

Takeaway Menu

Mumbai Masala

**Bistro and Tandoori Indian Restaurant and
Takeaway**

Using only the finest and freshest quality ingredients to create classical and contemporary Indian cuisine with traditional methods. This is the destination if you are a lover of Indian food

FREE RICE WITH ALL MAINS

Free Home Delivery From Papamoa to Mount Maunganui

Minimum order \$40(conditions apply)

STARTERS

1. VEGETABLE PAKORAS \$5

Fresh vegetables dipped in gram(chickpea)flour & deep fried.

2. Onion Bhaji \$5

Fresh onion dipped in gram(chickpea) flour &deep fried

3. VEGETABLE SAMOSA \$5

Deep fried pastry filled with Potatoes ,peas,cuminseeds and cashewnuts.

4. VEGETABLE PLATTER FOR TWO \$15

A combination of Vegetable Pakoras, Onion Bhajis, Spring rolls & vegetable Samosa accompanied with sauce.

5. Garlic Chicken Tikka \$10

Boneless pieces of chicken marinated in a traditional Indian dressing of garlic & cooked in Indian Tandoor.

6. SEEKH KEBAB \$ 10

Skewered marinated lamb mince cooked in Tandoor.

7. Chicken Tikka \$10

Boneless chicken marinated in yoghurt, ginger, and garlic paste.

8. TANDOORI CHICKEN HALF \$12 FULL\$18

The tastiest BBQ chicken from Indian Tandoor

9. MIXED PLATTER FOR TWO \$16

Combination of vegetable Pakoras , Onion Bhaji, Vegetable Samosa, Garlic Chicken Tikka &Seekh Kebab accompanied with tamarind & mint sauce.

10. Hariyali Chicken \$10

Tandoori Chicken Pieces marinated in fresh mint, coriander & spices gently cooked in our tandoori oven.

11. PANEER TIKKAS SHASLIK \$10

Indian cottage cheese marinated in yoghurt & spices, skewered with green pepper, onions & roasted in tandoori oven.

12. PANEER ALOO TIKKI \$ 7

Mashed potatoes, cottage cheese, fresh coriander, onion, ginger & spices. Made into Patties, finished with pan fry.

12(a) PANEER PAKORA \$ 9

Pieces of cottage cheese coated in chickpea flour, spices and then deep fried.

Main Course

ALL MAINS ARE SERVED WITH BASMATI RICE

All dishes can be made mild, medium & Hot Spicy as per your choice.

CHICKEN MAINS \$16

13. BUTTER CHICKEN All-time favourite

Chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry.

14. MURGEE MADRAS

Boneless chicken cooked in a traditional south Indian style with coconut cream and spices.

15. CHICKEN VINDALOO

A Popular dish from GOA cooked with great spice, vinegar & vindaloo sauce.

16. CHICKEN JHALFREZI

Boneless chicken cooked in spices & vegetables

17. CHICKEN KORMA

Boneless chicken cooked in a creamy sauce made of cashew nut cream and spices

18. CHICKEN TIKKA MASALA

A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt and spices.

19. CHICKEN SAAGWALA

Boneless chicken cooked in fresh spice & a puree of leafy spinach.

20. BHUNA CHICKEN

Boneless chicken cooked with ginger, garlic, onion & spices.

21. KADAI CHICKEN

Boneless chicken cooked with crushed tomato, onion, fresh coriander & capsicum.

22. CHILLI CHICKEN

A popular dish of chicken pieces battered in corn flour cooked with capsicum, onion and spices.

23. MANGO CHICKEN \$ 15

Boneless chicken pieces cooked with mango pulp, onion & tomato gravy.

24. HONEY CHICKEN \$ 15

Tender pieces of chicken cooked with honey & spices Rich honey flavoured sauce.

25. CHICKEN DHANSHAK \$ 15

Boneless Chicken cooked with yellow lentils spinach, vegetable & onion tomato gravy.

