



# **MUMBAI FLAVOURS**

**TRADITIONAL  
INDIAN CUISINE**

**I ♥ MUMBAI**

**Dishes that are served with mint yoghurt sauce contains mustard, nut and dairy.**

**(V)** = Suitable for Vegetarians - **(N)** = Contains Nuts - **(G)** = Contains Gluten - **(D)** = Contains Dairy  
**(M)** = Mustard - **(E)** = Eggs

**Please tell a member of staff if you have any allergy or vegan requirements  
and we can change any dish to suit your needs.**

## VEG STARTERS

- Onion Bhaji (V.G.D.E)** £3.25  
Shredded onion, prepared in a spiced flour and deep-fried
- Veg Pakora (V.G.D.E)** £3.50
- Garlic Mushroom on Puri (V.G.D)** £3.95
- Veg Samosa (V.G.E)** £3.95  
Vegetables stuffed pastries
- Paneer Pakora (V.D.E.G)** £4.50  
Home made Cheese mixed with spices, then dipped in flour
- Dhai Begun (V.D.M)** £3.95  
Aubergine stuffed with vegetable and topped with yoghurt
- Paneer Mushroom Kebab (V.G.D.M)** £4.50  
Indian cheese and mushroom mixed in spice, cooked in clay oven with peppers and onions
- Paneer Tikka (V.G.D.M)** £4.50  
Indian cheese marinated in spice, cooked in clay oven, served with caramelised onions
- Begun Pakora (V.G.D.M)** £3.95  
Aubergine mixed with spice and dipped in flour

## MEAT + CHICKEN STARTERS

- Sheek Kebab (G.M.N)** £4.50  
Mixed mince blended with special spices & cooked on skewers in the clay oven
- Lamb Chop (G.M.N)** £4.95  
Marinated in herbs and spices, and cooked in the clay oven
- Mix Kebab (G.D.M.N)** £4.95  
Lamb chops, chicken tikka, sheek kebab
- Meat Samosa (G.E)** £3.95  
Lamb mince stuffed pastries
- Kathi Kebab (G.D.E.N)** £4.95  
Diced tender roast lamb/Chicken tossed with onion and tomatoes, well spiced, with egg & butter chapati
- Chicken Tikka (D.M.N)** £4.50  
Succulent boneless pieces of chicken, marinated in herbs and then barbecued in the clay oven
- Chicken Chatt (G.M.N.D)** £4.50  
Spiced with medium sweet and sour flavour
- Chicken Pakura (G.D.E.M.N)** £4.50  
Chicken mixed with spices, then dipped in flour

# SEA FOOD STARTERS

<b>Prawn Cocktail</b>	<b>£4.50</b>
<b>Bhuna Prawn on Puri (G)</b> Prawns cooked with garlic, ginger and onions, delicately spiced	<b>£4.50</b>
<b>King Prawn on Puri (G)</b> King Prawns cooked with garlic, ginger and onions, delicately spiced	<b>£5.50</b>
<b>Amm Aur King Prawn Puri (G)</b> King Prawn fried in garlic butter with mango & apple sauce	<b>£5.50</b>
<b>Amm Aur Prawn Puri (G)</b> Prawn fried in garlic butter with mango & apple sauce	<b>£4.50</b>
<b>Mumbai Spicy King Prawn (G)</b> King Prawn marinated in garlic, tumeric and chilli	<b>£5.50</b>
<b>Bilatti Mirch</b> Capiscum, stuffed with mildly spiced prawn	<b>£5.50</b>
<b>Garlic Butter King Prawn on Puri</b> King Prawn marinated with garlic butter and herbs	<b>£5.50</b>

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# CLAY OVEN DISHES

These dishes are served with onions and mint sauce & salad.

<b>Tandoori Chicken (Half) (D.M.N)</b>	<b>£7.50</b>
<b>Chicken Tikka (D.M.N)</b>	<b>£7.95</b>
<b>Lamb Chops (G.M.N)</b>	<b>£9.50</b>
<b>Mixed Grill (G.D.M.N)</b> 1 piece of Tandoori Chicken, 2 pieces of Chicken Tikka, 1 Sheek Kebab & 2 Lamb Chops	<b>£9.95</b>
<b>King Prawn Shaslik (G.D.M.N)</b> Marinated in yoghurt and fresh herbs, grilled onion, peppers and tomatoes cooked in the clay oven	<b>£12.95</b>
<b>Chicken Shaslik (D.M.N)</b> Marinated in yoghurt and fresh herbs, grilled onion, peppers and tomatoes cooked in the clay oven	<b>£8.95</b>
<b>Mumbai Special Grill (G.D.M.N)</b> 2 King Prawns, 2 pieces of Chicken, 2 pieces of Indian Cheese, Mushrooms, Capiscum, Onion and Tomatoes	<b>£9.95</b>

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# MUMBAI SEAFOOD DISHES

A selection of our chef's speciality dishes, created with the unique Mumbai Flavours twist. The very best of Indian Cuisine.

