

77 BALTI PANEER

Cottage cheese pieces cooked with onion, capsicum and spices.

78 PANEER METHI MALAI

Cottage cheese & fenugreek leaves in smooth creamy cashew gravy.

79 BUTTER PANEER / BUTTER VEGETABLES

Cottage cheese or vegetables cooked in a creamy tomato flavoured curry.

80 KADAI PANEER

Cottage cheese cooked with crushed tomato, onion, fresh coriander & spices.

81 VEG JHALFREZI

A dish cooked with spices and vegetables.

82 CHEESE CHILLI

Cottage cheese battered in corn flour cooked with capsicum, onion & spices.

83 VEGETABLE MANCHURIAN

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

CHEF SPECIALS**84 MIXED MEAT MADRAS**

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

85 NEPALI ACHARI LAMB/CHICKEN/GOAT/BEEF

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

86 CREAM CHICKEN

Cooked with rich cashew nut sauce and cream.

87 CHICKEN CHETTINAD

South India's flavorful dish made with chicken, fresh ground spices & herbs.

BIRYANI/RICE DISHES**88 VEG FRIED RICE \$17**

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

89 PLAIN RICE

Steamed White Basmati Rice

90 JEERA RICE / COCONUT RICE

Rice cooked with the curry of any chosen meat

91 CHICKEN / LAMB / GOAT / BEEF BIRYANI

Rice cooked with prawn in traditional Indian style.

92 PRAWN BIRYANI

Rice cooked with mixed vegetables in traditional Indian style.

TANDOORI NAAN (EGGLESS)**94 NAAN**

Soft bread made from wheat flour

95 GARLIC NAAN

Soft bread dressed with garlic

96 BUTTER NAAN

Naan dressed with butter & coriander

97 CHEESE NAAN

Soft bread packed with cheese & spices

98 KEEMA NAAN

Naan stuffed with lamb mince & spices

99 PESHAWRI NAAN

Naan stuffed with dry fruits

100 ROTI

Wholemeal bread

101 BUTTER ROTI

Wholemeal bread dressed with coriander

102 GARLIC ROTI

Wholemeal bread stuffed with garlic

103 NAAN BASKET

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

104 C4 NAAN

Naan stuffed with cheese, chilli, chicken and coriander

105 GARLIC & CHEESE NAAN

Stuffed with cheese & garlic

106 POTATO KULCHA

Stuffed with mashed potato & spices

107 ONION KULCHA

Stuffed with finely chopped onion & spices

108 CHOCOLATE NAAN

Multi layered naan

109 LUCCHA PARATHA

Multi layered naan

110 GLUTEN FREE ROTI

A roti made from gluten free flour

111 GLUTEN FREE GARLIC ROTI

A roti made from gluten free flour and dressed with garlic

SIDE DISHES**112 PAPADUMS (5 PCS)**

Crisp made with lentils

113 RAITA

Yoghurt with finely chopped cucumber & cumin seeds

114 HOT MIXED PICKLE

Spicy pickle for hot eaters

115 MANGO SWEET CHUTNEY

A mild mango chutney

116 TAMARIND SAUCE

each \$3

117 MINT SAUCE

each \$3

118 PAPADUMS DIPS

each \$3.50

119 GREEN SALAD

\$8

DRINKS**120 Can of: COKE, FANTA, L&P, COKE ZERO, SPRITE**

each \$3

121 BUNDABERG GINGER BEER, LEMON LIME BITTER

each \$4

122 COKE BOTTLE, SPRITE BOTTLE

each \$6

123 MANGO LASSI

\$7

124 GULAB JAMUN (3 PCS)

\$6

DESSERT**DINNER SPECIAL \$55**

Entree: 1 Samosa, Chicken Tikka, Seekh Kebab, Onion Bhaji

Mains: Any 2 Main Curries
(Excluding Seafood and Tandoori)
1 x Plain Naan, 1 x Garlic Naan**Family Combo \$67**

