

MUMB

- HOME
- MENU
- OPENING TIMES
- GALLERY
- FIND US

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HARROW MENU

Fully Vegetarian.

MUMBAI LOCAL CHEF SPECIALS

Thali with unlimited masala chai Mon-Fri unlimited - £13.95, Evening, Weekends & Public

Holidays - £15.95

Our round platter consists of two curries of the day, dal(lentils of the day, a plate of rice, four freshly made hot chapattis a selected fried favourite (pakora etc) pickle, salad, poppadum's, plain yogurt and if that's not enough a sweet dish to finish. This thali is traditional home cooked food with a selection of over ten items served in small stainless bowls this dish is a complete meal. It's a balanced, wholesome meal. Very delicious. **Chef's choice**

This round platter consisting of everything in the thali and a little more, this a special treat. Enjoy the moment.

Chole Bhatura Lunch Special Mon-Fri - £9.95 Regular - £10.95

The chole batura is the most popular Punjabi recipe which is liked almost all over India. This dish consists of thick spicy white chick pea curry accompanied by two fluffy deep fried breads served piping hot with some mixed pickle. **A chefs special**

Puri Bhaji Lunch Special Mon-Fri - £9.95 Regular - £10.95

A popular dish eaten all over India.
Fluffy deep fried bread made from wheat flour accompanied with a simple dry spicy and tangy potato curry.

Veg Biryani & Raita (The Queen of all Rices) -£10.95

Layers of authentic basmati rice and fresh mix vegetables prepared with special biryani masalas, saffron cardamom each layer of rice is topped with melted butter and fresh coriander, this biryani is then cooked in a clay oven to allow all the flavours to blend to perfection. Biryani is served in a clay pot hot and steamy when opened you will be taken away by the aroma. Served with raita... **Simply enjoy this heavenly experience...**

Kathi Roll - Lunch Special Mon-Fri - £7.95

Any Dosa - Lunch Special Mon-Fri - £6.95

Unlimited Sambhar & Chutney[/vc_column_text

MUMBAI ROAD SIDE

Mumbai Mastani - £7.95

pecial Bombay mix crisps, peanuts & peas tossed with finely chopped onion and cheese, garnish with fresh coriander leaves

Khichi - £7.50

Traditional Gujarati preparation of steamed rice flour blended with special spices. Served with pickle masala and oil.

CHAATS

Box of 50 Pani Puris (takeaway only) - £5.95

Pani Puri Family Pack (takeaway only) - £18.95

FOR THOSE WHO WANT TO ENJOY AT HOME – Box of 50 puris, potato and chick pea mixture for filling and fresh mint and coriander water accompanied with our house green chutney and tangy tamarind sauce. All to takeaway and enjoy in the comfort of your home.

Plain Puri (6) £2.50

Small fried round pastry (puri).

Pani Puri (a must have chefs choice) - £5.50

Fried round hollow pastry filled with potato & chick peas topped with tangy tamarind sauce and green chutney accompanied with a freshly prepared mint & coriander water.

Ragda Pani Puri - £5.95

Fried round hollow pastry served with yellow peas stew like sauce to fill in the pastry accompanied with fresh mint & coriander water garnished with tamarind sauce.

Avocado Chaat - £8.50

Indian spiced smashed avocado served with crunchy homemade papdi, sev and chutney.

Crispy Spinach Chaat - £8.50

Fried spinach fritters topped with spicy green chutney, tangy dates and tamarind sauce, onions and sev.

Sevusal - £8.50

Spicy and tangy Gujarati street food

Sev Puri - £8.50

Flat crispy pastry (puri) topped with potatoes & chick peas mixture topped with thin crispy gram flour noodles (sev) garnished with green chutney and tangy tamarind sauce, onions & fresh coriander.

Ragda Sev Puri - £8.50

Variation to sev puri served with our yellow peas stew like sauce.

Dahi Puri - £8.50

Crispy round hollow pastry filled with mashed potato & chick peas filling topped with generously poured with yogurt garnished with coriander, green chutney and tamarind sauce.

Dahi Vada - £8.95

Fluffy lentil fried pokaras soaked in yogurt garnished with coriander pomegranate coconut, cumin powder & tamarind sauce.

Mumbai Bhel - £8.50

Savoury street snack combination of puffed rice & thin crispy gram flour noodles mixed with potatoes chick peas onions chaat masala blended with our fresh green chutney and tangy tamarind sauce.

Chinese Bhel - £8.95

Crispy fried noodles tossed in sweet and spicy sauce topped with onion and coriander.

Papdi Chaat - £8.50

Combination of flat puris blended with mashed potato thin gram flour noodles (sev) mixed with chaat masala yogurt coriander chutney tamarind sauce garnished with fresh coriander.

