

Little Mumbai Dining Menu

 -MILD  -MEDIUM  -HOT/VERY HOT

 CONTAINS NUTS  -GLUTEN FREE  -VEGETARIAN  -VEGAN

PRE-STARTER

POPPADUMS WITH CONDIMENTS TRAY 2.50  

Poppadums(4 halves) served with mango chutney, kachumber salad & lime Pickle

STARTER PLATTERS (TO SHARE)

ASSORTED CHOWPATTY PLATTER (FOR TWO) 9.95  

Platter consisting of 2 vegetable samosa, 2 Onion Bhaji, Palak pakora chaat and 2 Sev Batata poori

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

MEAT & SEAFOOD PLATTER (FOR TWO) 17.95  

Platter with 2 lamb chops, 2 chicken tikka, seekh kabab, 2 Salmon Tikka & 2 Tandoori Prawns, salad & green chutney

CHOWPATTY STREET FOOD 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 Samosa topped with a curried chickpea mixture, yoghurt, mint chutney & tamarind chutney.

Garnished with fine crispy chickpea flour vermicelli

ALOO TIKKI CHAAT 5.95  

Potato Cutlet topped with a curried chickpea mixture, yoghurt, mint & tamarind chutney and crushed crispy poori

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

VEG STARTERS

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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FISH/PRAWN STARTERS

SALMON TIKKA 7.95

Delicately spiced salmon pieces marinated and cooked in the tandoor on a skewer, salad & green chutney

TIGER PRAWN ACHAARI 9.95

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

CHICKEN STARTERS

CHICKEN TIKKA 6.95

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

CHICKEN HARIYALI TIKKA 6.95

Coriander & mint 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

TRIO OF CHICKEN TIKKA 6.95

Selection of the 3 chicken tikkas above, 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 STARTERS

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

ACCOMPANIMENTS






VEGETABLE RAITA 1.50

MIXED SALAD 1.95

POTATO FRIES 1.95

EXTRA POPPADUM 0.75

EXTRA MANGO CHUTNEY/ LIME PICKLE 0.50

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FISH & SEAFOOD MAINS

PRAWN MANGO CURRY 12.95

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

PRAWN JALFREIZI 12.95

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

GOAN FISH CURRY 10.95

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

FISH MADRAS 10.95

Fillet of Tilapia fish marinated with spices, cooked in a sauce with Coconut and Curry leaves

LITTLE MUMBAI LOBSTER CURRY 16.95

Lobster tail cooked in a medium sauce with mango, coconut & curry leaves.

It can also be cooked in a sauce of your choice, please ask a member of staff

CHICKEN MAINS

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

BUTTER CHICKEN 9.95

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

CHICKEN TIKKA MASALA 9.95

The National Dish, our style

ZAFFRANI CHICKEN KORMA 9.95

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

CHICKEN METHI MALAI 9.95

Chicken Tikka simmered in a mild sauce flavoured with fenugreek leaves and a touch of cream

SAAGWALA CHICKEN 9.95

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

CHICKEN DHANSAK 9.95

A slightly sweet and sour Chicken Tikka curry with a lentil, spinach and herb in a spiced sauce

MALVANI CHICKEN CURRY 9.95

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

CHICKEN JALFREIZI 9.95

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

CHICKEN MADRAS 9.95

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

CHICKEN DO PIAZA 9.95

Chicken Tikka cooked with bell peppers and onion, cooked in an onion & tomato curry sauce

CHICKEN SHASHLIK 10.95 (TANDOORI PREPARATION, NOT SAUCY)

Chicken tikka, peppers and onion flavoured with yoghurt, medium spices & cooked in the Tandoor, Served with a 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   

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

LAMB ROGANJOSH 10.95   

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

KADHAI LAMB 10.95   

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

SAAG LAMB 10.95  

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

LAMB DHANSAK 10.95  

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

LAMB KOLHAPURI 10.95  

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

MALVANI LAMB CURRY 10.95  

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

ZAFFRANI LAMB PASANDA 10.95  

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

LAMB BHUNA 10.95   

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

TANDOORI LAMB CHOPS 12.95  

*5 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 Spring 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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MAIN COURSES (VEG)

ALSO SERVED AS VEG SIDES FOR 5.50

YELLOW DAL TADKA 6.95   

Tempered yellow split lentil with cumin

DAL MAKHANI 6.95    

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

CHANA MASALA 6.95    

Chickpeas cooked in onion gravy with Indian spices

ALOO GOBI MATAR 6.95    

Cauliflower, potatoes and peas curry

PANEER MAKHANI 7.95    

Chunks of cottage cheese in a creamy and mild tomato curry

VEG KOLHAPURI 6.95   




Mixed vegetables cooked in a spiced curry with onion & green chillies

MATAR PANEER 7.95    





Paneer cooked in an onion & tomato sauce with green peas

PALAK PANEER 7.95    

Freshly minced spinach cooked with paneer

BOMBAY ALOO 6.95    

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

SAAG ALOO 6.95    

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

MUSHROOM CORN & GREEN PEAS KORMA 7.95    

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

BHINDI MASALA 6.95    

Okra cooked with spices in a curry sauce

BAINGAN RAVAIYA 6.95    

Aubergines cooked with potatoes in mellow onion gravy

VEG JALFREIZI 6.95   

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

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BREADS

TANDOORI ROTI 2.25

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 NAAN 2.95

Naan topped with chopped greenChilli

LACCHA PARATHA 3.25

Layered soft flaky wholemeal bread cooked in the tandoor

ALOO PARATHA 3.75

Potato stuffing in a wholemeal paratha

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

DESSERT

GULAB JAMUN SERVED WITH VANILLA ICECREAM 5.50

CARROT HALWA SERVED WITH VANILLA ICECREAM 5.50

KULFI 3.95

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