

Little Mumbai Takeaway & Delivery Menu

Home delivery is available within a 3 mile driving distance (2 mile radius) for orders over £25

For orders under £25, there will be a delivery charge of £3.99

10% Discount on your total bill for collection only

Complimentary Poppadums & chutneys on orders over £ 15

Complimentary Poppadums & chutneys + small Cobra Beer/soft drink 330ml can on orders over £25

Complimentary Poppadums & chutneys + large Cobra Beer/2soft drink cans on orders over £50

Kindly allow a bit of extra time for your food as everything is prepared to order.

Collection time on an average is 25 to 30 minutes

Delivery time on an average is 45 minutes to an hour

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

STREET FOOD STARTERS

PALAK PAKORA CHAAT 6.95   

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

SAMOSA CHAAT 6.95  

Veg Filo Samosa topped with spiced chickpeas, yoghurt, mint chutney, tamarind chutney & chickpea vermicelli

ALOO TIKKI CHAAT 6.95  

Potato Cutlet topped with curried chickpeas, yoghurt, mint, tamarind chutney & chickpea vermicelli

BHEL PURI 5.95   (Contains Peanuts)

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

ALOO CHANA PAPDI CHAAT 5.95  

Potato and Chickpeas topped with green chutney, condiments, tamarind chutney, Poori & fine chickpea noodles

VEG STARTERS

POPPADUMS WITH CONDIMENTS TRAY 2.50  

2 Poppadums served with Mango Chutney & Mixed Pickle with Lime

ONION BHAJI 5.50   





Sliced onion in a crispy chickpea flour batter and spices, served with tamarind chutney

VEGETABLE SAMOSA 5.25  

3 Filo triangles filled with spiced potato and vegetables mixture, served with tamarind chutney

PANEER SHASHLIK 7.95   

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

CHILLI PANEER 7.95    

Indo Chinese style paneer dish cooked with chilli and peppers

MINI PUNJABI SAMOSA WITH CHOLEY 6.95  

Small short crust veg Samosas served with spiced chickpeas & mint chutney

NON VEG STARTERS

TIGER PRAWN ACHAARI 9.95 🌶️🌶️🍷

3 Tiger prawns marinated in pickling spices, cooked in the Tandoor. Served with a side salad & green chutney

CHICKEN SAMOSA 5.75 🌶️🌶️

3 Filo pastry wrapped samosa filled with spiced minced lamb, Served with green Chutney

CHICKEN TIKKA 6.95 🌶️🌶️🍷

Masala Marinated chicken breast pieces cooked in tandoor. Served with a side Salad & green Chutney

MALAI CHICKEN TIKKA 6.95 🌶️🍷

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

CHILLI CHICKEN 8.95 🌶️🌶️🌶️🍷

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

LAMB SAMOSA 5.95 🌶️🌶️

3 Filo pastry wrapped samosa filled with spiced minced lamb, Served with green Chutney

SEEKH KABAB 6.95 🌶️🌶️🍷

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

TANDOORI LAMB CHOPS 9.95 🌶️🌶️🍷

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

STARTER PLATTERS (TO SHARE)

VEG PLATTER (FOR TWO) 11.95 🌶️🌿

Platter consisting of 2 vegetable samosa, 2 Onion Bhajis, Palak pakora chaat and 2 Paneer Shashlik

MUMBAI MEAT PLATTER (FOR TWO) 17.95 🌶️🌶️

2 lamb chops, 2 Chicken Tikka, 2 meat samosa and seekh kabab, side salad & green chutney

MIXED TANDOORI PLATTER (FOR TWO) 18.95 🌶️🌶️🍷

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

ACCOMPANIMENTS

VEGETABLE RAITA 1.95 🍷🌿

MIXED SALAD 3.95 🍷🌿

POTATO FRIES 2.25 🌿

SLICED ONION & CHILLIES 1.50 🌿

EXTRA POPPADUM 0.75 🌿

MANGO CHUTNEY 0.50 🌿

GREEN CHUTNEY WITH YOGHURT 0.50

TAMARIND & DATE CHUTNEY 0.50 🌿

MIXED PICKLE WITH LIME 0.50 🌿

CURRY SAUCES

MASALA SAUCE 3.50  

KADHAI SAUCE 3.50   

KORMASAUCE 3.50  

JALFREIZI SAUCE 3.50  

MALVANI SAUCE 3.50  

MADRAS SAUCE 3.50  




FISH & SEAFOOD MAINS

KING PRAWN MANGO 14.95   

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

KING PRAWNS KADHAI 14.95    

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

GOAN FISH 11.95   

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

FISH MADRAS 11.95   

Fillet of Tilapia fish marinated with spices, cooked in a sauce with Coconut and Curry leaves

