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VIBBLES	
Aml Mini Massala Poppudoms	2.75
Aml Mini Plain Poppudoms Fried Rice Poppudoms	2.50 2.75
STARTERS FROM THE STREETS OF MUMBAI	2.73
Masala Idli Sambhar (v) (ve) (gf)	4.95
Tossed with cumin seeds and curry leaves ✓ Idli Sambar (v) (ve) (gf)	4.95
Soft pillowy steamed lentil rice cake served with lentil sambhar and coconut chutney Plain Dosa (v) (ve) (gf)	4.95
Crispy Indian crepe served with lentil sambhar & coconut chutney	
▲ Masala Dosa (v) (ve) (gf) Crispy Indian crepe served packed with lightly spiced potatoes, lentil sambhar and coconut chutney	6.50
Mysore Plain Dosa (v) (ve) (gf) Crispy Indian crepe cooked in Mysore spices served with coconut chutney and sambhar	5.50
Mysore Masala Dosa (v) (ve) (gf) Crispy Indian crepe cooked in Mysore spices served potato filling and coconut chutney and sambhar	6.95
Onion Uttapam (v) (ve) (gf)	6.95
Crispy Indian Crepe cooked with onions, chilies and tomatoes served with coconut chutney and sambho Stuffed Capsimum (v) (ve) (gf)	6.95
Grilled capsicum filled with spicy potatoes ▲ Samosa (2 pcs) (v)	5.50
Crispy samosa filled with lightly spiced potatoes and peas	
Samosa Chaat (v) Samosa transformed by a plethora of flavours by the addition of a yogurt, variety of chutneys, tit bits as	5.95 nd sev
▲ Vada Pav (v) Mumbai's own burger, vada being a spicy potato ball deep fried in gram flour batter, sprinkled with spe	5.95 ecial red spice
A pav Bhaji (v) A medley of fresh vegetables mashed and blended with spices and butter, served with a toasted bun	6.50
A Bhel Puri (v) (ve) (gf)	4.50
Bhel is a delectable combination of puffed rice, sev, onions and chutneys Sev Puri (v) (ve)	4.50
Crispy flat pastry, topped with boiled potatoes, onions, tomatoes and an assortment of chutneys A Pani Puri (v) (ve)	4.50
Crispy hollow pastries stuffed with potatoes, filled with flavoured spicey water Eaten in one big bite Dahi Puri (v)	4.50
Crispy hollow pastry, stuffed with potatoes, spiced yogurt, sweet and tangy chutneys and sprinkled with	4.50
Aloo Tikki (v) (ve) Spiced potato Cutlets, served with a delicious date and tamarind chutney	
► Chaat Platter (v) Bhel puri, Sev puri, Dahi Puri and Pani puriAll on the Chaat Platter	10.95
▲ Onion Bhaji Platter (v) (ve) (gf) Crispy Indian fritters made with onions, potatoes and gram flour, A British Favourite.	10.95
▲ Chilly Paneer (v)	6.95
A stir fry of cottage cheese cubes, with green capsicum, chillies, onion and garlic, tossed in indo chines Aloo Chilli (v) (ve)	6.50
A stir fry of potatoes with green capsicum, chillies, onion and garlic, tossed in Indo chinese sauces Veg Manchurian (v)	6.95
An Indo Chinese starter of fried vegetable balls in a slightly spicy sweet and tangy sauce	6.05
Chilly Chicken Chicken flavoured with garlic and tossed with onions, green peppers and indo chinese sauces	6.95
▲ Chicken Lollypops Spiced chicken wing shaped as a lollipopa very popular starter in Indo Chinese cuisine	6.95
★ Keema Pav Mineral lamb applied with prices and served with togeted and buttered bread but	7.95
Minced lamb cooked with spices and served with toasted and buttered bread bun	
STARTERS FROM THE CLAY TANDOOR Chicken Tandoori (gf)	6.95
Chicken on the bone, marinated in yogurt and delectable Mumbai spices	
Chicken Malai Tikka (gf) Boneless chicken tikka marinated in cream and subtle spices	6.95
Fish Haryali (gf) Fish chunks marinated in a blended paste of coriander, fresh green chillies and spices	8.95
Prawn Koliwada (gf) Big fat juicy prawns marinated in special spices used by the fishermen of Mumbai	8.95
Seekh Kebab (gf)	6.95
Lamb mince seasoned with spices, ginger and garlic, then skewed on long metal skewers and grilled in Paneer Tikka (gf)	tandoor 6.95
Cottage chese marinated in Indian spices Lamb Chops (gf)	8.95
Lamb chops marinated in a secret homemade marinate, then chargrilled in the tandoor	0.50
MUMBAI SIZZLERS	
A complete meal served on a sizzling platter, with paneer Tikka, Makhani sauce and Masala rice topped	11.95
with a green pepper stuffed with spiced cottage cheese and potatoes Chicken Sizzler	12.95
A complete meal served on a sizzling platter, with chicken malai Tikka, Makhani sauce and Masala rice topped with a green pepper stuffed with spiced cottage cheese and potatoes	12.73
BIRYANIES	
▲ Lamb (gf)	12.95
A hearty combination of meat and rice, flavoured with spices Chicken (gf)	11.95
An evergreen classic of chicken, rice and spices	
▲ Vegetable (v)	9.95