25(A) CHICKEN PASANDA \$ 15

chicken lightly sautéed in onion , garlic, ginger, tomatoes, cream & crushed almonds.

25(B) CHICKEN BALTI

Boneless chicken pieces cooked with onion, capsicum and spices.

LAMB/BEEF/GOAT

Lamb \$17 || Beef \$ 16 || Goat \$17

26. LAMB/BEEF/GOAT VINDALOO

A Popular dish from GOA cooked with great spice, vinegar & vindaloo sauce.

27. LAMB/BEEF/GOAT ROGANJOSH

A North Indian dish Tender diced lamb cooked with Rich gravy is used to finish the pot roast. Garnished with green Coriander.

28. LAMB/BEEF/GOAT KORMA

Diced meat cooked in a creamy sauce made of cashew nut ,cream,almondsand spices.

29.LAMB/BEEF/GOAT SAAGWALA

Diced meat cooked on fresh spices & a puree of green leafy spinach.

30. BHUNA LAMB/BEEF/GOAT

Diced meat cooked with ginger, garlic, onion & spices.

31. LAMB/BEEF/GOAT MADRAS

Diced meat cooked in a traditional south Indian style with coconut cream and spices.

32. LAMB/BEEF/GOAT JALFREZI

Diced meat cooked with spices & vegetables.

33. LAMB/BEEF/GOAT PASANDA

Diced meat lightly sautéed in onion, ginger, garlic, tomatoes with spices, cream & crushed almonds.

34. LAMB/BEEF/GOAT DO PIAZA

Diced meat with sautéed onion & spices .A popular north Indian dish.

35. LAMB/BEEF/GOAT NAWABI

Diced meat cooked with diced fruits and spices.

36. LAMB/BEEF/GOAT MASALA

Diced meat cooked with capsicum, tomato, cashew cream & spices.

SEAFOOD DISHES \$19

37. GOAN FISH CURRY

Fish cooked in a south Indian style with coconut cream and spices.

38. FISH MAKHANI

Fish cooked in a delicate cream & tomato sauce.

39. FISH MASALA / PRAWN MASALA

Choice of seafood cooked with capsicum, tomato, cream&spices.

40. PRAWN MALABARI

A dish cooked in coconut cream and capsicum.

41. PRAWN SAAGWALA

A dish cooked in fresh spice and puree of leafy spinach.

42. BUTTER PRAWNS

A dish cooked in a creamy sauce.

43. MACHLI(FISH) TAMATARWALI

Fish of the day cooked with fresh tomatoes, herbs , & fresh coriander.

44. FISH JHALFREZI/ PRAWN JHALFREZI

A dish cooked with spices and vegetables.

VEGETABLE MAINS

45.ALOO MATTAR

Peas & potatoes in a very smooth onion based curry.

46. PALAK(SAAG) PANEER

Homemade cottage cheese cooked in fresh spice and puree of leafy spinach.

47. SHAHI PANEER

Homemade cottage cheese cooked in creamy tomato sauce.

48. MALAI KOFTA

Cottage cheese , potato, raisins, shaped into dumplings, deep fried & served soaked in a rich curry sauce.

49. BOMBAY ALOO

Diced potatoes cooked with cumin seeds & spices. A dry dish

50. ALOO GOBI

Cauliflower & potatoes cooked with onion & spices.

51. CHOLE MASALA

Popular chickpea & potato curry cooked in masala sauce.

52. NAVARATAN (MIXED VEG) KORMA

Seasonal mixed vegetables cooked in cashew nut creamy sauce

53. MATTAR PANEER

Cottage cheese & peas cooked in onion tomato based curry

54. DAL FRY

Yellow Lentils cooked on slow fire with green coriander & served with julienne ginger.

55. DAL MAKHANI

Black Lentils cooked with ginger, garlic and spices.

56. DAL SAAG

Yellow Lentils cooked with a puree of leafy spinach and spices.

57. SAAG ALOO

Diced potatoes cooked with a puree of leafy spinach and spices.

