

## FROM THE STREETS

**NAAN CHIPS** **V** **DF**  
A fine crispy snack. Served with home made mango chutney ..... 10

**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** **DF**  
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

**ALOO TIKKI CHAAT** **V**  
A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander ..... 16

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

**PRAWN KOLIWADA** **GF**  
This originates from the fishing village known as 'Koliwada' in Mumbai. Spice battered prawns served with chutney ..... 17

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

**LAMB KOFTA BALLS** **GF**  
Minced lamb marinated with a sultry mix of lime, coriander and cumin, then formed into Kofta balls and pan-fried ..... 18

**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 ..... 18

**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) ..... 16

**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, warm dark spices, ginger and garlic ..... 22

**MURGH TIKKA** **GF**  
Tender chicken pieces with a tandoor smoky flavour of cumin and coriander ..... 18

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

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



# 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 **حلال** ALL MEAT IS HALAL  
**VG** VEGAN MENU AVAILABLE

**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 ..... 26

**MURG KARAH** **GF** **DF** **OR PANEER KARAH** **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 ..... 27

**GOAN FISH & PRAWN** **GF** **DF**  
Prawns and fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering ..... 29

**DIWANI HANDI** **V** **GF**  
A homestyle vegetable dish cooked in a wide cooking pot called a 'handi'. Beans, spinach, broccoli, mushroom and carrot tossed together with ginger, garlic and aromatic spices (DF made on request) ..... 23

**HOUSE DAL** **V** **GF**  
Lentils tempered with cumin seed, onion, garlic and green chillies (DF made on request) ..... 20

## 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. GF on request. .... 23

## ON THE SIDE

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

**CORN PALAK** **V** **GF** **DF**  
Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices ..... 12

**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** **V** **GF** **DF**  
Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) ..... 8

## DABBAWALA SPECIAL

Tiffin special that comprises of 3 sections. A selection of Murg Makhani, Diwani Handi, basmati rice and a plain naan bread each. Ideal for 2 people to share for a main course option ..... 36



## DAWAT BANQUET

**50 - 55**  
(with dessert) per person

Ideal for 4 or more people.

Selection of Sev Puri / Mumbai Chicken / Dabeli

Murgh Tikka

Murg Makhani and Sali Boti

Rice and Naan

Dessert - 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

## 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

**CARROT HALWA** **V** **GF** **DF**  
Warm carrot pudding with pineapple compote. Garnished with roasted pistachio nuts ..... 14