



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.



CURRYWALA

Curry Rice Bowls \$15 LUNCH Deal.
Order online for a Grab & Go
Pick up or dine in Monday - Sunday 12-2 pm



VEGAN MENU AVAILABLE

Come in and enjoy our dedicated vegan options!

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



MUMBAIWALA

INDIAN STREET KITCHEN

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 **V**

Flaky pastry, moist spiced potato filling with onions and peas served with sweet and tangy chutney (2 piece)..... 12

VADA PAV **V**

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

MUMBAI CHICKEN

Succulent chicken marinated overnight in spices, lightly fried - a house speciality..... 21

PAV BHAJI **V**

Chowpagy style spicy vegetable gumbo served with toasted bugered pav bun 20

ONION BHAJEES **GF VG**

Light crispy fritters served with tamarind chutney (6 pieces)..... 11

ALOO TIKKI CHAAT **V GF**

A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander **DF ON REQUEST** 17

CAULIFLOWER MANCHURIAN **VG**

The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce..... 21

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 (2 piece)..... 20

LAMB SHEEK KABAB **GF**

Minced lamb is marinated with green chilli, spices then chargrilled 24

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**

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 Poppadum'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



VEGETARIAN



VEGAN



DAIRY FREE



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

CORN PALAK **VG GF**

Juicy corn cooked with spinach gravy, fresh tomatoes, and aromatic spices 23

CHANA MASALA **VG GF**

Chickpeas soaked overnight, cooked with tomatoes, ginger, garlic, and green chili 22

VEGETABLE MAKHANI **VG GF**

Mixed vegetables cooked in rich & creamy masala sauce with fresh tomatoes, cashew nuts and coconut cream 23

KARAH VEG **V GF**

A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce **DF ON REQUEST** 23

PALAK PANEER **V GF**

Fresh paneer tempered with cumin seed and cooked with tomato and fresh creamy spinach 24

PANEER MAKHANI **V GF**

Fresh paneer pieces cooked in a rich silky (Makhani) sauce with fresh tomatoes and sundried fenugreek 24

KARAH PANEER **V GF**

A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala with paneer..... 24

SUBJI MILONI **VG GF**

Fresh veggies tempered with cumin seed and cooked with tomatoes & fresh spinach... 24

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 26 VEG 24**

CHICKEN JALFRAZI **GF DF**

Flavoursome curry with tender chicken in a spicy tomato gravy with stir-fried peppers .. 26

MURGH MAKHANI **GF**

Tender chicken pieces in a rich silk (makhani) sauce with fresh tomatoes and sundried fenugreek. Best known as Butter Chicken 26

KARAH CHICKEN **GF DF**

A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce 26

MURGH SAAGWALA **GF**

Creamy spinach cooked with tender chicken, tomato, whole and ground spices and a hint of garlic **DF ON REQUEST** 26

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

LAMB DHANSHA **GF DF**

Parsi dish, one pot Lamb stew cooked with yellow lentils, kumara, tamarind and roasted cumin. . . 27

LAMB SAAGWALA **GF**

Creamy spinach cooked with tomato, whole and ground spices, and a hint of garlic **DF ON REQUEST** 27

FISH MASALA **GF DF**

Fish fillets in a coconut and turmeric sauce with tamarind, coconut, mustard seeds, and curry leaf tempering..... 27

PRAWN MALABARI **GF DF**

Prawn sautéed in onion, tomatoes, ginger, mustard seeds and curry leaves in a tangy coconut sauce 27

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

GIFT VOUCHERS AVAILABLE

इंडियन स्ट्रीट किचन

PRIVATE FUNCTION ROOM AVAILABLE