

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

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

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

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 19

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

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

NAAN ROLLS

Each Naan is freshly baked-by hand, and to order-in the tandoor. It is then graced with our homemade sauces and fresh leaves and wrapped around one of the delicious fillings.

NAAN ROLL ONLY \$16 / COMBO \$20

CHOOSE A TAP BEER OR SOFT DRINK:

Tap Beer: Kingfisher | Tendulkar IPA,
Three Boys Pilsner | Guest Tap

Soft Drink: Coke | Coke Zero | Sprite
Juices: Orange | Apple | Cranberry

CHOOSE A MUMBAI NAAN ROLL

Butter Chicken
Puller Lamb
Butter Paneer
Vegan Bhaji Roti Roll

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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 **HALAL** 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.

18

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 **GF DF** OR KADAI VEG **V GF** (DF on request)

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

SALI BOTI **GF DF**

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

VEGETABLE MAKHANI **V GF DF**

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

PANEER SAAGWALA **V GF**

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

HOUSE DAL **V GF** (DF on request)

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 5

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