAK** 28  
The softest of cuts, this tender fillet is a supreme cut of beef and is also one of the most delectable.
- CHICKEN STEAK** 20  
Chicken breast fillet grilled to perfection with fresh herbs and spices, garnished with bell peppers and parsley.
- SALMON STEAK** 20  
Fresh salmon steak pan seared until golden and cooked with fresh herbs, black pepper & salt.
- SAUCES**                      **SIDES**  
PEPPERCORN SAUCE      STEAK CUT CHIPS  
MUSHROOM SAUCE      CREAMY MASH  
CHEESE SAUCE              FRIES  
    ONION RINGS  
    GARDEN MIX VEGETABLES

## PASTA

- SPAGHETTI ORIENTALE** 12  
Spaghetti cooked with shallots, spicy chicken, garlic, mushroom and cream.
- TAGLIATELLE BOLOGNESE** 12  
Pasta cooked with minced beef, celery, carrots, onion, tomato and parmesan.
- BEEF LASAGNE** 14  
Layers of pasta, filled with beef mince and cheese, fresh herbs and spices covered with parmesan.
- POLO DELLA CASA** 14  
Grilled chicken breast cooked with penne pasta mushroom, mix peppers, tomato, green chilli, lime and coriander, smothered with cream sauce.

## BURGERS

All burgers served with home made sauce and fries

- THE MUGHAL CLASSIC** 12  
Double smash patty, American cheese, house salad, Mughal-e-Azam sauce, served in a toasted brioche bun
- FLAMING CHICKEN** 12  
Grilled chicken breast stacked on top of onion rings, lettuce, tomato, onion, gherkin, American cheese, Mughal-e-Azam sauce, served in a toasted brioche bun.
- THE EMPEROR** 14  
Double smash patty, grilled chicken breast, American cheese, house salad, Mughal-e-Azam sauce, served in a toasted brioche bun.
- THE HALLOUMI BURGER** 12  
Grilled halloumi burger served with onions, peppers, tomato, lettuce and cheese, served in a toasted brioche bun.

'Mughal' is the most colourful and vibrant era within the history of Indian subcontinent. It is considered as a Golden Age for its flourishing richness in art, architecture, music and poetry. 'Mughal Cuisine' especially survived as the most distinctive reminiscence of all time. A cuisine that developed over time by various Mughal Emperors taking the best from the heart of India to the remote corner of Pakistan.

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DINE IN MENU