Papdi Chaat With Crispy Potato - £8.50

Our papdi chaat mixed with crispy fried potato.

Crispy Noodle Chaat - £8.95

Crispy Chinese noodles thin slices of carrots & cabbage tossed in our chef special slightly sweet but tangy sauce. **Chef's Special.**

Samosa Chaat - £8.50

Pastry filled with potato & peas broken into pieces topped with yogurt and green chutney & tamarind sauce.

Chana Samosa Chaat - £8.50

A spicy taste of crispy samosa topped with chick pea curry, yogurt, green chutney, tamarind sauce fresh coriander.

Ragda Samosa Chaat - £8.50

Variation of samosa chaat topped with our spicy yellow peas stew-like sauce & chutneys & freshly chopped coriander.

Ragda Patice - £8.50

Spicy mashed potato patties served with yellow pea's stew-like sauce topped with fresh onions and chutneys.

Khasta Kachori Chaat - £8.50

A round flatten puff pastry stuffed with spicy baked yellow lentil mixture topped with yogurt, green chutney, tamarind sauce garnished with freshly chopped coriander & onions.

Aloo Tikki Chaat - £8.50

Spicy Mashed boiled Potato patties crisp on the outside soft inside topped with yogurt, green chutney & tangy tamarind sauce garnished with chopped onions and fresh coriander.

Chana Tikki Chaat - £8.50

Spiced mash potato patties topped with a spicy chick pea curry garnished with onions green chutney, tangy tamarind sauce.

Veg Cutlet Chaat - £8.50

Veg patties topped with yogurt and green chutney and tangy tamarind sauce.

Chickpea Salad Chaat (healthy option) - £8.50

Healthy option boiled potato and chickpeas blended with chat masala special tangy spice lime, onion cucumber & fresh coriander.

Mung Salad Chaat (healthy option) - £8.95

Healthy option sprouted mung beans blended with chat masala special tangy spice cucumber, tomato, onions, lime & coriander a refreshing flavour.

Makai Bhel - £8.95

Sweetcorn kernels cooked in cream sauce, topped with nylon sev and tamarind sauce.

FROM THE TAVA

Mumbai Pav Bhaji - £7.95

The most famous Mumbai beach food, hot sizzling on our iron tava. A fresh mix veg curry unusually blended with special Mumbai species tossed in fresh onions and garlic, smashed and cooked over a high flame topped with pure anchor butter and served with soft slightly toasted bread rolls, chopped onions and lemon wedges. A must have, Chefs Choice.

Pav Bhaji With Cheese - £8.50

Pav bhaji topped with grated cheddar cheese.

Extra Pav - £1.40

Pav bhaji topped with grated cheddar cheese.

Extra bread roll.

EVERYTHING IN BETWEEN

Soft white bread roll – Pav

Mumbai Vada Pav - £3.75

India's version of a burger a simple creation of a deep fried spicy potato patty covered with batter placed in between a bread roll with special Mumbai (Ghatti) masala and chutneys. Served with green chillies. Mumbai's local street food but so yummy.

Vada Pav With Cheese - £3.95

Vada pav covered with a full flavour cheddar cheese.

Dabeli - £3.75

A Spicy potato mixture combined with special masala chutney topped with peanuts and pomegranate all placed in between bread roll. Mumbai road side special.

Dabeli With Cheese - £3.95

Dabeli topped with a full flavour cheddar cheese.

Mumbai Misal Pav - £8.50

Piping hot Spicy curry made with mixed beans topped with Bombay mix garnished with chopped onions and coriander. Served with lemon wedges and pav (rolls).

Sevusal - £8.50

Spicy and tangy Gujarati street food.

Veggi Burger - £6.50

Fresh vegetable patty blended with spices placed in between a burger bun topped with mayo dressing, onion, tomato, cucumber and creamy burger cheese. Served with crisps.

Paneer Burger - £6.50

Vegetable patty made with cottage cheese placed in between a burger bun topped with mayo, tomato cucumber, onions and burger cheese. Served with crisps.

Aloo Tikki Burger - £6.50

Our aloo tikkis (potato patties) placed in a burger bun topped with mayo, onions and burger cheese. Served with crisps.

THE SANDWICHES OF MUMBAI

The Ultimate Bombay Sandwich Grilled - £7.50

A toasted version of our classic sandwich grilled to perfection steams the veg inside the melted butter and cheese adds another dimension. Cut into four triangles so that you handle all the layers, you will experience the most refreshing tangy spicy taste after each bite. Chef's Choice.

