WINE & DRINKS MENU

WHITE WINE

1. **Sauvignon Blanc (Chili) (SD)** 21.00
Fresh, crisp citrus aromas packed full of aromatic fruit flavours. Light, zippy and refreshing with tomato leaf and elderflower.
Glass 175ml 6.00

2. **Pinot Grigio (Italy) (SD)** 21.00
Straw yellow colour with greenish reflections. Aroma elegant, fruity and flowery. Taste fresh, smooth and harmonious.
Glass 175ml 6.00

3. **Gewurztraminer (South Africa) (SD)** 25.00
Aromas of spices and Rose petals. Full bodied complex wine with spice. Elegant and lively finish.

4. **Sauvignon Blanc (New Zealand) (SD)** 27.00
Refreshing aromatic wine bursting with classic Sauvignon Blanc notes of herb, passionfruit and gooseberry.

RED WINE

5. **Merlot (Chili) (SD)** 21.00
Soft, well rounded and velvety with juicy plum flavours. Medium bodied with lifted black cherry fruit, a twist of black pepper and blackcurrant leaf on the finish.
Glass 175ml 6.00

6. **Shiraz (Australia) (SD)** 21.00
Aromas of rich and ripe berry with some subtle savoury oak, leading to a lingering and rewarding finish.
Glass 175ml 6.00

7. **Pinotage (South Africa) (SD)** 25.00
This classic offers flavours of banana with plums and a touch of vanilla from the oak. Its long-lasting finish is completed by soft tannins and flavours of wild berries.

8. **Pinot Noir (Chili) (SD)** 25.00
This rich ruby red wine has generous flavours of black cherry, raspberry and strawberry which lead to complex sweet spice.

9. **Nero D'avola (Italy) (SD)** 25.00
Colour Intensive red with violet reflections. Taste/bouquet flavours of ripe fruit and jam. Balanced and powerful, with a persistent finish.

10. **Malbec (Argentinia) (SD)** 27.00
Well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity. Spice notes on the fruit-filled finish.

ROSE WINE

11. **Zinfandel (California) (SD)** 21.00
Delightful summer fruits with an uplifting touch of sweetness, clean acidity with a medium body and a pleasant integrated finish.
Glass 175ml 6.00

12. **Pinot Grigio Rosato (Italy) (SD)** 21.00
A pretty pale pink colour with lots of ripe conference pear, honeydew melon, strawberry and raspberry on the nose and palate. Dry and fresh with lifted acidity.
Glass 175ml 6.00

FIZZ

13. **Prosecco (Italy) (SD)** 26.00
Elegant with a fruity bouquet, delicate bubbles, subtle white peach, apple puree and brioche flavours and distinctively crisp finish.

14. **Champagne (France) (SD)** 50.00
The most famous name in Champagne. Soft, biscuity and not too dry with a well balanced, mellow finish.

BEER & CIDER

Alchol Free Lager (G) V Ⓥ	small 3.50
Cobra (G) V Ⓥ	small 4.00
Cobra (G) V Ⓥ	large 5.75
Kingfisher (G) V Ⓥ	large 6.00
Ciders V Ⓥ Ask for Flavours	large 6.00

EST 2015 Mumbai FLAVOURS

I ♥ MUMBAI

WHISKY SELECTION

	50ml
Southern Comfort	4.00
Jameson's Irish Whiskey	5.00
Jack Daniel's	5.00
Glenmorangie Single Malt	5.00

BRANDY

	50ml
Remy Martin	6.00
Courvoisier	6.00

VODKA

	25ml	50ml
Premium Vodka	3.50	5.00
Strawberry	3.50	5.00

RUM

	25ml	50ml
Bacardi	3.00	4.50
Malibu	3.00	4.50
Dark Rum	3.00	4.50

LIQUEURS AND SHOTS

	25ml	50ml
Tequila	3.00	-
Sambuca	3.00	-
Disaronno	-	4.50
Bailey's	-	4.50
Tia Maria	-	4.50
Cointreau	-	4.50
Limoncello	-	4.50
Archers	-	4.50

** £1.50 extra for any mixer:*
*Coke, Orange, Soda, Lemonade, Tonic water**

GIN

Choose either Tonic or Lemonade

	50ml
Beefeater Collection Flavours: Pink Strawberry | Blood Orange | Original	7.50
Bombay Sapphire Gin Smooth citrus and Juniper, complex and elegant with a spicy finish.	8.00
Whitley Neill Collection Flavours: Rhubarb & Ginger | Raspberry	8.00
Hendricks Gin	8.00

