



FOOD MENU

Indian flavours redefined

FROM THE CHEF'S DESK



MOBA is deeply personal to us - a tribute to our grandparents, our roots, and the culture that shaped us as chefs and as people. Growing up, we learned that food is one of the purest expressions of love, and every dish at MOBA carries that belief.

Our menu is created for those who love Indian cuisine yet are curious to experience it beyond the familiar - where traditional flavours meet global techniques, and classic memories meet modern presentation.

At MOBA, we celebrate Indian food in all its depth, warmth, and versatility - served with heart and a lot of love.

**With Love,
Chef Noor Gandhi & Chef Mudit Narula**

SHURUAAT

— VEG —

SABUDANA POPCORN | \$14.99 🌱 🌶️

*Crispy tapioca pearls, roasted
peanuts, spicy thecha*

CRISPY CORN | \$14.99 🌱 🌶️

*Crispy golden corn kernels, wok tossed
with aromatic spices*

SOY-AMAZING MALAI CHAAP | \$16.99 🌱 🌶️ 🌿 🥥

*Tender creamy soya chunks marinated in malai,
slow roasted to perfection, mint chutney*

PARATDAAR PANEER TIKKA | \$16.99 🌱

*Layered with Mango, Mint chutney, black olive
tapenade marinated in tangy achari spices*

MOBA SPECIAL PALAK PATTA CHAAT | \$14.99 🌱 🌶️

*Delicate spinach crisps, draped in chutneys,
yoghurt, vibrant textures – India on a Leaf*

CHÈVRE KEBAB | \$17.99 🌱 🌶️ 🥥

*Smooth rich crisp kebab with crushed walnuts,
blueberry gel – Dahi kebab redefined*

MUSHROOM & MOZZARELLA PARCELS | \$14.99 🌱 🌶️ 🌿

*Golden parcels filled with umami mushroom duxelle,
gooey cheese - an Asian twist*

VADA PAO | \$14.99 🌱

*Mumbai's iconic spicy vada, soft pao -
Desi comfort at its best*

🌱 GLUTEN 🌱 SESAME 🥚 EGGS 🐚 SHELLFISH 🐟 FISH 🌿 VEGAN 🍷 WINE

🥛 DAIRY 🌱 SOYA 🌱 NUTS 🌱 PEANUT 🌶️ SPICY 🌱 MUSTARD 👑 CHEF'S SPECIAL

SHURUAAT

NON-VEG

TANDOORI CHICKEN WINGS | \$15.99 🍴

*Charred grilled wings bursting
with bold tandoori flavors*

BHUT JOLOKIA CHICKEN TIKKA | \$16.99 🍴🌶️

Smoky tandoori chicken, bhutjholakia chilli , bhurani cream

TRUFFLE MALAI CHICKEN TIKKA 2.0 | \$17.99 🍴🍄

Creamy & smoky chicken tikka infused with rich truffle aroma

GUNTUR CHILLI CHICKEN | \$15.99 🍴🌶️

Andra style chilli chicken, curry leaves, coconut

FIRECRACKER CHICKEN CORNETTO | \$15.99 🍴🍞🍴

Buttery puff pastry, creamy garlic mayo

MUTTON SEEKH KEBAB | \$19.99 🍴👑

*Hand crafted mutton kebab, infused with
Indian spices, pickle onion, garlic labneh*

VILAITI LAMB CHOPS | \$30 🍴

*Pan seared succulent lamb chops, purple
potato mash, tender peas, lamb jus*

ZESTY PRAWN TEMPURA | \$19.99 🍴🍤🍴👑

*Golden fried prawns tossed in Chef's
signature sauce, lemon chili foam*

AJWANI FISH TIKKA | \$18.99 🍴🌶️

Carom seeds , smoked pineapple kasundi

AMRITSARI FISH TACOS | \$15.99 🍴🌶️

*Punjabi style fried fish tucked in soft shell tortillas,
Smoked Pineapple Salsa, jalapeños crema*

THE CURRY TALES

— VEG —

NARULA SAAB KI DAL MAKHNI | \$17.50

Chef's signature indulgence – creamy, smokey lentil preparation with timeless Indian flavors

PANEER TIKKA MASALA W/ CILANTRO OIL | \$17.50

Char-grilled paneer in a velvety tomato masala, fragrant cilantro drizzle - Add chicken tikka for \$2

