



BOOK YOUR NEXT FUNCTION WITH US

At Mumbaiwala, we have a private dining room to host multiple group sizes. We offer many delicious banquet and a la carte menu options.



VEGAN MENU

Full dine-in vegan menu available.



HAVE A DRINK WHILE YOU WAIT

Try one of our delicious Mumbai cocktails or mocktails while you wait for your takeaway.

For info about hosting your next function contact us on:

auckland@mumbaiwala.co.nz



इंडियन स्ट्रीट किचन

TAKEAWAY MENU



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



www.mumbaiwala.co.nz

FROM THE STREETS

VADA PAV

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

PAV BHAJI

Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun (Extra pav add \$3) 20

ALOO TIKKI CHAAT

A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys, garnished with fresh coriander. VEGAN ON REQUEST 18

CAULIFLOWER MANCHURIAN

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

MUMBAI CHICKEN

Succulent chicken marinated overnight in spices, lightly fried - a house speciality 20

FROM THE TANDOOR GRILL

MURGH TIKKA

Tender chicken pieces with a smokey tandoor flavour 24

PALAK PANEER TIKKA

Generous slices of Paneer, halloumi style topped with spinach, tomato & onion then lightly charred 22

LAMB CHOPS

They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic (4 piece) 32

SIDES

ROASTED POPPADUM'S

Jeera Poppadum's served with sweet home-made mango chutney (5 pieces) 10

BASMATI RICE

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BOONDI RAITA

Yoghurt dip with crispy puffs and roasted ground cumin 4

KEY

 VEGETARIAN

 VEGAN

 DAIRY FREE

 GLUTEN FREE

 ALL MEAT IS HALAL

 SPICY

FROM THE POT

all served with basmati rice

MURGH MAKHANI

Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 26

MURGH KARAH OR PANEER KARAH

A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 26

SALI BOTI

Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds 28

GOAN FISH CURRY

Fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering 29

VEGETABLE KOLHAPURI

A popular dish of Maharashtrian cuisine - a rich spicy flavoursome curry with crushed tomato, coconut and red chillies in a thick masala sauce 26

HOUSE DAL

Lentils tempered with cumin seed, onion, garlic and green chillies. VEGAN ON REQUEST 24

BIRYANI

Basmati rice cooked with tender chicken pieces, infused with freshly ground spices and garnished with coriander. Served with raita. Vegetarian option available 25

BREADS

NAAN

Freshly baked in the tandoor and lightly buttered 4

GARLIC NAAN

Leavened bread with a sprinkling of crushed garlic 5

CHEESE & GARLIC NAAN

Leavened bread with a sprinkling of crushed garlic and stuffed with cheese 7

TANDOORI ROTI

Unleavened wholemeal bread 4

ONION & CORIANDER KULCHA

Wheat leavened bread topped with onion and coriander and baked in the tandoor 6

CHOCOLATE NAAN

Naan stuffed with chocolate brownie 10