

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 15
- 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 16
- SQUID BHAJEE** **GF DF**
Onion and squid fritters – a traditional bhajee flavour with a seafood twist 15
- CAULIFLOWER MANCHURIAN** **V DF**
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower 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
- 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

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, tomato and onion then lightly charred 18

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PRIVATE FUNCTION ROOM AVAILABLE
GIFT VOUCHERS AVAILABLE

MUMBAIWALA

INDIAN STREET KITCHEN

LUNCH MENU

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

CHEFS DISH

CHICKEN BIRYANI

Basmati rice cooked with tender chicken pieces, infused with freshly ground spices and garnished with coriander. Served with raita. Vegetarian option available

17

ON THE SIDE

- BOONDI RAITA**
Yoghurt dip with crispy puffs and roasted ground cumin 4
- KACHUMBER**
Mumbai Slaw - fresh, feisty and crunchy 7
- GREEN APPLE PICKLE** **V GF DF**
Fresh green apples tossed with pickle masala and roasted fenugreek 4
- ROASTED POPPADUM'S** **GF**
Jeera Poppadum's served with sweet mango chutney (5 pieces) 8
- BASMATI RICE** 4

FROM THE POT

(includes rice)

- 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
- MURG KARAH** **GF DF**
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce (vegetarian option available Paneer Karahi V GF)..... 15
- TARAKARI GHOST** **GF DF**
Homestyle lamb curry, cooked with spinach, peas and roasted cumin 15
- ROGAN JOSH** **GF DF**
Spiced lamb curry simmered with tomato and a dash of aniseed- the popular choice 15
- GOAN FISH CURRY** **GF DF**
Fresh fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering 16
- DIWANI HANDI** **V GF**
A homestyle vegetable dish cooked in a wide cooking pot called a 'handi'. Spinach, broccoli, mushroom and carrot tossed together with ginger, garlic and aromatic spices (DF made on request) 15
- HOUSE DAL** **V GF DF**
Lentils tempered with cumin seed, garlic, green chillies and fresh spinach 15

FROM THE TANDOOR

- NAAN**
Freshly baked in the tandoor 3
- GARLIC NAAN**
Leavened bread with a sprinkling of crushed garlic 4
- TANDOORI ROTI** (DF made on request)
Unleavened wholemeal bread 4

LUNCH BANQUET

30 per person
(Minimum 4 people)

Sev Puri / Mumbai Chicken
Murg Makhani and Tarakari Ghost
Rice and Naan

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