




MUMBAIWALA
INDIAN STREET KITCHEN

इंडियन स्ट्रीट किचन


**TAKEAWAY
MENU**



BNZ Centre, 120 Hereford St, Christchurch, NZ
Ph **03 943 9536** | Mob **021 434 530**



www.mumbaiwala.co.nz



FROM THE STREETS

MUMBAI CHICKEN

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

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) 14

FROM THE POT

(Includes rice)



Half/Half



Full portion

MURG MAKHANI GF

Tender and smokey chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 15 / 23

LAMB DHANSAK GF DF

A rustic parsi, one pot lamb stew cooked with yellow lentils, kumara, tamarind and roasted cumin 15 / 24

KADAI CHICKEN OR KADAI PANEER GF

A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 15 / 23

VEGETABLE KOLHAPURI V GF DF

Popular dish of Maharashtrian cuisine - mixed vegetable curry in a thick and spicy sauce 15 / 20

HOUSE DAL V GF DF

Lentils tempered with cumin seed, garlic, green chillies and fresh spinach 15 / 18

BIRYANI GF

Basmati rice cooked with protein (protein varies throughout the seasons), infused with freshly ground spices and garnished with coriander and nuts. Served with raita 20

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

ON THE SIDE

BOONDI RAITA DF

Yoghurt dip with crispy puffs and roasted ground cumin 3

ROASTED POPPADUM'S GF

Jeera Poppadum's served with sweet mango chutney (5 pieces) 7

BASMATI RICE 4

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