

इंडियन स्टीट किचन

VEGAN MENU



252 Ponsonby Road, Ponsonby, Auckland, 1011, NZ Ph **09 213 4152** | Mob **021 648 785**



www.mumbaiwala.co.nz



VEGAN MENU

— FROM THE STREETS —	_	FROM THE POT	
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		CHANA MASALA GF Chickpeas cooked with tomatoes, ginger, garlic and green chilli	26
	5	DIWANI HANDI GF Homestyle vege dish cooked in a wide cooking pot called a 'handi'. Spinach, broccoli, mushroom & carrot	
SEV PURI Tangy, crunchy, spicy - the motherland's version	7	tossed together with ginger, garlic & aromatic spices	
	7	VEGETABLE MAKHANI GF Mixed vegetables cooked in a rich and dreamy masala sauce with fresh tomatoes, beans, cashew	,
CAULIFLOWER MANCHURIAN The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and		nuts, and coconut cream	26
	9	CORN PALAK GF Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices	25
ALOO TIKKI CHAAT A tongue-tickling chaat with potato cutlet, chickpeas & tangy chutneys. Garnished with fresh coriander	8	HOUSE DAL GF Lentils tempered with cumin seed, onion, garlic and green chillies	25
— ON THE SIDE —	_	DAWAT BANQUET -	Τ
BOMBAY ALOO GF Potatoes sautéed with onion and tomato 10	0	50 per person Ideal for 2 or more people.	
GREEN APPLE PICKLE GF Fresh green apples tossed with pickle masala and		Selection of Sev Puri / Aloo Tikki Chaat Cauliflower Manchurian	
	5	Vegetable Makhani and House Dal	
POASTED POPPADUM'S Jeera Poppadum's served with sweet homemade mango chutney (5 pieces)	8	Roti and Rice	
SEASONAL VEGES GF Crispy fresh vegetables flash fried in the Kadai 10	0	— MITHAI	_
BASMATI RICE	4	CARDAMOM & COCONUT KULFI G	

Unleavened wholemeal bread from the Tandoor

TANDOORI ROTI

whipped to an ice-cream consistency.

Served on a stick (2 piece)