

FROM THE STREETS

SHAKARKANDI CHAAT **V GF DF**
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 **V DF**
Tangy, crunchy, spicy - the motherland's version of nachos and salsa. A Mumbai favourite **18**

MUMBAI CHICKEN
Succulent chicken marinated overnight in spices and lightly fried - a house speciality **21**

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

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

PAV BHAJI **V**
Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun **20**

VEG SAMPLER **V**
Sev Puri, Vada Pav, Cauliflower Manchurian **22**

NON-VEG SAMPLER
Sev Puri, Vada Pav, Mumbai Chicken **22**

NAAN ROLLS

PANEER TIKKA ROLL **V**
Warm grilled marinated paneer wrapped in freshly baked naan with fresh salad and sauces **17**

MURGH TIKKA ROLL
Grilled chicken marinated with fresh Indian herbs and spices, wrapped in freshly baked naan with fresh salad and sauces **17**

BOTI TIKKA ROLL
Grilled lamb marinated with fresh Indian herbs and spices, wrapped in freshly baked naan with fresh salad and sauces **17**

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PRIVATE FUNCTION ROOM AVAILABLE

GIFT VOUCHERS AVAILABLE

MUMBAIWALA

INDIAN STREET KITCHEN

LUNCH MENU

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 **ALL MEAT IS HALAL**

CHEFS DISH

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.

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ON THE SIDE

BOONDI RAITA

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

GREEN APPLE PICKLE

Fresh green apples tossed with pickle masala and roasted fenugreek **5**

ROASTED POPPADUM'S

Jeera Poppadum's served with sweet mango chutney (5 pieces) **10**

BASMATI RICE **4**

FROM THE POT

(includes rice)

MURGH MAKHANI

Tender and smoky chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken **19**

KADAI CHICKEN OR KADAI VEG

A rich flavoursome curry with crushed tomato and capsicum in a thick masala sauce **CHICKEN 20 VEG 18**

SALI BOTI

Parsi slow-cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar. Crowned with beautiful golden potato shreds **20**

VEGETABLE MAKHANI

Mixed vegetables cooked in a rich and creamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream **18**

PANEER SAAGWALA

Paneer tempered with cumin seed and cooked with tomato and fresh spinach **19**

HOUSE DAL

Lentils tempered with cumin seed, garlic, green chillies and fresh spinach **16**

FROM THE TANDOOR

NAAN

Freshly baked in the tandoor **4**

GARLIC NAAN

Leavened bread with a sprinkling of crushed garlic **5**

TANDOORI ROTI

(DF made on request) Unleavened wholemeal bread **4**

LUNCH BANQUET

35 per person

(Minimum 4 people / Vegetarian option available)

Sev Puri / Mumbai Chicken

Murgh Makhani and Sali Boti

Rice and Naan

इंडियन स्ट्रीट किचन