

MUMBAI MASALA

BISTRO & TANDOOR

Licensed Restaurant BYO (wine only)

NAMASTE

*Welcome to the Mumbai Masala Indian Restaurant.
We trust that you will enjoy a truly unique and distinctive
dining experience whilst indulging yourselves with the
True Taste of Fine Cuisine.*

*Our chef came from India and Nepal, who worked in
in 3-5 Stars restaurants and joined our kitchen with
great experience and cook authentic curries.*

Dinner - Open 7 Days: 4:30pm till 10 pm

Lunch - Monday to Saturday: 11:30am -2:00 pm

Shop B1, 30 Gravatt Road, Papamoa. Ph: 07 574 3640
www.mumbaimasalapapamoa.co.nz

Whites

- STONELEIGH SAUVIGNON BLANC**
An intensely flavoured full bodied wine lively flavours of rich, ripe passion fruit.
- MILLS REEF CHARDONY**
A deliciously flavoursome wine from a superior vintage.
- CHURCH ROAD CHARDONY**
An elegant barrique-fermented wine with ripe stone fruit characteristics enhanced by toasty oak sweetness.
- MONTANA MARLBOROUGH RIESLING**
Aromatic with delicate citrus flavours and a crisp finish.
- SAINT GISBORNE GEWURZTRAMINER**
- TRIPLEBANK AWATERE VALLEY PINOT GRIS**
- LINDAUER BRUT CUVÉE - 200ml**
Internationally acclaimed NZ method traditionally with rich fruit flavours A popular choice for all occasions.



GLASS	BOTTLE
\$7.50	\$33.00
\$7.50	\$33.00
\$10.00	\$45.00
\$7.00	\$32.00
\$7.50	\$33.00
\$9.00	\$40.00
\$9.50	

Reds

- TRIPLEBANK AWATERE VALLEY PINOT NOIR**
Berry fruit characters with dried herb, clove and cinnamon aromas.
- MILLS REEF MERLOT CABERNET**
Spicy and full flavoured, easy drinking.
- CHURCH ROAD MERLOT**
Rich and complex displays lively berry fruit aromas.
- WYNDAM ESTATE BIN SHIRAZ 555**
Medium to full bodied wine with plum and pepper characters.



GLASS	BOTTLE
\$9.00	\$40.00
\$7.50	\$33.00
\$9.50	\$44.00
\$7.00	\$32.00

House Wine

- House Sauvignon Blanc \$5.50
- House Merlot \$5.50
- BYO Corkage and service Fee per bottle \$ 6.00

Beers

- Kingfisher premium lager \$ 6.50
- Tiger \$6.50
- Steinlager MID (2.5%) \$6.00
- Heineken \$7.00
- Heineken 0.0 \$6.00
- Steinlager Pure \$7.00
- Corona \$7.50
- Issac Cider \$7.00



Spirits

Whiskey

1. CHIVAS REGEL
2. CANADIAN CLUB
3. BLACK LABEL
4. RED LABEL
5. JAMENSON IRISH
6. JACK DANIEL
7. BALLENTINE
8. SUNBEAM BOURBON
9. MALIBU COCONUT RUM
10. CORUBA RUM
11. BACARDI WHITE RUM
10. GORDONS GIN
12. VODKA
11. SMIRNOFF
12. TAQUILLA DOUBLE
13. JAGERMEISTER LIQUOR
14. KHALUA COFFEE HOVER
15. DE VALCOURT BRANDY



SINGLE	DOUBLE
\$6.50	\$7.50
\$6.50	\$7.50
\$7.00	\$8.00
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50
\$6.50	\$7.50

(\$2 Add-on Coke, Tonic, Lemonade, Soda, Ginger Ale, etc.)

