

इंडियन स्ट्रीट किचन

VEGAN MENU



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www.mumbaiwala.co.nz



VEGAN MENU



CHANA DAL CHAAT 🕘

SEV PURI

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

αloo tikki chaat 🕘

A tongue-tickling chaat with potato cutlet,	
chickpeas & tangy chutneys. Garnished with	
fresh coriander	20

CAULIFLOWER MANCHURIAN



CORN PALAK

Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices	ŀ
ROASTED POPPADUM'S Jeera Poppadum's served with sweet homemade mango chutney (5 pieces))
KACHUMBER () Mumbai slaw - fresh, feisty and crunchy 8	3
GREEN APPLE PICKLE () Fresh green apples tossed with pickle masala and roasted fenugreek	5
BASMATI RICE 4	ŀ
TANDOORI ROTI Unleavened wholemeal bread from the Tandoor 5	

FROM THE POT		FRO	м тн	E PO	T
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CHANA MASALA 🔘

			ginger, garlio	
and green	chilli 🔐	 	 	. 30

VEGETABLE KOLHAPURI 🕘 🥑

Popular dish of Maharashtrian cuisine	
 a rich spicy flavoursome curry with 	
crushed tomato, coconut and red	
chillies in a thick masala sauce	30

VEGETABLE MAKHANI 🕘

Mixed vegetables cooked in a rich	
and dreamy masala sauce with fresh	
tomatoes, beans, cashew nuts, and	
coconut cream	50

HOUSE DAL 🕘

Lentils tempered with cumin seed, o	onion, garlic
and green chillies	



55 per person

Ideal for 2 or more people.

Selection of Sev Puri / Aloo Tikki Chaat Cauliflower Manchurian

Vegetable Makhani and House Dal

Roti and Rice



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CARDAMOM & COCONUT KULFI () Tender coconut flesh, coconut milk and cardamom

whipped to an ice-cream consistency. Served on a stick

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