

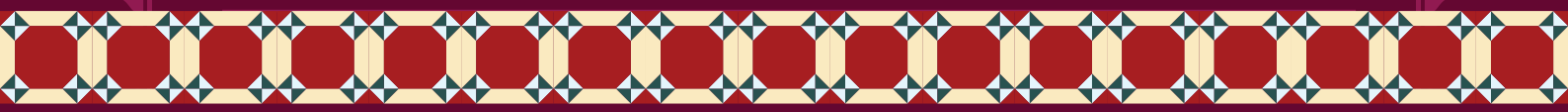


# Moien Masala

THE INDIAN KITCHEN



✦ ✦ Menu ✦ ✦





## Experience the richness of Authentic South Indian Cuisine.

India's diverse cuisine is a vibrant tapestry woven from regional traditions, spiritual beliefs, and a deep respect for nature's bounty, intertwined with the aromatic symphony of spices. At Moien Masala, we celebrate this rich heritage with every dish. In India, food is not merely sustenance but a sacred offering, a gesture of hospitality, and a means of forging connections with loved ones and the divine. Every meal is a celebration, an opportunity to come together, share stories, and create cherished memories.

With our team of skilled Indian chefs, experts in crafting traditional South Indian dishes, we bring the rich flavours of the region straight to your plate. Our menu offers enticing options for those craving both vegetarian and non-vegetarian delights.

As you savour each dish, you can't help but marvel at the richness and depth of authentic South Indian cuisine. So go ahead, indulge in the flavours of South India. Let yourself be transported to a world of culinary delight, where every bite is a celebration of tradition, culture, and the sheer joy of good food.



# ❖ ❖ Soups ❖ ❖

Savor the warmth of our flavorful soups, infused with authentic Indian spices and fresh ingredients.  
The perfect start to your meal!

## VEG

- 101. Mulligatwany Soup  € 5,50  
A rich, curried soup made with lentils, vegetables, and a blend of spices
- 102. Sweet corn Veg Soup € 5,50  
A creamy and mildly sweet soup with fresh vegetables and sweet corn
- 103. Hot & Sour Veg Soup  € 5,50  
A spicy soup with fresh vegetables, delivering a perfect balance of heat and sourness
- 104. Rasam   € 5,50  
A flavorful daily special of tangy South Indian spiced soup.



## NON-VEG

- 121. Chicken Mulligatwany Soup € 6,50  
A rich, curried soup made with Chicken, Lentils and a blend of spices
- 122. Sweet corn Chicken Soup € 6,50  
A creamy and mildly sweet soup with tender chicken and sweet corn
- 123. Hot & Sour Chicken Soup € 6,50  
A spicy and tango soup featuring tender chicken pieces and a flavorful broth
- 124. Mutton Soup   € 7,50  
A rich and hearty soup with tender mutton bones and aromatic spices



Moien Special



Vegan



Weekend Special




Soy

# Starters

Begin your culinary adventure with our exquisite starters, a tantalizing selection of Indian delicacies bursting with rich flavors and vibrant spices.

## VEG

- 201. Gobi Manchurian** € 12,95  
Crispy cauliflower florets tossed in a spicy and tangy sauce 
- 202. Chilli Paneer** € 12,50  
Spicy stir-fried paneer cubes with bell peppers and onions  
- 203. Paneer 65** € 12,95  
Deep-fried paneer cubes seasoned with South Indian flavors 
- 204. Gobi 65** € 12,95    
Deep-fried cauliflower florets seasoned with South Indian spices
- 205. Aloo Samosa** € 7,50   
Crisp pastries filled with spiced potatoes (2 pieces)
- 206. Onion Pakoda** € 7,50   
Deep-fried onion fritters with gram flour batter
- 207. Chilli Bajji** € 7,50    
Green chillies coated in a gram flour batter and deep-fried
- 208. Medhu Vada** € 7,50   
Savory lentil doughnuts, crispy on the outside and soft inside (2 pieces)
- 209. Sambar Vadai** € 5,00    
Lentil doughnuts soaked in tangy and spicy sambar (1 piece)
- 210. Curd Vadai** € 7,00  
Savory lentil doughnuts soaked in seasoned yogurt (1 piece)