The Classic Bombay Sandwich non Grilled - £6.95

Lavishly buttered three white bread slices sandwiched between thin slices of boiled potato, cucumber, tomato, onions, peppers, green chutney, red garlic chutney spread, topped with cheese.

Paneer Tikka Sandwich - £7.95

Lavishly buttered bread slices topped with our special green and garlic chutney sandwiched between with spicy tandoori cottage cheese, topped with cucumber tomato onion and peppers all grilled to perfection.

TOASTIES

A fast tasty snack toasted bread slices filled with various fillings

(ALL SANDWICHES & TOASTIES ARE SERVED WITH CRISPS)

Dabeli Sandwich - £5.95

A Spicy potato mixture combined with special masala chutney topped with peanuts and pomegranate all sandwiched in bread slices and grilled.

The Basic Cheese Tomato Cucumber Sandwich - £5.95

Buttered slice bread with fresh cucumber and tomato topped with grated cheese and all grilled to perfection. Easy simple and yummy.

Cheese Toastie - £5.95

A classic cheddar cheese sandwich toasted to perfection.

Cheese Onion Toastie - £5.95

A classic cheddar cheese sandwich with chopped onions toasted to perfection.

Chilli Cheese Onion Toastie - £5.95

A classic cheddar cheese sandwich spiced up with fresh green chilli and chopped onions toasted to perfection.

KATHI ROLL

A large flat wrap with various fillings

(All kathi rolls are served with plain chips)

Paneer Kathi - £8.95

Sautéed cottage cheese in aromatic spices rolled in the wrap topped with salad and mayo.

Paneer Tikka Kathi - £8.95

Chunks of cottage cheese in aromatic spices rolled in the wrap topped with salad and mayo.

Mushroom Kathi - £8.95

Sauteed mushrooms tossed with spices rolled in the wrap with salad and mayo.

Manchurian Kathi - £8.95

Indo Chinese Manchurian balls rolled in a wrap topped with Lettuce, onions and mayo this kathi brings a new dimension to a simple Manchurian.

KATHIYAWADI

Kathiyawad is a peninsula in western India and a part of the Saurashtra Gujarat region, the dishes below are the star dishes of this region wholesome and full of flavours.

Oro Baigan Bharta - £10.95

[vc_column_text]A roasted aubergine caviar stir fried with fresh spring onions garlic and tomato and blended with species, best eaten with Bajri rotla, it is a perfect combination. [/vc_column_text]

Undhiyu - £10.95

Undhiyu is a one pot casserole of special mix vegetables cooked to perfection with special spices, this curry is the hallmark of Gujarati vegetarians and a must have dish.

Lilva Kadhi - £10.95

A hot spicy yogurt soup mixed with pigeon peas. Its simply yummy.

Khichdi Vaghereli - £10.95

Hot and steamy combination of yellow lentil and rice tempered with species and garlic topped with coriander.

Spinach Rice - £10.50

A hot spicy yogurt soup mixed with pigeon peas. Its simply yummy.

Bajri Rotla - £4.25 (Vegan Option Available)

A traditional Gujarati flat bread made from millet flour best topped with butter. Served with garlic chutney and jaggery.

Vagharelo Rotla - £9.95

Very tasty, Chef Special £8.95

Is a traditional preparation of a millet flour bread cooked with fresh garlic, peppers, special spices and buttermilk.

Paran Puri - £4.25 (Vegan Option Available)

Flat bread made of wheat like a chapatti stuffed with sweet saffron and cardamom flavoured lentil filling.

Puri (3) - £3.50

Fluffy deep fried bread made from wheat flour.

TANDOORI SIZZLER – £10.95

Paneer Tikka

Chunks of cottage cheese marinated in authentic spices and grilled in a tandoor.

Paneer Shaslick

Chunks of cottage cheese marinated in yogurt and spices grilled in a tandoor to perfection..

Achari Paneer Tikka

Popular punjabi appetiser made with cottage cheese cubes marinated in spicy pickle masala and cooked in a tandoor to perfection.

Stuffed Mushroom

Fresh mushrooms marinated and stuffed with chefs special potato and cottage cheese filling, cooked in the tandoor to perfection.

FROM THE SOUTH INDIAN KITCHEN

Dosa – A South Indian dish on every culinary hot spot of the world. A thin crepe made from ground rice and lentil fermented batter

All our south Indian dishes are served with special coconut chutney, red chutney and sambhar (lentil veg soup)

(Jain sambhar available)

Plain Dosa - £7.50

Plain rice and lentil crepe no fillings.

Masala Dosa - £7.95

A plain dosa filled with our chef special potato and onion filling.

Ghee Dosa - £8.75

Plain dosa made with ghee (clarified butter).

