

# 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 12.95   

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

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

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

TANDOORI PRAWN ACHARI MAIN 16.95   

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

CHICKEN SHASHLIK 14.95   

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

TANDOORI LAMB CHOPS MAIN 18.95   

*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 2.5  

MIXED SALAD 5  

FINE POTATO CHIPS 3.5 

EXTRA CHUTNEY/PICKLE 0.60

EXTRA POPPADUM 0.90

### 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 5.5

*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