



Mumbai Inn

Indian & Nepalese (Gurkha's) Cuisine

The tradition of excellence, the tradition of cooking, each meal a gourmet's delight. It all began with a dream to create a restaurant with great style, ambience and grandeur. It has always been our prime concern to retain the authenticity of Indian and Nepalese Cuisine, using selective herbs and spices all the way from Himalaya mountains and valley not only for their aroma but a dream of Mumbai Inn to create a food culture of the highest international standards and yet very British at heart.

That's Mumbai Inn for you!

www.mumbaiinn.co.uk

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STARTERS

1. **ONION BHAJI** **£3.95**
Famous snack of crisp deep fried onion in a coating of gram flour batter
2. **ALOO CHANA PURI** **£3.95**
Potato and Chick peas served with deep fried bread
3. **CHILLI GARLIC MOGO** **£4.05**
Cassava tossed in dry chilli and garlic
4. **HAKKA MUSHROOM** **£4.05**
Diced mushroom pieces stir fried with chopped ginger, garlic, chillies and soya sauce
5. **SAMOSA(MEAT OR VEGETABLE)** **£4.05**
Deep fried stuffed meat or vegetable pastry served with chick peas
6. **CHILLI PANEER** **£4.75**
Cottage cheese cubes tossed in our house special sauce with mix peppers and green chillies
7. **MOMO (POPULAR APPETISER OF NEPAL)** **£4.75**
Minced lamb dumpling served with home made special chutney
8. **CHILLI CHICKEN OR CHILLI FISH** **£4.75**
Chunk of chicken or fish stir fried with mix pepper, onion, garlic and green chillies
9. **CHICKEN LOLLY** **£4.75**
Battered chicken wings deep fried served with Szechuan style sauce
10. **PRAWN PURI** **£4.75**
Prawn cooked with Indian spices and served with deep fried bread
11. **SALT & PEPPER CHICKEN** **£4.75**
Delicate pieces of chicken pan fried with grinded pepper, fresh ginger and garlic
12. **FISH KOLIWADA** **£4.75**
Pieces of fish marinated in selected spices, herbs and deep fried to get the crispy touch
13. **TARAKO SHRIMPS** **£4.75**
Deep fried small prawns marinated with ginger, garlic & Nepalese spices
14. **JUMPING KING PRAWNS** **£6.95**
Pan fried king prawns cooked with fresh green chilli, garlic, spring onions with chef special sauce

BARBEQUE FARE

(TANDOORI SPECIALITIES)

	MAIN	STARTER
15. PANEER SHASLIK Grilled cottage cheese marinated in freshly ground aromatic herbs, pickles, spices, fresh tomatoes, green peppers and onions	£11.95	£4.95
16. CHICKEN TIKKA A traditional Indian style char-grilled marinated chicken	£11.95	£4.95
17. SEEKH KABAB Minced lamb blended with spices, herbs and Barbequed on skewers	£11.95	£4.95
18. CHICKEN SHASLIK Supreme of chicken marinated in freshly ground aromatic herbs and spices with mix peppers, onions and tomatoes	£11.95	£4.95
19. GURKHA HILL TIKKA Boneless pieces of chicken with ginger, garlic, green chilli, cream-cheese, coriander, ground cardamom with fresh mint flavour	£11.95	£4.95
20. TANDOORI CHICKEN Spring chicken marinated in tandoori spices and cooked in tandoor	£11.95	£4.95
21. SALMON TIKKA Pieces of salmon marinated in freshly ground aromatic herbs and spices cooked with assorted peppers	£14.95	£7.95
22. GURKHALI CHOPS Succulent lamb chops marinated with homemade spices, raw papaya, ground chilli, garlic and ginger	£14.95	£7.95
23. KING PRAWNS TANDOORI King prawns with ginger, yoghurt, ground spices and toasted nigella and ajwain seeds	£14.95	
24. PLATTER ALA CHEF (ASSORTED KABAB) A selection of finest assorted kababs from our clay oven		£19.95

