Little Mumbai Food Menu

✓-MILD ✓✓-MEDIUM ✓✓✓-HOT/VERY HOT Ø-GLUTEN FREE V-VEGETARIAN V-VEGAN

PRE-STARTER

POPPADUMS WITH CONDIMENTS TRAY 3.95 ♥ V

2 Poppadums served with mango chutney, lime Pickle, mint & coriander yoghurt NON VEG STARTERS

AJWAINI FISH TIKKA 8.95

Delicately spiced Tilapia pieces marinated with Carom seeds and cooked in the tandoor, salad &chutney

TRIO OF CHICKEN TIKKA 7.95

Selection of the chicken tikkas, in 3 different marinades. Served with side Salad & Chutney

CHILLI CHICKEN 10.95/// ₩

Indo Chinese style chicken breast dish cooked with chilli, garlic, ginger and peppers

LAMB SAMOSA 6.95(3 Pcs)

Filo pastry wrapped samosa filled with spiced minced lamb

SEEKH KABAB 8.95// @

Minced lamb with herbs & spices cooked on a skewer in the Tandoor, Served with a side Salad & green Chutney

TANDOORI LAMB CHOPS STARTER 10.95// @

Lamb chops marinated with yoghurt and spices, cooked in the Tandoor, served with a side Salad & green Chutney

CHICKEN MALAI TIKKA 7.95

Mildly spiced marinated creamy chicken breast pieces cooked in tandoor. Served with a side salad & green chutney

TANDOORI PRAWN ACHARI STARTER 11.95// @

3 Tiger prawns marinated in pickling spices, coriander and yoghurt, cooked in the Tandoor, green chutney

VEG STARTERS

ONION BHAJI 6.5 / @ W

Sliced onion in a crispy chickpea flour batter and spices

VEGETABLE SAMOSA (3Pcs) 5.95

Filo triangles filled with spiced potato and vegetables mixture

PALAK PAKORA CHAAT 6.95

Baby spinach fried crispy in a chickpea batter, topped up with yoghurt, condiments, green & tamarind chutney SAMOSA CHAAT 6.95

Vegetable Samosa topped with curried chickpea mixture, yoghurt, mint & tamarind chutney, chickpea vermicelli

ALOO TIKKI CHAAT 6.95

Potato cutlets topped with a curried chickpea mixture, yoghurt, mint & tamarind chutney, chickpea vermicelli

SEV BATATA POORI 5.95

Crispy Discs of Poori topped with potato, tamarind chutney & fine chickpea noodles

DAHI POORI 5.95

Crispy Poori filled with potato mixture and tamarind chutney, filled with yoghurt and fine chickpea noodles

PANI POORI 5.95/W

Crispy Poori filled with potato mixture and, tamarind chutney & filled with flavoured water

MINI PUNJABI SAMOSA WITH CHOLEY 6.95

Small short crust veg Samosas served with spiced curried chickpeas

BHEL PURI 5.95 / / w

Puffed rice, Peanuts, Bombay Mix, potatoes and a spicy chilli herb & tangy tamarind sauce

PANEER SHASHLIK(GRILLED, NOT WITH SAUCE) 8.95

STARTER PLATTERS (TO SHARE)

ASSORTED CHOWPATTY PLATTER (FOR TWO) 12.95

Platter consisting of 2 vegetable samosa, 2 Onion Bhaji, Palak pakora chaat and 2 Sev Batata poori
TANDOORI MEAT PLATTER (FOR TWO) 19.95

A selection of 2 lamb chops, 2chicken tikka, 2 meat samosa and seekh kabab, served with green chutney

MIXED TANDOORI PLATTER (FOR TWO) 21.95 //@

 $Platter\ with\ 2\ lamb\ chops,\ 2chicken\ tikka,\ 2Paneer\ Shashlik\ \&\ 2Tandoori\ Prawns,\ side\ salad\ \&\ \ chutney$

FISH/PRAWN MAINS

KING PRAWN MANGO 15.95/@

King prawns tossed with half ripened mango and spices, cooked with coconut milk and curry leaves

KING PRAWN JALFREIZI 15.95///@

King Prawns stir fried with onion & peppers and served in a spicy sauce

GOAN FISH 12.95//@

A Fish speciality from Goa, fillet of Tilapia flavoured with Tamarind, Coconut & Curry leaves

FISH MADRAS 12.95///®

Fillet of Tilapia fish marinated with spices, cooked in a spicy Madras sauce

KING PRAWNS & OKRA JALFREIZI 15.95///@

King Prawns cooked in a spicy sauce tangy sauce with tomato & bell peppers

LITTLE MUMBAI LOBSTER TAIL 23.95 / / @ (LIMITED AVAILABILITY)

