

# Little Mumbai Food Menu

 -MILD  -MEDIUM  -HOT/VERY HOT  -GLUTEN FREE  -VEGETARIAN  -VEGAN

## PRE-STARTER

**POPPADUMS WITH CONDIMENTS TRAY 3.95**  

*2 Poppadums served with mango chutney, lime Pickle, mint & coriander yoghurt*

## 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, 2 chicken tikka, 2 meat samosa and seekh kabab, served with green chutney*

## NON VEG STARTERS

**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 TIKKA 7.95**   

*Home ground spices marinated chicken breast pieces cooked in 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**   

*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*

## NON VEG MAINS

### **KING PRAWN MANGO 15.95** 🌶️🍷

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

### **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*

### **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 CHICKEN 12.95** 🌶️🍷

*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*

### **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*

**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** 🌶️🌶️🏆

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

**BIRYANI DISHES (FRAGRANT CHICKEN/LAMB DISH COOKED WITH RICE)**

*(Please note that Biryani's 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*

**VEGETARIAN SIDES/MAIN COURSES**

**YELLOW DAL TADKA 6.25/8.95** 🌶️🏆🌱

*Tempered yellow split lentil with cumin*

**DAL MAKHANI 6.5/9.5** 🌶️🏆🌱

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

**CHANA MASALA 6.5/9.95** 🌶️🌶️🏆🌱

*Chickpeas cooked in onion gravy with Indian spices*

**ALOO GOBI MATAR 6.5/9.95** 🌶️🏆🌱

*Cauliflower, potatoes and peas curry*

**PALAK PANEER 6.95/10.95** 🌶️🏆🌱

*Indian Cottage cheese cooked with spinach*

**KADHAI PANEER 6.95/10.95** 🌶️🌶️🏆🌱

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

**MUSHROOM, CORN AND PEAS KORMA 6.95/10.95** 🌶️🏆🌱

*Mushrooms, Corn & Green Peas cooked in a mild cashewnut korma sauce & saffron*

**BOMBAY ALOO 6.5/9.95** 🌶️🌶️🏆🌱

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

**SAAG ALOO 6.5/9.95** 🌶️🏆🌱

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

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## ACCOMPANIMENTS

VEGETABLE RAITA 2.95

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 3.5

*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*

KEEMA NAAN 5

*Naan bread with spiced minced lamb stuffing*

## RICE DISHES

MUSHROOM RICE 4.95

*Pilaf rice with Mushroom*

COCONUT RICE 4.5

*Basmati rice flavoured with coconut, mustard seeds and curry leaves*

LEMON RICE 4.5

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

PLAIN SAFFRON PULAO 4.25

*Basmati Pulao rice flavoured with saffron*

STEAMED BASMATI RICE 4

## 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

# Little Mumbai Speciality Menu

## SPECIALITY STARTERS

**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** 🌶️🍷

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

**MIXED TANDOORI PLATTER**

**(FOR TWO) 21.95** 🌶️🌶️🍌

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

**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*

## SPECIALITY MAINS

**KING PRAWN BIRYANI 16.95** 🌶️🌶️🍌🍌

*A fragrant rice preparation with Prawns, served with Raita*

**VEGETABLE BIRYANI WITH PANEER 12.95** 🌶️🌶️🍌🍌🌿

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

**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*

**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*

**KABULI SAAG LAMB 12.95** 🍌🍌

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

**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** 🌶️🌶️🍌🍌

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

**LAMB SHANK HANDI MASALA 17.95** 🌶️ (LIMITED AVAILABILITY)

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

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

*Paneer tikka flavoured with mild spices and Chaat masala cooked in the tandoor served with salad & green chutney*

**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*

**VEG KOLHAPURI 9.95** 🌶️

*Mixed vegetables cooked in a spiced curry with onion & chillies*

**KADHAI JACKFRUIT 9.95** 🌶️

*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*

**DAL PALAK 6.50/9.95** 🌶️

*Yellow lentils cooked with spinach, tempered with garlic*

**BHINDI DO PYAZA 6.50/9.95** 🌶️

*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*

## BREADS/RICE

**CHILLI & GARLIC NAAN 4.50**

**LACCHA PARATHA 4.50** 🌶️

**BERRY PULAO 4.95** 🌶️

## DESSERTS (Limited Availability)

**GULAB JAMUN SERVED WITH VANILLA ICECREAM 5.95** 🌶️

**CARROT HALWA SERVED WITH VANILLA ICECREAM 5.95** 🌶️

**RASMALAI 5.50** 🌶️

**KULFI (INDIAN ICE CREAM) 3.95** 🌶️

**VANILLA ICE CREAM / VEGAN VANILLA ICE CREAM 3.95** 🌶️

**MANGO SORBET 4.95** 🌶️