SOFT

Coke	3.00
Coke Zero	3.00
Fanta	3.00
Lemonade	3.00
Orange Juice	3.00
Apple Juice	3.00
Mango Juice	3.00
Slimline Tonic	3.00
Sparkling Water (large bottle)	3.95
Still Water (large bottle)	3.95

DESSERTS & HOT DRINKS

Kulfi Mango (D) or Pistachio (D.N)	2.50
Homemade Gulab Jamun (D.N) Indian Toffee Pudding Served Warm with Ice Cream.	2.50
Chocolate Brownie (G,D) Served with Ice Cream.	2.50
English Tea	2.50
Filter Coffee	2.50
Any Liqueur	5.00

ALLERGENS KEY

PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Our food may contain traces of nuts, dairy, gluten or other allergens. Should you suffer from allergic reactions or have food intolerances please ask you server for advice. Dishes that are served with mint yoghurt sauce contains mustard, nut and dairy.

(G) = Contains Gluten
(CL) = Celery
(C) = Crustaceans
(E) = Eggs
(F) = Fish
(L) = Lupin
(D) = Contains Dairy
(MO) = Molluscs
(M) = Mustard
(N) = Contains Nuts
(P) = Peanuts
(SS) = Sesame Seeds
(S) = Soya
(SD) = Sulphur Dioxide

OUR FOOD IS COOKED IN PRESERVED OIL

Vegetable oil is commonly referring to plant based oils, often made from canola, corn, palm, soybean or sunflower oils and in some cases be flavoured with dried or fresh herbs.
This may also include Soya Bean Oil (Produced from genetically modified Soya), Anti-Foaming Agent: E900.

IF YOU HAVE ANY ALLERGIES TO THESE PRODUCTS PLEASE INFORM US BEFORE ORDERING. WE WILL DO OUR BEST TO ADVISE YOU.

POPPADOMS & PICKLES

Poppadoms Plain or Spiced (G) V Ⓥ 0.75
Mango Chutney (M) V Ⓥ 0.70
Mixed Pickle (N.D.M) 0.70
Yellow Mint Yoghurt Dressing (N.D.M) V 0.70
Onion Salad V Ⓥ 0.70
Cucumber and Mint Raita (D) 2.50
Pickle Selection (N.D.M) 2.75
(Mint yoghurt, Mango Chutney, Onion Salad & Mixed Pickle)

Dishes are served with yellow mint yoghurt dressing CONTAINING MUSTARD, NUT AND DAIRY.

VEGETABLE STARTERS

Onion Bhaji (E) V 5.00
Shredded onion, prepared in a spiced flour and deep-fried
(Served with salad & dressing)

Vegetable Samosa Chaat (G.D) V 5.50
Vegetable stuffed pastries served with chick peas,
topped with yoghurt and sour sauce

LAMB & CHICKEN STARTERS

Lamb Parcel (G.E.D) 5.50
Minced Lamb stuffed pastry (Served with salad & dressing)

Chicken Chatt Puri (G.D.M.N) 5.95
Spiced with medium sweet and sour flavour

Chicken Crispy Pakora (G.D.E.M.N) 5.95
Chicken mixed with spices, then dipped in flour and deep fried
(Served with salad & mint yoghurt sauce)

Khathi Roll (E.G.D) 5.95
Diced lamb well spiced, with egg & butter chapati

SEAFOOD STARTERS

Bhuna Prawn Puri (G.C) 6.95
Prawns cooked with garlic, ginger and onions, delicately spiced

King Prawn Puri (G.C) 7.95
King Prawns cooked with garlic, ginger and onions,
delicately spiced

TANDOORI CLAY OVEN STARTERS

Paneer Tikka (D.M) V 5.95
Indian cheese mixed in spice, cooked in clay oven

Sheek Kebab (M) 5.95
Mixed mince blended with special spices & cooked on skewers

Chicken Tikka (D.M.N) 5.95
Boneless pieces of chicken, marinated in herbs and spice

Lamb Chops (M) 7.95
Marinated in herbs and spices

Mixed Kebab (D.M.N) 7.95
Mixed selection of grills from the clay oven

CHEF'S RECOMMENDATION

CHICKEN 10.95

Tikka Massala (D.M.N) MILD
Cooked with our special unique massala sauce. Sweet & creamy

Tikka Badami (D.M.N.P) MILD
A peanut butter based sauce

Tikka Malayan (D.M.N) MILD
Mixed fruit in a creamy sauce

Tikka Butter (D.M.N) MILD/MEDIUM
A selection of herbs and spices mixed with butter sauce

