# FROM THE STREETS

#### DAHI PURI

Popular chaat from mumbai. Mini puffed puries filled with 

## SEV PURI

Tangy, crunchy, spicy – the motherland's version of nachos	
and salsa. A Mumbai favourite (7 pieces)	18

#### PAV BHAJI 🚺

Bombay's version of a chip butty, crispy potato patty inside	
a hot bun with sweet and tangy chutney (2 piece)	20

#### VADA PAV

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

#### MUMBAI CHICKEN

Succulent chicken marinated overnight in spices and lightly	
	21
fried - a house specialty	<b>Z</b> I

#### CAULIFLOWER MANCHURIAN

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

21

#### VEG SAMPLER

Sev Puri, Vada Pav, Cauliflower Manchurian	77
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#### NON-VEG SAMPLER

# 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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## 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.



#### 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. 

# 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 POPPADUM'S V GE DE Jeera Poppadum's served with sweet mango chutney 



# FROM THE POT

(includes rice)

#### MURGH MAKHANI G

Tender and smoky chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. 

### KARAHI CHICKEN G DOR KARAHI VEG V G

A rich flavoursome curry with	<pre>crushed</pre>	tomato	and	capsicum	in a i	thick
masala sauce (DF on request)				CHICKEN	20	veg <b>18</b>

#### SALI BOTI GEDE

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

VEGETABLE MAKHANI 💟 🕞 D Mixed vegetables cooked in a rich and dreamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream

#### PANEER SAAGWALA

Paneer tempered with curr	nin seed and cooked with	
tomato and fresh spinach		19

HOUSE DAL VGF (DF on request)	
Lentils tempered with cumin seed, garlic, green chillies and	
fresh spinach	17

# 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