(v) Vegetarian

(ve) Vegan

(gf) Gluten Free

Section	1001				
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September Sept			(of)		9.95
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Part					9.95
Pameer Jailfreat (v) (gf)			e) (gf)		9.95
A Chaina Missalla (v) (vo) (gr)					9.95
Amalia Kont (v) Separation				ish Raj in India	8.95
Real Bonding Potation Potat	Chick	peas curry cooked in rich tomato sauce	,		
Second passed as a regional althorate trailer with a second and queues		` /	based cream	y sauce	8.95
Negetable Kollapauri (v) (vc) (gf)				and spices	7.95
A along Gobi (v) (ve) (gf) Permanen and aminghing pathers along the pathers and the present pathers and the present pathers and the pathers a	•	Vegetable Kolhapuri (v) (ve) (gf)		9.95
Passer and amultimore frame in a discionery are multimoral and or carry reasoned with regional trading report A Baingan Bhartan (v) (vev) (gf) 9,95 Abstrager consend in the standors in your of that leavily smokes; placeaer, manhed and made muo a dry carry A Baindh Shaada (v) (vev) (gf) 9,95 A Tadka Daal (v) (vev) (gf) 9,95 A your own of this interpret with a standor of the carry of the c			sauce, with	a special blend of spices from Kolhapur	9.95
A Brindi Masslar (y) (ve) (gf)		oes and cauliflower feature in a delicious		nal dry curry seasoned with typical Indian spices	0.05
A Tadka Daul (v) (vc) (gf)		rgines roasted in the tandoor, to give it th	at lovely sm	okey flavour, mashed and made into a dry curry	
A Tadka Daal (v) (ve) (gf)			f)		9.95
A Daal Makhani (v) (gf)					6.95
A Sang Aloo (v) (ve) (gr process 1.5			aromatic inc	lian spices	7.50
Pamer Makhani (v) (gf)		nbination of lentils slow cooked with Aam	chi's special	spices and finished with butter and cream	8 95
NON VEGETARIAN MAINS	Spina	ch and potatoes cooked in Mumbai spices			
A Chicken Saagwala (gf)					9.95
Transfer Chicken Chicken Malwani	NO	N VEGETARIAN M	AINS		
1.95 A place					11.95
A Butter Chicken (gf) 1.095 2.00			nach		11.95
Chicken Tikke and curry, the signature and of Americal Manubias American Manubia Chicken Tikka Masala (gf) 11.95 11.			iear Mumba	i a curry with a lot of depth, with a special blend of	
A concount bunder circy, the signounce dish of Anamchi Mumbat A Chicken Tikka Masala (gf) Ling over cooked chicken, in a nomato and ention grany A Karahi Chicken (gg) A Lamb Saagwala (gf) Lamb Saagwala (gf) Lamb Sangwala					10.95
A Chicken Tikka Masala (gf)				er ana cream	11.95
Cat A				bai	11.95
Chicken Curry cooked in a karain with a special blend of spices	Clay o	oven cooked chicken, in a tomato and onic	,		10.05
Secretarial hamb cooked in rich yightach sames			al blend of s	pices	10.93
A Karahi Lamb (gf)					12.95
Lamb Bhuna (gf) 12.95 Mouthwatering lamb curry, show cooked with inlian spices, a dish best cooked with patience and skill	•	Karahi Lamb (gf)	-		12.95
A Goan Fish Curry (gf) Fish cooked in coccount based graws that has you wanting for more. A favorite along the coast from Mumbai in Goa A King Prawn Makhani (gf) King Prawns in delicions, thick, slightly langy and creamy sauce A Karahi Prawns (gf) A Karahi Prawns (gf) A Karahi Prawns (gf) A Karana Keema (gf) Dry Lamb mince curry, with a special kick in the spices A Lamb Piazza (gf) Lamb looked with lots of ontions, ginger, garlic and special spices BREADS			l onions in a	karahi	12.95
Pish cooked in cocoma based gravy that has you wanting for more. A favorite along the coast from Mumbai to Goa			ndian spices	, a dish best cooked with patience and skill	14.95
A Karahi Prawns (gf)	Fish	cooked in coconut based gravy that has ye	ou wanting f	for more. A favorite along the coast from Mumbai to Goa	
Ring Prawns cooked in spicy Indian flavours in a Karahi A Karara Keema (gf) 11.95			and creamy	sauce	13.95
A Karara Keema (gf) 11.95 Dry Lumb minec curry, with a special kick in the spices 14.95 A Lamb Piazza (gf) 2.75 Lamb cooked with lots of omions, ginger, garlic and special spices 2.75 BREADS ACCOMPANIMENTS Naan (v) (ve) 2.75 Aamchi Plain Poppadoms With Chutney 2.50 Butter Naan (v) 2.95 Aamchi Masala Poppodums With Chutney 2.50 Garlic Naan (v) 2.95 Plain Poppudoms With Chutney 2.50 Tandoori Roti (v) (ve) 2.50 Fresh Green Salad (v) (ve) (gf) 3.75 Onion Kulcha (v) 3.75 Boondi Raita (v) 3.00 Paratha (v) 3.25 Salad Raita (v) (gf) 3.00 Aloo Paratha (v) 3.75 Chopped Chilli & Onions(v) (gf) 1.50 Peshawari Naan (v) 3.75 Chutney Tray (v) 1.50 Keema Naan 3.75 Lemon Rice (v) (ve) (gf) 3.95 Plain Rice (v) (ve) (gf) 2.75 Lemon Rice (v) (ve) (gf) 3.95 Plain Rice (v) (ve) (gf) 3.15 Masala Rice (v) (ve) (gf) 4.50					13.95
Lamb Piazza (gf) Lamb cooked with lots of omions, ginger, garlic and special spices			n a Karahi		11.95
Naan (v) (ve) 2.75			e spices		14 95
Naan (v) (ve)			and special	spices	14.93
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▲ Irish Coffee 6.50					2.00
▲ Coffee With Choice Of Liqueor 6.50	•	Irish Coffee			6.50
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