

## 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 DF**  
Tangy, crunchy, spicy – the motherland’s version of nachos and salsa. A Mumbai favourite ..... 15
- MUMBAI CHICKEN**  
Succulent chicken marinated overnight in spices and lightly fried - a house specialty ..... 17
- CAULIFLOWER MANCHURIAN** **V DF**  
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
- VEG SAMPLER** **V**  
Sev Puri, Dabeli, Cauliflower Manchurian ..... 20
- NON-VEG SAMPLER**  
Sev Puri, Dabeli, Mumbai Chicken ..... 20

## 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 **HALAL** ALL MEAT IS HALAL

## 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.

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** **V GF DF**  
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 ..... 16
- 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)..... 16
- SALI BOTI** **GF DF**  
Parsi slow-cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar.  
Crowned with beautiful golden potato shreds ..... 16
- 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) ..... 16
- HOUSE DAL** **V GF** (Dairy-free on request)  
Lentils tempered with cumin seed, garlic, green chillies and fresh spinach ..... 16

## 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