Non Alcoholic Beverages

14. SOFT DRINKS
Coke, Diet Coke , Coke Zero, Sprite, Fanta , L&p
15. BUNDABERG LEMON LIME BITTERS
16. BUNDABERG GINGER BEER
17. GINGER ALE
18. PUMP WATER
19. SPARKLING WATER
20. SODA WATER
21. INDIAN TONIC WATER
22. FRUIT JUICE
Pineapple , Orange, Tomato, Grape, Apple



\$3.50
\$4.50
\$ 4.50
\$4.50
\$2.50
\$3.50
\$4.50
\$4.50
\$4.50

Entree

All entree served with tamarind or mint sauce

- | | | |
|-------|---|------------------------|
| 1. | VEGETABLE PAKORAS
Fresh vegetables dipped in gram (chickpea) flour & deep fried | \$5.00 |
| 2. | Onion Bhaji
Fresh onion dipped in gram(chickpea) flour & deep fried | \$5.00 |
| 3. | VEGETABLE SAMOSA
Deep fried pastry filled with Potatoes, peas, cumin seeds and cashew nuts. | \$5.00 |
| 4. | VEGETABLE PLATTER FOR TWO
A combination of Vegetable Pakoras, Onion Bhajis, Spring rolls & vegetable Samosa accompanied with sauce. | \$15.00 |
| 5. | Garlic Chicken Tikka
Boneless pieces of chicken marinated in a traditional Indian dressing of garlic & cooked in Indian Tandoor. | \$10.00 |
| 6. | SEEKH KEBAB
Skewered marinated lamb mince cooked in Tandoor. | \$10.00 |
| 7. | Chicken Tikka
Boneless chicken marinated in yoghurt, ginger, and garlic paste. | \$10.00 |
| 8. | TANDOORI CHICKEN
The tastiest BBQ chicken from Indian Tandoor | HALF \$12 FULL \$18.00 |
| 9. | MIXED PLATTER FOR TWO
Combination of vegetable Pakoras, Onion Bhaji, Vegetable Samosa, Garlic Chicken Tikka & Seekh Kebab accompanied with tamarind & mint sauce. | \$16.00 |
| 10. | Hariyali Chicken
Tandoori Chicken Pieces marinated in fresh mint, coriander & spices gently cooked in our tandoori oven. | \$10.00 |
| 11. | PANEER TIKKAS SHASLIK
Indian cottage cheese marinated in yoghurt & spices, skewered with green pepper, onions & roasted in tandoori oven. | \$10.00 |
| 12. | PANEER ALOO TIKKI
Mashed potatoes, cottage cheese, fresh coriander, onion, ginger & spices. Made into Patties, finished with pan fry. | \$7.00 |
| 12(a) | PANEER PAKORA
Pieces of cottage cheese coated in chickpea flour, spices and then deep fried. | \$9.00 |

Main Course

All Mains Are Served With Basmati Rice
All dishes can be made mild, medium & Hot Spicy as per your choice.

Chicken Mains \$19.00

- | | |
|-----|--|
| 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**
Boneless chicken pieces cooked with mango pulp, onion & tomato gravy.
24. **HONEY CHICKEN**
Tender pieces of chicken cooked with honey & spices Rich honey flavoured sauce.
25. **CHICKEN DHANSHAK**
Boneless Chicken cooked with yellow lentils spinach, vegetable & onion tomato gravy.
- 25(A) **CHICKEN PASANDA**
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 / Goat **\$20.00** *Beef* **\$19.00**

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 \$22.00

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

All Mains Are Served With Basmati Rice
All dishes can be made mild, medium & Hot Spicy as per your choice.

\$16.00

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.	\$16.00
61.	VEGETABLE MANCHURIAN Chopped vegetable fried balls cooked with ginger, garlic ,soya , vinegar, tomato & spices.	\$18.00

Rice Dishes

62.	VEG FRIED RICE \$15 / CHICKEN FRIED RICE Rice cooked with choose of your vegetables or Chicken, soya, vinegar and spices.	\$16.00
63.	PLAIN RICE (Steamed White Basmati Rice)	\$3.00
64.	JEERA RICE (Rice cooked with cumin seeds)	\$4.50
65.	CHICKEN/BEEF/LAMB/ GOAT/BIRYANI Rice cooked with the curry of any chosen meat	\$16.00
66.	PRAWN BIRYANI Rice cooked with prawn/scallop in traditional Indian style.	\$18.00
67.	VEGETABLE BIRYANI Rice cooked with mixed vegetables in traditional Indian style.	\$14.00



