

Desserts

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| 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 more unique and delicious. | \$7.50 |

**MUMBAI
MASALA**
BISTRO & TANDOOR



Mumbai Masala Papamoa

**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

Entree

All entree served with tamarind or mint sauce

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| 1. VEGETABLE PAKORAS
Fresh vegetables dipped in gram (chickpea) flour & deep fried | \$5 |
| 2. Onion Bhaji (2Pcs)
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
Boneless pieces of chicken marinated in a traditional Indian dressing of garlic & cooked in Indian Tandoor. | \$10 |
| 5. SEEKH KEBAB
Skewered marinated lamb mince cooked in Tandoor. | \$10 |
| 6. Chicken Tikka
Boneless chicken marinated in yoghurt, ginger, and garlic paste. | \$10 |
| 7. PANEER ALOO TIKKI
Mashed potatoes, cottage cheese, fresh coriander, onion, ginger & spices. Made into Patties, finished with pan fry. | \$7 |

Main Course - \$12

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

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

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| 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. CHICKEN TIKKA MASALA
A very popular dish. Boneless chicken cooked in a secret recipe of yoghurt and spices. |
| 15. CHICKEN/LAMB/BEEF/GOAT KORMA
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. |
| 17. CHICKEN/LAMB/BEEF/GOAT PASANDA
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. |
| 20. CHICKEN/LAMB/BEEF/GOAT VINDALOO
A Popular dish from GOA cooked with great spice, vinegar & vindaloo sauce. |



Vegetarian Dishes - \$12

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

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

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| 13. SHAHI PANEER
Homemade cottage cheese cooked in creamy tomato sauce. |
| 14. DAL MAKHANI
Black Lentils cooked with ginger, garlic and spices. |
| 15. MATTAR PANEER
Cottage cheese & peas cooked in onion tomato based curry |
| 16. NAVARATAN (MIXED VEG) KORMA
Seasonal mixed vegetables cooked in cashew nut creamy sauce |
| 17. Kadai Paneer
Cottage cheese cooked with crushed tomato, onion, fresh coriander & spices. |

Drinks

Beers

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| 1. KINGFISHER, TIGER, STEINLAGER MID, HEINEKEN 0.0 | \$6.00 |
| 2. HEINEKEN, CIDER, STEINLAGER PURE, SPEIGHTS OLD DARK | \$7.00 |
| 3. CORONA | \$8.00 |



Soft Drinks

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| 4. Coke, Lemonade, Fanta, Coke Zero, L&P | \$3.50 |
| 5. GINGER BEER, LEMON LIME & BITTERS | \$4.50 |
| 6. FRUIT JUICE :- ORANGE, GRAPE, APPLE, PINEAPPLE, TOMATO | \$4.50 |
| 7. MANGO LASSI | \$5.00 |



Wines

White

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| 1. HOUSE SAUVIGNON | \$5.50 | |
| 2. STONLEIGH SAUVIGNON BLANC | \$7.50 | \$33.00 |
| 3. MILLS REEF CHARDONNAY | \$7.50 | \$33.00 |
| 4. MONTANA RIESLING | \$7.00 | \$32.00 |
| 5. SAINT GISBORNE GEWURTZTRAMINER | \$7.50 | \$33.00 |
| 6. TRIPLE BANK PINOT GRIS | \$9.00 | \$40.00 |
| 7. LINDAUER BRUT CUVÉE 200ml | \$9.50 | |



Red

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| 8. MENUHOUSE MERLOT | \$ 5.50 | |
| 9. MILLS REEF MERLOT CABERNET | \$7.50 | \$33.00 |
| 10. WYNDAM SHIRAZ | \$7.00 | \$32.00 |
| 11. TRIPLE BANK PINOT NOIR | \$9.00 | \$40.00 |
| 12. BYO Corkage And Service Fee Per Bottle | \$6.00 | |