Paper Dosa - £8.75

Crispy paper thin dosa is a super star in south and all over the world this dosa is golden brown crispy and so large you can not imagine.

Ghee Paper - £9.50

Paper dosa made with ghee (Clarified butter).

Plain Mysore - £7.95

Plain dosa spread with a special thick red chutney paste. Served as a triangle.

Mysore Masala - £9.50

Plain Mysore dosa filled with a spicy potato and onion filling.

Mysore Garlic Masala - £9.50

Mysore dosa topped with a special garlic chutney filled with potato and onion filling.

Paneer Masala - £9.50

Masala dosa with paneer (cottage cheese) pieces added to the filling.

Paneer Tikka Cheese Masala - £9.50

Chef Special, blend of cheese onions peppers and cottage cheese with our special potato mix with spices ready to fill a dosa.

Cheese and Onion Dosa - £7.95

Plain dosa topped with cheddar cheese and chopped onions.

Chilli Cheese Salad Dosa - £9.50

A delicious combination of spicy sauce cheesy dosa topped with onions peppers and lettuce.

PavBhaji Dosa - £9.50

Plain rice and lentil crepe topped with our special pav bhaji mixture lavished with butter.

PavBhaji Cheese Dosa - £9.50

A delicious combination of spicy sauce cheesy dosa topped with onions pepper and lettuce.

Podi Masala Dosa - £9.50

CHEF SPECIAL homemade south Indian dry red masala spread over our plain rice and lentil crepe.

Chocolate Dosa - £9.50

Plain rice and lentil crepe topped with melted Cadbury chocolate.

UTTAPAM

Plain Uttapam - £6.95

Thick rice and lentil batter made into a pancake.

Onion Uttapam - £7.50

Thick uttapam topped with chopped onions.

Mix Uttapam - £7.95

Uttapam topped with fresh onions, carrots, peppers, fresh coriander and chilli.

Cheese Uttapam - £7.95

Uttapam topped with grated cheddar cheese.

Cheese and Onion Uttapam - £7.95

Uttapam topped with grated cheese and chopped onions.

VADA / IDLI

Medu Vada - £6.50

Doughnut-shape deep fried fritter made from lentil batter with spices. Vada has a crispy exterior and soft from the inside served with a variety of chutney and sambhar (lentil soup).

Idli (3 Pieces) - £6.50

Hot and steamy rice patties steamed to perfection served with a variety of chutney and hot sambhar (lentil soup).

CHIPS

Finger sliced potato deep fried

Plain - £4.95

Chips.

Cheesy - £6.95

Chips topped with cheddar cheese.

Cheesy Garlic - £6.95

Chips mixed with cheddar cheese and garlic.

Chilli - £6.95

Chips stir fried with house chilli sauce.

Mari Garlic Chips - £6.95

Chips stir fried with coarse black pepper and fresh garlic.

Chilli Garlic - £6.95

Chips fried and tossed with garlic and chefs special dry spices. Very tasty.

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Masala Chips - £7.50

Chips stir fried and tossed in tomato paste, fresh garlic and ginger.

Masala Chips with Cheese - £7.95

Masala chips stir fried and tossed in tomato paste, fresh garlic and ginger topped with grated cheddar cheese. Chef's Choice.

Indo Chinese Chips - £7.95

Tossed in soy sauce, green chilli, onion, peppers & spring onion.

Aubergine Fries - £8.50

Thinly Sliced aubergine chips sprinkled with homemade seasoning. Chef special.

MOGO CHIPS

Cassava cut into pieces deep fried

Plain - £7.50

Mogo fried.

Chilli - £7.95

Mogo fried and tossed in our house chilli sauce.

Masala - £7.95

Mogo fried and tossed in tomato paste, fresh ginger and garlic paste topped with coriander.
Chef's Choice.

Mari Garlic - £7.95

Mogo fried and tossed in coarse black pepper and fresh garlic.

Chilli Garlic - £7.95

Mogo fried and tossed with garlic and chefs special dry spices. Very tasty.

Mogo Cutlet - £7.95

Deep fried patty made with delicious African cassava and other spices made to perfection.

Indo Chinese Mogo - £8.50

Tossed in soy sauce, green chilli, onion, peppers & spring onion.

FRIED FAVOURITES

Crispy Bhajia - £7.95

Thin slices of potato blended with fresh ginger garlic, green chilli paste and spices mixed in a batter fried till crispy. Served with a special cucumber and carrot chutney. A house speciality. A must have, Chef's Choice.

Methi Bhajia - £7.95

A deep fried fritter made of gram flour and freshly chopped fenugreek leaves with spices, served piping hot with special green chutney and fried green chillies. Chef's choice.