Indian Tandoor Breads (Eggless)

68.	PLAIN NAAN (Soft bread made from wheat flour)	\$2.50
69.	GARLIC NAAN (Soft bread dressed with chopped garlic)	\$3.00
69(A)	BUTTER NAAN (A naan dressed with coriander)	\$3.00
70.	CHEESE NAAN (Soft bread packed with cheese & spices)	\$4.50
71.	KEEMA NAAN (A naan stuffed with lamb mince & spices)	\$5.00
72.	PESHAWRI NAAN (A naan stuffed with dry fruits)	\$5.00
73.	PLAIN ROTI (Wholemeal bread)	\$2.00
74.	GARLIC ROTI (Wholemeal bread dressed with garlic)	\$3.00
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)	\$5.00
77.	GARLIC & CHEESE NAAN (Stuffed with cheese & dressed with garlic)	\$5.00



- | | | |
|------|---|--------|
| 78. | POTATO KULCHA (Stuffed with mashed potato & spices) | \$5.00 |
| 79. | ONION KULCHA (Stuffed with finely chopped onion & spices) | \$5.00 |
| 80. | LUCCHA PARATHA (Multi layered naan) | \$4.00 |
| 80A. | GLUTEN FREE ROTI (A roti made from gluten free flour) | \$4.00 |

Side Dishes

- | | | |
|-----|--|--------|
| 81. | PAPADUMS (6PCS) Crisp made with lentils | \$3.00 |
| 82. | RAITA (Yoghurt with finely chopped cucumber & cumin seeds) | \$3.00 |
| 83. | HOT MIXED PICKLE (Spicy pickle for hot eaters) | \$3.00 |
| 84. | MANGO SWEET CHUTNEY (A mild mango chutney) | \$3.00 |
| 85. | TAMARIND SAUCE and MINT SAUCE | \$3.00 |
| 86. | PAPADUMS DIPS | \$3.00 |
| 87. | GREEN SALAD | \$5.00 |



Chef Special

- | | | |
|-----|---|---------|
| 88. | MIXED MEAT MADRAS
Mixed of meat Lamb, Beef, Prawn & chicken cooked with onion coconut gravy and south Indian spices. | \$21.00 |
| 89. | NEPALI ACHARI LAMB/CHICKEN/GOAT
Your choice of meat cooked with onion, tomatoes, hot pickle & Nepali herb & spices. | \$21.00 |
| 90. | CREAM CHICKEN
Cooked with rich cashew nut sauce and cream. | \$21.00 |

Desserts

- | | | |
|----|--|--------|
| 1. | MANGO KULFI
Mango ice cream made with mango pulp, unsweetened milk, condensed milk, pistachio, and almonds. | \$7.00 |
| 2. | GULAB JAMUN
Creamed milk dumplings, flavored with green cardamoms and served in sugar syrup. | \$7.00 |
| 3. | ICE CREAM
Vanilla ice cream with mango pulp toppings. | \$7.00 |
| 4. | ICE CREAM / GULAB JAMUN
Combination of two desserts becomes it more unique and delicious. | \$7.50 |

Banquet

Vegetarian Banquet \$32.00 per person

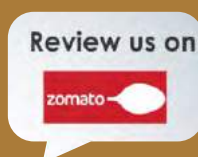
Entree:- Onion Bhaji, Mixed Pakoras, Samosa.

Mains:- Vegetable Pasanda, Paneer Butter Masala
Dal Makhani, Raita, Rice, Plain Naan & Garlic Naan.

Non-Vegetarian Banquet \$35.00 per person

Entree:- Garlic Chicken, Hariyali Chicken,
Seekh Kabab.

Mains:- Butter Chicken, Lamb Masala, Raita
Vegetable Korma, Rice, Plain Naan & Garlic Naan.



Mumbai Masala Papamoa