

FROM THE STREETS

SHAKARKANDI CHAAT

A zesty fresh delicacy, seasoned kumara (sweet potato) mixed with subtle tartness of apple tossed with red onion & fresh tomatoes and topped with chana dal lentils 16

SEV PURI

Tangy, crunchy, spicy – the motherland's version of nachos and salsa. A Mumbai favourite 18

VADA PAV

Bombay's version of a chip butty. Crispy potato patty inside a hot bun with sweet and tangy chutneys. (2, piece) 19

DAHI PURI

Popular chaat from Mumbai. Mini puffed puries filled with mashed potatoes, chickpeas and spicy yoghurt 20

ALOO TIKKI CHAAT (DF made on request)

A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander 19

SQUID BHAJEE

Onion and squid fritters – a traditional bhajee flavour with a seafood twist 20

PAV BHAJI

Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun 20

PRAWN KOLIWADA

This originates from the fishing village known as 'Koliwada' in Mumbai. Spice battered prawns served with chutney 21

MUMBAI CHICKEN

Succulent chicken marinated overnight in spices, lightly fried - a house speciality 21

CAULIFLOWER MANCHURIAN

The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce 21

LAMB KOFTA BALLS

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

They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic 26

MURGH TIKKA

Tender chicken pieces with a smokey tandoor flavour 22

PALAK PANEER TIKKA

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

MALAI BROCCOLI

Tandoori grilled broccoli marinated with yoghurt and cashew 22

MURGH MALAI TIKKA

Marinated with yogurt & cheese & chargrilled in tandoor 23

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.

 **VEGETARIAN**

 **GLUTEN FREE**

 **DAIRY FREE**

 **ALL MEAT IS HALAL**

 **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

Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 30

KADAI CHICKEN OR KADAI VEG (DF made on request)

A rich flavorsome curry with crushed tomato, capsicum and green chillies in a thick masala sauce CHICKEN 31 VEG 27

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

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

GOAN FISH & PRAWN

Prawns and fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering 32

HOUSE DAL (DF made on request)

Lentils tempered with cumin seed, onion, garlic and green chillies (DF made on request) 24

PANEER SAAGWALA

Paneer tempered with cumin seed and cooked with tomato and fresh spinach 28

CHEFS DISH

LAMB DHANSAK

A must-try classic Parsi dish. Slow cooked lamb with lentils, root vegetables, tamarind & roasted cumin 33

ON THE SIDE

BOONDI RAITA

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

KACHUMBER

Mumbai slaw – fresh, feisty and crunchy 8

CORN PALAK

Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices 14

BOMBAY ALOO

Potatoes sautéed with onion and tomato 13

GREEN APPLE PICKLE

Fresh green apples tossed with pickle masala and roasted fenugreek 5

ROASTED POPPADUM'S

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 41



DAWAT BANQUET

55 - 60

(with dessert) per person

Ideal for 4 or more people.
(vegetarian option available)

Selection of Sev Puri / Mumbai Chicken / Cauliflower Manchurian

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 5

CHEESE AND GARLIC NAAN

Leavened bread stuffed with cheese & topped with a sprinkle of fresh garlic 9

CHICKEN NAAN

Leavened bread stuffed with spiced chicken 9

MITHAI

SWEET TREATS

CHOCOLATE NAAN

Sweet chocolate stuffed naan with a scoop of vanilla bean ice-cream 15

CARROT HALWA

Warm carrot pudding with pineapple compote garnished with roasted cashews 14

CARDAMOM & COCONUT KULFI

Tender coconut flesh, coconut milk and cardamom whipped to an ice cream consistency. Served on a stick (2 piece) 14