## NON-VEG

- 226. Chicken Samosa** € 8,95  
Crisp pastries filled with minced chicken & herbs (2 pieces)
- 227. Chicken Lollypop** € 13,95  
Frenched chicken drumettes are marinated in spices and batter-fried to crispy perfection
- 228. Chicken 65** € 13,95   
Crispy fried chicken pieces marinated in a blend of spicy and tangy flavors
- 229. Chicken Pepper Dry** € 13,95   
Chicken cooked with black pepper, onions and curry leaves, dry and full of peppery goodness
- 230. Chilli Chicken** € 15,95   
Boneless chicken pieces stir-fried with onions, bell peppers, and green chillies
- 231. Chicken Manchurian** € 16,50  
Batter-fried chicken tossed in a tangy and spicy Manchurian sauce 
- 232. Mutton Chukka Dry** € 17,95   
Dry preparation of mutton cooked with spices and curry leaves.
- 233. Mutton Pepper Fry** € 17,95   
Tender mutton pieces cooked with black pepper and traditional spices, sautéed to enhance flavors
- 234. Crispy Nethili Fish** € 14,50   
Small anchovies marinated and deep-fried to a crunchy texture, a popular coastal dish 



Moien Special



Spicy



Vegan



Soy



Milk



Fish

235. Chilli Fish 🍷 € 16,95

Fish fillets tossed with onions, bell peppers and chilli sauce, a spicy and tangy dish 🍷

236. Tawa Fish Fry € 17,95

Fish marinated in spices and shallow fried on a tawa (griddle) for a crispy exterior 🍷

237. Chilli Prawns 🍷 € 17,95

Juicy prawns stir-fried with onions, bell peppers, and green chillies in a chilly sauce 🍷

238. Prawn Pepper Fry 🍷 € 17,95

Prawn cooked with black pepper, onions and curry leaves, dry and full of peppery goodness 🍷

239. Masala Omelette € 9,95

Fluffy omelette mixed with onions, tomatoes, green chillies, and spices 🍷

240. Egg Bhurji € 9,50

Scrambled eggs cooked with onions, tomatoes, and spices, bursting with flavors 🍷

241. Egg Bonda € 9,00

Hard-boiled eggs coated in a spiced chickpea flour batter and deep-fried until golden brown. Served in 2 pieces 🍷

242. Egg Kalaki 🍷 € 9,95

Egg omelette infused with spicy gravy, seasoned with black pepper for added flavor. Served in 2 pieces 🍷

243. Bull's eye (half boil) € 7,50

Fluffy omelette offering a perfect balance of creamy yolk and savory texture. Served in 2 pieces 🍷



## ✦ ✦ Tandoori Starters ✦ ✦

Experience the smoky and succulent flavors of India with our Tandoori Starters, marinated in exotic spices and cooked to perfection in a traditional clay oven

### VEG 🟢

250. Paneer Tikka € 15,50

Grilled cottage cheese cubes marinated in spices and yogurt 🍷

### NON-VEG 🟡

276. Tandoori Chicken € 18,00

Chicken thighs marinated in rich, aromatic spices and cooked to perfection in a tandoori clay oven 🍷

277. Chicken Tikka € 16,00

Succulent chicken marinated in aromatic spices and grilled in a tandoor 🍷

278. Mutton Tandoori Chops € 21,95

Grilled tender mutton chops marinated in a blend of aromatic spices

279. Tandoori Pomfret € 12,95

Spiced and tandoor-grilled pomfret for a smoky, flavorful experience



Moien Special



Spicy



Soy



Fish



Crustaceans



Eggs



Milk

# Tiffin Temptations
















Indulge in our delightful selection of South Indian tiffin classics, featuring fluffy idlis and crispy, flavorful dosas. Served with an array of traditional accompaniments

