

# MoCo Eats Week

SELECT ONE STARTER, ONE ENTREE AND ONE DESSERT.  
\$35 PER PERSON + TAX

## STARTERS

### CHILLI PANEER

Batter coated paneer tossed with diced onions, green pepper, soya sauce, sweet and spicy sauce.

### BEETROOT ALOO TIKKI

Beetroot, ginger, green chilli cilantro and spices.

### SWEET POTATO CHAAT

Tandoor roasted sweet potato with mango powder, lemon juice, and green chilli.

### CHICKEN SEEKH KABAB

Minced chicken, ginger, garlic, green chillies and spices.

### CHICKEN KEEMA SAMOSA

Minced chicken, onion, coriander powder, and cumin powder.

## ACCOMPANIMENTS

All items below come with the entree.

### YELLOW DAL TADKA

Yellow lentils, tomatoes, cumin, mustard, and seeds.

### RAITA

Yogurt, cucumber, and cumin.

### BASMATI RICE

### NAAN

## ENTREE

### MATER MUSHROOM

Mushroom, green peas, tomato, cream and spices.

### PANEER TIKKA MASALA

Homemade paneer, cream, tomato, onions, fenugreek leaves and spices.

### PALAK TOFU

Spinach, tofu, onions, and spices.

### PEPPER CHICKEN MASALA (S)

An authentic preparation with chicken, coriander, fennel seeds and toasted peppercorn.

### LAMB PASANDA

Lamb, almond, cashews, cardamon, cinnamon and spices.

### MALABAR FISH CURRY

Cod Fish, coconut milk, ginger, mustard seeds, and curry leaves.

## DESSERT

### SHRIKHAND

Yogurt, saffron, cardamon, pistachio and almonds.

### MOONG DAL HALWA

Moong lentils, ghee, milk, sugar and nuts.