NEPALESE (GURKHAS) SPECIALITIES DISHES

25. **SHAHI KUKHURA** **£9.95**
Grilled chicken cooked with butter, cream, fresh tomato and spices (mild)
26. **CHHATI KUKHURA** **£9.95**
Breast of chicken cooked with peas and mushroom in chef special spices
27. **HIMALI KUKHURA** **£9.95**
Supreme of chicken simmered in special home made sauce with ginger, garlic, mint and coriander
28. **KATHMANDU KUKHURA** **£9.95**
Boneless chicken in an aromatic sauce with mashed aubergine, melon seeds, yoghurt and spices
29. **ALOO MASU** **£12.95**
Tender pieces of lamb with baby potato cooked in Nepalese spices
30. **GURKHALI LAMB** **£12.95**
Tender pieces of lamb cooked with onions, fresh tomato, ginger, garlic, fresh mint, fenugreek leaves and spring onion
31. **GURKHALI LAMB SHANK** **£18.95**
Lamb shank cooked with bay leaf, cinnamon, onion, tomato, ground spices and coriander
32. **SPECIAL HOUSE KADAI** **£13.95**
Combination of chicken, lamb and prawns cooked with special house sauce with wine served in traditional hot iron pot
33. **SEAFOOD MISS MASS** **£13.95**
Squid, prawns, scallops and mussels cooked in coconut, turmeric, curry leaf, mustard seeds, ginger, garlic and onions
34. **MACHHA MASALA** **£12.95**
Marinated fish cooked with tamarind, crushed mustard, coconut milk, curry leaf and herbs
35. **KING PRAWNS KHURSANI** **£14.95**
King prawns tossed with fresh green chilli, tomato, ground spices and crushed peppercorns

FOOD ALLERGIES and INTOLERANCES:

Please speak to our staff about the ingredients in your meal, when making your order.
Thank you.

GOLD STANDARD CERTIFIED

These premises are
FSG Certified COVID-19 SECURE



- COVID-19 SECURE ASSURED STANDARDS
- COVID SECURE Cleaning and Sanitising Procedures
- COVID SECURE Staff Health Screening Checks
- COVID SECURE Staff Training
- COVID SECURE Hand Sanitising and Hand Washing Facilities
- COVID SECURE Food Safe Management Systems
- COVID SECURE Risk Assessments

Food Safety Guru
Food Safety Management Systems

TRADITIONAL INDIAN RECIPES - MAINS

CHICKEN £10.25 LAMB £12.95

- 36. KORMA (CHICKEN OR LAMB)**
Chicken or lamb cooked in fresh cream, coconut and almond with very mild sauce
- 37. JALFREZI (CHICKEN OR LAMB)**
Boneless chunks of chicken or lamb cooked in dry masala with juliennes of onion, tomatoes and capsicum
- 38. BHUNA (CHICKEN OR LAMB)**
Pieces of chicken or lamb cooked in slightly spice and thick sauce
- 39. MADRAS (CHICKEN OR LAMB)**
Chicken or lamb cooked in fairly hot sauce of onion, tomato, ginger, garlic and ground spices
- 40. BALTI (CHICKEN OR LAMB)**
Chicken or lamb cooked in specially prepared balti sauce, light and spicy with capsicum, spring onion and coriander served in traditional copper pot(balti)
- 41. DHANSAK (CHICKEN OR LAMB)**
Chicken or lamb cooked with yellow lentils slightly hot, sweet and sour flavour (Parsi speciality)
- 42. VINDALOO (CHICKEN OR LAMB)**
Chicken or lamb cooked with baby potato in hot sauce with onion, tomatoes, chillies, ginger, garlic and ground spices
- 43. ROGAN JOSH (CHICKEN OR LAMB)**
Chicken or lamb curry delicately cooked to perfection - The Kashmiri way
- 44. SAAGWALA (CHICKEN OR LAMB)**
Chicken or lamb pieces cooked with fresh spinach and hints of whole cumin seeds, onion, tomato and light spices
- 45. CHICKEN TIKKA MASALA**
Boneless barbequed chicken in rich tomato, butter and cream sauce
- 46. TAWA (CHICKEN OR LAMB) £10.95/£13.25**
Boneless chicken or lamb cooked in moist spice sauce with green chillies, ginger and garlic - an Indian housewives speciality