## VEG

### IDLY VARIETIES

301. Idly  € 7,50  
Steamed rice cakes served with accompaniments (2 pieces)
302. Idly & Vadai  € 10,50  
Steamed rice cakes (2 pieces) served with lentil doughnuts (1 piece), a classic combo
303. Podi Idly   € 9,00  
Bite-sized idly cakes tossed in spicy podi (powder) for a zesty and satisfying snack
304. Rava Idly € 9,00  
Soft idly made with rava (semolina), offering a different texture
305. Sambar Idly  € 8,00  
Bite-sized steamed rice cakes (Idly) served with delicious South Indian lentil stew (sambar)

### PLAIN AND SPECIAL DOSAI

306. Plain Dosai  € 9,95  
Traditional South Indian crepe made from fermented rice and lentil batter
307. Cheese Dosai € 11,95  
Dosai filled with melted cheese, a fusion twist on the classic 
308. Chocolate Dosai  Kids € 11,95  
Sweet dosai filled with chocolate spread or shavings  
309. Onion Dosai  € 10,45  
Dosai with finely chopped onions mixed into the batter
310. Onion Podi Dosai   € 11,45  
Dosai with onions and a spicy podi (powder) topping
311. Podi Dosai   € 10,95  
Dosai coated with spicy podi (powder)
312. Cheese Onion Dosai € 12,45  
Dosai with melted cheese and onions, combining flavors beautifully 
313. Mysore Dosai   € 10,95  
Dosai topped with a spicy red chutney, unique to Mysore region
314. Mysore Cheese Dosai  € 12,95  
Mysore dosai filled with cheese and spiced potato masala 



### GHEE DOSAI VARIETIES

315. Ghee Dosai € 10,95  
Dosai cooked with clarified butter (ghee) for added richness and flavor 
316. Ghee Podi Dosai   € 11,95  
Dosai coated with spicy podi (powder) and cooked in ghee 
317. Ghee Roast Masala Dosai € 12,95  
Dosai filled with a spiced potato masala and cooked in ghee 
318. Mysore Ghee Dosai  € 13,95  
Dosai with a spicy red chutney, cooked in ghee for added richness 
319. Ghee Paper Roast  € 11,95  
Thin and crispy dosai cooked in ghee, similar to a paper-thin crepe 



Moien Special



Spicy



Nuts



Milk



Crustaceans



Eggs

## RAVA DOSAI VARIETIES

- 320. Rava Dosai**  € 10,95  
Crispy dosai made with rava (semolina), light and delicious
- 321. Onion Rava Dosai**  € 11,45  
Crispy dosai made with rava (semolina) and onions
- 322. Ghee Rava Dosai** € 11,95  
Crispy and falvorful Dosai made with rava (semolina) and ghee 
- 323. Ghee Onion Rava Dosai** € 12,45  
Crispy dosai made with semolina (rava), onions, and ghee 







## MASALA DOSAI VARIETIES

- 324. Masala Dosai** € 10,95  
Thin and crispy dosa filled with savory spiced potato filling
- 325. Cheese Masala Dosai** € 12,95  
Dosai filled with melted cheese and spiced potato masala 
- 326. Cheese Onion Masala Dosai** € 13,45  
Dosai filled with melted cheese and spiced potato masala 
- 327. Mysore Masala Dosai**  € 11,95  
Mysore dosai filled with spiced potato masala
- 328. Onion Masala Dosai**  € 12,45  
Dosai filled with a spicy onion and potato masala 
- 329. Ghee Paper Roast Masala** € 12,95  
Ghee paper roast dosai with added spicy masala filling 
- 330. Mysore Ghee Masala Dosai** € 13,95  
Mysore dosai filled with spiced potato masala and cooked in ghee 
- 331. Mysore Cheese Masala Dosai** € 13,95  
Mysore dosai filled with cheese and spiced potato masala 



## UTTHAPAM VARIETIES

- 332. Podi Utthappam**   € 10,00  
Utthappam topped with spicy podi (powder), offering a flavorful twist
- 333. Tomato & Onion Utthappam**  € 11,45  
Utthappam topped with tomatoes and onions, savory and tangy
- 334. Vegetable Utthappam**  € 12,95  
Utthappam loaded with a variety of finely chopped vegetables

## NON-VEG

- 335. Egg Dosai** € 13,95  
Crispy dosa filled with a flavorful spiced egg mixture, a satisfying blend of textures 
- 336. Chicken Curry Dosai**  € 15,95  
Traditional dosa filled with spiced minced chicken and seasoned with curry leaves
- 337. Mutton Curry Dosai**  € 18,95  
Traditional dosa filled with tender mutton curry, seasoned with curry leaves



## Main Course

Embark on a culinary journey through India with our rich and flavorful curries. Each dish is a masterful blend of aromatic spices, fresh herbs, and premium ingredients, slow-cooked to perfection.