Lapiaza MEDIUM/SWEET
Pure honey sauce cooked with onions, peppers, tomatoes
and a selection of herbs and spices

Achari (M.N) MEDIUM
A rich, spicy dish cooked in homemade mango pickles

Mango (N) MEDIUM
Cooked in medium spices. Onion, garlic, ginger &
mixed with mango sauce

Onion Pepper Jalfrezi HOT
Cooked with garlic, chilli, onion, peppers, tomatoes,
coriander and ground spices

Coconut Chilli Ceylon (N) HOT
Cooked with chilli and coconut sauce

Naga Bhuna (N.M) HOT
King Chillies cooked and spiced with garlic ginger

Zal Roshan (N.M) HOT
Cooked with mixed chillies and garlic

Pathia HOT
A sweet and sour dish with our special recipe

Zal Zool (M.N) HOT
Cooked in a spicy sauce

KING PRAWN 16.95

Massala (D.M.N.C) MILD
Cooked with our special unique massala sauce. Sweet & creamy

Honey Pista (D.N.C) MILD
Sweet creamy dish cooked with honey & nuts

Lapiaza (C) MEDIUM/SWEET
Pure honey sauce cooked with onions, peppers, tomatoes and
a selection of herbs and spices

Onion Pepper Jalfrezi (C) HOT
Cooked with garlic, chilli, onion, peppers, tomatoes,
coriander and ground spices

Naga Bhuna (N.M.C) HOT
King Chillies cooked and spiced with garlic ginger

Coconut Chilli Ceylon (N.C) HOT
Cooked with chilli and coconut sauce

Pathia (C) HOT
A sweet and sour dish with our special recipe

Zal Roshan (N.M.C) HOT
Cooked with mixed chillies and garlic

Zal Zool (M.N.C) HOT
Cooked in a spicy sauce

LAMB 13.95

Massala (D.M.N) MILD
Cooked with our special unique massala sauce. Sweet & creamy

Honey Pista (D.N) MILD
Sweet creamy dish cooked with honey & nuts

Shatkora MEDIUM
Indian lemon cooked with garlic, ginger, onion based dish

Mehti Mint (N.M.) MEDIUM
The Lamb is marinated in chilli, mint and garlic before being
cooked with a mixture of ground spices

Lapiaza MEDIUM/SWEET
Pure honey sauce cooked with onions, peppers,
tomatoes and a selection of herbs and spices

Onion Pepper Jalfrezi HOT
Cooked with garlic, chilli, onion, peppers, tomatoes,
coriander and ground spices

Coconut Chilli Ceylon (N) HOT
Cooked with chilli and coconut sauce

Naga Bhuna (N.M) HOT
King Chillies cooked and spiced with garlic ginger

Zal Zool (M.N) HOT
Cooked in a spicy sauce

Zal Roshan (N.M) HOT
Cooked with mixed chillies and garlic

Pathia HOT
A sweet and sour dish with our special recipe

CLASSICS

Chicken 10.95 Chicken Tikka (N.M.D) **10.95**
Lamb 13.95
Prawn (C) **11.95 King Prawn** (C) **16.95**
Mixed 14.95 (C) (Chicken Lamb and Prawn)

Korma (N.D) MILD
A very mild dish prepared with cream & coconut

Bhuna MEDIUM
A strongly spiced curry using a combination of eastern spice,
giving a dry consistency

Balti Saag MEDIUM
Specially selected spices cooked with spinach

Saag MEDIUM
Cooked with spinach

Rogan Josh MEDIUM
Cooked in delicately flavoured sauce with lots of tomatoes

Balti (N.M) MEDIUM
Onion & tomato based dish with specially selected spices

Dansak (D) MEDIUM/SWEET
Lentils cooked with garlic coriander and touch of milk

Dupiaza MEDIUM
A strongly spiced curry with chunky style onions and peppers

Madras HOT
Made with southern indian influences,
hot spices & lemon gives a fiery richness

VEGETABLE OR PANEER 10.50

Massala (D.M.N) MILD V
Cooked with our special unique massala sauce. Sweet & creamy.

