

## 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 ..... 17

**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) ..... 18

**DAHI PURI** **V**  
Popular chaat from Mumbai. Mini puffed puries filled with mashed potatoes, chickpeas and spicy yoghurt ..... 19

**ALOO TIKKI CHAAT** **V GF** (DF made on request)  
A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander ..... 19

**SQUID BHAJEE** **GF DF**  
Onion and squid fritters - a traditional bhajee flavour with a seafood twist ..... 19

**PAV BHAJI** **V**  
Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun ..... 19

**PRAWN KOLIWADA** **GF**  
This originates from the fishing village known as 'Koliwada' in Mumbai. Spice battered prawns served with chutney ..... 20

**MUMBAI CHICKEN**  
Succulent chicken marinated overnight in spices, lightly fried - a house speciality ..... 20

**CAULIFLOWER MANCHURIAN** **V DF**  
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce ..... 20

**LAMB KOFTA BALLS** **GF**  
Minced lamb marinated with a sultry mix of lime, coriander and cumin, then formed into Kofta balls and pan-fried ..... 22

## FROM THE TANDOOR GRILL

**LAMB CHOPS** **GF**  
They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic ..... 24

**MURGH TIKKA** **GF**  
Tender chicken pieces with a smokey tandoor flavour ..... 21

**PALAK PANEER TIKKA** **V GF**  
Generous slices of Paneer, halloumi style topped with spinach, tomato and onion then lightly charred ..... 21

**MALAI BROCCOLI** **V GF**  
Tandoori grilled broccoli marinated with yoghurt and cashew ..... 20

GIFT VOUCHERS AVAILABLE



# 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

**MURGH MAKHANI** **GF**  
Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken ..... 29

**KADAI CHICKEN** **GF DF** OR **KADAI VEG** **V GF DF**  
A rich flavorsome curry with crushed tomato, capsicum and green chillies in a thick masala sauce ..... CHICKEN 29 VEG 26

**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 ..... 25

**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 ..... 31

**HOUSE DAL** **V GF** (DF made on request)  
Lentils tempered with cumin seed, onion, garlic and green chillies (DF made on request) ..... 24

**PANEER SAAGWALA** **V GF**  
Paneer tempered with cumin seed and cooked with tomato and fresh spinach ..... 27

## CHEFS DISH

**LAMB DHANSAK** **GF DF**  
A must-try classic Parsi dish. Slow cooked lamb with lentils, root vegetables, tamarind & roasted cumin ..... 31

## 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 ..... 8

**CORN PALAK** **V GF DF**  
Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices ..... 13

**BOMBAY ALOO** **V GF DF**  
Potatoes sautéed with onion and tomato ..... 12

**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) ..... 10

**BASMATI RICE** ..... 4

## DABBAWALA SPECIAL

Tiffin special that comprises of 3 sections. A selection of Murgh Makhani, Kadai Veg, basmati rice and a plain naan bread each. Ideal for 2 people to share for a main course option ..... 40



## DAWAT BANQUET

**55 - 60**

(with dessert) per person

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

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

**GARLIC NAAN**  
Leavened bread with a sprinkling of crushed garlic ..... 5

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

**CHEESE AND GARLIC NAAN**  
Leavened bread stuffed with cheese & topped with a sprinkle of fresh garlic ..... 8

## MITHAI

SWEET TREATS

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

**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

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