




MUMBAIWALA

INDIAN STREET KITCHEN

इंडियन स्ट्रीट किचन

VEGAN MENU



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www.mumbaiwala.co.nz




VEGAN MENU

FROM THE STREETS


CHANA DAL CHAAT 
 A zesty fresh delicately seasoned signature dish of crisp spinach mixed with the subtle tartness of apple, tossed with chana dal lentils and topped with tender avocado **16**


SEV PURI
 Tangy, crunchy, spicy - the motherland's version of nachos and salsa. A Mumbai favourite **18**


ALOO TIKKI CHAAT 
 A tongue-tickling chaat with potato cutlet, chickpeas & tangy chutneys. Garnished with fresh coriander **22**

CAULIFLOWER MANCHURIAN
 The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce **22**

ON THE SIDE

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

ROASTED POPPADUM'S 
 Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) **10**

KACHUMBER 
 Mumbai slaw - fresh, feisty and crunchy **8**



GREEN APPLE PICKLE 
 Fresh green apples tossed with pickle masala and roasted fenugreek **6**

BASMATI RICE **4**


TANDOORI ROTI
 Unleavened wholemeal bread from the Tandoor **5**

FROM THE POT

CHANA MASALA 
 Chickpeas cooked with tomatoes, ginger, garlic 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 **30**

HOUSE DAL 
 Lentils tempered with cumin seed, onion, garlic and green chillies **30**

DAWAT BANQUET

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

MITHAI

CARDAMOM & COCONUT KULFI 
 Tender coconut flesh, coconut milk and cardamom whipped to an ice-cream consistency. Served on a stick **7**