



# MUMBAI SQUARE

INDIAN CUISINE

*In order to make a splash in the City of London, a restaurant really does need to have a certain degree of wow factor, which is exactly what sets Mumbai Square apart from its contemporaries. This ultra-modern Indian restaurant caters well for the demanding local crowd of businessmen and women as well as moneyed locals and picky tourists fresh from the capital's sights.*

*With high ceilings and a glass-fronted mezzanine level, Mumbai Square's dining room is sleek and chic, the fittings and furnishings up to the minute and the space providing plenty of elbow room and an upmarket atmosphere.*

*The menu at Mumbai Square is a blend of classic Indian dishes which will appeal to the traditionalists and contemporary creative twists to please the demanding connoisseur of today's more diverse Indian inspired restaurant cuisine.*

*High quality throughout, from the slick service to the attractive surroundings and of course, the considered menus and drinks list.*

*Mumbai Square is set to impress even the hardest to please guests.*



## NOTE

- Please mention to your waiter/waitress if you suffer from any food allergy.
- A minimum cover charge applies per person, £12.00 for adults and £6.00 for children.
- Any promotional offers or discount will only apply to 2 course meal and above.
- 12.5% service charge will be added to your final bill.

## OPENING HOURS

Monday - Sunday

Lunch 12:00 - 15:00 | Dinner 17:30 - 23:00

7 Middlessex Street, London, E1 7AA | 02072476461 | [www.mumbaisquare.co.uk](http://www.mumbaisquare.co.uk)

## STARTER

All starters are served with salad and sauce.

Mumbai Square Special Mix Sheek kebab, lamb tikka, chicken tikka and king prawn.	6.95
Mumbai Square Vegetable Mix Onion bhajee, vegetable samosa and paneer chilli.	5.95
Duck Tikka Diced duck breast marinated and cooked in the tandoori.	6.95
Lamb Chop Lamb chops marinated in special sauce and cooked in the tandoori.	6.95
Chicken Tikka / Lamb Tikka Diced chicken or lamb tikka.	5.50
Salmon Tikka Pieces of salmon subtly marinated in tantalizing spice and then cooked in the tandoori.	6.95
Paneer Chilli Cubes of paneer (Indian Cheese) stir-fried with fresh green chilli, spring onions, and peppers.	4.95
Tandoori Chicken 1/4 chicken marinated in a selection of spice and then cooked in the tandoori.	4.95
Sheek Kebab Minced lamb mixed with spice and herbs, cooked on skewers in the tandoori.	4.95
Prawn Puree Cooked in a thick sauce of onions, garlic and ginger. Served on a puree.	5.50
King Prawn Puree Cooked in a thick sauce with onions, ginger and garlic. Served on a puree.	6.95
Samosa Meat or Veg.	4.95
Onion Bhajee Spiced and crispy deep fried onion.	4.95
King Prawn Butterfly King prawn deep fried in butter with flavoured herbs and spices.	6.95
Chicken Nazakat Chicken cooked in chef's own recipe.	5.50
Jhinga Garlic Skewered king prawns grilled in the tandoori with garlic flavour.	6.95

## TANDOORI DISHES

Tandoori is the traditional Indian deep clay oven. All the dishes are served with green salad.

Chicken or Lamb Tikka	9.95
Marinated in yogurt and mild spices. Garnished with tomatoes, capsicum and onions.	
Fish Shashlik	11.95
Salmon fish cooked in the tandoori with tomato, capsicum, and onions.	
Tandoori Chicken Half	9.95
1/2 chicken marinated in a selection of spice before being grilled and served with sizzling onions.	
Tandoori Paneer	8.95
Homemade cottage cheese marinated and shaped into chunks and grilled.	
Chicken or Lamb Shashlik	11.95
Marinated and grilled in a clay oven with green peppers, tomatoes and onions.	
Tandoori King Prawn	14.95
Marinated and grilled in a clay oven.	
Tandoori King Prawn Shashlik	14.95
Marinated in mild spices and grilled with green peppers, tomatoes and onions.	
Tandoori Mixed Grill	13.95
A selection of king prawn, chicken tikka, lamb tikka, tandoori chicken and sheek kebab.	
Tandoori Lamb Chop	12.95
Tender lamb chops marinated in herbs and spices and grilled in the tandoori oven.	

## BIRYANI DISHES

Biryani is a classical Mogul dish of fragrant Basmati rice cooked with saffron, ghee, garam masala. Served with veg curry in a choice of the following.

Chicken or Lamb Biryani	10.95
Chicken or Lamb Tikka Biryani	11.95
Prawn Biryani	10.95
King Prawn Biryani	13.95
Tandoori King Prawn Biryani	14.95
Mumbai Special Biryani	15.95
Vegetable Biryani	9.50

## TRADITIONAL DISHES

### Curry Dishes

Cooked with saucy medium spice.

### Madras Dishes

Fairly hot saucy.

### Vindaloo Dishes

Very hot with pieces of potatoes.

### Phal Dishes

Extremely hot and saucy.

### Bhuna Dishes

Medium spiced, fairly dry dish.

### Methi Dishes

Fairly dry slightly spicy with fenugreek leaves.

### Dupiaza Dishes

Medium spicy with fried onion cubes.

### Ceylon Dishes

Fairly hot with coconut.

### Rogan Josh Dishes

Medium spiced garnished with fresh tomato.

### Korma Dishes

Sweet, Mild with creamy coconut sauce.

### Sag Dishes

Medium spice fairly dry with spinach.

### Jalfrezi Dishes

Hot with fresh green chillies, capsicum, and onion cooked in a special thick sauce.

### Dansak Dishes

Fairly hot sweet and sour with lentils.

### Patia Dishes

Hot, sweet and sour.