Entree: Onion Bhaji

Mains: Butter Chicken, Lamb Rogan Josh,
Navaratan Korma
3 X Naan, 3 X Rice, 1.5ltr Drink**MUMBAI MASALA**

BISTRO & TANDOOR

INDIAN RESTAURANT AND TAKEAWAY
FULLY LICENSED & BYO (Wine only)**TAKEAWAY MENU**

LUNCH Mon to Sat: 11:30am to 2:00pm

DINNER 7 Days: 4:30pm to 10pm

ALL DAY**BUTTER CHICKEN COMBO: \$16**

Half Butter Chicken + Half Rice + Plain Naan + Can Drink

DINNER COMBO: \$24

Butter Chicken + Rice + Naan + Can Drink

(Upgrade to Garlic Naan: \$1 | Upgrade to Any other Naan: \$3)

Free Rice with all Mains | Gluten Free Meals Available

Delivering Papamoa To Mount* (*T & C Apply)

Goat Meat Available | Dairy Free Meals

Shop B1, 30 Gravatt Road, Papamoa
(Next to Rain Bar)

Ph 07 574 3640

mumbaimasalapapamoa.co.nz



SCAN ME to Order Online

ENTREEE: VEG

- 1 **VEGETABLE PAKORAS**
Fresh vegetables dipped in gram (chickpea) flour & deep fried \$8
- 2 **ONION BHAJI**
Fresh onion dipped in gram(chickpea) flour & deep fried \$8
- 3 **VEGETABLE SAMOSA**
Deep fried pastry filled with Potatoes ,peas, cumin seeds and cashew nuts. \$8
- 4 **PANEER ALOO TIKKI**
Mashed potatoes, cottage cheese, fresh coriander, onion, ginger & spices. Made into Patties, finished with pan fry. \$10
- 5 **PANEER TIKKA SHASLIK**
Indian cottage cheese marinated in yoghurt & spices, skewered with green pepper, onions & roasted in tandoori oven. Half \$15 Full\$ 24
- 6 **VEGETABLE PLATTER FOR TWO**
A combination of Vegetable Pakoras, Onion Bhajjis, Spring rolls & vegetable Samosa accompanied with sauce. \$19

ENTREEE: NON-VEG

- 7 **MIXED PLATTER FOR TWO**
Combination of vegetable Pakoras , Onion Bhaji, Vegetable Samosa, Garlic Chicken Tikka & Seekh Kebab accompanied with tamarind & mint sauce. \$22
- 8 **TANDOORI PLATTER**
Garlic Chicken Tikka, Chicken Tikka, Seekh Kebab, Tandoori Chicken \$26
- 9 **FISH TIKKA / AMRITSARI FISH**
Fish marinated in yoghurt, ginger , garlic and spices Full \$25
- 10 **CHICKEN PAKORA**
Chicken pieces marinated in corn flour, spices & deep fried \$20
- 11 **GARLIC CHICKEN TIKKA**
Boneless pieces of chicken marinated in a traditional Indian dressing of garlic & cooked in Indian Tandoor. Half \$15 Full\$ 24
- 12 **SEEKH KEBAB**
Skewered marinated lamb mince cooked in Tandoor. Half \$15 Full\$ 24
- 13 **CHICKEN TIKKA**
Boneless chicken marinated in yoghurt, ginger, and garlic paste. Half \$15 Full\$ 24
- 14 **HARIYALI CHICKEN**
Tandoori Chicken Pieces marinated in fresh mint, coriander & spices gently cooked in our tandoori oven. Half \$15 Full\$ 24
- 15 **CHICKEN MALAI TIKKA**
Boneless chicken pieces marinated in black pepper, cream, cheese, spices. Half \$15 Full\$ 24
- 16 **TANDOORI CHICKEN**
The tastiest BBQ chicken from Indian Tandoor. Half \$15 Full\$ 25

