

इंडियन स्टीट किचन

VEGAN MENU



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www.mumbaiwala.co.nz



VEGAN MENU

— FROM THE STREETS —	— FROM THE POT —
CHANA DAL CHAAT G 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
topped with tender avocado	VEGETABLE KOLHAPURI © Depular dish of Maharashtrian cuisine - a rich spicy flavoursome curry with crushed tomato, coconut and red chillies in a thick masala sauce
ALOO TIKKI CHAAT GF A tongue-tickling chaat with potato cutlet, chickpeas & tangy chutneys. Garnished with fresh coriander	VEGETABLE MAKHANI GF Mixed vegetables cooked in a rich and dreamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream
CAULIFLOWER MANCHURIAN The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce20	HOUSE DAL GF Lentils tempered with cumin seed, onion, garlic and green chillies
ON THE SIDE	DAWAT BANQUET
CORN PALAK GF Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices	55 per person Ideal for 2 or more people. Selection of Sev Puri / Aloo Tikki Chaat
BOMBAY ALOO GF Potatoes sautéed with onion and tomato 10	Cauliflower Manchurian Vegetable Makhani and House Dal
ROASTED POPPADUM'S GF Jeera Poppadum's served with sweet homemade mango chutney (5 pieces)	Roti and Rice
GREEN APPLE PICKLE GF Fresh green apples tossed with pickle masala and roasted fenugreek	— MITHAI
TANDOORI ROTI Unleavened wholemeal bread from the Tandoor 4	CARDAMOM & COCONUT KULFI GET Tender coconut flesh, coconut milk and cardamom whipped to an ice-cream consistency. Served on a stick (2 piece)