

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 specialty 16
- VEG SAMPLER** **V**
Sev Puri, Dabeli, Cauliflower Manchurian 20
- NON-VEG SAMPLER**
Sev Puri, Dabeli, Mumbai Chicken 20
- 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 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

NAAN ROLLS

- PANEER TIKKA ROLL** **V**
Warm grilled marinated paneer wrapped in freshly baked naan with fresh salad and sauces 14
- MURG TIKKA ROLL**
Grilled chicken marinated with fresh Indian herbs and spices, wrapped in freshly baked naan with fresh salad and sauces 14
- BOTI TIKKA ROLL**
Grilled lamb marinated with fresh Indian herbs and spices, wrapped in freshly baked naan with fresh salad and sauces 14

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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 **GF**

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
- 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

इंडियन स्ट्रीट किचन

FROM THE POT

(includes rice)

- MURG MAKHANI** **GF**
Tender and smoky chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 15
- MURG KARAHI** **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
- SALI BOTI** **GF DF**
Parsi slow-cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar. Crowned with beautiful golden potato shreds 15
- VEG KOLHAPURI** **V GF DF**
A dish from the city of Kolhapur in Maharashtra, consisting of mixed vegetables in a thick spiced gravy 15
- HOUSE DAL** **V GF** (Dairy-free on request)
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 Sali Boti
Rice and Naan