

# COLABA TAKEAWAY MENU

## SNACKS

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**PAPPAD** 99p

**VEGETABLE SAMOSA** **G**

three masala stuffed samosas filled with a masala vegetable stuffing. 5.95

**ONION BHAJI**

onion, coriander and gram flour fritters 5.75

**PUNJABI FISH FRY** **D**

Amritsar recipe: a bowl of delicate, crispy seabass goujans – perfect for chutney-dipping. 7.30

## CHAT

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**ALOO CHAT** **G D**

warm-cold, sweet-tangy. golden-fried potatoes covered with cool yoghurt, chickpeas, onions and coriander. drizzled with tamarind, sev and green chutney 6.25

**SEV PURI - CHAT BOMBS** **D**

crispy wheat puffs filled with chickpeas, yogurt, tamarind, coriander mint chutney 5.95

**MUTTON ROLL** **G**

Spiced asian spring rolls with potatoes, onions and mutton

**TANDOORI FLOWERS** **D**

charred broccoli & cauliflower cooked in charcoal tandoor marinated in yogurt and cheese. 6.50

**TANDOORI BITES.** **D**

chicken breast in yogurt & tandoori spices 6.50

**SEEKH KEBAB** **D**

spiced lean lamb mince, mint leaves, chopped onions, cooked on skewers in tandoor 6.95

## TANDOORI GRILLS

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**PANEER TIKKA** **D**

four square chunk of grilled cottage cheese with peppers, onions marinated in pickling spices cooked in tandoor.  
Starter 6.80. Mains 10.95

**TANDOORI CHICKEN.** **D**

marinated overnight in yogurt, spices and garlic. Grilled carefully over a flaming charcoal clay oven. 12.10

**GRILLED PRAWNS** **D**

six medium prawns marinated in carom seeds, yogurt, Each one charred slightly at the edges, succulent and simple  
Starter 9.25. Mains 17.75

**SALMON TIKKA.** **D**

three chunks of salmon marinated in yogurt and tandoori spices, cooked in tandoor  
Starter 9.25 Mains 15.10

**CHICKEN TIKKA PANORAMA.** **D**

grilled chicken breast in yogurt & tandoori spices. 12.95

## CHEFS SPECIAL

**OLD DELHI BUTTER CHICKEN** **N D**- Chicken Tikka Masala does not exist in India; Butter chicken is real, tandoori chicken tikka simmered in a rich, sweet, spiced makhni sauce 12.95

**KERALA SEABASS MAPAS** - sea bass with mild coconut and curry leaf sauce 13.75

**PANEER BUTTER MASALA** **N D**- cubes of Indian cottage cheese , simmered in a rich, sweet, spiced makhni sauce 12.10

### HANDI CHICKEN CURRY. **N D**

mild to medium curry, onions and selected spices. 12.20

### CHICKEN TIKKA MASALA. **D N**

the national dish of Britain, Chicken breast tikka in a velvety tomato sauce 11.50

### CHICKEN KORMA. **N D**

tender chicken breast cooked in a creamy coconut, almond and cashew nut sauce 11.50

### CHICKEN JALFREZI (**HOT**)

chicken cooked in a rich , spicy tomato sauce with peppers & onions 11.75

### MURG XACUTI (**HOT**)

Fiery chicken curry from Goa 11.75

## CURRIES

### LAMB CURRY INDIAN RAILWAY

slow cooked tender lamb curry , medium spiced aromatic mix of fresh ginger, spices onions, tomato 11.75

### SAAG GHOST

slow cooked tender lamb curry , medium spiced aromatic mix of fresh ginger, spices onions, tomato 11.75

### LAMB VINDALOO (**HOT**)

diced lamb cooked in tomato based sauce with potatoes & spices. its hottest on the menu 11.75

### GOA FISH CURRY

mildly spiced sea bass with fresh coconut, curry leaf, tempered with mustard seeds 13.10

### PRAWN KADHAI

medium spiced tomato based sauce with onions & peppers, cooked in a special kadhai pan 13.95

### PRAWN MAPAS

mild coconut and curry leaf sauce 13.95

## VEGETARIAN CURRIES

### YELLOW TADKA DAL

tempered yellow lentils with cumin, fine chopped onions and roasted garlic. 7.50

### MAKHNI DAL

slow cooked black lentils, kidney beans with burnt garlic, tomatoes and cream. 7.50

### CHANA MASALA

chickpeas simmered in tomato, onion and garam masala sauce 7.95

### SAAG PANEER **D**

pureed baby spinach cooked with Indian cottage cheese & spices 10.95

### ALOO BHAJI

flavourful south dry Indian potato preparation with onions, curry leaves, tempered with mustard seeds 7.95

### SAAG ALOO

pureed baby spinach cooked with baby potatoes, roasted garlic & spices 8.10

### OKRA MASALA

diced okra in tomato, onion sauce 8.50

### BAIGAN BHARTA

roasted aubergines finely chopped tempered with onions , tomatoes, peas and spice 7.95

### MIX VEG SABZI

seasonal vegetables, spices 8.75

CONTAINS

**D - DAIRY**

**G- GLUTEN**

**N-NUTS**

## SHAHI BIRYANI

tempting and flavourful pot of slow-cooked, layered and aromatic rice with choice of vegetables or meat with fresh herbs and spices. Traditionally served with RAITA

VEGETABLE BIRYANI **D G** 12.95

CHICKEN BIRYANI **D G** 13.75

LAMB BIRYANI **D G** 14.10.

## RICE & EXTRAS

BASMATI RICE 3.70

PILLAU RICE 3.75  
basmati rice, saffron

MUSHROOM RICE **D** - 3.95  
tossed in coriander

RAITA **D** 4.00  
yogurt, grated cucumber

KACHUMBER 4.00  
diced tomatoes, cucumber, onions  
coriander, lemon dressing

Greek Yogurt **D** 3.75

Mango Chutney 99 p

Dates & Tamrind Chutney 99 p

Pickle 99 p

Mint Chutney **D** 99 p

## BREADS

NAAN **G D** 3.60

TANDOORI ROTI. **G** - wholemeal 3.10

GARLIC NAAN **G D** 3.75

GARLIC & CHILLI NAAN **G D** 3.75

PESHWARI NAAN **D G N** - sweet naan  
bread, coconut & almond paste 4.25

LACCHA PARATHA **G D**  
wholemeal bread, flaky yet soft 4.10

KHEEMA NAAN **G D**  
lamb mince stuffed naan 4.25

CHEESE NAAN **G D** 4.15

**ALLERGY AND INGREDIENTS:** Every dish in Colaba is freshly prepared in small kitchens that handle allergens and each dish contains spices, herbs and chutneys that are ground externally. For this reason, we do not take responsibility as we **CANNOT GUARANTEE** the absence of any allergens in any of our dishes. Customers with life-threatening allergies and **INTOLERANCE'S** must take this significant risk into consideration before choosing to dine with us. Please speak to the Manager before you order.

**WE DO NOT TAKE RESPONSIBILITY SHOULD CERTAIN INGREDIENTS USED IN OUR KITCHEN APPEAR IN YOUR DISH THAT MAY NOT HAVE BEEN DESCRIBED. PLEASE MAKE FURTHER ENQUIRIES SHOULD THERE BE ANY PARTICULAR INGREDIENTS THAT MAY NOT BE AGREEABLE TO YOU. ALSO, NOTE THAT THERE MAY BE TRACES ON NUTS IN ALL OUR DISHES.**

**ALL OUR MEAT PRODUCTS ARE HALAL.**

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