### VEG

- 501. Paneer Tikka Masala** € 17,95  
Tandoori grilled paneer cooked in a rich and flavorful spiced tomato gravy 
- 502. Palak Paneer** € 16,95  
Creamy spinach puree with paneer cubes, delicately spiced with garlic and garam masala 
- 503. Mushroom Masala**  € 15,50  
Mushrooms sautéed with onions, tomatoes, and traditional spices
- 504. Mixed Vegetable Curry** € 15,50  
Assorted vegetables simmered in a flavorful gravy, combining textures and tastes
- 505. Dal Tadka** € 14,50  
A spiced yellow lentil dish with a tempered aroma, offering rich flavors
- 506. Channa Masala**  € 14,50  
Chickpeas cooked in a spiced tomato-onion gravy, packed with bold flavors 
- 507. Vegetable Kuruma** € 14,50  
Assorted vegetables cooked in a coconut-based gravy, infused with South Indian spices

### NON-VEG

- 551. Chicken Tikka Masala** € 19,95  
Grilled chicken tikka simmered in a creamy and aromatic tomato-based sauce 
- 552. Kadaai Chicken** € 18,50  
Bone-in chicken cooked with bell peppers, onions, blended with spices in a thick tomato gravy
- 553. Chicken Chettinad Masala** € 19,95  
Spicy chicken curry from Chettinad with a unique blend of roasted spices and coconut
- 554. Madras Chicken curry**  € 20,95  
Traditional South Indian chicken curry with a perfect balance of spices and coconut milk
- 555. Rogan Josh** € 19,95  
Aromatic mutton curry with tender meat cooked in yogurt & flavored with saffron and Kashmiri spices 
- 556. Mutton Vindaloo** € 19,95  
Goan-style spicy mutton curry with vinegar, garlic, and red chilies



- 557. Mutton Chettinad Masala**   € 21,95  
Fiery mutton curry from Chettinad with a mix of freshly ground spices and coconut
- 558. Madras Fish Curry**  € 19,50  
Fish simmered in a tangy tamarind and coconut milk-based sauce with South Indian spices 
- 559. Crab Pepper Masala**   € 21,95  
Crab cooked in a spicy pepper masala with bold spices 
- 560. Prawn Thokku**  € 20,95  
Prawns cooked with onions, tomatoes, and spices, offering a tangy and spicy prawn dish 
- 561. Muttai Curry**  € 14,95  
A flavorful South Indian egg curry, rich with aromatic spices 



Moiens Special



Spicy



Vegan



Nuts



Milk



Crustaceans




Eggs

## Indian Breads


A variety of freshly made Indian breads showcasing diverse regional flavors

### VEG


#### 601. Chapathi € 10,00

Traditional Indian flatbread made from whole wheat flour, cooked on a griddle (2 pieces) 


#### 602. Kerala Parotta € 10,00

Layered, flaky South Indian flatbread made from refined flour. Accompanied with vegetable salna and raita 


#### 603. Tandoori Roti € 5,00

Whole wheat flatbread cooked in a clay oven and brushed with butter 


#### 604. Naan € 4,00

Soft and fluffy leavened bread cooked in a tandoor 


#### 605. Butter Naan € 4,50

Naan cooked in a tandoor and brushed generously with butter 


#### 606. Garlic Naan € 4,95

Naan infused with garlic and cooked in a tandoor 

#### 607. Cheese Naan € 5,95

Naan stuffed with cheese and cooked in a tandoor 

#### 608. Chilli Cheese Naan € 6,50


Naan stuffed infused with green chilli, cheese stuffed and and cooked in a tandoor 