NOORANI PALAK RICOTTA | \$17.99

Silken ricotta cheese on a bed of velvety spinach, Smokey chili crisp





GUCHHI KHUMB RISOTTO | \$22.50

Creamy arborio rice folded with forest mushrooms, saffron warmth and indulgent guchhi-style finesse

KAIRI BHINDI | \$15.99

Traditional Okra infused with sharp tang of raw mango and homestyle masala

 GLUTEN  SESAME  EGGS  SHELLFISH  FISH  VEGAN  WINE

 DAIRY  SOYA  NUTS  PEANUT  SPICY  MUSTARD  CHEF'S SPECIAL

THE CURRY TALES

NON-VEG

THE OG BUTTER CHICKEN | \$17.99 🍛 🍷

*Too famous to explain &
too good to be shared*

KALI MIRCH CHICKEN | \$18.99 🍛 🍷

*Succulent chicken simmered in
creamy peppery cashew nut gravy*

BHUNA MUTTON | \$21.50 🍛 🍷

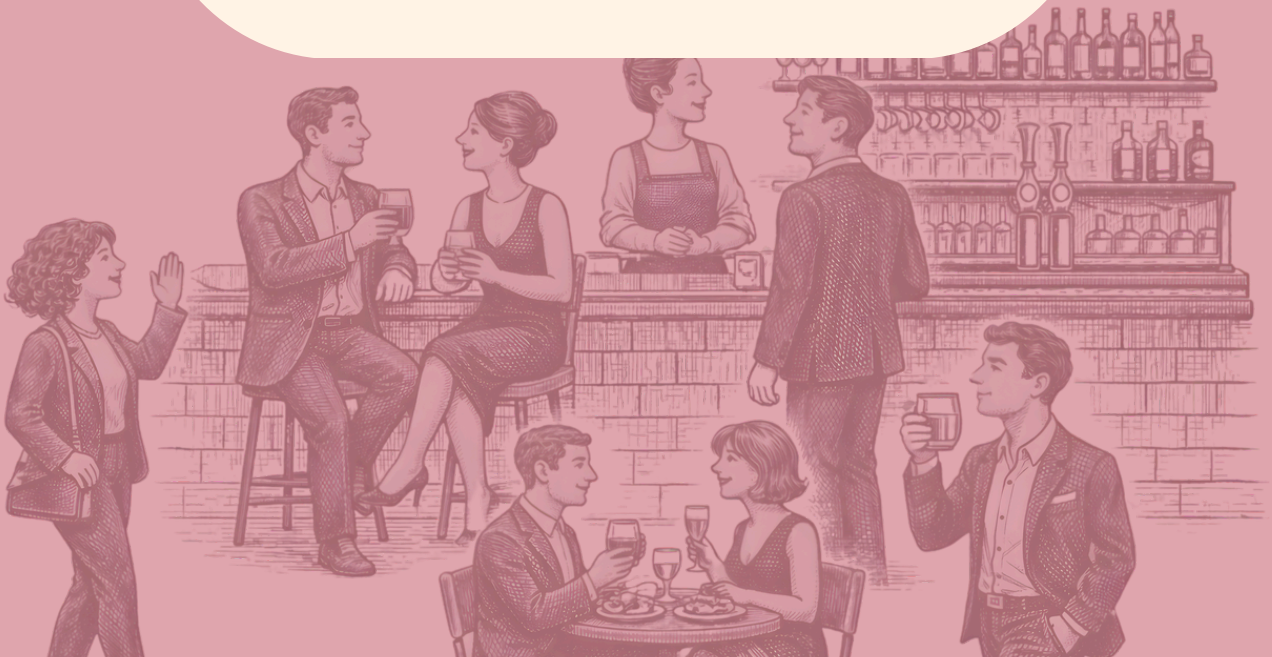
*Juicy mutton simmered to perfection
in robust bhuna style masala*

MUTTON NIHARI | \$23.50 🍛 🍷 🍷

*From the Gali's of Jama Masjid – slow cooked
aromatic goat infused with bold spices*