INDO-CHINESE/NEPALI

(some dishes are subject to availability)

- 17 **CHEESE (PANEER) CHILLI** \$20
- 18 **HONEY CHILLI POTATO** \$20
- 19 **CHILLI CHICKEN / HONEY CHILLI CHICKEN** \$22
- 20 **CHILLI PRAWN** \$25
- 21 **VEG MANCHURIAN** \$22
- 22 **CHICKEN MANCHURIAN** \$22
- 23 **CHICKEN LOLLIPOP** \$22
- 24 **VEGETABLE CHOWMEIN** \$18
- 25 **CHICKEN CHOWMEIN** \$20
- 26 **STEAM MOMO CHICKEN OR VEGETABLE** \$20
- 27 **CHILLI MOMO CHICKEN OR VEGETABLE** \$22
- 28 **JHOL MOMO CHICKEN OR VEGETABLE** \$22
- 29 **CHICKEN SADEKO** \$25

MAINS: CHICKEN \$20

ALL MAINS ARE SERVED WITH BASMATI RICE
Dishes can be made mild, medium & Hot Spicy as per your choice.

- 30 **BUTTER CHICKEN All-time Favourite**
Chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry. \$20
- 31 **MURGEE MADRAS**
Boneless chicken cooked in a traditional south Indian style with coconut cream and spices. \$20
- 32 **CHICKEN VINDALOO**
A Popular dish from GOA cooked with great spice, vinegar, vindaloo sauce. \$20
- 33 **CHICKEN JHALFREZI**
Boneless chicken cooked in spices & vegetables \$20
- 34 **CHICKEN KORMA**
Boneless chicken cooked in a creamy sauce of cashew nut cream & spices \$20
- 35 **CHICKEN TIKKA MASALA**
Boneless chicken cooked in a secret recipe of yoghurt and spices. \$20
- 36 **CHICKEN SAAGWALA**
Boneless chicken cooked in fresh spice & a puree of leafy spinach. \$20
- 37 **BHUNA CHICKEN**
Boneless chicken cooked with ginger, garlic, onion & spices. \$20
- 38 **KADAI CHICKEN**
Boneless chicken cooked with crushed tomato, onion, fresh coriander & capsicum. \$20
- 39 **MANGO CHICKEN**
Boneless chicken pieces cooked with mango pulp, onion & tomato gravy. \$20
- 40 **HONEY CHICKEN**
Tender pieces of chicken cooked with honey & spices honey flavoured sauce. \$20
- 41 **CHICKEN PASANDA**
Chicken sauteed in onion, garlic, ginger, tomatoes, cream & crushed almonds. \$20
- 42 **CHICKEN BALTI**
Boneless chicken pieces cooked with onion, capsicum and spices. \$20
- 43 **CHICKEN METHI MALAI**
Chicken & fenugreek leaves in smooth creamy cashew gravy. \$22
- 44 **CHICKEN MANCHURIAN**
Chicken fried balls cooked with ginger, garlic, soya, vinegar, tomato & spices. \$22
- 45 **CHILLI CHICKEN**
A popular dish of chicken pieces battered in corn flour cooked with capsicum, onion and spices. \$22

LAMB \$22, GOAT \$23, BEEF \$21

- 46 **LAMB / GOAT / BEEF VINDALOO**
A Popular dish from GOA cooked with great spice, vinegar & vindaloo sauce. \$22
- 47 **LAMB / GOAT / BEEF ROGAN JOSH**
A North Indian dish Tender diced lamb cooked with Rich gravy is used to finish the pot roast. Garnished with green Coriander. \$22
- 48 **LAMB / GOAT / BEEF KORMA**
Meat cooked in a creamy sauce of cashew nut, cream, almonds and spices. \$22
- 49 **LAMB / GOAT / BEEF SAAGWALA**
Diced meat cooked on fresh spices & a puree of green leafy spinach. \$22
- 50 **LAMB / GOAT / BEEF BHUNA**
Diced meat cooked with ginger, garlic, onion & spices. \$22
- 51 **LAMB / GOAT / BEEF MADRAS**
Diced meat cooked in a traditional south Indian style with coconut cream and spices. \$22
- 52 **LAMB / GOAT / BEEF JALFREZI**
Diced meat cooked with spices & vegetables. \$22