## Delightful Duos

Combo items pair perfectly with our flavorful curries, offering a complete and satisfying dining experience


#### 651. Chola Pooi € 14,00

Fluffy deep-fried bread served with a spicy chickpea curry 


#### 652. Veg Kothu Parotta € 14,95

A South Indian delicacy made from shredded parotta mixed with vegetables and spices + Raita 


#### 653. Egg Kothu Parotta € 15,95

Shredded parotta stir-fried with eggs, onions, tomatoes, and spices 

#### 654. Chicken Kothu Parotta € 17,95

Shredded parotta stir-fried with tender chicken, onions, tomatoes, and spices 

#### 655. Mutton Kothu Parotta € 19,95

Shredded parotta stir-fried with succulent mutton pieces, onions, tomatoes, and spices 

#### 656. Idly € 5,00

Soft and steamed rice cakes (2 pieces), served without any accompaniment, ideal for pairing with our flavorful curries

#### 657. Kal Dosai € 7,00

Soft and spongy dosai (2 pieces), served without any accompaniment, perfect to pair with our non-vegetarian curries



Moien Special



Spicy



Vegan



Soy



Fish



Crustaceans






Gluten

# Rice & Biryani

Fragrant basmati rice infused with spices and tender ingredients, a classic and aromatic delight

## VEG

- 701. Vegetable Biryani**  € 13,50  
Basmati rice cooked with mixed vegetables, spices and herbs, layered and cooked in a traditional "dum" style
- 702. Vegetable Pulao**  € 12,50  
Rice cooked with assorted vegetables and spices
- 703. Jeera Rice** € 8,50  
Basmati rice cooked with cumin seeds, cardamom and green chilli
- 704. Steamed Basmati Rice** € 4,00  
Light and fragrant long-grain rice, steamed to perfection 

## NON-VEG

- 726. Chicken Biryani**  € 18,95  
Tender chicken pieces cooked with Seeraga Samba rice and aromatic biryani masala
- 727. Mutton Biryani**  € 21,95  
Succulent mutton slow-cooked with Seeraga Samba rice, spices, and herbs
- 728. Prawn Thokku Biryani**  € 19,95  
Juicy prawns simmered in a spicy onion-tomato thokku and layered with Seeraga Samba rice 
- 729. Egg Biryani** € 14,50  
Boiled eggs nestled in fragrant Seeraga Samba rice and house biryani masala blend seasoning spices 

# Stir - Fry Selection

Flavorful Indo-Chinese fried rice & noodles with fresh ingredients.

## VEG

- 801. Vegetable Fried Rice**  € 12,95  
Stir-fried rice with mixed vegetables
- 802. Szechuan Veg. Fried Rice**   € 13,95  
Stir-fried rice with mixed vegetables in spicy Szechuan sauce
- 803. Vegetable Noodles**  € 12,95  
Stir-fried noodles with mixed vegetables 
- 804. Szechuan Veg. Noodles**   € 13,95  
Stir-fried noodles with mixed vegetables in spicy Szechuan sauce 

## NON-VEG

- 826. Egg Fried Rice** € 15,95  
Stir-fried rice tossed with eggs and mixed vegetables 
- 827. Szechuan Egg Fried Rice**  € 16,95  
Stir-fried rice tossed with eggs and mixed vegetables in spicy Szechuan sauce 
- 828. Egg Noodles** € 15,95  
Wok-tossed noodles with eggs, bell peppers, and a hint of soy sauce 
- 829. Szechuan Egg Noodles**  € 16,95  
Fiery wok-tossed noodles with eggs, bell peppers, and Szechuan sauce 
- 830. Chicken Fried Rice** € 16,95  
Stir-fried rice with tender chicken pieces and vegetables
- 831. Szechuan Chicken Fried Rice**  € 17,95  
Stir-fried rice in Szechuan sauce with tender chicken pieces and vegetables
- 832. Chicken Noodles** € 16,95  
Stir-fried noodles with chicken and vegetables 
- 833. Szechuan Chicken Noodles**  € 17,95  
Noodles stir-fried in Szechuan sauce with chicken and vegetables 



