

# MENU

## SNACKS

### MASALA NUTS 3.95

The ultimate companion to your beer or cocktail

### BOMBAY BANANA CHIPS 3.95

Tangy and spicy plantain crisps

### PAPAD BASKET 3.95

A selection of papads and chutneys

## CHAAT

### DAHI PURI

Tiny yoghurt filled wheat crisps topped with tamarind and mint chutney

6.25

### CHOWPATTY BHEL 6.50

Mumbai's iconic street snack of puffed rice, chutneys, potatoes, onions and herbs

### ALOO CHAAT 6.50

Crispy potatoes tossed in a secret spice blend, topped with tamarind and yoghurt

### PANI PURI 6.50

Crunchy puris filled with a sweet and spicy minty water, potatoes and black chickpeas

## SMALL PLATES

### MASALA PAPAD 3.95

Black pepper papad topped with a mix of spices, onions, tomatoes and herbs

### KURKURI BHINDI 6.95

Crunchy battered okra with a sprinkling of chaat masala

### CHILLI CHEESE NAAN 5.50

Decadent cheese and green chilli stuffed naan topped

### RAWA FISH FRY 6.95

Semolina crusted fried fish, served with a garlic chutney

### ONION PAKORA 6.95

Fritters made of onion, gram flour and herbs

### LEOPOLD CHICKEN WINGS

Legendary Indo-chinese fried chicken wings, served with a Schezwan Mayo

6.50

### SAMOSA 6.25

Home made punjabi style samosas with a pea and potato stuffing, served with a tamarind chutney

## KEBABS

### PANEER SHASHLIK 11.25

The original tandoor cooked paneer, onion, green pepper and tomato skewers

### BADE MIYAN SEEKH 11.25 KEBAB

Minced lamb and mixed pepper kebabs famously sold on the streets of Colaba

### SALMON TIKKA 16.50

Salmon fillets marinated with yoghurt and carom seeds, delicately cooked in the tandoor

### AJWAINI JHINGA 17.75

Prawns marinated in carrom seeds, yogurt and tandoori marination

### KASOORI CHICKEN TIKKA

Fenugreek and yoghurt marinated chicken cooked in the tandoor

11.50

### TANDOORI PHOOL 9.50

Tandoor cooked broccoli and cauliflower heads marinated in fenugreek and yoghurt

### HALF TANDOORI CHICKEN 13.25

Traditional tandoori half chicken on the bone

## CURRIES

### PANEER MAKHANWALA 12.95

The original paneer tikka masala. Just better

### MUSHROOM MAKAI PALAK 11.50

Slow cooked spinach with fenugreek, mushrooms and corn

### CHICKEN MAKHANWALA 13.95

The original chicken tikka masala, just better

### JHINGA MAPAS 14.25

Silky prawn and coconut curry popular amongst the fishing community of Mumbai

### COLABA CHICKEN TARIWALA 13.95

Spicy homestyle chicken curry, cooked to our Grandma's recipe

### LAMB SHANK BAGHDADI

Fall off the bone lamb shank curry inspired by Mumbai's iconic Baghdadi restaurant

17.95

## BIRYANI & PILAU

### SABZI PILAU 13.95

Aromatic lentil and vegetable pilau topped with golden onions and cashews

### CHICKEN DUM BIRYANI 13.95

Layered chicken and basmati rice biryani steamed under a 'parda'

## DAL & VEGETABLES

### PEELI DAL 8.50

Comforting four lentil mixed yellow dal

### COLABA DAL

House special slow cooked black lentil and kidney bean dal

8.50

### JEERA ALOO MATAR 7.95

Home style potato and pea fry with cumin seeds

### BAINGAN BHARTA 7.95

Smoky aubergine tempered with onions, tomatoes, mustard oil and spices

## BREADS & RICE

### TANDOORI ROTI 3.75

### NAAN 3.95

### GARLIC NAAN 4.75

### LACHCHA PUDINA PARATHA 7.95

### PILAU RICE 4.50

### BASMATI RICE 4.10

## DESSERTS

### CARROT HALWA CRUMBLE 6.95

### GULAB JAMUN & SAFFRON 6.95

### PUDDING 6.50

### ROSE PHIRNI 6.50

### KULFI RABDI 6.95

Pistachio or Honey rose

### SIZZLING CHOCOLATE BROWNIE 6.95

### SORBET OF THE DAY 6.50