KING PRAWNS & OKRA JALFREIZI 15.95    

King Prawns cooked in a spicy and tangy sauce with Okra, Tomato & Bell peppers

KING PRAWNS JALFREIZI 14.95    

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

CHICKEN MAINS

(Fresh chicken breast tikka is used in all our chicken recipes for added flavour and tenderness)

BUTTER CHICKEN 11.95  

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

CHICKEN TIKKA MASALA 11.95    

The National Dish, our style with a combination of Makhni & Kadhai sauce with bell peppers

ZAFFRANI CHICKEN KORMA 11.95  

Chicken Tikka simmered in a mild Almond & Cashew nut sauce flavoured with saffron (Not coconut based)

MALVANI CHICKEN 11.95   

A Chicken speciality from Malvan, flavoured with coconut & kokum (like tamarind) tempered with curry leaves

SAAGWALA CHICKEN 11.95   

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

CHICKEN DHANSAK 11.95 

Chicken Tikka cooked with lentil, spinach and herb in a mildly spiced sauce

KOMBDI CHA RASA 11.95 🌶️🌶️🌶️🥘

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

CHICKEN JALFREIZI 11.95 🌶️🌶️🌶️🥘

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

CHICKEN MADRAS 11.95 🌶️🌶️🌶️🥘

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

KADHAI CHICKEN 11.95 🌶️🌶️🥘🍌

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

LAMB MAINS

(We use fresh boneless meat of British leg of Lamb in all our Lamb Preparations)

LAMB JALFREIZI 12.95 🌶️🌶️🌶️🥘

Boneless leg of Lamb stir fried with onion & peppers and served in a spicy tangy sauce

LAMB ROGANJOSH 12.95 🌶️🌶️🥘🍌

Boneless Lamb leg cooked with onion & tomato with spices

KADHAI LAMB 12.95 🌶️🌶️🥘🍌

Boneless leg of Lamb cooked with spices, onion, tomatoes & bell peppers

SAAG LAMB 12.95 🌶️🥘🍌

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

LAMB DHANSAK 12.95 🌶️🥘🍌

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

LAMB KOLHAPURI 12.95 🌶️🌶️🌶️🥘

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

MALVANI LAMB 12.95 🌶️🌶️🥘

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

ZAFFRANI LAMB PASANDA 12.95 🌶️🥘🍌

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

LAMB BHUNA 12.95 🌶️🌶️🥘🍌

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

TANDOORI GRILLED MAIN COURSES(CLAY-OVEN ROASTED, NOT SAUCY)

PANEER SHASHLIK 10.95 🌶️🌶️🥘🌿

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

TIGER PRAWN ACHAARI 15.95 🌶️🌶️🥘

5 Tiger prawns marinated in pickling spices, cooked in the Tandoor. Served with salad & green chutney

CHICKEN SHASHLIK 11.95 🌶️🌶️🥘

Chicken tikka, peppers and onion flavoured with yoghurt, spices & cooked in the Tandoor, salad and green chutney

TANDOORI LAMB CHOPS 13.95 🌶️🌶️🥘

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

MAIN COURSES (VEG)

PANEER BUTTER MASALA 9.95 🌶️🍛🌿🥜

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

HANDI SUBZI WITH PANEER 9.95 🌶️🌶️🍛🌿🥜

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

VEG KOLHAPURI 8.95 🌶️🌶️🍛🌿

Mixed vegetables cooked in a spiced curry with onion & chillies

KONKANI JACKFRUIT MASALA 9.95 🌶️🌶️🍛🌿

Green jackfruit cooked with greenpeas, coconut, chillies & tamarind, tempered with curry leaves