### Options

Chicken / Lamb	9.95
Tikka	10.95
Prawn	10.95
King Prawn	13.95
Veg	8.50
Fish	10.95

## CHEF'S RECOMMENDATIONS

<b>Lamb Chop Mumbai</b> Saucy mild flavour of Indian spices.	13.95
<b>Chicken or Lamb Tikka Sizzling Korai</b> Tomato, onion and chilli presented in sizzling korai.	13.95
<b>Tandoori King Prawn Sizzling Korai</b> Marinated with herbs and spice, grilled in the tandoori oven.	14.95
<b>Duck Tikka Sizzling Korai</b> Grilled on skewers, served with salad and sauce.	14.50
<b>Chicken Tikka Rezala</b> Marinated sliced chicken tikka, fresh coriander and green chilli. Medium hot.	13.95
<b>Chicken / Lamb Tikka Masala</b> Cooked with coconut, sugar and lime juice to sweeter and sour flavour.	12.95
<b>Garlic Chilli Chicken</b> Chicken tikka cooked with whole fresh chillies. Fairly hot dish.	12.95
<b>Achari Gosht</b> Pieces of marinated lamb cooked in tantalizing pickle massala.	12.95
<b>Duck Achari</b> Pieces of marinated duck cooked in tantalizing pickle massala,	14.50
<b>Chicken / Lamb Pasanda</b> Tender pieces of chicken or meat, marinated with spices, cream, and herbs. Very mild dish.	11.95
<b>Butter Chicken</b> Chicken tikka cooked with coconut, sugar, and ghee. Topped with cheese and cream.	11.95
<b>Lamb Shank</b> Marinated and oven roasted then cooked in a bhuna sauce with lemon zest and minced lamb with a hint of brandy.	14.50
<b>Sorisha Murg Tikka</b> Flame grilled and served with exclusive sorisha sauce, prepared with fresh curry leaves and mustard seeds.	12.95
<b>Chicken Sylheti</b> Bangladeshi lime (shatkora) flavoured dish, medium with a thick sauce.	12.95
<b>Chicken Cobra Naga</b> Cooked with special naga sauce. Spicy and hot.	12.95
<b>Goan Lamb or Chicken Xacutti</b> Hot lamb or chicken cooked with coconut, vinegar, and rare spices.	13.95

<b>Manchurian Chicken</b> Hot, sweet and sour with mushroom, herbs and fresh green chillies.	12.95
<b>Aloo Goshtwala</b> Potatoes cooked with cubes of lamb in a variety of spices, fresh green chillies.	12.95
<b>Haash (duck) Mirchi</b> Cubes of duck breast cooked in onions and fresh green chillies.	13.95
<b>Haash (duck) Shugandha</b> Cubes of duck breast cooked in very mild and creamy sauce.	13.95
<b>Murghi Massala</b> Chicken cooked with medium spice, fresh herbs and minced lamb with egg.	12.95
<b>Murgh Handi La-Rabel</b> Strips of chicken tikka seasoned with a blend of herbs & spices with a unique sauce consisting of fenugreek and coconut cream.	13.95

## SEAFOOD DISHES

<b>Tandoori King Prawn Badsha</b> Whole king prawn cooked with chef's special recipe.	15.95
<b>Essa Gobi</b> Tiger prawns with broccoli cooked with exotic spices and coconut milk.	14.95
<b>Fish curry (tilapia)</b> Traditional curry with tilapia.	10.95
<b>Hariyali Machli</b> Tilapia fillet cooked with fresh green chillies, herbs and various medium spices.	13.95
<b>Goan Fish Curry</b> Cubes of fish cooked in coconut milk and traditional goan spices.	13.95
<b>Monkfish Massala</b> Cubes of monkfish cooked in a mild massala sauce.	13.95
<b>Tandoori Monkfish</b> Whole monkfish marinated and grilled in the tandoori oven.	13.95
<b>Red Mullet</b> Marinated with light spice and delicate herbs, pan-fried with peppers.	15.95
<b>Monkfish bhuna</b> Cooked in a chef's special spice. Medium hot.	12.95
<b>Monkfish Curry</b> Traditional saucy curry. Medium hot.	12.95
<b>Salmon Tenga Tarkari</b> Salmon cooked with medium spice and tangy sauce.	13.95

## VEGETABLE DISHES

Mushroom Bhaji

Sag Bhaji  
Spinach

Cauliflower Bhaji

Vegetable Bhaji  
Dry

Brinjal Bhaji  
Aubergine

Bindi Bhaji  
Okra

Vegetable Curry  
Medium

Chana Masala  
Spiced chickpeas

Dall Bhaji  
Thick spicy lentils with onions

Tarka Dall  
Lentils garnished with garlic

Bombay Aloo  
Spicy potatoes

Chana Aloo  
Chickpeas and potatoes

Palak Aloo  
Spinach and potatoes

Aloo Gobi  
Cauliflower and potatoes

Palak Paneer  
Creamy spinach with cheese

### Options

SIDE	4.50
MAIN	8.50

## RICE

Boiled rice	2.50
Pilau rice	3.50
Special fried rice Cooked with egg and peas.	3.50
Lemon fried rice	3.50
Keema rice	3.50
Mushroom rice	3.50
Mumbai special rice Cooked with meat, chicken and prawn.	5.50

## BREAD

Plain Nan	2.50
Peshwari Nan	3.50
Garlic Nan	3.50
Keema Nan	3.50
Cheese Nan	3.50
Chilli Nan	3.50
Chapati	1.95
Puri	1.95
Tandoori Roti	2.50
Paratha	2.95

## APPETISER

Papadums	0.70
Onion salad or mint sauce	0.70
Selected pickles	0.70
Raitha	2.50
Green salad	2.50
Spicy chips	2.50