



BOOK YOUR NEXT FUNCTION WITH US

At Mumbaiwala, we have a private dining room to host groups of up to 60 people. We offer many delicious banquet and a la carte menu options.



HAVE MUMBAIWALA CATER YOUR NEXT EVENT

Mumbaiwala can offer many delicious banquet and a la carte menu options for catering at your next private event.



VEGAN NIGHT EVERY MONDAY

Get 20% off our entire vegan menu every single Monday!

For info about hosting your next function or our catering options contact us on:

info@mumbaiwala.co.nz



इंडियन स्ट्रीट किचन

TAKEAWAY MENU



BNZ Centre, 120 Hereford St, Christchurch, NZ
Ph **03 943 9536** | Mob **021 434 530**



www.mumbaiwala.co.nz

FROM THE STREETS

ONION BHAJEES **GF** **VG**
Light crispy fritters served with tamarind chutney (6 pieces) 12

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)..... 15

MUMBAI CHICKEN
Succulent chicken marinated overnight in spices, lightly fried - a house speciality 17

ALOO TIKKI CHAAT **V**
A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander. **VEGAN ON REQUEST** 16

CAULIFLOWER MANCHURIAN **VG**
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce..... 18

FROM THE TANDOOR GRILL

MURGH TIKKA **GF**
Tender chicken pieces with a smokey tandoor flavour 17

PALAK PANEER TIKKA **V** **GF**
Generous slices of Paneer, halloumi style topped with spinach, tomato and onion then lightly charred... 17

LAMB CHOPS **GF**
They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic 20

BREADS

NAAN
Freshly baked in the tandoor & lightly buttered 4

TANDOORI ROTI (Vegan on request)
Unleavened wholemeal bread 4

GARLIC NAAN
Leavened bread with a sprinkling of crushed garlic 4.5

ONION & CORIANDER KULCHA
Wheat leavened bread topped with onion and coriander and baked in the tandoor 5

CHEESE & GARLIC NAAN
Naan with a stuffing of fresh paneer and topped with a sprinkle of fresh garlic 7

CHOCOLATE NAAN
Naan stuffed with chocolate brownie 9

SIDES

BOMBAY ALOO **GF** **VG**
Potatoes sautéed with onion and tomato 10

ROASTED POPPADUM'S **GF** **VG**
Jeera Poppadum's served with sweet home-made mango chutney (5 pieces) 8

BASMATI RICE **GF** **VG** 4

BOONDI RAITA **V** **GF**
Yoghurt dip with crispy puffs and roasted ground cumin 4

KEY

- V** VEGETARIAN **VG** VEGAN
- DF** DAIRY FREE **GF** GLUTEN FREE
- ALL MEAT IS HALAL**

FROM THE POT

all served with basmati rice

HOUSE DAL **V** **GF**
Lentils tempered with cumin seed, onion, garlic and green chillies. **VEGAN ON REQUEST** 18

CORN PALAK **VG** **GF**
Juicy corn cooked with spinach gravy, fresh tomatoes, and aromatic spices 19

CHANA MASALA **VG** **GF**
Chickpeas soaked overnight, cooked with tomatoes, ginger, garlic, and green chili 19

VEGETABLE MAKHANI **VG** **GF**
Mixed vegetables cooked in rich & creamy masala sauce with fresh tomatoes, cashew nuts and coconut cream 20

KADAI VEG **V** **GF**
A rich flavorsome curry with crushed tomato, capsicum and green chillies in a thick masala sauce. **DF ON REQUEST** 20

PALAK PANEER **V** **GF**
Fresh paneer tempered with cumin seed and cooked with tomato and fresh creamy spinach 20

PANEER MAKHANI **V** **GF**
Fresh paneer pieces cooked in a rich silky (Makhani) sauce with fresh tomatoes and sundried fenugreek 20

BIRYANI **GF**
Basmati rice cooked with tender chicken pieces, infused with freshly ground spices and garnished with coriander. Served with raita. Vegetarian option available 20

MURGH MAKHANI **GF**
Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 23

KADAI CHICKEN **GF** **DF**
A rich flavorsome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 23

MURGH SAAGWALA **GF**
Creamy spinach cooked with tender chicken, tomato, whole and ground spices and a hint of garlic. **DF ON REQUEST** 23

SALI BOTI **GF** **DF**
Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds 25

LAMB SAAGWALA **GF**
Creamy spinach cooked with tomato, whole and ground spices, and a hint of garlic. **DF ON REQUEST** 25

GOAN FISH CURRY **GF** **DF**
Fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds, and curry leaf tempering 26

PRAWN MALABARI **GF** **DF**
Prawn sautéed in onion, tomatoes, ginger, mustard seeds and curry leaves in a tangy coconut sauce 26

PRAWN SAAGWALA **GF**
Creamy spinach cooked with tomato, whole and ground spices and a hint of garlic. **DF ON REQUEST** 26

DABBAWALA SPECIALS

DABBA FOR ONE
Mumbai Chicken, half portion Murgh Makhani, half portion Basmati Rice, 1 naan 29

DABBA VEGAN
Cauliflower Manchurian, half portion Veg Makhani, half portion House Dal, Basmati Rice, 2 Roti ... 46

DABBA FOR FAMILY
Mumbai Chicken, Murgh Makhani, Sali Boti, Basmati Rice, 3 naan 64