YELLOW DAL TADKA 7.95 🌶️🍛🌿

Tempered yellow split lentil with cumin

DAL MAKHANI 7.95 🌶️🍛🌿🥜

Black lentil specked with kidney beans slow cooked & finished with a touch of butter

CHANA MASALA 8.95 🌶️🌶️🍛🌿🥜

Chickpeas cooked with onion, tomatoes and Indian spices

ALOO GOBI MATAR 8.95 🌶️🍛🌿🥜

Cauliflower, potatoes and peas in an onion and tomato sauce

BOMBAY ALOO 8.95 🌶️🌶️🍛🌿🥜

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

SAAG ALOO 8.95 🌶️🍛🌿🥜

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

BHINDI DO PYAZA 8.95 🌶️🍛🌿🥜

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

SAAG 8.95 🌶️🍛🌿🥜

Chopped Spinach cooked with onion, ginger, garlic, tomatoes and spices

BAINGAN RAVAIYA 8.95 🌶️🌶️🍛🌿🥜

Aubergines cooked with potatoes in mellow onion gravy

PALAK (SAAG) PANEER 9.95 🌶️🍛🌿🥜

Freshly minced spinach cooked with paneer

MUSHROOM CORN & GREEN PEAS KORMA 9.95 🌶️🍛🌿🥜

Mushroom, corn and green peas cooked in a mild cashew nut Korma curry

VEGETABLE DHANSAK 8.95 🌶️🍛🌿🥜

Mixed vegetables cooked with lentil, spinach and herb in a spiced sauce

BIRYANI DISHES

(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, thank you**)

LAMB DUM BIRYANI 14.95 🌶️🌶️🍛🍛

A Classic fragrant rice preparation with boneless Leg of Lamb served with vegetable Raita

CHICKEN TIKKA BIRYANI 13.95 🌶️🌶️🍛🍛

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

KING PRAWN BIRYANI 15.95 🌶️🌶️🍛🍛

A fragrant rice preparation with Prawns, served with Raita

VEGETABLE BIRYANI WITH PANEER 11.95 🌶️🌶️🍛🍛🌿

Classic rice preparation with Paneer & vegetables. Served with Raita

VEG SIDE DISHES

YELLOW DAL TADKA 5.50 🌶️🍛🌿

Tempered yellow split lentil with cumin

DAL MAKHANI 5.50 🌶️🍛🌿🍛

Black lentil specked with kidney beans slow cooked & finished with a touch of butter

CHANA MASALA 5.95 🌶️🌶️🍛🌿🍛

Chickpeas cooked with onion, tomatoes and Indian spices

ALOO GOBI MATAR 5.95 🌶️🍛🌿🍛

Cauliflower, potatoes and peas in an onion and tomato sauce

BOMBAY ALOO 5.95 🌶️🌶️🍛🌿🍛

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

SAAG ALOO 5.95 🌶️🍛🌿🍛

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

BHINDI DO PYAZA 5.95 🌶️🍛🌿🍛

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

SAAG 5.95 🌶️🍛🌿🍛

Chopped Spinach cooked with onion, ginger, garlic, tomatoes and spices

BAINGAN RAVAIYA 5.95 🌶️🌶️🍛🌿🍛

Aubergines cooked with potatoes in mellow onion gravy

PALAK (SAAG) PANEER 6.50 🌶️🍛🌿🍛

Freshly minced spinach cooked with paneer

MUSHROOM CORN & GREEN PEAS KORMA 6.50 🌶️🍛🌿🍛

Mushroom, corn and green peas cooked in a mild cashew nut Korma curry

BREADS

TANDOORI ROTI 2.95 

Whole wheat bread cooked in Tandoor

NAAN 2.95

The nation's favourite Tandoori bread

GARLIC & CORIANDER NAAN 3.50

Naan topped with chopped garlic and coriander

PESHAWARI NAAN 3.95 

Sweet almond & coconut stuffing in a naan

KEEMA NAAN 4.25

Naan bread with spiced minced lamb stuffing





CHILLI & GARLIC NAAN 3.50 

Naan topped with chopped green Chilli & Garlic

LACCHA PARATHA 3.50 

Layered soft flaky wholemeal bread cooked in the tandoor

RICE DISHES

BERRY PULAO 3.95    

Pilaf rice with cranberries, raisins, apricot, mixed nuts and saffron

MUSHROOM RICE 4.25   

Pilaf rice with Mushroom

COCONUT RICE 3.95   

Basmati rice flavoured with coconut, mustard seeds and curry leaves

LEMON RICE 3.95   


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

PLAIN SAFFRON PULAO 3.75  

Basmati Pulao rice flavoured with saffron

STEAMED BASMATI RICE 3.50  

DESSERTS

GULAB JAMUN(2 Pieces) 3.95 

Indian dessert made with Milk Dumplings, fried golden brown, served in rosewater sugar syrup

