

Little Mumbai Gluten-Free Dining Menu

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

PRE-STARTER

POPPADUMS WITH CONDIMENTS TRAY 2.95

Poppadums(4 halves) served with mango chutney, Kachumber salad & Mixed Pickle

STARTER PLATTERS (TO SHARE)

MIXED TANDOORI PLATTER (FOR TWO) 16.95

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

(Platters can be made for 3 persons on request)

STREET FOOD STARTERS & VEG STARTERS

PALAK PAKORA CHAAT 5.95

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

ALOO TIKKI CHAAT 5.95

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

ONION BHAJI 4.95

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

TANDOORI GOBI 6.95

Cauliflower flavoured with mild spices, yoghurt and Chaat masala cooked in the tandoor served with green chutney

CHILLI PANEER 7.25

Indo Chinese style paneer dish cooked with chilli and peppers

TANDOORI GRILLED & NON VEG STARTERS

AJWAINI FISH TIKKA 6.95

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

TIGER PRAWN ACHAARI 9.95

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

CHICKEN TIKKA 6.95

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

AFGHANI CHICKEN TIKKA 6.95

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

CHILLI CHICKEN 7.95

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

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 8.95

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

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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 13.95   

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

CHICKEN TIKKA BIRYANI 12.95    

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

KING PRAWN BIRYANI 14.95    

A fragrant rice preparation with Prawns, served with Raita

VEGETABLE BIRYANI WITH PANEER 10.95     

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

LAMB SHANK BIRYANI 15.95     (LIMITED AVAILABILITY)

Our speciality rice preparation with slow cooked Lamb Shank, served with Raita. Great for sharing.

ACCOMPANIMENTS

VEGETABLE RAITA 1.95  

MIXED SALAD 3.95  

POTATO FRIES 1.95  

SLICED ONION & CHILLIES 1.25

EXTRA POPPADUM 0.75  

CURRY SAUCE OF YOUR CHOICE 2.25  

MAIN COURSES (VEG)

PANEER BUTTER MASALA 8.95    

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

HANDI SUBZI WITH PANEER 8.95     

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

VEG KOLHAPURI 7.95     

Mixed vegetables cooked in a spiced curry with onion & chillies

KONKANI JACKFRUIT MASALA 7.95     

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

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VEG SIDES (OR AS A MAIN)

YELLOW DAL TADKA 4.95/6.95

Tempered yellow split lentil with cumin

DAL MAKHANI 4.95/6.95

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

CHANA MASALA 5.25/7.50

Chickpeas cooked with onion, tomatoes and Indian spices

ALOO GOBI MATAR 5.50/7.95

Cauliflower, potatoes and peas in an onion and tomato sauce

BOMBAY ALOO 5.25/7.50

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

SAAG ALOO 5.50/7.95

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

BHINDI DO PYAZA 5.50/7.95

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

SAAG 4.95/6.95

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

BAINGAN RAVAIYA 5.50/7.95

Aubergines cooked with potatoes in mellow onion gravy

PALAK (SAAG) PANEER 5.95/8.95

Freshly minced spinach cooked with paneer

MUSHROOM CORN & GREEN PEAS KORMA 5.95/8.95

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

FISH & SEAFOOD MAINS

KING PRAWN MANGO 13.95

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

KING PRAWNS KADHAI 13.95

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 14.95

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

LITTLE MUMBAI LOBSTER TAIL 18.95 (LIMITED AVAILABILITY)

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

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

PANEER SHASHLIK 9.95

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

TIGER PRAWN ACHAARI 14.95

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

CHICKEN SHASHLIK 10.95

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

TANDOORI CHICKEN 10.95 (LIMITED AVAILABILITY)

Half a spring Chicken marinated with yoghurt and spices, cooked in the Tandoor, side Salad & green Chutney

TANDOORI LAMB CHOPS 12.95

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

CHICKEN MAINS

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

BUTTER CHICKEN 10.95

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

CHICKEN TIKKA MASALA 10.95

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

ZAFFRANI CHICKEN KORMA 10.95

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

MALVANI CHICKEN 10.95

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

SAAGWALA CHICKEN 10.95

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

CHICKEN DHANSAK 10.95

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

KOMBDI CHA RASA 10.95

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

CHICKEN JALFREIZI 10.95

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

CHICKEN MADRAS 10.95

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

KADHAI CHICKEN 10.95

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

HANDI CHICKEN MASALA(On the bone) 10.95 (LIMITED AVAILABILITY)

Tandoori Chicken on the bone cooked in a spiced onion, tomato, ginger & garlic sauce, flavoured with nuts and herbs

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LAMB MAINS

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

LAMB SHANK HANDI MASALA 13.95

Lamb Shank slow cooked in a spiced curry with onion & green chillies

LAMB JALFREIZI 11.95

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

LAMB ROGANJOSH 11.95

Boneless Lamb leg cooked with onion & tomato with spices

KADHAI LAMB 11.95

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

SAAG LAMB 11.95

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

LAMB DHANSAK 11.95

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

LAMB KOLHAPURI 11.95

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

MALVANI LAMB 11.95

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

ZAFFRANI LAMB PASANDA 11.95

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

LAMB RARA 12.95

Boneless leg of Lamb cooked with Lamb mince with Garam Masala, onion, tomatoes & herbs

LAMB BHUNA 11.95

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

LAMB KHEEMA MATAR MASALA 10.95

Lamb Mince cooked with green peas in an onion tomato, ginger and garlic, flavoured with Garam Masala & herbs

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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 3.50

Basmati Pulao rice flavoured with saffron

STEAMED BASMATI RICE 3.25

DESSERTS

CARROT HALWA SERVED WITH VANILLA ICECREAM 5.50

KULFI (INDIAN ICECREAM ON THE STICK) 3.50

In Creamy Malai,AlphonsoMango,Pistachio,BelgianChocolate or Gulkand(Honey Rose) flavours

VANILLA ICE CREAM 3.25

MANGO SORBET 3.95

VEGAN VANILLA ICE CREAM 3.95

FOOD ALLERGIES & INTOLERANCES

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.

Thank You