

FROM THE STREETS

CHANA DAL CHAAT **V GF DF**
A zesty fresh delicately seasoned signature dish of crisp spinach mixed with the subtle tartness of apple, tossed with chana dal lentils and topped with tender avocado 14

SEV PURI **V**
Tangy, crunchy, spicy – the motherland's version of nachos and salsa. A Mumbai favourite 14

MOONG & URAD DAL VADA **V GF**
Lentils soaked overnight, ginger, chilli and onion and lightly fried - a tasty treat (can be made vegan on request) 14

MUMBAI CHICKEN
Succulent chicken marinated overnight in spices and yoghurt, lightly fried - a house speciality 16

COCONUT PRAWNS **GF**
Coated in a light threaded coconut batter, crispy prawns served with curry leaf dipping sauce 15

LAMB KOFTA BALLS **GF DF**
Minced lamb marinated with a sultry mix of lime, coriander and cumin, then formed into Kofta balls and pan-fried 16

SQUID BHAJEE **GF DF**
Onion and squid fritters – a traditional bhajee flavour with a seafood twist 15

VEG MANCHURIAN **V DF**
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with the freshest seasonal vegetables and simmered in a chilli & garlic sauce 16

DABELI **V**
A popular Indian slider. A spicy and tangy blend of vegetables and peanuts served inside a hot bun with sweet and tangy chutneys (2 piece) 15

VADA PAV **V**
Bombay's version of a chip butty. Yummy deep fried potato patty inside a hot bun with sweet and tangy chutneys (2 piece) 15

PAV BHAJI **V**
Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun 15

RAGDA PATTICE **V DF**
A tongue tickling spicy chaat from Mumbai. Dried yellow pea soup with spicy potato cutlet and chutneys. Garnished with sev, red onion and coriander 16

DABBAWALA SPECIAL

Tiffin special that comprises of 3 sections. A selection of Murg Makhani, Vegetable Kolhapuri, Basmati rice and a plain naan bread each. Ideal for 2 people to share for main course option 34



FROM THE TANDOOR GRILL

LAMB CHOPS **GF**
They lie overnight in a special marinade of lime juice and jaggery, warm dark spices, ginger and garlic 19

KESARI KEBAB **GF**
Tender chicken pieces with a tandoor smoky flavour of cumin and coriander 17

PALAK PANEER TIKKA **V GF**
Generous slices of Paneer, halloumi style topped with spinach and tomato or onion then lightly charred 18

MUMBAIWALA

INDIAN STREET KITCHEN

The city of Mumbai is known for its distinctive street food where people gather at the roadside vendor stalls to eat small snacks in the evening.

Here at Mumbaiwala we offer an authentic taste of India with our unique street food selection and mouth-watering menu of dishes that we encourage you to share - as we do in India.

V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

Bill payment policy: We appreciate one bill per table or an evenly split amount per person between the group.

FROM THE POT

MURGH MAKHANI **GF**
Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 24

KADAI CHICKEN **GF DF** OR **KADAI PANEER** **GF**
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 25

LAMB DHANSAK **GF DF**
A rustic parsi, one pot lamb stew cooked with yellow lentils, kumara, tamarind and roasted cumin 26

GOAN FISH & PRAWN **GF DF**
Prawns and fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering 28

VEGETABLE KOLHAPURI **V GF**
Popular dish of Maharashtra cuisine – mixed vegetable curry in a thick and spicy sauce 23

HOUSE DAL **V GF DF**
Lentils tempered with cumin seed, onion, garlic and green chillies 20

BIRYANI **GF**
Basmati rice cooked with tender protein pieces, infused with freshly ground spices and garnished with coriander and nuts. Served with raita 22

CHEFS DISH

LAMB SHANK ROGAN JOSH **GF DF**
An innovative, slow cooked lamb shank Kashmiri style 29

ON THE SIDE

BOONDI RAITA
Yoghurt dip with crispy puffs and roasted ground cumin .. 5

KACHUMBER
Mumbai Slaw - fresh, feisty and crunchy 7

BEAN PORIAL
Green beans and coconut, a South Indian style stir-fry. 10

BOMBAY ALOO
Potatoes sautéed with onion and tomato 8

GREEN APPLE PICKLE
Fresh green apples tossed with pickle masala and roasted fenugreek 4

ROASTED POPPADUM'S **GF**
Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) 8

BASMATI RICE 4

SPECIALS

MALAI BROCCOLI **V GF**
Tandoor grilled broccoli marinated in yoghurt and cashew. 16

VINDALOO WINGS **GF**
Tandoor charred fiery chicken wings 14

DAWAT BANQUET

55 - 65
(with dessert) per person

Ideal for 4 or more people.

Selection of Sev Puri / Mumbai Chicken / Lamb Kofta Balls / Dabeli

Kesari Kebab

Murg Makhani and Lamb Dhansak

Rice and Naan

Dessert - Carrot Halwa and Chocolate Naan

FROM THE TANDOOR

NAAN
Freshly baked in the tandoor and lightly buttered 3

GARLIC NAAN
Leavened bread with a sprinkling of crushed garlic 4

TANDOORI ROTI (DF made on request)
Unleavened wholemeal bread 3

ONION & CORIANDER KULCHA
Wheat leavened bread topped with onion and coriander and baked in the tandoor 5

MITHAI

SWEET TREATS

CARDAMOM & PISTACHIO KULFI
Condensed milk, pistachio and cardamom whipped to an ice-cream consistency Served on a stick (2 piece) 12

CHOCOLATE NAAN
Sweet chocolate stuffed naan with a scoop of vanilla bean ice-cream 14

CARROT HALWA
Warm carrot pudding with pineapple compote, garnished with roasted pistachio nuts 14

SHEERA
Orange and basil sheera. Warm traditional semolina pudding with a twist 14