CARROT HALWA 3.95  

Indian Carrot pudding made with fresh carrots, milk, sugar, garnished with nuts & raisins

VEGAN MAIN COURSES

VEGAN KADHAI SUBZI 8.95     

Seasonal vegetables cooked in smooth spiced Handi masala with nuts

VEGAN VEG KOLHAPURI 8.95     

Mixed vegetables cooked in a spiced curry with onion & chillies

VEGAN KONKANI JACKFRUIT MASALA 9.95    

Green jackfruit cooked with greenpeas, coconut, chillies & tamarind, tempered with curry leaves

VEGAN VEG JALFREIZI 8.95     

Mixed vegetables cooked in a spiced curry with Onion, Chillies & Peppers and served in a spicy tangy sauce

VEGAN MUSHROOM CORN & GREEN PEAS KORMA 9.95    

Mushroom, corn and green peas cooked in a mild cashew nut Korma curry

VEGAN YELLOW DAL TADKA 7.95  

Tempered yellow split lentil with cumin

VEGAN DAL PALAK 7.95  

Tempered yellow split lentil cooked with Spinach

VEGAN CHANA MASALA 8.95     

Chickpeas cooked with onion, tomatoes and Indian spices

VEGAN ALOO GOBI MATAR 8.95   

Cauliflower, potatoes and peas in an onion and tomato sauce

VEGAN BOMBAY ALOO 8.95     

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

VEGAN SAAG ALOO 8.95   

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

VEGAN BHINDI DO PYAZA 8.95   

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

VEGAN BAINGAN RAVAIYA 8.95     

Aubergines cooked with potatoes in mellow onion gravy

FOOD ALLERGIES & INTOLERANCES ADVICE

Please speak to our staff if you have an allergy & about the ingredients in your meal, before making your order. They will be able to help you choose items which are safe for you.

We cannot serve you any food if you have trace nut allergy as nuts are used in our premises and traces can be present in all our food. Thank you

Thank You

DRINKS

FRUIT JUICES

- J20 Apple&Mango £1.50
J20 Apple&Raspberry £1.50
J20 Orange&Passionfruit £1.50

SOFT DRINKS/MIXERS

- Coke 330ml Can £1
Coke Zero/DietCoke 330ml Can £1
Sprite 330ml Can £1
Fanta 330ml Can £1
Soda Bottle Fever Tree 200ml £1.25
Aromatic Tonic Water Fever Tree 200ml £1.25

WATER (Glass Bottles in room temperature)

- San Pellegrino Sparkling 750ml £3
Evian Still 750ml £3

BEERS

- | | |
|----------------------------------|--------|
| Corona 330ml | £2.00 |
| Kopparberg Mixed Fruit 500ml | £ 2.00 |
| Cobra 660ml Bottle | £3.50 |
| Cobra 330ml Bottle | £2.00 |
| Heineken 0.0 Non-alcoholic 330ml | £ 1.50 |

WHITE WINES

- House Sauvignon Blanc(Chile) £10
Chardonnay Lindeman's Bin 65(Australia) £11
Sauvignon Blanc Marlborough(New Zealand) £11

RED WINES

- House Red Merlot (Chile) £10
Rioja (Spain) £11
Trivento Reserve Malbec (Argentina) £11

ROSE WINE

- Fiore Rosa Pinot Grigio £11

SPARKLING WINES

- Prosecco Mionetto DOCG 750ml Bottle£15
Prosecco Mionetto 200ml Bottle £3.50

VEGAN & ORGANIC WINES

- Gavi Il Castello Organic/vegan White £15
Barbera Titouan Organic/vegan Red £14