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<b>Prawn</b>	<b>£7.95</b>	<b>King Prawn</b>	<b>£11.95</b>
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## Zal Jool (M.N)

Hot

Steam-cooked prawns mixed with king chilli in a rich spicy sauce

## Chilli Roshan Chingri

Medium (M.N)

Steam-cooked prawns with garlic, cumin, coriander & chilli sauce

## Tok Jal Misti

Hot

A sweet and sour dish with chef's special ingredients

## Modupuri

Medium Sweet

Pure honey sauce cooked with onions, peppers, tomatoes and a selection of herbs and spices

## Piaz Roshan

Medium

Prawn cooked in medium sauce with garlic, ginger, onion and peppers

## Fish Karai £10.95

Medium

Cooked in a secret 5 spice flavour sauce

## Jalfrezi

Medium/Hot

Prawn cooked in medium spice with onions, peppers, chilli, tomatoes, garlic & ginger

## Mirchi Masala (M.N)

Hot

Chillies are the main source of this dish. Coriander and fresh roast ground spices are added with a touch of our special herbs

## Masala Prawn (N.D.M)

Mild

One of the most popular dishes, cooked with almonds, cream & homemade massala sauce. Sweet and creamy

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# BIRYANI DISHES

A special blend of spices fried in Basmati rice.  
Served with a curry sauce and omelette.  
Contains. Ghee, Egg ask for any other allergies.

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<b>Chicken (E.D)</b>	<b>£8.95</b>	<b>King Prawn (E.D)</b>	<b>£12.95</b>
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<b>Lamb (E.D)</b>	<b>£9.95</b>	<b>Vegetable (E.D)</b>	<b>£7.95</b>
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<b>Prawn (E.D)</b>	<b>£8.95</b>	<b>Chicken Tikka (D.M.E.N)</b>	<b>£8.95</b>
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<b>Mixed (E.D)</b>	<b>£8.95</b>
(Chicken, Lamb & Prawn)	

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# CHEF'S RECOMMENDATIONS

A selection of our chef's speciality dishes, created with the unique Mumbai Flavours twist. The very best of Indian cuisine.

Chicken £7.95 Lamb £8.95

Chicken Tikka (D.M.N) £8.95 Mixed Vegetable £7.50

## Pasanda (N.D)

Mild

A mild curry sauce made with cream, yoghurt, & almonds.

## Badami (N.D)

Mild

A peanut butter based sauce, with a nutty sensation

## Makhani (N.D)

Mild

A selection of herbs and spices mixed with butter and cheese

## Amm-o-apple (N.D)

Mild

A creamy sauce made from mango and apple

## Modupuri

Medium Sweet

Pure honey sauce cooked with onions, peppers, tomatoes and a selection of herbs and spices

## Tok Jal Mishtii

Hot

A sweet and sour dish cooked with our chef's special ingredients

## Mirchi Massala (N.M.G)

Hot

Chillies are the main source of this dish. Coriander and fresh roast ground spices are added with a touch of our special herbs

## Zal Jool (N.M.G)

Hot

Cooked in a spicy sauce. A traditional Mumbai dish, it's very hot!

## Jalfrezi

Medium or Hot

Another classic famous dish. Cooked with garlic, chilli, onion, peppers, tomatoes, coriander and ground spices

## Achari (N.M)

Medium

A rich, spicy dish cooked in homemade mango pickles

## Pondhina Zal

Medium

The meat is marinated in chilli, mint and garlic, before being cooked with a mixture of ground spices

## Gostaba Dhaniwala

Medium

Cooked with green chillies and fresh roast ground spices

## Piaz Roshan

Medium

A dish cooked with garlic, onion, pepper and tomatoes. Another classic dish

## Punjabi Karai

Medium or Hot

Cooked homemade style. Chicken or Lamb only.

