

Moguls Supper Club Menu

Address : 7440 Mission St, Colma, CA 94014, United States

Phone : +1 415-830-1453

Opening times :

Chicken Specialties

Chicken Palak	US\$14.99
Chicken Vindaloo	US\$14.99
Murgh Masala	US\$14.99
Chicken Kofta	US\$15.99
Murgh Makhani	US\$15.99

Naan Bread

Garlic Naan	US\$3.99
Aloo Naan	US\$3.99
Keema Naan	US\$4.99
Plain Naan	US\$3.50

Tandoori Specialties

Chicken Seekh Kebab (2)	US\$13.99
Chicken Tikka Breast	US\$7.00
Tandoori Fish	US\$17.00
Moguls Lamb Chops	US\$28.00
Mixed Tandoori	US\$24.00

Vegetarian Specialties

Dum Aloo Vindaloo	US\$13.99
Mattar Paneer	US\$13.99
Bhindi Masala	

Daal	US\$14.99
Palak Paneer	US\$12.99

Kebab Plates

Combo Kebab Plate	US\$20.00
Lamb Seekh Kebab Plate	US\$20.00
Chicken Tikka Kebab Plate	US\$18.00

Accompaniments

Achar	US\$3.00
Raita	US\$3.50
Mango Chutney	US\$3.00
Kachumber	US\$5.00

Beverages

CocaCola	US\$2.50
Bottled Water	US\$1.99
Diet CocaCola	US\$2.50
RedBull	US\$5.00
Sprite	US\$2.50

Lamb Specialties

Lamb Vindaloo	US\$15.99
Karahi Gosht	US\$15.99
Lamb Tikka Masala	US\$15.99
Keema Aloo Mattar	US\$15.99
Palak Gosht	US\$15.99

Appetizers

Chicken Samosas

Assorted Appetizers	US\$8.50
Vegetable Samosas	US\$7.00
Chicken Salad	US\$12.00
Pakoras	US\$6.00

Alcohol 21+

Corona	US\$5.00
---------------	-----------------

Rice Specialties

Lamb Biryani	US\$16.99
Chicken Biryani	US\$15.99
Vegetable Biryani	US\$13.99
Plain Basmati Rice	US\$3.99
Prawn Biryani	US\$16.99

Seafood Specialties

Prawn Tikka Masala	US\$16.99
Prawn Vindaloo	US\$16.99
Machli Masala	US\$16.99
Jheenga Masala	US\$16.99

If you ever find yourself wandering through Colma, California, make sure to stop by **Moguls Supper Club** at 7440 Mission Street - a hidden culinary gem that brings the warm, aromatic flavors of Indian cuisine to life. The **Moguls Supper Club Menu** is more than a list of dishes; it's a sensory experience designed to transport diners straight into the heart of India, with every bite telling its own delicious story.

From the moment the menu lands on the table, the diversity of flavors and textures is impossible to miss. The **Chicken Specialties** section is a highlight for anyone who appreciates well-balanced spice and rich gravies. The Chicken Palak, a creamy spinach curry infused with tender pieces of chicken, strikes the perfect harmony between health and indulgence. For spice lovers, the Chicken Vindaloo delivers that fiery kick - tangy, bold, and satisfying in every spoonful. The Murgh Masala stands out for its robust tomato base, simmered to perfection, while the Chicken Kofta - soft meatballs in a silky sauce - melts in your mouth. Of course, no trip through the chicken dishes would be complete without trying the Murgh Makhani, also known as Butter Chicken, with its velvety butter-tomato sauce that wraps each bite in a warm, comforting embrace.

Bread lovers will rejoice in the **Naan Bread** selection - a simple pleasure that pairs beautifully with any curry. The Garlic Naan arrives warm and aromatic, brushing the air with buttery garlic notes, while the Aloo Naan (stuffed with seasoned potatoes) adds a satisfying heartiness to the meal. For something more indulgent, the Keema Naan, filled with spiced minced meat, is a favorite among regulars. And if you prefer something classic, the Plain Naan offers that fluffy, slightly charred texture straight from the tandoor oven - simple, yet irresistible.

Speaking of the tandoor, the **Tandoori Specialties** section of the **Moguls Supper Club Menu** is where the restaurant truly shines. The Chicken Seekh Kebab comes sizzling to the table, its smoky aroma teasing your senses before the first bite. The Chicken Tikka Breast is juicy, perfectly marinated, and grilled just enough to retain tenderness inside. Seafood lovers will adore the Tandoori Fish, delicately spiced and grilled to perfection. The Moguls Lamb Chops steal the show - charred on the outside, succulent on the inside, and seasoned with just the right blend of spices. If you can't decide, go for the Mixed Tandoori, a platter that lets you taste a little of everything - an adventure for the palate.

Vegetarians are in for a treat too. The **Vegetarian Specialties** offer a colorful array of hearty, satisfying dishes. The Dum Aloo Vindaloo brings tender potatoes simmered in a tangy, spicy gravy, while Mattar Paneer combines peas and soft cheese in a mildly sweet, tomato-based sauce. The Bhindi Masala (okra stir-fried with onions and spices) adds a nice crunch, and the Daal - a staple lentil curry - offers wholesome comfort in every bite. The Palak Paneer is another standout, its rich spinach base perfectly balancing the creamy cubes of paneer for a dish that's both nourishing and flavorful.

If you're craving something grilled and protein-packed, check out the **Kebab Plates**. The Combo Kebab Plate is a crowd-pleaser, combining different meats with rice and naan on the side - ideal for those who want a little bit of everything. The Lamb Seekh Kebab Plate offers that signature Moguls spice profile with smoky lamb skewers, while the Chicken Tikka Kebab Plate delivers juicy, charred perfection that's both simple and satisfying.

The **Moguls Supper Club Menu** stands out for its balance - from fiery curries to mellow vegetarian dishes, from crispy naan to smoky tandoori meats, every element feels carefully thought out. Whether you're dining in for a quiet meal or gathering with friends, the experience is warm, flavorful, and authentically satisfying. Each dish feels handcrafted with love, and that's exactly what makes Moguls Supper Club not just a restaurant, but a destination for anyone who appreciates great Indian cuisine.