Dal Bhajia - £6.95

A Mumbai street food snack made from a mixed lentil batter served with coconut chutney.

Bateta Vada - £7.95

Spiced mashed potato balls dipped in gram flour batter and deep fried, served with green chutney. This is an iconic dish of the streets of Mumbai and is scrumptious. Chef's Choice.

Paneer Pakora - £8.50

Cottage cheese (paneer) dipped in a gram flour batter, blended with spices and deep fried. A real delicacy.

Lilva Kachori - £6.95

A pastry stuffed with spicy pigeon pea filling and deep fried. Very delicious.

Aloo Tikki - £6.95

Spicy mashed boiled potato patties crisp on the outside soft inside served with our house chutney. A real treat.

Veg Cutlet - £7.50

Deep fried veg patties stuffed with a spicy mixed veg.

Kurkure Bhindi - £8.95

Thin slices of OKRA dipped in a spicy gram flour batter and deep fried in to an amazing crunchy snack. (A must have) not to be missed.

Sabudana Vada - £7.95

Deep fried Maharashtrian snack made with sago/tapioca pearls and spices. Super delicious.

Harabara Kebab - £7.95

Vegetarian alternative to kebabs, fresh vegetables and spinach blended with spices made into a patty.

Crispy Corn Kebab - £7.95

Crispy croquette made with sweet corn, fresh vegetables and spices. Mouthwatering. Must have.

Veg Cheese Bites - £7.95

Crisp coat filled with yummy cheddar cheese. Unique taste with every bite.

Veg Samosa - £4.50

A thin wheat flour pastry filled with a spicy mixed veg filling then deep fried till golden brown.

Punjabi Samosa - £4.50

A puffy pastry stuffed with a delicious filling of potatoes, peas and spices then deep fried till golden brown. A Mumbai cinema special.

SOUP

Hot & Sour Soup - £8.95

Savoury, spicy and tangy preparation full of flavour.

Manchow Soup - £8.95

Special spicy Indo Chinese preparation thick brown soup with fresh vegetables and ginger and garlic and soya sauce full of flavour.

SOYA / TOFU – £10.95

Stir Fry Tofu

Simple cubes of tofu fried in a wok with vegetables and soy sauce.

Chilli Tofu

Succulent pieces of tofu stir fried with peppers and onions in our special homemade indo chinese sauce.

Tum Tum Soya Chaap (vegan option available)

Special preparation made from soybeans marinated with special spices tossed with onions and peppers served on a sizzler.

Mast Masala Soya

Small succulent pieces of soya tossed with peppers and onions in our special Indo Chinese house sauce garnished with spring onions

Soya Mutter Bhurji

Delicious soya granules cooked in special curry sauce with green peas.

Soya Methi Curry

Hearty dish with soya chunks and fenugreek leaves cooked with assorted spices in a rich gravy. Delicious

Soya Masala Curry

Soya chunks curry is a flavor – filled dish made with soya cooked in a delicious thick slow cooked gravy. Enjoy this curry.

COMBO SIZZLER – £16.95

Our combo sizzler consists of Hakka Noodles, Fried Rice, Chips, Paneer Tikka, Tofu Manchurian and Mushroom with sizzling Sautéed Mix Vegetables

INDO CHINESE KITCHEN

Chilli Paneer - £10.95

Sliced cottage cheese tossed in hot, spicy chilli and soy sauce, peppers and onions garnished with spring onions. This dry spicy dish is a hot favourite.

Sesame Paneer - £10.95

Cottage cheese stir fried in a wok, flavoured with lightly sweet, sour and spicy mix. Topped with sesame seeds to add that crunch. Chefs Choice.

Paneer Dry Fry - £10.95

Cottage cheese dipped in batter and tossed fresh chopped ginger garlic mixed with red and green peppers and onion spiced with black pepper.

Crispy Paneer Popcorn - £10.95

Small crispy pieces of paneer tossed in salt and papper.

Chat Patta Paneer - £10.95

Cottage cheese cubes snack prepared with a spicy tangy sauce slightly on the dry side full of flavour

Chilli Garlic Mushroom - £10.95

Mushroom slices tossed with garlic and soy sauce.

Schezwan Mushroom - £10.95

Whole mushroom covered in a batter deep fried and tossed in our chef special sauce.

Schezwan Broccoli - £10.95

Broccoli is cooked in many ways but this dish is something special. Broccoli pieces dipped in batter, deep fried and tossed in our chef special sauce is just yummy. Chefs Choice.

Crispy Veg Toss - £8.95

Crispy fresh vegetables tossed in ginger, garlic, spring onion and green chilli.

Stir Fried Mix Vegetable - £9.95

Fresh mix veg wok fried to perfection with soy sauce.

