

7 Course Taster Lunch Menu £16.95

12:00 pm to 2:00 pm

All starters are served course-wise, one after the other.
Please inform the waiting staff about your dietary preferences and requirements while ordering.

PRE-STARTER

KALA CHANNA TIKKI (VG)(GF)(DF)(NF)

famous Mumba Devi temple chana prasad offering style tikki from the Kalbadevi

STARTERS

BHOJPURI DAL CHAWAL (VG)(GF)(DF)(NF)

Black lentil and rice dumplings mixed with grated coconut, a popular streetery of East India

RAILWAY ALU TIKKI (VG)(GF)(DF)(NF)

famous Indian railway canteen-style potato tikki from Delhi

CHICKEN 65 CHAAT (GF)(DF)(NF)

boneless chicken marinated with ginger garlic paste, garam masala and tossed with hot chili garlic sauce from Chennai

LAMB SAMOSA (DF)(NF)

minced lamb & green pea tempered with curry leaves and mustard seeds samosa from Lucknow

HAULLE HAULLE (GF)(DF)(VG)(NF)

Let's have a wee rest!
Nagpuri santra a palate cleanser inspired by the famous oranges of Nagpur

MAIN COURSE

Please choose one of your choices. All the curries are served along with a portion of pilau rice and Indian bread.
Mumbai pav and bun served with special masala chips.

BAMBAI PAV BHAJI (V)(DF)(NF)

Bombay's iconic yet humble street-style mashed mixed vegetables cooked in bhaji masala and served with soft toasted pav

PARSI CAFÉ KHEEMA BUN (DF)(NF)

a special minced lamb kheema with a soft toasted bun, the star of every Mumbai Iranian-Parsi café

MAKKAI PALAK SAAG (VG)(GF)(DF)(NF)

fresh chopped spinach saag and corn delicacy

MAA KI DAL (VG)(GF)(DF)(NF)

traditional Aai (mother) style assorted mixed lentils

MANGO FISH CURRY (GF)(DF)(NF)

white marinated fish fillet cooked in a special mango and coconut curry

CHICKEN MASALA DESI (GF)(DF)(NF)

slow-cooked boneless chicken in a sweet and tangy onion tomato sauce tempered with curry leaves and mustard seeds

MANGO CHICKEN CURRY (GF)(DF)(NF)

mango and coconut-based mild chicken curry

RAILWAY CANTEEN LAMB (GF)(DF)(NF)

a mouth-melting slow cooked lamb preparation with potatoes

KOLHAPURI KADHAI GOAT (GF)(DF)(NF)

coriander flavoured Kolhapuri Kadhai style dry roasted goat

10-Course Mumbai Taster Menu £27.95 (All Day)

All starters are served course-wise, one after the other.

Please inform the waiting staff about your dietary preferences and requirements while ordering.

This Mumbai taster food walk takes up to 1.30 Hrs to be completed, experienced and enjoyed thoroughly. Kindly inform the waiting staff, when ordering/booking, about any time stipulations or if attending any shows/events/functions to ensure they are being serviced accordingly.

PRE-STARTER

KALA CHANNA TIKKI (VG)(GF)(DF)(NF)

famous Mumba Devi temple chana prasad offering style tikki from the Kalbadevi

LAHASUNI SORBA (VG)(GF)(DF)(NF)

burnt garlic and cumin-flavoured chickpea shorba from the Gateway of India

STARTERS

BAMBAI BATATA VADA (VG)(GF)(DF)(NF)

traditional batata vada from the Dadar Train Station

MULBERRY CHICKEN TIKKA (GF)(DF)(NF)

sweet and tangy tikka with mulberry from the silk farms of Mahabaleshwar, a popular dish from Bandra

SWEET CORN BHEL (VG)(GF)(DF)(NF)

savory sweet corn chaat from the Wankhede Cricket Stadium

SCHEZWAN FISH FRY (GF)(DF)(NF)

a mouthwatering example of Mumbai style schezwan style fish fry from Juhu Beach

CHICKPEA KOTLET (VG)(GF)(DF)(NF)

famous parsi chickpea cutlets from the old Parsi Colony

THE GREAT MARATHA LAMB BOTI (GF)(DF)(NF)

famous garlic chutney marinated grilled lamb boti tossed in special Marathi masala from the Mahim Khau Gully

HAULLE HAULLE (VG)(GF)(DF)(NF)

Let's have a wee rest ! Nagpuri Santra a palate cleanser inspired by the famous oranges of Nagpur

MAIN COURSE

(Please choose one main course of your choice. The main course is served along with a shared portion of Pilau Rice, Indian Breads and Dharavi Roasted Baby Potato.)

BAMBAI BHAJI (VG)(GF)(DF)(NF)

mashed mixed vegetables cooked in Mumbai-style bhaji masala

KOKUM FISH CURRY (GF)(DF)(NF)

Mumbai-style Kokum and coconut fish curry tempered with mustard seeds and curry leaves

MAKKAI PALAK PANEER SAAG (VG)(GF)(NF)

fresh chopped spinach saag and corn delicacy.
(Addition of the paneer is an option).

SAOJI CHICKEN CURRY (GF)(DF)(NF)

A popular Nagpuri Saoji-style chicken rassa preparation

MAA KI DAL (VG)(GF)(DF)(NF)

traditional Aai (mother) style assorted mixed lentils

MANGO CHICKEN CURRY (GF)(DF)(NF)

mango and coconut-based mild chicken curry

KING PRAWN MOILEE (GF)(DF)(NF)

king prawns in a special fresh coconut-based Goan sauce

KONKANI LAMB CURRY (GF)(DF)(NF)

an aromatic lamb curry from the Konkan Region

KOLHAPURI KADHAI GOAT (GF)(DF)(NF)

coriander flavoured Kolhapuri Kadhahi style dry roasted goat