

FROM THE STREETS

- CORN BHEL** **V GF DF**
Charred corn tossed with apple, cranberry & crispy puff rice)..... **16**
- SEV PURI** **V DF**
Tangy, crunchy, spicy - the motherland's version of nachos and salsa. A Mumbai favourite **18**
- DAHI PURI** **V**
Popular chaat from Mumbai. Mini puffed puries filled with mashed potatoes, chickpeas and spicy yoghurt **20**
- ALOO TIKKI CHAAT / SAMOSA CHAAT** **V GF**
(DF made on request)
A tongue-tickling chaat with potato cutlet or flaky pastry (samosa), with the topping of chickpeas & tangy chutneys, Garnished with fresh coriander **20**
- SQUID BHAJEE** **GF DF**
Onion and squid fritters - a traditional bhajee flavour with a seafood twist **21**
- PRAWN KOLIWADA** **GF**
This originates from the fishing village known as 'Koliwada' in Mumbai. Spice battered prawns served with chutney **22**
- MUMBAI CHICKEN**
Succulent chicken marinated overnight in spices, lightly fried - a house speciality **23**
- CAULIFLOWER MANCHURIAN** **V DF**
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce **23**
- CHILLI GARLIC CHICKEN**
Indo- Chinese fare, a plate of crispy garlic, ginger & chilli chicken **23**
- DABELI** **V**
A popular Indian slider . A spicy and tangy blend of vegetables and peanuts served inside a hot bun with sweet and tangy chutney. (2 piece)..... **19**
- PAV BHAJI** **V**
Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun **21**

FROM THE TANDOOR GRILL

- LAMB CHOPS** **GF**
They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic (2 pieces) **20**
- MURGH TIKKA** **GF**
Tender chicken pieces with a smokey tandoor flavour **24**
- PALAK PANEER TIKKA** **V GF**
Generous slices of Paneer, halloumi style topped with spinach and onion then lightly charred **23**
- MALAI BROCCOLI** **V GF**
Tandoori grilled broccoli marinated with yoghurt and cashew **22**
- HARIYALI MURGH TIKKA** **GF**
Chicken marinated with warm spices, spinach and yogurt **24**

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.

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

Bill payment policy: We appreciate one bill per table or an evenly split amount per person between the group.

- MURGH MAKHANI** **GF**
Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken **32**
- KADAI CHICKEN** **GF DF** OR **KADAI VEG** **V GF** (DF made on request)
A rich flavorsome curry with crushed tomato, capsicum and green chillies in a thick masala sauce **CHICKEN 33 VEG 28**
- 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. **27**
- SALI BOTI** **GF DF**
Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds **34**
- GOAN FISH & PRAWN** **GF DF**
Prawns and fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds and curry leaf tempering **34**
- HOUSE DAL** **V GF** (DF made on request)
Lentils tempered with cumin seed, onion, garlic and green chillies (DF made on request) **25**
- LAMB SAAGWALA** **DF GF** OR **PANEER SAAGWALA** **V GF**
Diced lamb or paneer tempered with cumin seed and cooked with tomato and fresh spinach **LAMB 35 VEG 29**
- SABJI MALONI OR CORN PALAK** **V GF DF**
Seasonal veggies or juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices..... **28**

CHEFS DISH

- LAMB KOLHAPURI**
A popular dish of Maharashtrian cuisine- a rich spicy flavoursome curry with crushed tomato, coconut and red chillies in a thick masala sauce. Vegetarian option available **LAMB 35 VEG 30**

- BOONDI RAITA**
Yoghurt dip with crispy puffs and roasted ground cumin .. **5**
- KACHUMBER** **V GF DF**
Mumbai slaw - fresh, feisty and crunchy..... **8**
- ONION SALAD** **V GF DF**
Thinly sliced onions sprinkled with chaat masala **6**
- CHUTNEYS** **V GF DF**
Choose from Mango or Mint & Coriander **4**
- BOMBAY ALOO** **V GF DF**
Potatoes sautéed with onion and tomato **13**
- GREEN APPLE PICKLE** **V GF DF**
Fresh green apples tossed with pickle masala and roasted fenugreek **5**
- ROASTED POPPADUM'S** **V GF DF**
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 **43** (VG option available)



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

- NAAN**
Freshly baked in the tandoor and lightly buttered **4**
- TANDOORI ROTI** (DF made on request)
Unleavened wholemeal bread **5**
- GARLIC NAAN**
Leavened bread with a sprinkling of crushed garlic..... **5**
- MISSI ROTI** **GF DF**
Flat bread made with chickpea flour, onion and spices **6**
- 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**

MITHAI

SWEET TREATS

- CHOCOLATE NAAN**
Sweet chocolate stuffed naan with a scoop of vanilla bean ice-cream **15**
- GULAB JAMUN** **V**
Cardamom spiced donut served with vanilla bean ice-cream **15**
- CARDAMOM & COCONUT KULFI** **GF DF**
Tender coconut flesh, coconut milk and cardamom whipped to an ice cream consistency. Served on a stick (2 piece) **14**