- 53 **LAMB / GOAT / BEEF PASANDA**
Diced meat lightly sauteed in onion, ginger, garlic, tomatoes with spices, cream & crushed almonds. \$22
- 54 **LAMB / GOAT / BEEF DO PIAZA**
Diced meat with sauteed onion & spices. A popular north Indian dish. \$22
- 55 **LAMB / GOAT / BEEF NAWABI**
Diced meat cooked with dry fruits and spices. \$22
- 56 **LAMB / GOAT / BEEF MASALA**
Diced meat cooked with capsicum, tomato, cashew cream & spices. \$22

FISH \$23, PRAWN \$23, SCALLOPS \$25

- 57 **GOAN FISH CURRY**
Fish cooked in a south Indian style with coconut cream & spices. \$23
- 58 **FISH CURRY INDIAN STYLE**
Fish cooked in ginger, garlic, onion, tomato & Mumbai special spices. \$23
- 59 **FISH MASALA / PRAWN MASALA**
Choice of seafood cooked with capsicum, tomato, cream & spices. \$23
- 60 **PRAWN MALABARI**
A dish cooked in coconut cream and capsicum. \$23
- 61 **PRAWN SAAGWALA**
A dish cooked in fresh spice and puree of leafy spinach. \$23
- 62 **BUTTER FISH / SCALLOPS / PRAWNS**
A dish cooked in a creamy sauce. \$25
- 63 **MACHLI (FISH) TAMATARWALI**
Fish of the day cooked with fresh tomatoes, herbs, & fresh coriander. \$23
- 64 **FISH JHALFREZI / PRAWN JHALFREZI**
A dish cooked with spices and vegetables. \$23
- 65 **FISH / PRAWN / SCALLOPS KORMA**
Meat cooked in a creamy sauce of cashew nut, cream, almonds and spices. \$23
- 66 **FISH / PRAWN / SCALLOPS PASANDA**
Diced meat lightly sauteed in onion, ginger, garlic, tomatoes with spices, cream & crushed almonds. \$23

VEGETARIAN \$19

- 67 **ALOO MATTAR / MUSHROOM MATTAR / MATTAR PANEER**
Peas & potatoes /mushroom/cottage cheese in a very smooth onion based curry. \$19
- 68 **PALAK (SAAG) PANEER**
Homemade cottage cheese cooked in fresh spice and puree of leafy spinach. \$19
- 69 **SHAHI PANEER**
Homemade cottage cheese cooked in creamy tomato sauce. \$19
- 70 **MALAI KOFTA**
Cottage cheese, potato, raisins, shaped into dumplings, deep fried & served soaked in a rich curry sauce. \$19
- 71 **BOMBAY ALOO**
Diced potatoes cooked with cumin seeds & spices. A dry dish \$19
- 72 **ALOO GOBI / SAAG ALOO**
Cauliflower/Spinach & potatoes cooked with onion & spices. \$19
- 73 **CHOLE MASALA**
Popular chickpea & potato curry cooked in masala sauce. \$19
- 74 **NAVARATAN (MIXED VEG) KORMA**
Seasonal mixed vegetables cooked in cashew nut creamy sauce. \$19
- 74a **MIXED VEG INDIAN STYLE**
Seasonal mixed vegetables cooked in Indian style with spices. \$19
- 75 **DAL FRY**
Yellow Lentils cooked on slow fire with green coriander & served with julienne ginger. \$19
- 76 **DAL MAKHANI**
Black Lentils cooked with ginger, garlic and spices. \$19