## Balti Sag (N.M.G)

Medium Sweet

Combination of Sag and Balti in one dish to give it a unique flavour

## Balti Massala (N.D.G.M)

Medium

Combination of Massala and Balti in one dish to give it a unique flavour

## Massala (N.D)

Mild

On of the most popular dishes in the UK today, cooked with our special homemade massala sauce. Sweet & creamy

# TRADITIONAL MUMBAI FLAVOURS

Chicken	£7.50	Chicken Tikka (N.M.D)	£7.95
Lamb	£8.95	King Prawn	£11.95
Prawn	£7.50	Vegetable	£6.95
Mixed	£8.95		
(Chicken, Lamb & Prawn)			

## MILD

### Plain Curry

A range of spices cooked in a mild sauce

### Korma (N.D)

A very mild dish prepared following a traditional indian recipe, with cream & coconut

### Malayan (N.D)

Preparation involves mild spices in which cream, banana and pineapple are used to create a unique flavour

### Kashmiri (N.D)

Preparation involves mild spices in which cream, banana and nuts

## MEDIUM

### Rogan Josh

Cooked in delicately flavoured sauce with lots of tomatoes and a sprinkle of dania

### Bhuna

A strongly spiced curry using a combination of eastern spice, giving a dry Consistency and a medium strength

### Dupiaza

A strongly spiced curry simmlar to Bhuna with chunky style onions and peppers

### Dhansak

Medium curry in a thick sauce with lemon juice, pineapple and lentils - a sweet and sour flavour

### Sag

Cooked with spinach, medium hot

### Balti (N.M)

Onion & tomato based dish with specially selected spices

## HOT

### Madras

Made with southern indian influences, hot spices & lemon gives a fiery richness

### Pathia

A sweet tasting curry made with tomatoes and mixed spices. Hot & spicy taste

### Ceylon (N)

Cooked in strong spices with coconut

### Vindaloo

Similar to a madras but using a greater variety of hot spices. Extremely hot

## RICE

Plain Boiled Rice (V)	£2.95	Pilau Rice (V.D)	£2.95
Mushroom Pilau (V.D)	£3.25	Vegetable Pilau (V.D)	£3.25
Onion Pilau (V.D)	£3.25	Egg Pilau (E.D)	£3.25
Keema Pilau (D)	£3.25	Chilli Pilau (V.D)	£3.25
Garlic Pilau (V.D)	£3.25	Nut Pilau (V.N.D)	£3.95
Peas Pilau (V.D)	£3.25	Tikka Pilau (M.N.D)	£3.95
Lemon Pilau (D)	£3.25	Chilli Pilau (D)	£3.25
Special Rice (M.N.D.G)	£4.50		

Chicken Tikka, Keema and potatoes

## BREADS

Plain Nan (V.G.D.E)	£2.25	Cheese Nan (V.G.D.E)	£2.60
Keema Nan (G.D.E)	£2.60	Paratha (G.V)	£2.50
Garlic Nan (V.G.D.E)	£2.60	Stuffed Paratha (V.G)	£3.50
Peshwari Nan (N.G.D.E)	£2.60	Puri (V.G)	£1.00
Tikka Nan (M.E N.G.D)	£2.60	Chapati (V.G)	£1.20
Mumbai Special Nan	£2.95	Tandoori Roti (V.G)	£2.20
Garlic, Keema & Coriander (M.E N.G.D)		Garlic Cheese Nan	£2.95
Balti Tikka Chilli Nan	£2.95	(V.G.D.E)	

## SIDE DISHES

Bombay Aloo (V)	£3.95	Mushroom Bhaji (V)	£3.95
Spicy potato		Saag Aloo (V)	£3.95
Vegetable Bhaji (V)	£3.95	spinach & potato	
Bhindi Bhaji (V)	£3.95	Saag Bhaji (V)	£3.95
Okra		Saag Paneer (V.D)	£3.95
Tarka Dall (V)	£3.95	spinach & cheese	
Aloo Gobi (V)	£3.95	Begun Bhaji (V)	£3.95
Potato & cauliflower		Aubergine	

## SUNDRIES

Popadom (V.G)	65p	Spiced Popadom (V.G)	75p
Pickle Tray (V.M.N.D)	£2.00	Chips	£2.50
Raitha (D)	£1.10	Spicy Chips	£2.95
Flavoured Raitha (D)	£1.50		

Cucumber or Onion

