## exp Desserts & Desserts

| 1. | MANGO KULFI Mango ice cream made with mango pulp, unsweetened milk, condensed milk, pistachio, and almonds. | \$7.00 |
|----|---|--------|
| 2. | GULAB JAMUN<br>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 |
|    |   |        |



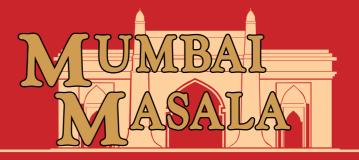








Mumbai Masala Papamoa



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

All entree served with tamarind or mint sauce

| 1. | VEGETABLE PAKORAS<br>Fresh vegetables dipped in gram (chickpea) flour & deep fried  | \$5  |
|----|---|------|
| 2. | Onion Bhaji (2Pcs)<br>Fresh onion dipped in gram(chickpea) flour &deep fried  | \$5  |
| 3. | VEGETABLE SAMOSA Deep fried pastry filled with Potatoes, peas, cumin seeds and cashew nuts.   | \$5  |
| 4. | Garlic Chicken Tikka<br>Boneless pieces of chicken marinated in a traditional Indian dressing of garlic & cooked in Indian Tandoor. | \$10 |
| 5. | SEEKH KEBAB<br>Skewered marinated lamb mince cooked in Tandoor.   | \$10 |
| 6. | Chicken Tikka<br>Boneless chicken marinated in yoghurt, ginger, and garlic paste.   | \$10 |

PANEER ALOO TIKKI

Main Course - \$12

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



Choose any curry served with Basmati Rice, Maan, Papadum.

Or \$ 2.50 top up any one of the following:- cheese naan, Garlic cheese naan, keema naan, C4 Maan.

**BUTTER CHICKEN All-time favourite** 13. Chicken delicacy half cooked the Tandoori way, the other half finished the curry way. A creamy tomato flavoured curry.

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

CHICKEN/LAMB/BEEF/GOAT KORMA 15. Diced meat cooked in a creamy sauce made of cashew nut ,cream, almonds and spices.

15. 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.

16. CHICKEN/LAMB/BEEF/GOAT SAAGWALA Diced meat cooked on fresh spices & a puree of green leafy spinach.

CHICKEN/LAMB/BEEF/GOAT PASANDA 17. Diced meat lightly sautéed in onion, ginger, garlic, tomatoes with spices, cream & crushed almonds.

19. CHICKEN/LAMB/BEEF/GOAT MADRAS Diced meat cooked in a traditional south Indian style with coconut cream and spices.

CHICKEN/LAMB/BEEF/GOAT VINDALOO 20. A Popular dish from GOA cooked with great spice, vinegar & vindaloo sauce.





Vegetarian Dishes - \$12 🔾

Choose any curry served with Basmati Rice, Maan, Papadum. Or \$ 2.50 top up any one of the following:- cheese naan , Garlic cheese naan, keema naan, C4 Maan.

**SHAHI PANEER** Homemade cottage cheese cooked in creamy tomato sauce.

DAL MAKHANI Black Lentils cooked with ginger, garlic and spices.

MATTAR PANEER 15. Cottage cheese & peas cooked in onion tomato based curry

NAVARATAN (MIXED VEG) KORMA 16. Seasonal mixed vegetables cooked in cashew nut creamy sauce

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



KINGFISHER, TIGER, STEINLAGER MID, HEINEKEN 0.0

2. HEINEKEN, CIDER, STEINLAGER PURE, SPEIGHTS OLD DARK

**CORONA** 3.

Soft Drinks

Coke, Lemonade, Fanta, Coke Zero, L&P

5. GINGER BEER, LEMON LIME & BITTERS

FRUIT JUICE: - ORANGE, GRAPE, APPLE, PINEAPPLE, TOMATO

MANGO LASSI



6/1) ines

|    | White                          |  |
|----|--------------------------------|--|
| 1. | HOUSE SAUVIGNON                |  |
| 2. | STONLEIGH SAUVIGNON BLANC      |  |
| 3. | MILLS REEF CHARDONNAY          |  |
| 4. | MONTANA RIESLING               |  |
| 5. | SAINT GISBORNE GEWURTZTRAMINER |  |

TRIPLE BANK PINOT GRIS 7. LINDAUER BRUT CUVEE 200ml

Red

MENUHOUSE MERLOT

MILLS REEF MERLOT CABERNET 9.

WYNDAM SHIRAZ 10.

TRIPLE BANK PINOT NOIR 11.

BYO Corkage And Service Fee Per Bottle



**GLASS BOTTLE** \$5.50 \$7.50 \$33.00 \$33.00 \$7.50 \$7.00 \$32.00 \$7.50 \$33.00 \$9.00 \$40.00 \$9.50

\$7.00

\$8.00

\$3.50

\$4.50

\$4.50

\$5.00



\$ 5.50 \$7.50 \$33.00 \$7.00 \$32.00 \$9.00 \$40.00 \$6.00