



CATERING MENU

www.mobarestaurant.com

 (416) 304-0000

 @mobarestaurant_toronto

 869, Dundas St. W, Toronto



About us

MOBA is a **chef-led Indian dining experience** rooted in heritage and guided by technique. Inspired by the flavours we grew up with and refined through years in global kitchens, **MOBA reimagines Indian cuisine beyond the familiar**. Here, tradition meets modern craftsmanship - creating dishes that feel both excitingly new and deeply comforting.

OUR STORY

Two chefs. One shared vision.

MOBA is deeply personal to us. It grew from years spent in professional kitchens and a childhood where food, family, and hospitality were always at the centre of life.

MOBA was **created by husband-and-wife chef duo Noor Gandhi and Mudit Narula**, who first met and fell in love during their time at The Oberoi Amarvilas, Agra - where their shared passion for food and hospitality first began to take shape.

Their culinary journeys have taken them through some of India's most respected kitchens, as well as years of **leading professional restaurants in Canada**. Together, they bring complementary strengths to the table - Noor's global experience shaping her instinct for innovation, thoughtful plating, and guest experience, while Mudit's deep grounding in Indian cuisine brings bold flavour, structure, and precision.

At its heart, MOBA is about bringing people together over food that comforts, excites, and creates lasting memories.





Our Strengths

Where nourishment meets togetherness

Whether you're gathering your team or hosting your clients, MOBA creates spaces where people feel genuinely cared for — not just fed.

The Space



Seated comfort for up to
30 guests



Standing gatherings for
up to **40–45 guests**



Thoughtfully set up to make
every guest **feel at home**

Our People, Your Pride

We don't just show up — we show up with heart. Meet the MOBA team: warm hands, sharp skills, and a genuine love for what they do. Every event is a reflection of the people behind it.

Live Catering by Expert Chefs

Chef Noor Gandhi & Mudit Narula and our kitchen team bring the experience to you — live, fresh, and full of intention.

- Experiential live cooking stations
- Artful plating and professional presentation
- A kitchen that performs as beautifully as it tastes

Because food should be felt, not just eaten.

Hospitality that stays with you

We believe the way you feed someone is the way you love them.

Every guest at a MOBA event is received with warmth, nourished with care, and sent home feeling something.



Louise Valerio
5 reviews

★★★★★ 4 days ago **NEW**

the best restaurant ive ever been to. as a chef myself, i cannot even begin to explain the taste of each and every dish from Moba. a must visit for everyone in the area!!



Marva Faizi
16 reviews

★★★★★ 4 days ago **NEW**

the most delicious food and the best service, can't recommend this place enough! will definitely be back again



Justin Oliver
Local Guide · 37 reviews · 47 photos

★★★★★ 2 days ago **NEW**

Place is fantastic, 5 star friendly service, great value on high quality food. Presentation very well done and particular. Highly recommend!! They had a FIFA menu and tv to watch the game to boot!!

[Check out
more reviews](#)







Corporate *hi-tea*

Thoughtfully crafted bites, handcrafted refreshments, and contemporary Indian flavours - perfect for corporate gatherings, celebrations, and special occasions.

MINIMUM 10 GUESTS

Any 2 Items + 1 Cooler - \$15 per person

Any 3 Items + 1 Cooler - \$20 per person

Complete Selection + 1 Cooler - \$32 per person

CHOOSE FROM

Punjabi Samosa

Butter Chicken Bao

Mushroom Bao

Bombay Masala Sandwich

Creamy Tandoori Chicken Sandwich

Customisation available on all menu offerings. Menu items, quantities, and inclusions can be modified as per your requirements, subject to pricing revisions.



Signature *Canapé Experience*

A chef-curated selection of gourmet canapés, artisanal desserts, and handcrafted beverages for intimate gatherings and special occasions.

**\$22.99 PER
PERSON**

**MINIMUM
20 GUESTS**

**CHOOSE ANY
2 VEG - 2 NON VEG - 1 DESSERT - 1 REFRESHER**

..... Vegetarian

Truffle Paneer Vol-au-Vent, Mousse
Avocado Thecha Tartine, Sourdough Crisp Potato
Baby Mushroom Kulcha Bites
Vada Pao Sliders
Cross Chaat Trifle
Chèvre Coins, Blueberry Gel
Masala Corn & Broccoli Croquettes, Saffron Aioli
Smoked Aubergine Canapé, Feta Cream

..... Non- Vegetarian

Butterlicious Sliders
Gunpowder Egg Brioche, Curry Leaf Powder
Calcutta Kasundi Fish Sliders
Chicken Ghee Roast Parcels
Mutton Seekh, Mint Labneh
Tandoori Chicken Profiteroles
Kerala Prawn Coconut Toast

..... Dessert Atelier

Apple Jalebi
Rasmalai Cheesecake Stack
Chocolate Affair
Phirni Crème Brûlée

..... Coolers

Shikanji Pop
Gulabi Shaam
Coconut Cloud
Detox Juice (Beetroot, Apple & Honey)

Customisation available on all menu offerings. Menu items, quantities, and inclusions can be modified as per your requirements, subject to pricing revisions.



Signature *Catering*

Flexible meal packages featuring authentic Indian flavours, designed for corporate events, social celebrations, and large-scale gatherings.

 STANDARD PACKAGE	CHOOSE ANY 2 DISHES (1 VEG - 1 NON-VEG)	MINIMUM 15 GUESTS	\$16.99 PER PERSON
..... Vegetarian - Dal Makhni - Mushroom Tawa Masala - Paneer Tikka Masala - Baigan Bharta	 Non-Vegetarian - Bhuna Chicken - Home Style Chicken Curry	 Includes - Steam Rice - Butter Naan - Tandoori Roti	

 PREMIUM PACKAGE	CHOOSE ANY 4 DISHES (2 VEG - 2 NON-VEG)	MINIMUM 15 GUESTS	\$21.99 PER PERSON
..... Vegetarian - Dal Makhni - Mushroom Tawa Masala - Paneer Tikka Masala - Baigan Bharta - Methi Malai Matar - Kathal Biryani	 Non-Vegetarian - Bhuna Chicken - Home Style Chicken Curry - Butter Chicken - Chicken Tikka Masala - Chicken Biryani	 Includes - Steam Rice - Butter Naan - Tandoori Roti - Garlic Naan	

Customisation available on all menu offerings. Menu items, quantities, and inclusions can be modified as per your requirements, subject to pricing revisions.



LUXE PACKAGE

CHOOSE ANY
6 DISHES
(3 VEG - 3 NON-VEG)

MINIMUM 15
GUESTS

\$24.99 PER
PERSON

..... Vegetarian

Dal Makhni
Mushroom Tawa Masala
Paneer Tikka Masala
Baigan Bharta
Methi Malai Matar
Kathal Biryani
Dahi Bhalla

..... Non-Vegetarian

Bhuna Chicken
Home Style Chicken Curry
Butter Chicken
Chicken Tikka Masala
Chicken Biryani
Kaali Mirch Chicken
Gosht Nihari
Goat Biryani

..... Includes

Steam Rice
Butter Naan
Tandoori Roti
Garlic Naan
Malabar Paratha
Laccha Paratha (Plain)

Dessert: **Chocolate Brownie with Chocolate Cremeux**

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Custom menus available for corporate events,
private parties, birthdays, weddings and special
occasions.

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