ALLEPPEY SHRIMP CURRY | \$19.50 🍛 🍷

*Coastal style shrimp curry simmered
with raw mango and coconut gravy*



WOK THIS WAY



DILLI STYLE CHOWMEIN | \$15.99

*A bold medley of noodles, crunch, bursting
with Delhi's spicey street charm*



Momos (8pcs)

*Delicate dumplings with bold
flavors and a hint Delhi soul*

STEAMED VEG | \$14.99

STEAMED CHICKEN | \$16.99

TANDOORI VEG | \$15.99

TANDOORI CHICKEN | \$17.99



Bao (2pcs)

MUSHROOM KHURCHAN BAO | \$14.99

*Richly caramelized mushroom tucked
in a soft Bao, Sambal Mayo*

BUTTERLICIOUS CHICKEN BAO | \$15.99

*Tender Butter Chicken tucked in a
soft Bao, Green Chili Mayo*

MUTTON KHURCHAN BAO | \$18.99

*Slow cooked spiced goat tucked in soft Bao,
roasted garlic aioli, mint chutney*



BIRYANI & RICE

CHICKEN BIRYANI | \$16.99 🍴

GOAT BIRYANI | \$19.99 🍴

GHEE JEERA RICE | \$8.99

STEAMED RICE | \$6.99

SIDES

PLAIN RAITA | \$3.99

Upgrade to boondi - \$4.99

PAPAD (2) | \$2.50

MINT CHUTNEY | \$2.00

TAMARIND CHUTNEY | \$1.50

SIRKA PYAAZ | \$4.50

BURANI RAITA | \$7.00

BREADS

BUTTER NAAN | \$5.99

LACHHA PARANTHA | \$5.99

*(Upgrade +\$0.99: Green Chili /
Red Chili / Mint / Ajwain)*

CHAPATI | \$4.99

TANDOORI ROTI | \$4.99

GARLIC NAAN | \$5.99

CHEESE NAAN | \$ 6.99

MAALABAR PARANTHA | \$6.99

RUMAALI ROTI | \$ 3.99

🌾 GLUTEN

🌱 SESAME

🥚 EGGS

🐚 SHELLFISH

🐟 FISH

🌿 VEGAN

🍷 WINE

🥛 DAIRY

🥛 SOYA

🌰 NUTS

🥜 PEANUT

🌶️ SPICY

🧄 MUSTARD

👑 CHEF'S SPECIAL

DESSERTS



RASMALAI CHEESE CAKE | \$12.99

Pistachio ganache, blueberry compote, mix nuts brittle



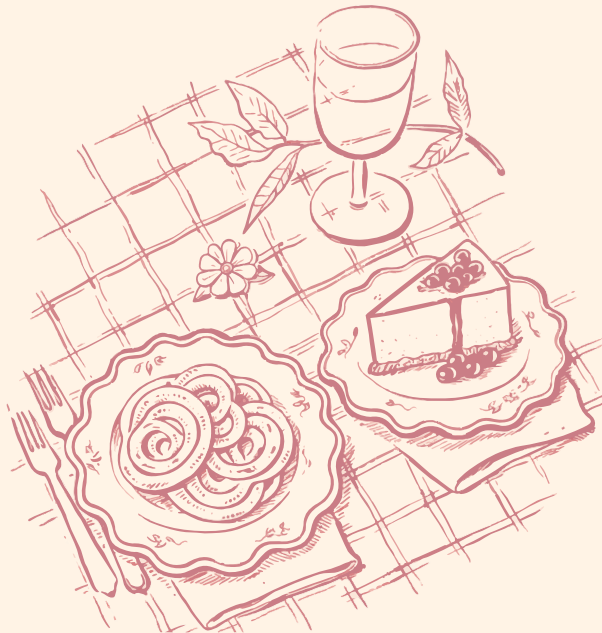
CHOCOLATE AFFAIR | \$12

Served with Fresh berries, French vanilla ice cream, coffee crema



ZAFFARANI APPLE JALEBI | \$12.99

Golden apple jalebi, saffron syrup, French vanilla ice-cream, silvered pistachio



GLUTEN SESAME EGGS SHELLFISH FISH VEGAN WINE

DAIRY SOYA NUTS PEANUT SPICY MUSTARD CHEF'S SPECIAL

Thank you for dining with us.

May the flavours of MOBA linger and welcome you back again



A 15% gratuity will automatically be added to table of 4 or more