BEER & CIDER

TAP BEERS

5.0% Kingfisher Premium Lager.....	12
5.3% Tendulkar IPA.....	12
5.5% Three Boys Pilsner.....	12
GUEST TAP.....	12

DARK

6.5% Three Boys Oyster Stout.....	12
5.2% Cassels Milk Stout.....	12

LAGERS

4.5% Corona.....	10
4.5% Three Boys Lager.....	11
7.2% Kingfisher Strong.....	12

WHEAT

5.0% Three Boys Wheat.....	12
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IPA

6.0% Red IPA.....	12
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ALE

4.5% American Pale Ale.....	12
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LIGHT / ZERO ALCOHOL

2.5% Local Session IPA Three Boys..	10
0% Heineken Zero.....	10

FUN & FRUITY

Seasonal Ciders.....	12
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COCKTAILS

KACHUMBER COOLER - 20

Bombay Gin / Cucumber / Coriander / Mint / Green Chillies / Lime

LEECHEE & POMEGRANATE MOJITO - 20

Rum / Leechee / Pomegranate / Lime / Mint / Ginger

NARIYAL RASA (COCONUT MARGARITA) - 20

Coconut Tequila / Cointreau / Lime Juice / Cream of Coconut

BOMBAY COLADA - 20

Malibu / Coconut Cream / Coriander / Chai / Lime / Pineapple Juice

NAWABI KOMBUCHA - 20

Indian Whiskey / Green Apple / Kombucha / Ginger / Lime

MUMBAI EXPRESS - 20

Vodka / Coconut Sugar / Cold Brew Masala Coffee / Cinnamon

INDIAN / MOCKTAILS

MANGO & COCONUT LASSI - 14

Mango / coconut / yoghurt

SPARKLING GINGER LIME COOLER - 14

Ginger / mint / lime / soda

BUTTER MILK - 13

Yoghurt / coriander / green chilli / salt

VIRGIN BOMBAY COLADA - 14

Mint / coconut cream / pineapple

VIRGIN LEECHEE & POMEGRANATE MOJITO - 14

Mint / ginger / leechee / pomegranate / redcurrant / soda / lemonade

SPIRITS & LIQUEUR

(doubles served unless otherwise requested)

HOUSE SPIRITS - 14

PREMIUM SPIRITS - 16

LIQUEUR SELECTION - 14

NON ALCOHOLIC

KOMBUCHA..... 11

SOFT DRINKS

Coca-Cola.....	7
Lemonade.....	7
Coke Zero Sugar.....	7
Gingerale.....	7
Red Bull.....	9
Ginger Beer.....	9
Lemon Lime Bitters.....	10

JUICES..... 9

Orange
Apple
Pineapple
Cranberry
Tomato
Spicy Tomato

WATER

Sparkling or Still Water – Otakri Mineral Water (750ml)....	12
Soda Water.....	6
Indian Tonic Water.....	6

BUBBLES



BUBBLES & SPARKLING WINE

BANDINI PROSECCO (Veneto, Italy).....	13	60
SPY VALLEY ECHELON METHODE TRADITIONELLE 2010 (Marlborough).....	18	90

WHITES

SAUVIGNON BLANC

CATALINA SOUNDS (Marlborough).....	13	60
DOG POINT - ORGANIC & VEGAN (Marlborough).....	16	75

CHARDONNAY

MAHI CHARDONNAY - VEGAN (Marlborough).....	13	60
TE MATA ESTATE CHARDONNAY (Hawke's Bay).....	15	70

ROSE

AIX ROSE Coteaux d'Aix-en-Provence).....	15	70
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PINOT GRIS

LAKE HAYES PINOT GRIS (Central Otago).....	15	70
MAN O WAR EXILED PINOT GRIS (Waiheke Island).....	16	75

AROMATICS

SPY VALLEY GEWURTZTRAMINER (Marlborough).....	14	65
AMISFIELD DRY RIESLING - VEGAN (Central Otago).....	14	65

REDS

PINOT NOIR

MUDDY WATER DELIVERANCE PINOT NOIR - VEGAN (Waipara).....	14	65
LAKE HAYES PINOT NOIR (Central Otago).....	16	75
AMISFIELD PINOT NOIR - ORGANIC & VEGAN (Central Otago).....	100	

MERLOT AND BLENDS

TW MERLOT (Gisborne).....	15	70
MOJO CABERNET SAUVIGNON (Coonawarra / McLaren Vale).....	15	70

SHIRAZ AND SYRAH

TAR & ROSES SHIRAZ (Heathcote).....	15	70
TE MATA ESTATE SYRAH (Hawke's Bay).....	16	75

HOT DRINKS

INDIAN CHAI

Indian Masala Chai.....	5	7
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TEA

English Breakfast.....	6
Earl Grey / Ceylon / Green Tea	
Peppermint	
Lemon and Ginger	