Lobster tail cooked in Malvani sauce with mango, coconut & curry leaves, can also be cooked in a sauce of your choice

CHICKEN MAIN COURSES

BUTTER CHICKEN 12.95 / @

Chicken Tikka simmered in a mild buttery tomato sauce flavoured with almond powder, ginger & honey

CHICKEN TIKKA MASALA 12.95 //@

The National Dish, our style

ZAFFRANI CHICKEN KORMA 12.95 / 🥙

Chicken Tikka simmered in a mild Almond & Cashewnut sauce flavoured with saffron

MALVANI CHICKEN 12.95 // @

A Chicken speciality from Malvan, flavoured with coconut & tamarind, tempered with curry leaves

CHICKEN JALFREIZI 12.95///@

Chicken Tikka stir fried with onion & peppers and served in a spicy gravy

SAAGWALA CHICKEN12.95

A medium spiced Chicken tikka dish cooked with Spinach, onion & green chillies

CHICKEN DHANSAK 12.95

A slightly sweet and sour Chicken Tikka curry with a lentil, spinach and herb in a spiced sauce CHICKEN MADRAS 12.95

Chicken Tikka marinated with spices, cooked with Coconut and Curry leaves in a fairly spiced sauce

KADHAI CHICKEN 12.95 //@

Chicken Tikka cooked with bell peppers and cooked in an onion & tomato curry sauce

HARYALI MURG 12.95//@

A medium spiced Chicken tikka dish cooked with Spinach, mint, coriander & green chillies

KOMBDI CHA RASA 12.95 ///@

Maharashtrian Chicken dish with a spicy sauce made with onion, tomato, coriander & chillies LAMB MAIN COURSES

KABULI SAAG LAMB 12.95 ✓ 🥙 📦

A medium spiced Boneless Lamb dish cooked with Chickpeas, Spinach, onion & green chillies

LAMB ROGANJOSH 13.95//@

Boneless Lamb cooked with bell peppers and cooked in an onion & tomato curry sauce

KADHAI LAMB 13.95//@

Boneless Lamb cooked with spices in a curry sauce with twice the onion

SAAG LAMB 13.95

A medium spiced Boneless Lamb dish cooked with Spinach, onion & green chillies

LAMB DHANSAK 13.95

A slightly sweet and sour Boneless Lamb curry with a lentil, spinach and herb in a spiced sauce

LAMB VINDALOO 13.95///@

Boneless Lamb cooked in a spicy sour curry with onion & green chillies

LAMB KOLHAPURI 13.95///@

Boneless Lamb cooked in a spiced curry with onion & green chillies in a spicy sauce

MALVANI LAMB 13.95//@

Boneless Lamb speciality from Malvan flavoured with coconut & kokum tempered with curry leaves

ZAFFRANI LAMB PASANDA 13.95



Lamb leg boneless simmered in a medium to mild Almond & Cashew nut sauce flavoured with saffron

LAMB SALLI BOTI 13.95 / / ⊗ ₩

A Parsi speciality medium boneless Lamb leg curry with apricots and straw potatoes

LAMB BHUNA 13.95 / 1 €

Boneless Lamb leg cooked in spiced brown onion gravy & green chillies, flavoured with mint

LAMB SHANK HANDI MASALA 17.95 100 (LIMITED AVAILABILITY)

Lamb Shank slow cooked in a spiced curry with onion & green chillies. Can be cooked in your choice of sauce.

TANDOORI GRILL MAIN COURSES(CLAY-OVEN ROASTED NOT WITH SAUCE)

TANDOORI PRAWN ACHARI MAIN 16.95// @

 $5\ Tiger\ prawns\ marinated\ in\ pickling\ spices,\ coriander\ and\ yoghurt, served\ with\ salad\ \&\ green\ chutney$

CHICKEN SHASHLIK 13.95//@

Chicken tikka, peppers and onion, marinated with yoghurt and spices, served with salad and green chutney

TANDOORI LAMB CHOPS MAIN 14.95// @

5Lamb chops marinated with yoghurt and spices, cooked in the Tandoor, served with Salad & green Chutney

PANEER SHASHLIK(GRILLED, NOT WITH SAUCE) 8.95/11.95//@/

Paneer tikka flavoured with mild spices and Chaat masala cooked in the tandoor seved with salad & green chutney BIRYANI DISHES (FRAGRANT CHICKEN/LAMB DISH COOKED WITH RICE)

(Please note that Biryanis take a bit longer than other dishes to prepare as it is put in a "Dum" to steam through for great flavour & aroma)

LAMB DUM BIRYANI 15.95//@

A Classic fragrant rice preparation with boneless Spring Lamb served with vegetable Raita

CHICKEN TIKKA BIRYANI 14.95//@

A Classic fragrant rice preparation with Chicken Tikka served with vegetable Raita

