

Little Mumbai 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)

VEG CHOWPATTY PLATTER (FOR TWO) 10.95  

Platter consisting of 2 vegetable samosa, 2 Onion Bhajis, Palak pakora chaat and 2 Sev Batata pooris

MUMBAI MEAT PLATTER (FOR TWO) 15.95 

Platter consisting of 2 lamb chops, 2 chicken tikka, 2 meat samosa and seekh kabab, side salad & green chutney

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

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

SAMOSA CHAAT 5.95  

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

ALOO TIKKI CHAAT 5.95  

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

SEV BATATA POORI 5.95  

Crispy Discs of Poori topped with potato, tamarind chutney & fine chickpea noodles

DAHI POORI 5.95  

Crispy Poori filled with potato mixture and tamarind chutney, filled with yoghurt and fine chickpea noodles

PANI POORI 5.95 

Crispy Poori filled with potato mixture and, tamarind chutney & filled with flavoured water

BHEL PURI 4.95    (Contains Peanuts)

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

ONION BHAJI 4.95  

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

VEGETABLE SAMOSA 4.95  

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

PANEER SHASHLIK 7.50   

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

CHILLI PANEER 7.50    

Indo Chinese style paneer dish cooked with chilli and peppers

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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

CHICKEN MALAI 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

LAMB SAMOSA 5.50

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 8.95

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

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

VEG BIRYANI 10.95

A Classic rice preparation with Paneer & vegetables, served with Raita

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FISH & SEAFOOD MAINS

KING PRAWN MANGO 13.95

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

KADHAI KING PRAWNS 13.95

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 sauce with Coconut and Curry leaves

TIGER PRAWN ACHAARI (MAIN) 14.95

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

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

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 almond powder, ginger & honey

CHICKEN TIKKA MASALA 10.95

The National Dish, our style

ZAFFRANI CHICKEN KORMA 10.95

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

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 spiced sauce

KOMBDI CHA RASA 10.95

Chicken cooked in a spicy red onion, tomato & dry coconut sauce garnished with fresh coriander

CHICKEN JALFREIZI 10.95

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

CHICKEN MADRAS 10.95

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

HANDI CHICKEN 10.95

Chicken Tikka, cooked in an onion & tomato sauce

CHICKEN SHASHLIK 10.95 (TANDOORI PREPARATION, NOT SAUCY)

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

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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 12.95    (LIMITED AVAILABILITY)

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

LAMB ROGANJOSH 11.95   

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

KADHAI LAMB 11.95   

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

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 BHUNA 11.95   

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

TANDOORI LAMB CHOPS 12.95  

(TANDOORI PREPARATION, NOT SAUCY)

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

ACCOMPANIMENTS

VEGETABLE RAITA 1.95  

MIXED SALAD 2.95  

POTATO FRIES 1.95 

SLICED ONION & CHILLIES 1.25

EXTRA POPPADUM 0.75 

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MAIN COURSES (VEG)

SAAG CHANA 7.95

Chickpeas cooked with chopped spinach, onion and spices

PANEER BUTTER MASALA 8.95

Indian cottage cheese in a mild onion & tomato sauce

MILONI SUBZI 8.95

Mixed vegetables cooked with chopped Spinach and Paneer

VEG JALFREIZI 7.95

Mixed vegetables stir fried with onion & peppers and served in a spicy gravy

KONKANI VEG CURRY 7.95

Mixed vegetables cooked in a spiced curry with onion, coconut, curry leaves & red chillies

VEG SIDES

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 5.50

Chickpeas cooked with onion, tomatoes and Indian spices

ALOO GOBI MATAR 5.50

Cauliflower, potatoes and peas in an onion and tomato sauce

BOMBAY ALOO 5.50

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

SAAG ALOO 5.50

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

BHINDI DO PYAZA 5.50

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

BAINGAN RAVAIYA 5.50

Aubergines cooked with potatoes in mellow onion gravy

PALAK (SAAG) PANEER 5.95

Freshly minced spinach cooked with paneer

MUSHROOM CORN & GREEN PEAS KORMA 5.95

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

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BREADS

TANDOORI ROTI 2.50

Whole wheat bread cooked in Tandoor

NAAN 2.50

The nation's favourite Tandoori bread

GARLIC&CORIANDER NAAN 2.95

Naan topped with chopped garlic and coriander

PESHAWARI NAAN 3.95

Sweet almond & coconut stuffing in a naan

ONION & CHEESE KULCHA 3.50

Bread topped with chopped onion and cheese

KEEMA NAAN 4.25

Naan bread with spiced minced lamb stuffing

CHILLI& GARLIC NAAN 3.25

Naan topped with chopped green Chilli & Garlic

LACCHA PARATHA 3.25

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 3.50

Basmati Pulao rice flavoured with saffron

STEAMED BASMATI RICE 3.25

DESSERTS

GULAB JAMUN SERVED WITH VANILLA ICECREAM 5.50

CARROT HALWA SERVED WITH VANILLA ICECREAM 5.50

KULFI (INDIAN ICECREAM) 4.95

(MALAI, PISTACHIO OR MANGO)

STICKY TOFFEE WITH DATES (SERVED WITH MALAI KULFI) 5.50

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