Moien Special



Spicy



Vegan



Gluten



Nuts



Milk



Eggs

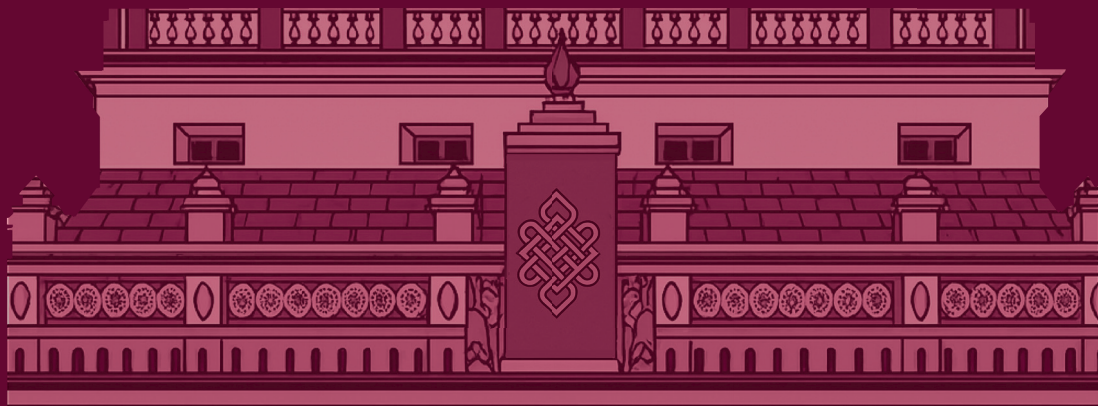
# Desserts

Rich, aromatic sweets celebrating centuries of tradition and flavor

## VEG

- |  |   |
|--|---|
| <p><b>901. Gulab Jamun</b> € 6,00<br/>Deep-fried milk dumplings soaked in cardamom-infused sugar syrup(2 pieces) </p>   | <p><b>908. Vanilla Ice cream</b> € 4,50<br/>Indulge in our creamy ice cream selection, featuring classic flavors like chocolate, vanilla, strawberry, pistachio, and mango </p>                              |
| <p><b>902. Gulab Jamun with ice cream</b> € 7,00<br/>Gulab Jamun served with a scoop of vanilla ice cream </p>  | <p><b>909. Mango Ice cream</b> € 4,50<br/>Indulge in our creamy ice cream selection, featuring classic flavors like chocolate, vanilla, strawberry, pistachio, and mango </p>                                |
| <p><b>903. Rasmalai</b> € 7,00<br/>Soft, spongy cottage cheese patties immersed in thickened milk flavored with saffron and cardamom  </p> | <p><b>910. Pistachio Ice cream</b> € 4,50<br/>Indulge in our creamy ice cream selection, featuring classic flavors like chocolate, vanilla, strawberry, pistachio, and mango </p>                            |
| <p><b>904. Carrot Halwa</b> € 6,50<br/>Grated carrots slow-cooked with milk, ghee, and sugar, garnished with nuts and cardamom</p>   | <p><b>911. Strawberry Ice cream</b> € 4,50<br/>Indulge in our creamy ice cream selection, featuring classic flavors like chocolate, vanilla, strawberry, pistachio, and mango </p>                           |
| <p><b>905. Carrot Halwa with Ice cream</b> € 7,50<br/>Warm carrot halwa served with a scoop of vanilla ice cream</p>   | <p><b>912. Kulfi</b> € 6,00<br/>Creamy and dense Indian ice cream flavored with saffron, cardamom, and nuts </p>   |
| <p><b>906. Jigardhanda</b> € 9,00<br/>A South Indian cold beverage made with milk, almond gum, nannari syrup, and ice cream  </p>      | <p><b>913. Sweet of the day</b> € 5,00<br/>Our daily special dessert, crafted fresh and bursting with sweetness  </p> |
| <p><b>907. Chocolate Ice cream</b> € 4,50<br/>Indulge in our creamy ice cream selection, featuring classic flavors like chocolate, vanilla, strawberry, pistachio, and mango </p>   |   |





**\*\*DIETARY INFORMATION & ALLERGEN NOTICE\*\***

Please let our team know if you have any allergies or dietary needs when placing your order. We're here to help. Many of our Indian specialties can be made vegan upon request, and we're happy to guide you toward vegan-friendly choices. All of our meat is Halal certified.