KING PRAWN BIRYANI 16.95 / 1 €

A fragrant rice preparation with Prawns, served with Raita

VEGETABLE BIRYANI WITH PANEER 12.95 / / ⊗ ₩ V

Classic rice preparation with Paneer & vegetables, Can be made vegan without Paneer. Served with/without Raita

VEGETARIAN SIDES/MAIN COURSES

PANEER BUTTER MASALA 10.95 ✓ ✓ ✓

Indian cottage cheese in a mild onion &tomato sauce with almond and cashewnuts

JACKFRUIT KOFTA 10.95 ✓ ✓ ✓ ✓

Green Jackfruit & potato dumplings with a fruit & nut stuffing in a smooth tomato sauce flavoured with nuts

HANDI SUBZI WITH PANEER 10.95 ✓ 🔎

Mixed vegetables and Indian cottage cheese cooked in smooth spiced Handi masala

Mixed vegetables cooked in a spiced curry with onion & chillies

KADHAI JACKFRUIT 9.95//@W

Green jackfruit cooked with bell peppers in a spiced onion & tomato sauce, flavoured with dried fenugreek leaves

MALAI KOFTA 10.95 ✓ 💚 🗸

Paneer & potato dumplings with a fruit & nut stuffing in a velvety tomato sauce flavoured with cashew & saffron

BHINDI DO PYAZA 6.50/9.95 ✓ W W

Okra cooked with onion and spices in an onion & tomato sauce

BAINGAN RAVAIYA 6.50/9.95

Aubergines cooked with potatoes in mellow onion gravy

YELLOW DAL TADKA 6.25/8.95

Tempered yellow split lentil with cumin

DAL MAKHANI 6.5/9.5/@V

Black lentil specked with kidney beans slow cooked with a touch of cream

DAL PALAK 6.50/9.95/@W

Yellow lentils cooked with spinach, tempered with garlic

CHANA MASALA 6.5/9.95//@W

Chickpeas cooked in onion gravy with Indian spices

ALOO GOBI MATAR 6.5/9.95/ W

Cauliflower, potatoes and peas curry

PALAK PANEER 6.95/10.95 **/ ◎ V**

Indian Cottage cheese cooked with spinach

KADHAI PANEER 6.95/10.95//@V

Indian Cottage cheese tossed with peppers and cooked in an onion & tomato curry

MUSHROOM, CORN AND PEAS KORMA 6.95/10.95 ✓ 💇 🖤



Mushrooms,Corn & GreenPeas cooked in a mild cashewnut korma sauce & saffron

BOMBAY ALOO 6.5/9.95//@W

Potatoes cooked with chopped onion and tomato, cumin seeds and cooked in an onion & tomato curry

SAAG ALOO 6.5/9.95/ W

Potatoes cooked with chopped Spinach, onion, ginger, garlic and spices

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VEGETABLE RAITA 2.95 € V

MIXED SALAD 4.95

FINE POTATO CHIPS 2.5

EXTRA CHUTNEY/PICKLE 0.60

EXTRA POPPADUM 0.80

BREADS

TANDOORI ROTI 3.5

Whole wheat bread cooked in Tandoor

NAAN 3.5V

The nation's favourite Tandoori bread

GARLIC & CORIANDER NAAN 4

Naan topped with chopped garlic and coriander

PESHAWARI NAAN 4.5 √

Sweet almond & coconut stuffing in a naan

CHILLI & GARLIC NAAN 4.50

LACCHA PARATHA 4.50V

KEEMA NAAN 5

Naan bread with spiced minced lamb stuffing

RICE DISHES

BERRY PULAO 4.95 ✓ Ø 🐸 W

MUSHROOM RICE 4.95

Pilaf rice with Mushroom

COCONUT RICE 4.5 ∕ ⊗ W

Basmati rice flavoured with coconut, mustard seeds and curry leaves

LEMON RICE 4.5 ∕ ⊗ **W**

Basmati rice drizzled with lemon, turmeric, mustard seeds and curry leaves

PLAIN SAFFRON PULAO 4.25 W

Basmati Pulao rice flavoured with saffron

STEAMED BASMATI RICE 400

DESSERTS (Limited Availability)

GULAB JAMUN SERVED WITH VANILLA ICECREAM 5.95 ₩





RASMALAI 5.50

KULFI (INDIAN ICE CREAM) 3.95[®] ₩

VANILLA ICE CREAM / VEGAN VANILLA ICE CREAM 3.95 V

MANGO SORBET 4.95 **W**

ALLERGIES AND DIETARY INTOLERANCES

We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in surrounding of these ingredients.

If you are allergic to any type of food please let a member of staff know about it before you order any food in our premises, they will be able to help you choose a menu that is safe for you, thank you