

FROM THE STREETS

CHANA DAL CHAAT ^{GF}

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

Tangy, crunchy, spicy – the motherland’s version of nachos and salsa. A Mumbai favourite 15

CORN BHEL ^{GF}

Light & fluffy, juicy corn, puffed rice, sev and bombay mix tossed with green apple, onion, lime & fresh coriander 15

PANI PURI

Street food sensation, popular among all age groups! Mini puffed puris filled with mashed potatoes, chickpeas, tamarind chutney and fresh mint water 16

CAULIFLOWER MANCHURIAN ^{GF}

The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce 18

ALOO TIKKI CHAAT

A tongue-tickling chaat with potato cutlet, chickpeas & tangy chutneys. Garnished with fresh coriander 16

ON THE SIDE

BOMBAY ALOO ^{GF}

Potatoes sautéed with onion and tomato 8

GREEN APPLE PICKLE ^{GF}

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

SEASONAL VEGES ^{GF}

Crispy fresh vegetables flash fried in the Kadai 10

BASMATI RICE 4



VEGAN 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.

^{GF} GLUTEN FREE

FROM THE POT

(includes rice)

CHANA MASALA ^{GF}

Chickpeas cooked with tomatoes, ginger, garlic and green chilli 23

DIWANI HANDI ^{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 23

VEGETABLE MAKHANI ^{GF}

Mixed vegetables cooked in a rich and creamy masala sauce with fresh tomatoes, cashew nuts, and coconut cream 24

HOUSE DAL ^{GF}

Lentils tempered with cumin seed, onion, garlic and green chillies 20

CORN PALAK ^{GF}

Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices 24

DAWAT BANQUET

55 per person

Ideal for 2 or more people.

Selection of Sev Puri / Corn Bhel / Chana Dal Chaat / Cauliflower Manchurian / Pani Puri

Vegetable Makhani and House Dal

Roti and Vegetable Pulao

SPECIALS

CHOLE PURI

Puffed puris lay next to healthy bowl of spiced chickpea curry, with carrot halwa alongside - Thali style 18

FROM THE TANDOOR

TANDOORI ROTI

Unleavened wholemeal bread 4

CHEF’S DISH

VEGETABLE PULAO ^{GF}

Light and fluffy flavourful rice with assortment of spices and seasonal vegetables 18

MITHAI

SWEET TREAT

CARROT HALWA ^{GF}

Warm carrot pudding with pineapple compote. Garnished with roasted pistachio nuts 14

PRIVATE FUNCTION ROOM AVAILABLE
GIFT VOUCHERS AVAILABLE

इंडियन स्ट्रीट किचन

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