58. KHUMB MATTAR

Mushrooms & green peas cooked with garlic, cream & spices.

59. PANEER METHI MALAI

Cottage cheese & fenugreek leaves in smooth creamy cashew gravy.

59(A) Butter Paneer /Butter Vegetables :- cottage cheese or vegetables cooked in a creamy tomato flavoured curry.

59(B) Kadai Paneer: - cottage cheese cooked with crushed tomato, onion, fresh coriander & spices.

60. Cheese Chilli: - cottage cheese battered in corn flour cooked with capsicum, onion & spices.

61.VEGETABLE MANCHURIAN :-

Chopped vegetable fried balls cooked with ginger, garlic ,soya , vinegar, tomato & spices.

RICE DISHES

62. VEG FRIED RICE \$15 / CHICKEN FRIED RICE \$ 16

Rice cooked with choose of your vegetables or Chicken, soya, vinegar and spices.

63. PLAIN RICE

(Steamed White Basmati Rice) \$3

64. JEERA RICE

(Rice cooked with cumin seeds) \$4.5

65. CHICKEN/BEEF/LAMB/GOAT/BIRYANI \$ 15

Rice cooked with the curry of any chosen meat

66. PRAWN BIRYANI \$16

Rice cooked with prawn/scallop in traditional Indian style.

67. VEGETABLE BIRYANI \$13

Rice cooked with mixed vegetables in traditional Indian style.

INDIAN TANDOOR BREADS (EGGLESS)

68. PLAIN NAAN

(Soft bread made from wheat flour) \$2.50

69. GARLIC NAAN

(Soft bread stuffed with chopped garlic) \$3

69(A) BUTTER NAAN

(A naan stuffed with coriander) \$3.

70. CHEESE NAAN

(Soft bread packed with cheese &spices)\$4.50

71.KEEMA NAAN

(A naan stuffed with lamb mince &spices) \$5

72. PESHAWRI NAAN

(A naan stuffed with dry fruits) \$ 5

73.PLAIN ROTI

(wholemeal bread) \$2

74.GARLIC ROTI

(Wholemeal bread stuffed with garlic) \$3

75.NAAN BASKET

A Basket of plain naan, garlic naan, plain roti & Peshawari naan

76. C4 NAAN

(A naan stuffed with cheese, chilli, chicken and coriander) \$ 5

77. GARLIC &CHEESE NAAN

(Stuffed with cheese &garlic) \$ 5

78. POTATO KULCHA

(Stuffed with mashed potato& spices) \$5

79. ONION KULCHA

(Stuffed with finely chopped onion& spices) \$ 5

80. LUCCHA PARATHA

(Multi layered naan) \$ 4

80A. GLUTEN FREE ROTI

(A roti made from gluten free flour) \$ 4

SIDE DISHES

81. PAPADUMS

(5PCS)Crisp made with lentils \$ 3

82. RAITA

(Yoghurt with finely chopped cucumber &cumin seeds. \$3

83. HOT MIXED PICKLE

(Spicy pickle for hot eaters.) \$ 3

84. MANGO SWEET CHUTNEY

(A mild mango chutney) \$3

85 TAMARIND SAUCE and MINT SAUCE \$ 3

86 PAPADUMS DIPS \$3

87. GREEN SALAD \$5

CHEF SPECIAL

88. MIXED MEAT MADRAS \$18

Mixed of meat Lamb, Beef, Prawn & chicken cooked with onion coconut gravy and south Indian spices.

89. NEPALI ACHARI LAMB/CHICKEN/GOAT \$18

Your choice of meat cooked with onion, tomatoes, hot pickle& Nepali herb & spices.

90.CREAM CHICKEN \$ 18

Cooked with rich cashew nut sauce and cream.

CHEFS RECOMMENDATION

91. FAMILY COMBO \$ 52

1 Butter Chicken, 1 Beef Roganjosh, 1 Navaratan korma,
3 Naan, 3 Rice, 3 Papadums, Onion Bhaji, 1.5L Drink