Korma (N.D) MILD V
A very mild dish prepared with cream & coconut

Badami (D.M.N.P) MILD V
A peanut butter based sauce

Malayan (D.N) MILD V
Mixed fruit in a creamy sauce

Butter (D.M.N) MILD/MEDIUM V
A selection of herbs and spices mixed with butter sauce

Dansak (D) MEDIUM/SWEET V
Lentils cooked with garlic coriander and touch of milk

Bhuna MEDIUM V
A strongly spiced curry using a combination of eastern spice,
giving a dry consistency and a medium strength

Rogan Josh MEDIUM V
Cooked in delicately flavoured sauce with lots of tomatoes

Balti (N.M) MEDIUM V
Onion & tomato based dish with specially selected spices

Achari (M.N) MEDIUM V
A rich, spicy dish cooked in homemade mango pickles

Lapiaza MEDIUM/SWEET V
Pure honey sauce cooked with onions, peppers, tomatoes and a
selection of herbs and spices

Onion Pepper Jalfrezi HOT V
Cooked with garlic, chilli, onion, peppers, tomatoes,
coriander and ground spices

Coconut Chilli Ceylon (N) HOT V
Cooked with chilli and coconut sauce

Pathia HOT V
A sweet and sour dish with our special recipe

Madras HOT V
Made with southern indian influences,
hot spices & lemon gives a fiery richness

TANDOORI CLAY OVEN SIZZLER DISHES

These dishes are served with salad and dressing

Tandoori Chicken (Half) (D.M.N) 9.95
Half chicken spiced and marinated and cooked in the clay oven

Chicken Tikka (D.M.N) 11.50
Succulent, boneless pieces of chicken marinated in herbs
and then barbecued in the clay oven

Paneer Tikka Shaslick (D.M.N) V 11.95
Indian cheese, Peppers, Onions, Tomatoes cooked in the clay oven.

Chicken Shaslick (D.M.N) 11.95
Marinated in yoghurt and fresh herbs, grilled onion, peppers and
tomatoes

Mixed Grill (D.M.N) 15.00
Mixed selection of grills from the clay oven

Lamb Chops (M) 15.00
Lamb chops marinated in spices and cooked in the clay oven

Tandoori King Prawn (D.M.N.C) 17.95
Marinated in yoghurt and fresh herbs, cooked in the clay oven

BIRYANI DISHES

**A special blend of spices fried in Basmati rice.
Served with a curry sauce and omelette.**

Chicken (E.D.G) 12.95
Lamb (E.D.G) 14.95
King Prawn (E.D.G.C) 16.95

MUMBAI DISHES

**Mumbai Special Sauce adds a kick
to your mild, creamy dishes**

Chicken 13.95 Chicken Tikka (N.M.D) **13.95**
Lamb 14.95 Vegetable 11.95 V **Paneer 11.95** V
King Prawn (C) **17.95**

Mumbai Massala
(D.M.N) MILD/MEDIUM
Cooked with our special unique massala sauce. Sweet & creamy

Mumbai Korma
(D.M.N) MILD/MEDIUM
A very mild dish prepared with cream & coconut

Mumbai Badami
(D.M.N.P) MILD/MEDIUM
A peanut butter based sauce

Mumbai Malayan
(D.M.N) MILD/MEDIUM
Mixed fruit in a creamy sauce

Mumbai Honey Pista
(D.M.N) MILD/MEDIUM
Sweet creamy dish cooked with honey & nuts

Mumbai Butter
(D.M.N) MILD/MEDIUM
A selection of herbs and spices mixed with butter sauce

CURRY COMPANIONS

Bombay Aloo V Ⓥ 6.00
Mushroom Bhaji V Ⓥ 6.00
Tarkha Dhall V Ⓥ 6.00
Saag Aloo V Ⓥ Spinach & Potato 6.00
Saag Paneer (D) V Spinach & Cheese 6.00
Aloo Gobi V Ⓥ Potato & Cauliflower 6.00
Chips V Ⓥ 4.50
Garlic Chips V Ⓥ 5.00
Spicy Chips V Ⓥ 5.00

RICE

Steamed Rice V Ⓥ 4.00
Pilau Rice (D) V 4.00
Mushroom (D) V 4.50
Vegetable (D) V 4.50
Onion Ⓥ 4.50
Egg (E.D) 4.50
Garlic (D) V 4.50
Keema (D.M) 5.50
Nut (D.N) V 5.50
Chicken Tikka (D.M.N) 5.50

BREADS

Hand made and baked to order

Puri (G) V Ⓥ 1.50
Chapati (G) V Ⓥ 2.50
Plain Naan (G.D.E) V 3.00
Peshwari Naan (N.G.D.E) V 3.50
Garlic Naan (G.D.E) V 3.50
Keema Naan (G.D.E) 3.50
Cheese Naan (G.D.E) V 3.50
Paratha (G.D) V 5.90

**We use Self Raising Flour for Breads,
for some of the curries we use Miza Flour and Chickpea Flour.
However these are cooked in the same environment, so please ask
a member of staff before placing your order.**

T&C's Apply, Please note service charges are not included in the price