

Little Mumbai Food Menu

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

PRE-STARTER

POPPADUMS WITH CONDIMENTS TRAY 3.25  

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

STARTER PLATTERS (TO SHARE)

ASSORTED CHOWPATTY PLATTER (FOR TWO) 11.95  

A mixed offering consisting of 2 vegetable samosa, 2 Onion Bhaji, Palak pakora chaat and 2 Sev Batata poori

TANDOORI MEAT PLATTER (FOR TWO) 17.95  

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

NON VEG STARTERS

LAMB SAMOSA 5.95 (3 Pcs)  

Filo pastry wrapped samosa filled with spiced minced lamb

SEEKH KABAB 7.95   

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

TANDOORI LAMB CHOPS STARTER 9.95   

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

CHICKEN TIKKA 6.95   

Home ground spices marinated chicken breast pieces cooked in tandoor. Served with a side Salad & green Chutney

CHICKEN MALAI TIKKA 6.95  

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

TANDOORI PRAWN ACHARI STARTER 10.95   

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

VEG STARTERS

ONION BHAJI 5.50  

Sliced onion in a crispy chickpea flour batter and spices

VEGETABLE SAMOSA (3Pcs) 5.25   

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 a 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 14.95 🌶️🌶️🌶️🥘

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

PRAWN JALFREIZI 14.95 🌶️🌶️🌶️🥘

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

BUTTER CHICKEN 11.95 🌶️🥘

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

CHICKEN TIKKA MASALA 11.95 🌶️🌶️🥘

The National Dish, our style

ZAFFRANI CHICKEN KORMA 11.95 🌶️🥘

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

MALVANI CHICKEN 11.95 🌶️🌶️🥘

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

CHICKEN JALFREIZI 11.95 🌶️🌶️🌶️🥘

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

SAAGWALA CHICKEN 11.95 🌶️🌶️🥘

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

CHICKEN DHANSAK 11.95 🌶️🥘

A slightly sweet and sour Chicken Tikka curry with a lentil, spinach and herb in a spiced 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 and cooked in an onion & tomato curry sauce
(Fresh chicken breast tikka is used in all our chicken recipes for added flavour and tenderness)*

LAMB ROGANJOSH 12.95 🌶️🌶️🥘

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

KADHAI LAMB 12.95 🌶️🌶️🥘

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

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 a lentil, spinach and herb in a spiced sauce

LAMB VINDALOO 12.95 🌶️🌶️🌶️🥘

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

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
(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 15.95 🌶️🌶️🏆

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

CHICKEN SHASHLIK 12.95 🌶️🌶️🏆

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

TANDOORI LAMB CHOPS MAIN 13.95 🌶️🌶️🏆

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, thank you)

LAMB DUM BIRYANI 14.95 🌶️🌶️🏆

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

CHICKEN TIKKA BIRYANI 13.95 🌶️🌶️🏆

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

VEGETARIAN SIDES/MAIN COURSES

YELLOW DAL TADKA 5.50/7.95 🌶️🏆🌱

Tempered yellow split lentil with cumin

DAL MAKHANI 5.50/7.95 🌶️🏆🌱

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

CHANA MASALA 5.95/8.95 🌶️🌶️🏆🌱

Chickpeas cooked in onion gravy with Indian spices

ALOO GOBI MATAR 5.95/8.95 🌶️🏆🌱

Cauliflower, potatoes and peas curry

PALAK PANEER 6.50/9.95 🌶️🏆🌱

Indian Cottage cheese cooked with spinach

KADHAI PANEER 6.50/9.95 🌶️🌶️🏆🌱

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

MUSHROOM, CORN AND PEAS KORMA 6.50/9.95 🌶️🏆🌱

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

BOMBAY ALOO 5.95/8.95 🌶️🌶️🏆🌱

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

SAAG ALOO 5.95/8.95 🌶️🏆🌱

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

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ACCOMPANIMENTS

- VEGETABLE RAITA 1.95  
- MIXED SALAD 3.95  
- FINE POTATO CHIPS 2.25 
- EXTRA CHUTNEY/PICKLE 0.50
- EXTRA POPPADUM 0.75

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*

RICE DISHES

- 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  

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