

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 15

SEV PURI **V**
Tangy, crunchy, spicy – the motherland's version of nachos and salsa. A Mumbai favourite 15

DAHI PURI **V**
Popular chaat from Mumbai. Mini puffed puries filled with mashed potatoes, peas and spicy yoghurt 16

MUMBAI CHICKEN
Succulent chicken marinated overnight in spices and yoghurt, lightly fried - a house speciality 17

COCONUT PRAWNS **GF**
Coated in a light threaded coconut batter, crispy prawns served with curry leaf dipping sauce 16

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 17

SQUID BHAJEE **GF DF**
Onion and squid fritters - a traditional bhajee flavour with a seafood twist 16

CAULIFLOWER MANCHURIAN **V DF GF**
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce 17

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

BOMBAY BHEL **V**
Light and fluffy, cold and crunchy puffed rice, sev, and Bombay mix tossed with fresh green apple, tomatoes, onion, lime, tamarind and mint 14

BUTTER BHUTTA **V GF**
Corn-on-cob, brushed with butter and grilled over charcoal fire. Finished with chilli, sea salt & lime 13

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

MURGH KALI MIRCH **GF**
Tender chicken pieces with tandoor smoky flavour of black pepper & cumin 17

MURGH TIKKA **GF**
Succulent chicken pieces marinated in spicy yoghurt & tender baked in the tandoor 18

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

MALAI BROCCOLI **V GF**
Tandoor grilled broccoli marinated in yoghurt and cashew. 17

BHARWAN KUMBH **V GF**
Mushroom stuffed with paneer & spices, lightly charred in tandoor 17

GIFT VOUCHERS AVAILABLE

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 25

MURGH KARAHI **GF DF** OR **PANEER KARAHI** **V GF**
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 26

SALI BOTI **GF DF**
Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar. Crowned with beautiful golden potato shreds 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

VEG KOLHAPURI **V GF DF**
A dish from the city of Kolhapur in Maharashtra, consisting of mixed vegetables in a thick spiced gravy 23

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

CHICKEN BIRYANI **GF**
Basmati rice cooked with tender chicken pieces, infused with freshly ground spices and garnished with coriander. Served with raita. Vegetarian option available 22

DABBAWALA SPECIAL

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



ON THE SIDE

BOONDI RAITA
Yoghurt dip with crispy puffs and roasted ground cumin .. 4

KACHUMBER
Mumbai Slaw - fresh, feisty and crunchy 7

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

BASMATI RICE 4

BOMBAY ALOO **V GF DF**
Potatoes sautéed with onion and tomato 8

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 house made mango chutney (5 pieces) 8

SUMMER SALADS

Hot & cold, two kinds, both served with fresh lime, chilli & honey vinaigrette and crisp naan strips.

MURGH TIKKA SALAD **GF**
Spicy charred chicken tossed with red cabbage, mixed greens, green beans, roasted cashews and coriander 20

PANEER TIKKA SALAD **V GF**
Coriander and mint marinated paneer tossed with corn, baby spinach, zucchini, cranberries & fresh mint 20

DAWAT BANQUET

55 - 65

(with dessert) per person

Ideal for 4 or more people.

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

Murgh Tikka

Murg Makhani and Sali Boti

Rice and Naan

Dessert - Orange Ginger Shrikhand 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

KHEEMA NAAN
Stuffed naan with mildly spiced minced lamb 7

MITHAI

SWEET TREATS

CARDAMOM & PISTACHIO KULFI **GF**
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

ORANGE AND GINGER SHRIKHAND **GF**
Sweet and tangy orange and ginger flavoured hung yoghurt sundae sprinkled with jiggery glazed figs and nuts 12

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