

FROM THE STREETS

NAAN CHIPS **V** **DF**
A fine crispy snack. Served with home-made chutney 13

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 17

DAHI PURI **V**
Popular chaat from Mumbai. Mini puffed puries filled with mashed potatoes, chickpeas and spicy yoghurt 18

ALOO TIKKI CHAAT **V**
A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander 18

SQUID BHAJEE **GF** **DF**
Onion and squid fritters - a traditional bhajee flavour with a seafood twist 18

PRAWN KOLIWADA **GF**
This originates from the fishing village known as 'Koliwada' in Mumbai. Spice battered prawns served with chutney 19

MUMBAI CHICKEN
Succulent chicken marinated overnight in spices, lightly fried - a house speciality 19

LAMB KOFTA BALLS **GF**
Minced lamb marinated with a sultry mix of lime, coriander and cumin, then formed into Kofta balls and pan-fried 19

CAULIFLOWER MANCHURIAN **V** **DF**
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce 19

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) 17

PAV BHAJI **V**
Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun 17

FROM THE TANDOOR GRILL

LAMB CHOPS **GF**
They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic 23

MURGH TIKKA **GF**
Tender chicken pieces with a smokey tandoor flavour 20

PALAK PANEER TIKKA **V** **GF**
Generous slices of Paneer, halloumi style topped with spinach, tomato and onion then lightly charred 20

MALAI BROCCOLI **V** **GF**
Tandoor grilled broccoli marinated with yoghurt and cashew 18

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 **HALAL** 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

all dishes include rice

MURGH MAKHANI **GF**
Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 28

MURGH KARAHI **GF** **DF** **OR PANEER KARAHI** **V** **GF**
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 28

SALI BOTI **GF** **DF**
Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds 30

GOAN FISH & PRAWN **GF** **DF**
Prawns and fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering 32

DIWANI HANDI **V** **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. (DF made on request). 26

HOUSE DAL **V** **GF**
Lentils tempered with cumin seed, onion, garlic and green chillies (DF made on request) 25

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. 28

ON THE SIDE

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

KACHUMBER **V** **GF** **DF**
Mumbai slaw - fresh, feisty and crunchy 7

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

BOMBAY ALOO **V** **GF** **DF**
Potatoes sautéed with onion and tomato 10

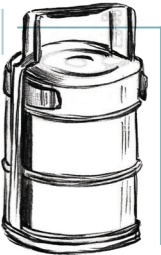
GREEN APPLE PICKLE **V** **GF** **DF**
Fresh green apples tossed with pickle masala and roasted fenugreek 5

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

BASMATI RICE 4

DABBAWALA SPECIAL

Tiffin special that comprises of 3 sections. A selection of Murgh Makhani, Diwani Handi, basmati rice and a plain naan bread each. Ideal for 2 people to share for a main course option 38



DAWAT BANQUET

60 - 65 (with dessert) per person.
Can only be ordered for the whole table.

Ideal for 4 or more people.
(vegetarian option available)

Selection of Sev Puri / Mumbai Chicken / Dabeli

Murgh Tikka

Murgh Makhani and Sali Boti

Rice and Naan

Dessert - Chocolate Naan

FROM THE TANDOOR

NAAN
Freshly baked in the tandoor and lightly buttered 4

GARLIC NAAN
Leavened bread with a sprinkling of crushed garlic 5

TANDOORI ROTI (DF made on request)
Unleavened wholemeal bread 4

ONION & CORIANDER KULCHA
Wheat leavened bread topped with onion and coriander and baked in the tandoor 6

MITHAI

SWEET TREATS

CARDAMOM & COCONUT KULFI **GF** **DF**
Tender coconut flesh, coconut milk and cardamom whipped to an ice cream consistency. Served on a stick (2 piece) 14

CHOCOLATE NAAN
Sweet chocolate stuffed naan with a scoop of vanilla bean ice-cream 14

COFFEE & CHAI
Please see our drinks menu for our coffee and chai options

PORT & DESSERT WINE
Please see our drinks menu for our port and dessert wine options