

## 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

### DAHI PURI

Popular chaat from Mumbai. Mini puffed puries filled with mashed potatoes, chickpeas and spicy yoghurt ..... 20

### ALOO TIKKI CHAAT

A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander. (Vegan on request) ..... 22

### PRAWN KOLIWADA

This originates from the fishing village known as 'Koliwada' in Mumbai. Spice battered prawns served with chutney ..... 20

### MUMBAI CHICKEN

Indian Fried Chicken. Succulent chicken marinated overnight in spices - a house speciality ..... 20

### CAULIFLOWER MANCHURIAN

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

### VADA PAV

Bombay's version of a chip butty. Crispy potato patty inside a hot bun with sweet and tangy chutneys (2 piece) ..... 18

### PAV BHAJI

Chowpatty style spicy vegetable gumbo served with toasted buttered pav bun (Extra pav add \$3) ..... 22

## FROM THE TANDOOR GRILL

### LAMB CHOPS

They lie overnight in a special marinade of lime juice, warm dark spices, ginger and garlic (4 piece) ..... 36

### MURGH TIKKA

Tender chicken pieces with a smokey tandoor flavour ..... 26

### MUGHLAI PANEER TIKKA

Generous slices of Paneer, haloumi style and topped with onion, yoghurt and spices then lightly charred ..... 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.

 **VEGETARIAN**  **GLUTEN FRIENDLY**  **DAIRY FREE**  **SPICY**  
 **VEGAN**  **VEGAN ON REQUEST**  **ALL MEAT IS HALAL**

**Bill payment policy:** we appreciate one bill per table or an evenly split amount per person between the group. Mumbaiwala goes to every effort to meet your dietary needs, however, we are unable to guarantee any dish will be completely free of allergens & be able to trace all elements.

## FROM THE POT

*all dishes include rice*

### MURGH MAKHANI

Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken. (Paneer makhani available) ..... 32

### MURGH KARAH OR PANEER KARAH

A rich flavoursome chicken or paneer curry with crushed tomato, capsicum and green chillies in a thick masala sauce ..... 33

### SALI BOTI

Parsi slow cooked lamb curry with prominent flavours of tomatoes, onion, jaggery and vinegar crowned with beautiful golden potato shreds ..... 34

### LAMB SAAGWALA OR PANEER SAAGWALA

Diced lamb or paneer tempered with cumin seed and cooked with tomato and fresh spinach ..... 34

### MACHHALEE MASALA

Fish fillets cooked in a thick masala sauce with onion and tomato, fresh herbs and spices ..... 35

### VEGETABLE KOLHAPURI

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

### HOUSE DAL

Lentils tempered with cumin seed, onion, garlic and green chillies. (Vegan on request) ..... 30

## 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 ..... 30

## ON THE SIDE

### CHUTNEYS

Choose from Mango, Mint Yoghurt, Mint & Coriander, Mixed Pickle or Green Chilli Chutney ..... 3

### 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 ..... 6

### KACHUMBER

Mumbai slaw – fresh, feisty and crunchy ..... 8

### 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

### ONION SALAD

Thinly sliced onions sprinkled with chaat masala ..... 6

**BASMATI RICE** ..... 4

## DAWAT BANQUET

**65 - 70** (with dessert) per person.  
*Can only be ordered for the whole table.*

Ideal for 4 or more people.  
(vegetarian option available)

Selection of Sev Puri / Mumbai Chicken / Vada Pav

Murgh Tikka

Murgh Makhani and Sali Boti

Rice and Naan

Dessert - Chocolate Naan

## MUMBAI MINIS

12 & UNDER ONLY

Butter Chicken, Rice & Naan (vegetarian option available)  
**\$20**

## FROM THE TANDOOR

### NAAN

Freshly baked in the tandoor and lightly buttered ..... 4

### GARLIC NAAN

Leavened bread with a sprinkling of crushed garlic ..... 5

### TANDOORI ROTI

Unleavened wholemeal bread. (Vegan on request) ..... 5

### ONION & CORIANDER KULCHA

Wheat leavened bread topped with onion and coriander and baked in the tandoor ..... 6

### CHEESE & GARLIC NAAN

Leavened bread with a sprinkling of crushed garlic and stuffed with cheese ..... 8

### KASHMIRI NAAN

Stuffed with dry fruit and coconut ..... 10

## MITHAI

SWEET TREATS

### CARDAMOM & COCONUT KULFI

Tender coconut flesh, coconut milk and cardamom whipped to an ice cream consistency. Served on a stick ..... 7

### CHOCOLATE NAAN

Sweet chocolate stuffed naan with a scoop of vanilla bean ice-cream ..... 15

### GULAB JAMUN

Cardamom spiced donut, orange, served with vanilla bean ice cream ..... 15

### COFFEE & CHAI / PORT & DESSERT WINE

Please see our drinks menu for our options.