Stir Fried Aubergine - £9.95

Long strips of aubergine stir fried with soy sauce, fresh garlic and spices.

Crispy Corn - £9.95

Special crispy preparation of sweet corn kernels coated with batter deep fried and tossed with spices.

Chinese Bhel - £8.95

Crispy fried noodles tossed in sweet and spicy sauce topped with onion, coriander.

Crispy Noodle Chaat - £8.95

Crispy Chinese noodles thin slices of carrots & cabbage tossed in our chef special slightly sweet but tangy sauce. Chef special.

Veg Manchurian (Dry) - £10.95

A house special our Manchurian balls are prepared with fresh carrot and cauliflower, deep fried and mixed in our chefs special Manchurian sauce. This dish is truly amazing.

Veg Manchurian (Sauce) - £10.95

Veg Manchurian gravy is yet another deliciously spicy and soupy variation prepared with the Manchurian balls.

DESSERTS (KUCH MITHA)

Kulfi - £4.50

A traditional Indian frozen hard ice-cream served on a stick in various flavours. Malai • Mango • Pistachio

Gulab Jamun - £5.50 with Ice Cream - £6.50

Small balls made of milk powder deep fried and dipped in sugar syrup flavoured with saffron and cardamom. This traditional rich sweet is a naughty but nice treat.

Rasmalai - £5.50

Creamy milky dessert with soft and spongy cottage cheese patties dipped in saffron flavored milk. A must have.

Ice Cream (2 scoops) - £4.50

TRADITIONAL VANILLA • YUMMY STRAWBERRY.

Chocolate Cake with Ice Cream - £7.50

Eggless preparation of chocolate flavoured cake with chocolate filling served with vanilla ice-cream. Must have.

Shrikhand - £6.50

A sweet dish made of strained yogurt added with sugar, flavoured with saffron, cardamoms and topped with nuts.

NOTE

Nut Allergy: some of our food may contain traces of nuts.

Please ask a member of staff for advice.

Please tell your server of any allergies or dietary requirements

We will do our best to meet any special requests.

TO FINISH..

Try Mumbai Locals Traditional Paan – £2.25

A preparation made with betel leaf and various mouth fresheners sweet in taste. It just completes your meal.

CURRIES

Veg Makhan Wala - £10.95

Assorted vegetables cooked in a special butter gravy.

Veg Bahar - £10.95

Assorted vegetables cooked in tasty spices and special gravy slightly on the dry side.

Kaju Masala - £10.95

Whole cashews cooked in rich creamy tomato and butter gravy amazingly tasty bom.

Bombay Aloo - £9.95

Simple spiced potato curry. A simple yet very popular dish.

Palak Aloo - £9.95

Simple spiced potatoes curry. A simple but yet very popular dish.

Aloo Mutter - £9.95

Potatoes and green peas cooked in a traditional tomato gravy simple & delicious.

Chana Masala - £9.95

Chick peas traditionally cooked in a fresh tomato, onion, garlic and ginger gravy blended with whole spices.

Methi Corn - £9.95

Corn kernels and fresh fenugreek cooked in a mild and rich curry.

Rajma Masala - £9.95

Red kidney beans cooked in a thick curry sauce made of whole dry fresh spices and tomato.

Baingan Masala - £9.95

Fresh aubergine prepared in a vibrant tomato gravy blended with spices. This dish is full of flavours.

Bhindi Masala - £9.95

Cut okra blended with spices, fresh ginger and garlic tossed with onions and peppers.

Veg Kofta - £10.95

Preparation of vegetable dumplings simmered in a special saffron and creamy tomato gravy.

Malai Kofta - £10.95

Soft round cottage cheese balls cooked in a rich creamy tomato and onion gravy.

Makhani Paneer - £10.95

Our chefs special makhani paneer is cottage cheese simmered in a tomato, almond and onion gravy cooked in traditional spices and topped with fresh cream. Simple but finger licking. Chef's Choice.

Kadai Paneer - £10.95

Popular in all restaurants. Cottage cheese chunks cooked in a spiced tomatoes gravy and capsicums

Paneer Tikka Butter Masala - £11.50

Popular Punjabi curry, a perfect combination of cream butter and spices in a thick tomato gravy.

Cheese Butter Masala - £11.50

Perfect combination of cheese cubes, cream butter and spices in a thick tomato gravy.

Paneer Bhurji - £10.95

Scrambled cottage cheese sauteed in fresh onions and tomato with spices.

Mutter Paneer - £10.95

Cottage cheese and green peas cooked in a tomato based gravy spiced with masalas.

