



BOOK YOUR NEXT FUNCTION WITH US

At Mumbaiwala, we have a private dining room to host groups of up to 60 people. We offer many delicious banquet and a la carte menu options.



HAVE MUMBAIWALA CATER YOUR NEXT EVENT

Mumbaiwala can offer many delicious banquet and a la carte menu options for catering at your next private event.



VEGAN NIGHT EVERY MONDAY

Get 20% off our entire vegan menu every single Monday!

DINE FREE ON YOUR BIRTHDAY

It's all about celebration! The lucky birthday person eats for free (VALUE \$30) when they bring 4+ additional diners. Reservations required. Conditions apply.

For info about hosting your next function or our catering options contact us on:
info@mumbaiwala.co.nz



इंडियन स्ट्रीट किचन

TAKEAWAY MENU



BNZ Centre, 120 Hereford St, Christchurch, NZ
Ph **03 943 9536** | Mob **021 434 530**



www.mumbaiwala.co.nz

FROM THE STREETS

SAMOSA Flaky pastry, moist spiced potato filling with onions and peas served with sweet and tangy chutney (2 piece)	12	ONION BHAJEES GF VG Light crispy fritters served with tamarind chutney (6 pieces)	11
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)	18	ALOO TIKKI CHAAT V GF A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander. DF ON REQUEST	17
MUMBAI CHICKEN Succulent chicken marinated overnight in spices,, lightly fried - a house speciality	21	CAULIFLOWER MANCHURIAN VG The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce	21
PAV BHAJI V Chowpagy style spicy vegetable gumbo served with toasted bugered pav bun	20	CHILLI GARLIC CHICKEN Indo- Chinese fare, a plate of crispy garlic, ginger & chilli chicken	23

FROM THE TANDOOR GRILL

MURGH TIKKA GF Tender chicken pieces with a smokey tandoor flavour	23
PALAK PANEER TIKKA V GF Generous slices of Paneer, halloumi style topped with spinach, tomato and onion then lightly charred. . .	22
HARYALI MURGH TIKKA GF Chicken marinated with warm spices, spinach, and yogurt	23
LAMB CHOPS GF They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic	20

BREADS

NAAN Freshly baked in the tandoor & lightly buttered	4
TANDOORI ROTI (Vegan 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 & GARLIC NAAN Naan with a stuffing of fresh paneer and topped with a sprinkle of fresh garlic	7
CHOCOLATE NAAN Naan stuffed with chocolate brownie	9

SIDES

BOMBAY ALOO GF VG Potatoes sautéed with onion and tomato	10
ROASTED POPPADUM'S GF VG Jeera Poppadam's served with sweet home-made mango chutney (5 pieces)	8
BASMATI RICE GF VG	4
BOONDI RAITA V GF Yoghurt dip with crispy puffs and roasted ground cumin	4

KEY

V VEGETARIAN	VG VEGAN
DF DAIRY FREE	GF GLUTEN FREE
ALL MEAT IS HALAL	

FROM THE POT

all served with basmati rice

HOUSE DAL V GF Lentils tempered with cumin seed, onion, garlic and green chillies. VEGAN ON REQUEST	22	MURGH MAKHANI GF Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken	25
CORN PALAK VG GF Juicy corn cooked with spinach gravy, fresh tomatoes, and aromatic spices	21	KADAI CHICKEN GF DF A rich flavorsome curry with crushed tomato, capsicum and green chillies in a thick masala sauce	25
CHANA MASALA VG GF Chickpeas soaked overnight, cooked with tomatoes, ginger, garlic, and green chili	21	MURGH SAAGWALA GF Creamy spinach cooked with tender chicken, tomato, whole and ground spices and a hint of garlic. DF ON REQUEST	25
VEGETABLE MAKHANI VG GF Mixed vegetables cooked in rich & creamy masala sauce with fresh tomatoes, cashew nuts and coconut cream	22	MANGO CHICKEN GF Tender Chicken cooked in aromatic dreamy mango sauce	24
KADAI VEG V GF A rich flavorsome curry with crushed tomato, capsicum and green chillies in a thick masala sauce. DF ON REQUEST	22	SALI BOTI GF DF Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds	26
PALAK PANEER V GF Fresh paneer tempered with cumin seed and cooked with tomato and fresh creamy spinach	23	LAMB KOLHAPURI GF DF A popular dish of maharashtrian cuisine, a rich spicy flavoursome curry with crushed tomato, coconut and red chillies in a thick masala sauce	27
PANEER MAKHANI V GF Fresh paneer pieces cooked in a rich silky (Makhani) sauce with fresh tomatoes and sundried fenugreek	23	LAMB SAAGWALA GF Creamy spinach cooked with tomato, whole and ground spices, and a hint of garlic. DF ON REQUEST	27
KADAI PANEER V GF A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala with paneer	23	GOAN FISH CURRY GF DF Fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds, and curry leaf tempering	26
SUBJI MILONI VG GF Fresh veggies tempered with cumin seed and cooked with tomatoes & fresh spinach	23	PRAWN MALABARI GF DF Prawn sautéed in onion, tomatoes, ginger, mustard seeds and curry leaves in a tangy coconut sauce	27
BIRYANI GF Basmati rice cooked with tender chicken pieces, infused with freshly ground spices and garnished with coriander. Served with raita. Vegetarian option available. . . . CHICKEN 25 VEG 23	23	PRAWN SAAGWALA GF Creamy spinach cooked with tomato, whole and ground spices and a hint of garlic. DF ON REQUEST	28

DABBAWALA SPECIALS

DABBA FOR ONE Mumbai Chicken, half portion Murgh Makhani, half portion Basmati Rice, 1 naan	29
DABBA VEGAN Cauliflower Manchurian, half portion Veg Makhani, half portion House Dal, Basmati Rice, 2 Roti . . .	46
DABBA FOR FAMILY Mumbai Chicken, Murgh Makhani, Sali Boti, Basmati Rice, 3 naan	66