**Moien Masala**  
THE INDIAN KITCHEN

69 Rue du Fort Neipperg 2230, Luxembourg.

M: +352 27521001, E: [hello@moienmasala.com](mailto:hello@moienmasala.com), W: [www.moienmasala.com](http://www.moienmasala.com)



# Bar Menu



## Coolers & Refreshing Sips



### SIGNATURE SIPS

1. Lassi (Sweet) € 5,00  
Refreshing sweet lassi made with creamy curd and a hint of cardamom
2. Lassi (Salt) € 5,00  
Light and savory lassi crafted from smooth curd, seasoned with salt and cardamom
3. Mango Lassi € 6,50  
Delicious mango lassi blending fresh curd with ripe mangoes for a tropical treat
4. Rose Milk  € 6,00  
Fragrant rose milk, a soothing blend of milk and Indian rose syrup, served chilled
5. Lemon Soda(salt) € 4,50  
Zesty lemon soda, a sparkling refreshment with a tangy twist
6. Lemon Soda(sweet) € 4,50  
Zesty lemon soda, a sparkling refreshment with a sweet twist
7. Lemon Soda(mixed) € 5,50  
Zesty lemon soda, a sparkling refreshment with a sweet and tangy twist
8. Masala Soda € 6,50  
Spicy masala soda, a fizzy drink infused with tangy spices
9. Masala Buttermilk (Chaas)  € 6,50  
Cool and spicy masala buttermilk, made with churned curd and aromatic spices
10. Nannari Sarbath  € 6,50  
Indian summer drink crafted from nannari root extract, infused with herbs and spices for a refreshing taste

### SODA & JUICE

20. Orange Juice € 3,95
21. Apple Juice € 3,95
22. Tomato Juice € 3,95
23. Mango Juice € 3,95
24. Pepsi € 2,95
25. Pepsi Zero € 2,95
26. 7 Up € 2,95
27. Miranda € 2,95
28. Thumbs Up € 3,95  
A popular Indian cola known for its bold flavor and refreshing fizz
29. Limca € 3,95  
A refreshing lemon-lime soda with a crisp, citrusy taste and sparkling effervescence.
30. Lemonade € 3,50
31. Mango Soda € 3,50
32. Fever Tree Indian Tonic € 3,50
33. Fever Tree Bitter Lemon € 3,50
34. Fever Tree Ginger Beer € 3,50
35. Fever Tree Ginger Ale € 3,50
36. Fever Tree Soda Water € 3,50
37. Virgin Colada  € 3,95
38. Strawberry Colada  € 3,95

## Warm & Aromatic Brews

40. Madras Filter Kaapi  € 5,00  
Authentic South Indian coffee, brewed to perfection for a rich and aromatic experience 
41. Sukku Kaapi  € 5,50  
Traditional ginger-infused coffee with a blend of warming spices 
42. Badam Milk € 6,00  
Creamy almond-flavored milk, delicately spiced and served hot  
43. Masala Chai € 5,50  
Traditional spiced Indian tea with black tea, milk, and aromatic spices 
44. Selection of Tea € 3,50  
Choose from a variety of premium tea bags, featuring Classic, Mint, Mint Honey, Green Tea, Lemon Tea, Ginger Lemon 

## Earth waters

### STILL

51. Rosport Viva (25cl) € 3,00
52. Rosport Viva (50cl) € 4,50
53. Rosport Viva (1L) € 6,00

### SPARKLING

54. Rosport Blue (50cl) € 4,00
55. Rosport Blue (1L) € 6,00



Moiens Special



Milk



No Alcohol



## Wines



### RED (GLASS - 15CL | BOTTLE - 75CL)

60. Primitivo Di Manduria, Puglia € 5,00 / 25,00  
A full-bodied wine with rich dark fruit flavors, complemented by hints of spice and vanilla
61. Dourthe N°1 Rouge, Bordeaux € 6,00 / 30,00  
A balanced blend offering notes of red fruits, subtle oak, and smooth tannins
62. Nero d'Avola BIO | Sicilia € 6,50 / 32,00  
An organic wine with intense black cherry and plum flavors, and a touch of earthiness
63. Chianti Classico BIO | Toscane € 7,50 / 35,00  
Vibrant cherry and floral notes with a hint of spice, from an organic Chianti Classico