Palak Paneer - £10.95

Deliciously creamy spinach mixed with cubes of fried cottage cheese, thickened with a creamy sauce and spices. So authentic and a must have at Mumbai local.

Mushroom Paneer Masala - £10.95

Cottage cheese chunks and mushrooms cooked in a spiced creamy gravy cooked to perfection.

Tarka Dal - £9.95

Yellow lentil soup tempered with spices and fresh herbs garnished with fresh coriander, served hot and steamy.

Makhani Dal - £9.95

Thick creamy black Lentils cooked to perfection and tempered with species. **Chef's choice.**

Palak Dal - £9.95

Yellow lentil soup tempered with spices mixed with fresh spinach. One of the most healthiest and authentic curries.

Oro - £10.95

[vc_column_text]A roasted aubergine caviar stir fried with fresh spring onions garlic and tomato and blended with species, best eaten with Bajri rotla, it is a perfect combination. [/vc_column_text]

Undhiu - £10.95

Undhiyu is a one pot casserole of special mix vegetables cooked to perfection with special spices, this curry is the hallmark of Gujarati vegetarians and a must have dish.

Lilva Kadhi - £10.95

A hot spicy yogurt soup mixed with pigeon peas. Its simply yummy.

NOODLES / RICE

Veg Hakka Noodles - £10.50

Steamed wheat noodles stir fried and tossed with a variety of vegetables. Simple and non-spicy amazingly tasty.

Schezwan Hakka Noodles - £10.95

Our chef special schezwan sauce made with fiery spices and condiment, holds an indispensable place in our Indo Chinese kitchen. The schezwan hakka noodles preparation of wheat noodles tossed with vegetables and our schezwan sauce. Chef's Choice.

Manchurian Noodles - £10.95

Wheat noodles pan fried with fresh vegetables and tossed in our chef special Manchurian sauce.

Double Hakka - £10.95

Try our special mix of vegetable Hakka noodles and fried rice tossed in a wok. This is a superb combination.

Double Schezwan - £10.95

Hakka noodles and fried rice mix with our special schezwan sauce. It's heavenly for the spicy eaters.

Double Manchurian - £10.95

Noodles and rice stir fried with vegetables tossed in our special Manchurian sauce.

Schezwan Fried Rice - £10.95

Veg fried rice tossed in our hot and spicy house schezwan sauce. Mumbai local schezwan sauce is made from fresh ingredients it's a totally unique blend.

Manchurian Fried Rice - £10.95

Veg fried rice tossed in our chef special Manchurian sauce.

RICE

Plain Steamed Rice - £5.95

Plain aromatic steamed basmati rice full of flavour.

Jeera Rice - £6.95

Basmati rice dish tempered with cumin seeds.

Fried Rice - £7.95

Steamed rice that has been fried in a wok.

Veg Fried Rice - £8.95

Steamed rice stir fried with fresh vegetables in a wok. One of the most popular dishes.

Schezwan Fried Rice - £10.95

A veg fried rice tossed in our hot and spicy house schezwan sauce. Mumbai local schezwan sauce is made from fresh ingredients, it's a totally unique blend. Our Chef's Special.

Manchurian Fried Rice - £10.95

A veg fried rice tossed in our chef special Manchurian sauce

Spinach Rice - £10.95

One pot meal healthy fresh green spinach sautéed with spices and tossed in aromatic basmati rice.

Cheese Veg Pilau - £10.95

Plain aromatic rice stir fried with grated cheese and fresh vegetables.

BREAD

Please ask for vegan option

Tandoori Roti (plain or butter) - £3.25

A thin flat bread made of wheat flour cooked dry in tandoor served with or without ghee (butter).

Tandoori Naan (plain or butter) - £3.50

Famous north Indian fluffy bread cooked in a Tandoor best topped with butter.

Tandoori Chilli / Garlic Naan - £3.75

Fluffy bread with chilli and fresh garlic.

Cheese Chilli Naan - £4.25

Fluffy bread cooked in the tandoor, topped with with cheese and chilli.

Chapati (3 in a portion) - £3.50

A thin flat bread made of wheat flour cooked dry on a tava, served with or without ghee (butter).

Bhatura - £3.50

A fluffy thick deep fried bread blended with dry fenugreek and other spices, best served piping hot.

Puri - £3.50

Fluffy deep fried bread made from wheat flour.

Tava Paratha - £3.50

A large layered flaky bread prepared with wheat flour traditionally cooked in ghee (clarified butter) on a tava.

Aloo Paratha - £4.25

A spicy mashed potato mixture is used as a stuffing for the flat wheat bread served with a mix pickle and plain yogurt. It's simply so yummy. Chef's Choice.