GARDEN GOURMET (VEGETARIAN)

MAIN £9.95 SIDE £6.95

- 47. GURKHALI TARKARI**
Seasonal vegetables cooked in onion and tomato sauce, medium hot and semi-dry
- 48. BOMBAY ALOO**
Steamed baby potato in rich tomato, butter and cream sauce
- 49. FRESH OKRA**
Garden fresh lady fingers tossed with onion and chef special sauce
- 50. BAINGAN MASALA**
Egg plant (aubergine) grilled in a clay oven and blended with Indian spices
- 51. SIMI ALOO**
Fresh french beans and baby potato cooked with tomato, garlic and spices
- 52. PHOOL MASALA**
Florets of cauliflower cooked in a pungent red masala
- 53. SAAG PANEER**
Creamed spinach and cottage cheese cooked with cumin seeds and garlic
- 54. BUTTER PANEER**
Recommended for those discerning taste
- 55. METHI MUTTER MALAI**
Garden fresh green peas with fenugreek leaves blended with herbs and cream
- 56. MUSHROOM HANDI**
Fresh garden mushroom cooked in a rich and tangy brown gravy
- 57. CHANA CHOLE**
Chick peas cooked in a freshly ground masala garnished with ginger, green chillies and coriander
- 58. DAL TADKA**
Yellow lentils tempered with jeera and garlic
- 59. DAL MAKHANI**
Black lentils cooked with tomatoes and homemade butter
- 60. VEGETABLE CHANDNI**
Grated cottage cheese sautéed with peas and butter, cooked with rich tomato sauce

RICE

- 61. STEAMED BASMATI RICE £2.95**
- 62. PULAO RICE £3.25**
- 63. MUSHROOM RICE OR EGG FRIED RICE £3.95**
- 64. COCONUT RICE OR TOMATO RICE £3.95**
- 65. KEEMA RICE £3.95**

BIRYANI

(All biryani cooked with saffron flavoured basmati rice, with cardamom, cinnamon, cloves and bay leaves)

- 66. VEGETABLE BIRYANI £12.95**
- 67. CHICKEN BIRYANI £14.55**
- 68. LAMB BIRYANI £16.55**
- 69. PRAWN BIRYANI £16.55**
- 70. DUM BIRYANI (CHICKEN OR LAMB) £17.55**
Boneless chicken or lamb with basmati rice, browned onions, herbs, rose water, ground spices and saffron sealed with pastry lid

ROTI/NAN

(HOME MADE BREAD)

- 71. ROTI / CHAPATI £2.75**
Buttered whole wheat bread
- 72. NAN £2.95**
- 73. PESHWARI NAN £3.75**
Bread stuffed with nuts and seeds
- 74. KEEMA NAN £3.75**
Bread stuffed with minced meat
- 75. ONION KULCHA £3.75**
Bread stuffed with chopped onion
- 76. CHEESE NAN £3.75**
Bread stuffed with cheese
- 77. GARLIC NAN £3.75**
Bread with garlic and coriander
- 78. LACHA DAAR PARATHA £3.75**
Buttered and layered whole wheat bread
- 79. CHIPS £3.95**
- 80. CURRY SAUCE £3.95**

ACCOMPANIMENTS

- 81. PLAIN / SPICY PAPAD £0.95**
- 82. HOUSE SALAD £3.95**
- 83. RAITA £3.95**
- 84. EXTRA ANY DIPS £0.95**

No Additional Service Charges

All the above dishes may contain nut products. If you suffer with a nut allergy, please inform your order taker.

All dishes are prepared fresh and can be altered to match your taste. If you have any allergies or dietary requirements please ask a member of staff. All Dishes may contain traces of nuts, wheat or dairy products – please ask the staff for more detail and suitable alterations if necessary.

t: 0116 247 04 20

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