







## FROM THE STREETS

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

**DAHI PURI**    
Popular chaat from Mumbai. Mini puffed puries filled with mashed potatoes, chickpeas and spicy yoghurt (6 pieces) ..... 21

**SAMOSHA CHAAT**    
Savoury chickpeas with crispy smashed samosa, assorted sweet, spicy, and tangy chutneys, and crispy toppings ..... 22

**ALOO TIKKI CHAAT**      
A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander (Vegan on request) ..... 21

**SQUID BHAJEE**     
Onion and squid fritters - a traditional bhajee flavour with a seafood twist ..... 21

**PRAWN KOLIWADA**    
This originates from the fishing village known as 'Koliwada' in Mumbai. Spice battered prawns served with chutney ..... 22

**MUMBAI CHICKEN**   
Succulent chicken marinated overnight in spices, lightly fried - a house speciality ..... 23

**CAULIFLOWER MANCHURIAN**    
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce ..... 23

**CHILLI GARLIC CHICKEN**   
Indo- Chinese fare, a plate of crispy garlic, ginger & chilli chicken ..... 23

**VADA PAV**    
Bombay's version of a chip butty crispy potato patty inside a hot bun with sweet and tangy chutney's. (2 piece) ..... 22

**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 (2 pieces) ..... 20

**PALAK PANEER TIKKA**     
Generous slices of Paneer, halloumi style topped with spinach and onion then lightly charred ..... 23

**MURGH TIKKA**     
Tender chicken pieces with a smokey tandoor flavour ..... 24

**HARIYALI MURGH TIKKA**    
Chicken marinated with warm spices, spinach and yogurt ..... 24

**MALAI BROCCOLI**     
Tandoori grilled broccoli marinated with yoghurt and cashew ..... 22

**LAMB SEEKH KEBAB**    
Minced lamb is marinated with green chilli, spices then chargrilled ..... 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 or Vegetable Makhani available) ..... 32

**MURGH KARAH OR PANEER KARAH OR KARAH VEG**   (DF made on request)   
A rich flavoursome curry with crushed tomato, capsicum and green chillies in a thick masala sauce ..... CHICKEN 33 VEG 30

**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 ..... 28

**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 tempered with cumin seed and cooked with tomato and fresh spinach ..... LAMB 35 VEG 30


**FISH MASALA**     
Fish fillets cooked in a thick masala sauce with onion and tomato, fresh herbs and spices ..... 34

**SABJI MALONI OR CORN PALAK**     
Seasonal veggies or juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices ..... 28

**ALOO GOBI**      
Perfectly tender potatoes & cauliflower with a blend of spices, aromatics and tomatoes (vegan on request) ..... 28

**HOUSE DAL**      
Lentils tempered with cumin seed, onion, garlic and green chillies (vegan on request) ..... 25

## CHEFS DISH

**LAMB DANSHAK**     
A rustic parsi, one pot lamb stew cooked with yellow lentils, kumara, tamarind and roasted cumin ..... 35

## ON THE SIDE

**BOONDI RAITA**   
Yoghurt dip with crispy puffs and roasted ground cumin ..... 5

**GREEN APPLE PICKLE**     
Fresh green apples tossed with pickle masala and roasted fenugreek ..... 5

**ONION SALAD**    
Thinly sliced onions sprinkled with chaat masala ..... 6

**CHUTNEYS**    
Choose from Mango Chutney, Mint & Coriander Chutney, Mint Yoghurt or Mixed Pickle ..... 4

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

**KACHUMBER**     
Mumbai slaw - fresh, feisty and crunchy ..... 8

**BOMBAY ALOO**     
Potatoes sautéed with onion and tomato ..... 13

**ROASTED POPPADUM'S**     
Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) ..... 10

**SEASONAL VEGES**    
Crispy fresh vegetables, flash fried in the kadai ..... 14

## DABBAWALA SPECIAL

Tiffin special that comprises of 3 sections. A selection of Murgh Makhani, Kadai Veg, basmati rice and a plain naan bread each. Ideal for 2 people to share for a main course option ..... 44 (VG option available)



## MUMBAI MINIS

12 & UNDER ONLY

Masala Curry Fries \$10

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

## DAWAT BANQUET

55 - 60

(with dessert) per person

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

Selection of Sev Puri / Mumbai Chicken / Cauliflower Manchurian

Murgh Tikka

Murgh Makhani and Sali Boti

Rice and Naan

Dessert - Chocolate Naan

## FROM THE TANDOOR

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

**TANDOORI ROTI**    
Unleavened wholemeal bread (vegan on request) ..... 5

**GARLIC NAAN**   
Leavened bread with a sprinkling of crushed garlic ..... 5

**MISSI ROTI**     
Flat bread made with chickpea flour, onion and spices (vegan on request) ..... 6

**ONION & CORIANDER KULCHA**   
Wheat leavened bread topped with onion and coriander and baked in the tandoor ..... 5

**CHEESE AND GARLIC NAAN**   
Leavened bread stuffed with cheese & topped with a sprinkle of fresh garlic ..... 9

## MITHAI

SWEET TREATS

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

**GULAB JAMUN**    
Cardamom spiced donut served with vanilla bean ice-cream ..... 15

**CARROT HALWA**      
Warm carrot pudding with pineapple compote. Garnished with roasted pistachio nuts ..... 15