

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 16

SEV PURI **V DF**
Tangy, crunchy, spicy – the motherland's version of nachos and salsa. A Mumbai favourite 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**
A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander. (DF made on request) 19

PRAWN KOLIWADA **GF DF**
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 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 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

VADA PAV **V**
Bombay's version of a chip butty. Crispy potato patty inside a hot bun with sweet and tangy chutneys (2 piece) 18

PAV BHAJI **V**
Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun. (extra pav \$2) 18

FROM THE TANDOOR GRILL

LAMB CHOPS **GF**
They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic 29

MURGH TIKKA **GF**
Tender chicken pieces with a smokey tandoor flavour 24

PALAK PANEER TIKKA **V GF**
Generous slices of Paneer, halloumi style topped with spinach, tomato and onion then lightly charred 22

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

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 **SPICY**
VG VEGAN MENU AVAILABLE **ALL MEAT IS HALAL**

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 30

MURGH KARAHAI **GF DF** OR **PANEER KARAHAI** **V GF**
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 30

SALI BOTI **GF DF**
Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds 32

GOAN FISH & PRAWN **GF DF**
Prawns and fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering 34

VEGETABLE KOLHAPURI **V GF DF**
A popular dish of Maharashtrian cuisine – a rich spicy flavoursome curry with crushed tomato, coconut and red chillies in a thick masala sauce 28

HOUSE DAL **V GF**
Lentils tempered with cumin seed, onion, garlic and green chillies (DF made on request) 26

CHEFS DISH

CHICKEN BIRYANI **GF**
Basmati rice cooked with tender chicken pieces, infused with freshly ground spices and garnished with coriander. Served with raita. Vegetarian option available 28

ON THE SIDE

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

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

KACHUMBER **V GF DF**
Mumbai slaw – fresh, feisty and crunchy 8

ROASTED POPPADUM'S **V GF DF**
Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) 10

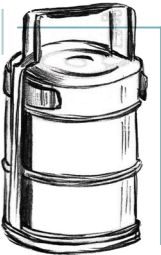
BOMBAY ALOO **V GF DF**
Potatoes sautéed with onion and tomato 10

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

BASMATI RICE 4

DABBAWALA SPECIAL

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



DAWAT BANQUET

65 - 70 (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 / Vada Pav

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

CARROT HALWA **V GF**
Warm carrot pudding with pineapple compote. Garnished with roasted pistachio nuts 14

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

COFFEE & CHAI / PORT & DESSERT WINE
Please see our drinks menu for our options.