

## FROM THE STREETS

- ONION BHAJEES** <sup>GF DF V</sup>  
Light crispy fritters served with tamarind chutney (6 pieces) ..... 7.5
- VEGETABLE SAMOSA CHAAT** <sup>V</sup>  
Vegetables in a mild masala sauce, encased in a crisp tasty pastry piece served with tangy chutneys, yoghurt and sev .....11.5
- DABELI** <sup>V</sup>  
A spicy and tangy blend of vegetables and peanuts served inside a hot bun with sweet and tangy chutneys (2 sliders) ..... 15
- ALOO TIKKI CHAAT** <sup>V</sup>  
A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander & sev. **VEGAN ON REQUEST** 12.5
- MUMBAI CHICKEN**  
Succulent chicken marinated overnight in spices and lightly fried - a house specialty ..... 15
- CAULIFLOWER MANCHURIAN** <sup>V DF</sup>  
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce ..... 16

## FROM THE TANDOOR GRILL

- LAMB CHOPS** <sup>GF</sup>  
Marinated overnight in lime juice, warm dark spices, ginger and garlic ..... 20
- MURGH TIKKA** <sup>GF</sup>  
Tender chicken pieces with a tandoor smoky flavour of cumin and coriander ..... 16
- PALAK PANEER TIKKA** <sup>V GF</sup>  
Generous slices of Paneer, halloumi style topped with spinach, tomato and onion then lightly charred ..... 16

## ON THE SIDE

- ROASTED POPPADUM'S** <sup>V GF DF</sup>  
Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) ..... 8
- BASMATI RICE** <sup>V GF DF</sup> ..... 4
- BOONDI RAITA**  
Yoghurt dip with crispy puffs and roasted ground cumin ..... 4

### DABBA FOR ONE

Tiffin special that comprises of Mumbai Chicken, half portion Murgh Makhani, half portion Basmati Rice, 1 Naan bread ..... 25



### DABBA FOR FAMILY

Tiffin special that comprises of Mumbai Chicken, Murgh Makhani, Rogan Josh, Basmati Rice, 3 Naan breads ..... 59.5



### DABBA VEGAN

Tiffin special that comprises of Cauliflower Manchurian, half portion Veg Makhani, half portion House Dal, Basmati Rice, 2 Roti breads ..... 43



# MUMBAIWALA

## INDIAN STREET KITCHEN

# TAKEAWAY MENU

10% DISCOUNT ON PICK-UP ORDERS

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.

<sup>V</sup> VEGETARIAN <sup>GF</sup> GLUTEN FREE <sup>DF</sup> DAIRY FREE  ALL MEAT IS HALAL

## FROM THE POT

ALL CURRIES SERVED WITH BASMATI RICE

### CHICKEN

- MURGH MAKHANI** <sup>GF</sup>  
Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken ..... 21
- CHICKEN TIKKA MASALA** <sup>GF</sup>  
Marinated pieces of chargrilled chicken with garlic ginger and aromatic spices ..... 21.5
- MURGH KADHAI** <sup>GF DF</sup>  
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce ..... 21.5
- CHICKEN SAAGWALA** <sup>GF</sup>  
Creamy spinach cooked with tomato, whole and ground spices and a hint of garlic. DF on request ..... 22
- CHICKEN BIRYANI** <sup>GF</sup>  
Basmati rice cooked with tender chicken pieces, infused with freshly ground spices and garnished with coriander. Served with raita ... 20

### LAMB

- LAMB ROGAN JOSH** <sup>GF DF</sup>  
Spiced lamb curry simmered with tomato, and a dash of aniseed ..... 22
- LAMB BHUNA** <sup>GF DF</sup>  
Pan-fried lamb with onion, ginger, garlic aromatic spices and fresh tomatoes. Semi dry preparation ..... 23
- SALI BOTI** <sup>GF DF</sup>  
Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds ..... 22.5
- LAMB SAAGWALA** <sup>GF</sup>  
Creamy spinach cooked with tomato, whole and ground spices and a hint of garlic. DF on request ..... 23.5

### SEAFOOD

- FISH MASALA** <sup>GF DF</sup>  
Subtle seafood curry with tangy masala sauce ..... 24
- GOAN FISH CURRY** <sup>GF DF</sup>  
Fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering ..... 24
- PRAWN MALABARI** <sup>GF DF</sup>  
Prawn sautéed in onion, tomatoes, ginger, mustard seeds and curry leaves in tangy coconut sauce ..... 24.5
- PRAWN SAAGWALA** <sup>GF</sup>  
Creamy spinach cooked with tomato, whole and ground spices and a hint of garlic. DF on request ..... 24.5

## VEGETARIAN

- HOUSE DAL** <sup>GF</sup>  
Lentils tempered with cumin seed, onion, garlic & green chillies. **VEGAN ON REQUEST** ..... 16.5
- PALAK PANEER** <sup>GF</sup>  
Fresh paneer tempered with cumin seed and cooked with tomato and fresh creamy spinach ..... 17.5
- KADHAI PANEER** <sup>GF</sup>  
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce ..... 17.5
- MATTAR PANEER** <sup>GF</sup>  
Fresh paneer cooked with juicy baby peas in a masala sauce, garnished with fresh coriander ..... 17.5
- DIWANI HANDI** <sup>GF</sup>  
A homestyle vegetable dish cooked in a wide cooking pot called Handi. Beans, spinach, broccoli, mushroom and carrot tossed together with ginger, garlic and aromatic spices. DF on request. **VEGAN ON REQUEST** ..... 17.5

## VEGAN

- CORN PALAK** <sup>GF</sup>  
Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices ..... 16.5
- CHANA MASALA** <sup>GF</sup>  
Chickpeas soaked overnight, cooked with tomatoes, ginger, garlic and green chili ..... 16.5
- ALOO GOBI** <sup>GF</sup>  
Wok steamed cauliflower and potato tempered with cumin seeds in a masala sauce ..... 16.5

## VEGETABLE MAKHANI

Mixed vegetables cooked in rich & creamy masala sauce with fresh tomatoes, cashew nuts and coconut cream ..... 18

## BREADS

- BUTTER NAAN**  
Freshly baked in the tandoor and lightly buttered ..... 3.5
- GARLIC NAAN**  
Leavened bread with a sprinkling of crushed garlic ..... 4
- TANDOORI ROTI** (DF made on request)  
Unleavened wholemeal bread ..... 3.5
- ONION & CORIANDER KULCHA**  
Wheat leavened bread topped with onion and coriander and baked in the tandoor ..... 5
- CHEESE & GARLIC NAAN**  
Naan with a stuffing of fresh paneer and topped with a sprinkle of fresh garlic ..... 6.5
- CHOCOLATE NAAN**  
Naan stuffed with chocolate brownie ..... 9

GIFT VOUCHERS AVAILABLE

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THANK YOU FOR YOUR CUSTOM!

