

SOUP

MULLIGATAWNY SOUP 5

Lentil coconut soup, curry leaves

VEGETABLE SOUP 5

Lentil cooked with vegetables, lemon flavor with curry leaves

STARTERS

PAPADAM 4pcs 3

Roasted lentil wafers

ALOO TIKKI 4pcs 6

spiced potato patties, chutneys

ONION BHAJA 4pcs 5

Fritters

VEG TIKKA 10

Grounded paneer cheese mixed with potato & bell pepper

SAMOSA 6

Spiced potato pastries

CHILI GOBI 8

Tangy cauliflower, garlic, scallions

CHILI PANEER (DRY/GRAVY STYLE) 8

Batter fried cheese, onion, bell pepper, garlic, soy sauce

MEAT SAMOSA 8

Minced lamb, green pea filling

SAMOSA CHAAT 8

Spiced chickpeas, chutneys and yogurt

ALOO TIKKI CHAAT 8

Grounded paneer cheese mixed with potato

PANEER HARIYALI 8

Skewered cheese, green chutney

KEBAB STARTERS

SHEEK KEBAB 10

Skewered lamb rolls, onions, fresh coriander

CHICKEN WINGS 8

Chicken wings desi way

HARIYAI CHICKEN 10

Skewered spring chicken, creamy green marinade

CHICKEN TIKKA (SMALL) 10

Skewered chicken thighs, red marinade

CHICKEN MALAI TIKKA (SMALL) 10

Tandoor fired mustard flavor

AAMWALI JHINGA TIKKA 10

Grilled shrimp, spiced mango, green chutney

[All Entrees Comes With Rice]

VEGETARIAN

DAL MAKHNI 14

Slow-cooked black lentils, fresh cream, ghee

SAAG PANEER 14

Spiced spinach, cheese, light cream

ALU CHANA SAAG 14

Pureed spinach, potatoes, chickpeas

MUTTER PANEER 14

Creamy green peas, cheese, fenugreek, cumin

MALAI KOFTA 14

Vegetable croquettes, creamy nut sauce

PANEER BHURJI 14

Creamy cheese, onions, bellpepper

VEGAN

LAUKI DAAL SAAG 14

Fresh spinach, lentils, white pumpkin

MIXED VEGETABLE 14

Onions, bell peppers, tangy flavor

DAAL TADKA 14

Yellow lentils, cumin, fresh coriander

CHANA MASALA 14

Curried chickpeas, onions, fresh coriander

BHINDI AAMCHUR 14

Sautéed onions, mango powder, bell pepper

ALU GOBI 14

Spiced potato, cauliflower, onions, fresh coriander

PUMPKIN PAANCH PORAN 14

Red pumpkin, jaggery, curry leaves

BAIGAN BHARTA 14

Smoked eggplant, garlic, tomatoes, fresh coriander

CABBAGE FRY 14

Tempered green peas, cumin, turmeric

TANDOOR

TANDOORI CHICKEN 15

Skewered bone-in chicken

CHICKEN TIKKA 15

Skewered chicken thighs, red marinade

JHINGA NARIYAL TIKKA 17

Skewered shrimp, fresh coconut, cream

CHICKEN KALI MIRCH KABAB 15

Tandoori grilled boneless chicken, cracked black pepper

CHICKEN MALAI KEBAB 15

Skewered spring chicken, creamy marinate, saffron

SALMON TIKKA 17

Lemon flavored with mix vegetable

TANDOORI SHRIMP 17

Skewered shrimp with lemon flavored

THE FAMOUS BRITISH CURRY CLUB

Chicken 15, Lamb 16, Bone-in Goat 16
Shrimp 17, Vegetables 14, Paneer 15, Salmon 17

CURRY

A traditional onion tomato curry

ROGAN JOSH

A popular Kashmiri yogurt curry with deggi mirch, saffron, whole masalas

TIKKA MASALA

A creamy tomato sauce with fenugreek

MAKHNI

A buttery tomato sauce with onions, bell pepper, green chilies

VINDALOO

A spicy Goan curry with vinegar infused red chili paste

BHUNA

A thick curry with onions, garlic, fresh coriander

MADRAS

A hot coconut curry with dry red chilies, curry leaves

KARAHI

Wok tossed with onions, bell pepper, fenugreek

KORMA

A creamy nut sauce with saffron, cardamom, bay leaf

SAAG

Fresh spinach curry

JALFREZI

A tangy tomato preparation with onions, bell pepper, fresh herbs

CHETTINAD

A popular black pepper curry from the house of Chettiyars

BIRYANI

(Basmati rice with yogurt, saffron, onions, whole masala)

VEGETABLE 15, CHICKEN 15, LAMB 16
BONE-IN GOAT 16, SHRIMP 17

BREADS

TANDOORI ROTI 4

Freshly baked with whole wheat flour

LUCHI 4

Deep-fried bread

PARATHA 4

A multi-layered flat bread

ALU PARATHA 5

Stuffed spiced potatoes

BUTTER NAAN 3

Freshly baked white flour bread

ONION NAAN 4

CHILI ONION NAAN 4

GARLIC NAAN 4

PESHWARI NAAN 5

CHEESE NAAN 5

SIDES

MANGO PICKLE 3

Mango chutney, paanch poran

MANGO CHUTNEY 4

Marinate with salt and turmeric powder

RAITA 3

Refreshing spiced yogurt, besan crunchies

GHEE PEAS PULAV 5

Basmati rice, cumin, bay leaf

BASMATI RICE 3

TURMERIC LEMON RICE 6

Mustard seeds, curry leaves, dry red chilies

COCONUT RICE 7

Basmati rice, fresh coconut

CHEF'S SPECIAL

Comes With Rice

BUTTER CHICKEN 15

Rich and creamy blend of tomatoes, butter, curry and spices

CHILI CHICKEN 16

Green chilies, onions, bell pepper, dark soy sauce

KOSHA MANGSHO 17

Bone-in goat curry, potatoes, fresh coriander

CHINGRI MALAI KARI 17

Shrimp coconut curry, bay leaf, garam masala

FISH DOPIAZA 17

Fish in an onion-based sauce

CHINGRI SHABJI 17

Shrimp with fresh organic mixed vegetables

Welcome



Mumbai  Masala
Indian Grill



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