

# Little Mumbai Food Menu

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

## PRE-STARTER

**POPPADUMS WITH CONDIMENTS TRAY 2.95**  

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

## STARTER PLATTERS (TO SHARE)

**ASSORTED CHOWPATTY PLATTER (FOR TWO) 10.95**  

*A mixed offering consisting of 2 vegetable samosa, 2 Onion Bhaji, Palak pakora chaat and 2 Sev Batata poori*

**TANDOORI MEAT PLATTER (FOR TWO) 16.95**  

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

## NON VEG STARTERS

**LAMB SAMOSA 5.50(3 Pcs)**  

*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 (3 Pcs) 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 (3 Pcs) 10.95**   

*3 Tiger prawns marinated in pickling spices, coriander and yoghurt, cooked in the Tandoor, green chutney*



## VEG STARTERS

**ONION BHAJI 4.95**  

*Sliced onion in a crispy chickpea flour batter and spices*

**VEGETABLE SAMOSA (3Pcs) 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, condiments, green & tamarind chutney*

**SAMOSA CHAAT 5.95**  

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

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## NON VEG MAINS

### PRAWN MANGO CURRY 13.95

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

### 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*

### FISH MADRAS 11.95

*Fillet of Tilapia fish marinated with spices, cooked in a spicy Madras sauce*

### 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 & Cashewnut sauce flavoured with saffron*

### MALVANI CHICKEN CURRY 10.95

*A Chicken speciality from Malvan, flavoured with coconut & 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

*A slightly sweet and sour Chicken Tikka curry with a lentil, spinach and herb in a spiced 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 and cooked in an onion & tomato curry sauce*

### CHICKEN SHASHLIK 10.95 (TANDOORI PREPARATION, NOT SAUCY)

*Chicken tikka, peppers and onion cooked in the Tandoor, Served with a side salad and mint & coriander chutney  
(Fresh chicken breast tikka is used in all our chicken recipes for added flavour and tenderness)*

### 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*

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### 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*

### 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*

### LAMB SHANK HANDI MASALA 14.95 (LIMITED NUMBERS AVAILABLE ONLY)

*Lamb Shank slow cooked FOR 6 HOURS in a spiced curry with onion & green chillies  
(We use fresh boneless meat of British leg of Lamb in all our Lamb Preparations)*

## BIRYANI DISHES

**(Please note that Biryani's 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 5.50

### 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

*Indian Cottage cheese cooked with spinach*

### KADHAI PANEER 8.95

*Indian Cottage cheese 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

- VEGETABLE RAITA 1.95
- MIXED SALAD 1.95
- FINE POTATO CHIPS 1.95
- EXTRA CHUTNEY/PICKLE 0.50
- 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