### ROSE (GLASS - 15CL | BOTTLE - 75CL)

64. Malbec Rosado | Argentina € 5,00 / 25,00  
Fresh and fruity, with bright red berry flavors and a crisp finish
65. Château Paradis Rosé | Provence € 6,00 / 30,00  
Elegant and refreshing, with notes of strawberries, peach, and citrus
66. Dourthe N°1 Rosé | Bordeaux € 6,50 / 30,00  
Delicate with aromas of summer fruits and a lively, fresh palate
67. Muga Rosado | Rioja € 6,50 / 32,00  
A fruity rosé wine with aromas of red fruit accompanied by citrus notes and floral hints

### WHITE (Glass - 15cl | Bottle - 75cl)

68. Verdeo Verdejo | Rueda € 5,00 / 25,00  
Crisp green apple and citrus flavors, with a touch of herbs
69. Dourthe N°1 Blanc | Bordeaux € 6,00 / 30,00  
Fresh citrus and tropical fruit flavors, with a clean finish
70. Diamine Pecorino | Abruzzo € 6,00 / 30,00  
Aromatic with notes of white peach, pear, and a hint of minerality
71. Pinot Grigio | Veneto € 6,75 / 33,00  
Light and crisp, with flavors of green apple, lemon, and almond



## Beer

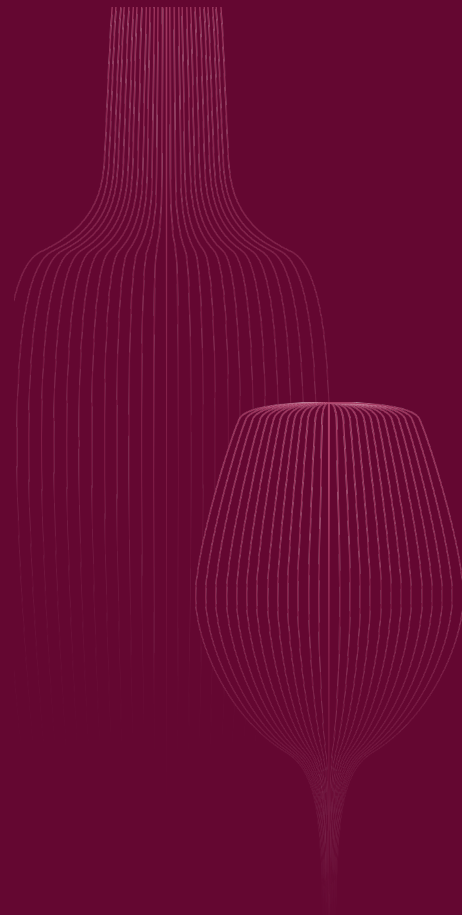


### BOTTLED BEER

80. Kingfisher - Small € 3,95
81. Kingfisher - Big € 7,95
82. Asahi Super Dry € 4,50
83. Leffe Blonde € 5,00
84. Duvel 666 € 5,50
85. Chimay Blue € 5,50
86. Orval € 6,25
87. Erdinger Weissbier € 6,00
88. Bofferding € 4,50
89. Batin Blanche € 5,50
90. St. Louis Premium Kriek € 4,50

### NON-ALCOHOLIC BEER

91. Leffe Blonde 0.0% € 4,50
92. Hoegaarden rosée 0.0% € 4,50
93. Erdinger Weissbier € 5,50





# Moien Masala

THE INDIAN KITCHEN

69 Rue du Fort Neipperg 2230, Luxembourg.

M: +352 27521001, E: [hello@moienmasala.com](mailto:hello@moienmasala.com), W: [www.moienmasala.lu](http://www.moienmasala.lu)