



MUMBAI **FLAVOURS**



**CONTEMPORARY
INDIAN CUISINE**

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www.mumbaiflavoursalnhwick.co.uk

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) Shredded onion, prepared in a spiced flour and deep-fried	£2.95
Veg Pakora (V.G.D.E)	£3.50
Garlic Mushroom on Puri (V.G.D)	£3.95
Veg Samosa (V.G.E) Vegetables stuffed pastries	£3.95
Paneer Pakora (V.D.E.G) Home made Cheese mixed with spices, then dipped in flour	£4.25
Dhai Begun (V.D.M) Aubergine stuffed with vegetable and topped with yoghurt	£3.95
Paneer Mushroom Kebab (V.G.D.M) Indian cheese and mushroom mixed in spice, cooked in clay oven with peppers and onions	£4.50
Begun Pakora (V.G.D.M) Aubergine mixed with spice and dipped in flour	£3.50

MEAT + CHICKEN STARTERS

Sheek Kebab (G.M.N) Mixed mince blended with special spices & cooked on skewers in the clay oven	£4.25
Lamb Chop (G.M.N) Marinated in herbs and spices, and cooked in the clay oven	£4.95
Mix Kebab (G.D.M.N) Lamb chops, chicken tikka, sheek kebab	£4.95
Meat Samosa (G.E) Lamb mince stuffed pastries	£3.95
Kathi Kebab (G.D.E.N) Diced tender roast lamb/Chicken tossed with onion and tomatoes, well spiced, with egg & butter chapati	£4.95
Chicken Tikka (D.M.N) Succulent boneless pieces of chicken, marinated in herbs and then barbecued in the clay oven	£4.25
Chicken Chatt (G.M.N.D) Spiced with medium sweet and sour flavour	£4.25
Chicken Pakura (G.D.E.M.N) Chicken mixed with spices, then dipped in flour	£4.25
Pakura Platter (G.D.M.N) Begun, Vegetable, Paneer and Chicken Pakuras	£4.95

SEA FOOD STARTERS

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

CLAY OVEN DISHES

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

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

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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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Prawn

£7.95

King Prawn

£11.95

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

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.

Chicken (E.D)

£8.50

King Prawn (E.D)

£11.95

Lamb (E.D)

£8.95

Vegetable (E.D)

£7.50

Prawn (E.D)

£8.50

Chicken Tikka (D.M.E.N)

£8.95

Mixed (E.D) £8.95

(Chicken, Lamb & Prawn)

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 £6.95

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	£7.95	King Prawn	£10.95
Prawn	£7.50	Vegetable	£6.50
Mixed (Chicken, Lamb & Prawn)	£8.95		

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 simmilar 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

RICE

Plain Boiled Rice (V)	£2.75	Pilau Rice (V.D)	£2.75
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
Kashmiri Pilau (V.D.N)	£3.95	Chilli & Egg Pilau (E.D)	£3.95

Carrorts, onions, nuts & sugar

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)			
Balti Tikka Chilli Nan	£2.95		
(M.E N.G.D)			

SIDE DISHES

Bombay Aloo (V)	£3.50	Mushroom Bhaji (V)	£3.50
Spicy potato		Saag Aloo (V)	£3.50
Vegetable Bhaji (V)	£3.50	spinach & potato	
Bhindi Bhaji (V)	£3.50	Saag Bhaji (V)	£3.50
Okra		Saag Keema	£3.95
Tarka Dall (V)	£3.50	spinach & Lamb mince	
Aloo Gobi (V)	£3.50	Saag Paneer (V.D)	£3.95
Potato & cauliflower		spinach & cheese	
Begun Bhaji (V)	£3.50		
Aubergine			

SUNDRIES

Popadom (V.G)	65p	Spiced Popadom (V.G)	75p
Pickle Tray (V.M.N.D)	£2.00	Chips	£2.00
Raitha (D)	£1.10	Spicy Chips	£2.75
Flavoured Raitha (D)	£1.50		

Cucumber or Onion



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