

Little Mumbai Home Dining Menu

Kindly note: Home delivery is available within a 3 mile radius for orders over £25

10% Discount on your total bill for collection only

Complimentary Poppadums & chutneys on orders over £15

Complimentary Poppadums & chutneys +small bottled Beer/soft drink can on orders over £25

Complimentary Poppadums & chutneys +large bottled Beer/soft drink on orders over £50

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

NON VEG STARTERS

LAMB SAMOSA 5.50 

Filo pastry wrapped samosa filled with spiced minced lamb

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  

Lamb chops marinated with yoghurt and 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

TANDOORI PRAWN ACHARI 10.95  

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

TANDOORI MEAT PLATTER (FOR TWO) 16.95 

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

VEG STARTERS

ONION BHAJI 4.95   

Sliced onion in a crispy chickpea flour batter and spices

VEGETABLE SAMOSA 4.95  

Filo triangles filled with spiced potato and vegetables mixture

PALAK PAKORA CHAAT 5.95   

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

SAMOSA CHAAT 5.95  

Veg Samosa topped with a curried chickpea mixture, yoghurt, mint chutney & tamarind chutney. Garnished with fine crispy chickpea flour vermicelli

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

NON VEG MAINS

PRAWN JALFREIZI 13.95

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

GOAN FISH CURRY 11.95

*A Fish speciality from Goa, fillet of Tilapia flavoured with Tamarind, Coconut & Curry leaves
(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 CURRY 10.95

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

CHICKEN JALFREIZI 10.95

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

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 and spinach

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 and cooked in an onion & tomato curry sauce
(We use fresh boneless meat of British leg of Lamb in all our Lamb Preparations)*

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 a 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

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MALVANI LAMB CURRY 11.95

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

LAMB VINDALOO 11.95

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

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 Spring Lamb served with vegetable Raita

CHICKEN TIKKA BIRYANI 12.95

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

MAIN COURSES (VEG)

ALSO SERVED AS VEG SIDES FOR 4.95

YELLOW DAL TADKA 7.95

Tempered yellow split lentil with cumin

DAL MAKHANI 7.95

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

CHANA MASALA 7.95

Chickpeas cooked in onion gravy with Indian spices

ALOO GOBI MATAR 7.95

Cauliflower, potatoes and peas curry

PALAK PANEER 8.95

Chunks of cottage cheese in a creamy and spinach curry

KADHAI PANEER 8.95

Paneer tossed with peppers and cooked in an onion & tomato curry

BOMBAY ALOO 7.95

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

SAAG ALOO 7.95

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

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ACCOMPANIMENTS

POPPADUMS WITH CONDIMENTS TRAY 2.95  

Poppadums(4 halves) served with mango chutney, lime Pickle, mint & coriander yoghurt

VEGETABLE RAITA 1.95  

MIXED SALAD 1.95  

POTATO CHIPS 1.95 

EXTRA POPPADUM 0.75

BREADS

TANDOORI ROTI 2.50 

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 3.50  

Basmati Pulao rice flavoured with saffron

STEAMED BASMATI RICE 3.25  

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