Paneer Paratha - £4.95

Cottage cheese grated and blended with spring onions and spices, stuffed in a bread. Cooked on our iron tava topped with butter.

Bajri Rotla - £4.25

A traditional Gujrati flat bread made from millet flour best topped with butter. Served with garlic chutney and jaggery.

Puran Puri - £4.25

Flat bread made of wheat like a chapatti stuffed with sweet saffron and cardamom flavoured lentil filling. **A must have Chefs choice.**

Methi Thepla (3) - £3.95

Soft wheat flour flat bread blended with fresh green fenugreek leafs and spices. Gujrati special.

EXTRAS

Masala Papad Fried or roasted - £2.75

Fried or roasted plain poppadum's topped with finely chopped cucumber, onion, and tomatoes blended with chaat masala.

Plain Papad Roasted - £1.75

Fried or roasted plain poppadum.

Raita - £3.50

Yogurt mixed with cucumber and cumin powder.

Plain Yogurt - £2.95

Yogurt mixed with cucumber and cumin powder.

Mix Salad - £3.95

Yogurt mixed with cucumber and cumin powder.

Onion Salad - £3.50

Garlic Chutney - £2.50

**MUMBAI LOCALS MUST
HAVE DRINKS**

Fresh Nimbu Pani - £4.75

A freshly squeezed lime juice slightly sweetened and salted. This drink is just refreshing.

Nimbu Soda - £5.50

A freshly squeezed lime juice slightly sweetened and salted. This drink is just refreshing.

Fresh Passion Fruit Juice - £4.95

A very tasty and energising juice made from fresh passion fruit. One glass is not enough.

From Our Juice Bar Freshly Juiced - £4.95

Orange, Pineapple, Carrots

Mumbai Local Special Mixed Fresh Juice - £5.95

A superb blend of carrots, orange, pineapple and passion fruit. A must have Chef's Favourite. Mix your own juice – let us know what you want and we will juice it for you.

Rose Deluxe Lassi - £5.95

Fragrant refreshing and cooling drink made by blending yogurt with rose syrup and dry fruits.

Chocolate Deluxe Lassi - £5.95

Flavoured refreshing drink made by blending yogurt with chocolate syrup and dry fruits.

Lassi Sweet or Salted - £4.75

A sweet or savoury Indian yogurt drink.

Mango Lassi - £4.95

Yogurt drink blended with mango pulp.

Rose Faluda - £5.95

A cold dessert like drink traditionally made with a layers of vermicelli, fruits, basil seeds, with a cold rose milkshake poured in the long glass topped with a scoop of vanilla ice-cream and if that's not enough we squeeze fresh cream topped with nuts, and cherry. Amazing to look at, more delicious and yummy to drink.

Mango Faluda - £5.95

Chilled layered dessert beverage made with layers of vermicelli, fruits and basil seeds, with cold mango milkshake poured on top served in a long glass, topped with ice cream and fresh cream garnished with nuts and cherries.

Rose Milk - £3.95

A glass of fresh milk blended with rose syrup.

Mumbai Chai - £2.40

(Traditionally sugared but can be made without sugar) The special Mumbai tea which has been passionately blended with spices to perfection exclusive to Mumbai local this has to be tried by all tea lovers.

Coffee - £2.40

Indian milky coffee or English, as you like it we will make it.

DRINKS

Still Water (Evian) - £2.60

Various drinks.

Sparkling Water (Perrier) - £2.95

Various drinks.

**COKE, COKE ZERO, DIET COKE, FANTA, 7UP, RUBICON MANGO, RUBICON PASSION,
MIRANDA, LEMONADE - £2.40**

Various drinks.

THUMPS UP, LIMCA, KASHMIRI JEERA SODA - £2.85

Various drinks.

ORDER MUMBAI LOCAL SPECIAL BY THE JUG

Nimbu Pani - £17.95

Lassi Sweet/Salted - £17.95

Lassi Mango - £18.75

Fresh Passionfruit Juice - £18.75

BEER

Tusker 500ml - £6.95

Cobra 620ml - £8.95 330ml - £4.95

Budweiser 330ml - £4.95

Carlsberg 330ml - £4.95

Pills 275ml - £4.95

WINE

Red

Merlot 187ml - £6.95 Big bottle - £24.50

Shiraz 187ml - £6.95 Big bottle - £24.50

White

Pinot Grigio 187ml - £6.95 Big bottle - £24.50

Sauvignon Blanc 187ml - £6.95 Big bottle - £24.50

Chardonnay 187ml - £6.95 Big bottle - £24.50

Rose

Zinfandel 187ml - £6.95 Big bottle - £24.50

Sparkling

Prosecco 187ml - £8.95 Big bottle - £28.00