



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

## STARTER

All starters are served with salad and sauce.

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

## TANDOORI DISHES

Tandoori is the traditional Indian deep clay oven. All the dishes are served on a hot iron skillet with green salad.

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

## 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

## CHEF'S RECOMMENDATIONS

<b>Mumbai Lamb Chop</b> Tandoori lamb chops served with chef's special curry sauce.	13.95
<b>Chicken or Lamb Tikka Sizzling Korai</b> Tomato, onion and chilli presented in sizzling korai. Medium.	13.95
<b>Tandoori King Prawn Sizzling Korai</b> Marinated with herbs and spice, grilled in the tandoor 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 with fresh yogurt, coconut, cream and cashew nut paste.	13.95
<b>Chicken / Lamb Tikka Masala</b> Cooked with coconut, sugar, almond and cream.	12.95
<b>Garlic Chilli Chicken</b> Chicken tikka cooked with whole fresh chillies and topped with garlic.	12.95
<b>Achari Gosht</b> Pieces of marinated lamb cooked in tantalizing mango pickle masala.	12.95
<b>Duck Achari</b> Pieces of marinated duck cooked in tantalizing mango pickle masala.	14.50
<b>Chicken / Lamb Pasanda</b> Tender pieces of chicken or lamb, marinated with yoghurt and chillies. Cooked in the creamy pasanda sauce made with roasted almonds.	11.95
<b>Butter Chicken</b> Chicken tikka cooked with coconut, sugar, and ghee. Topped with butter.	11.95
<b>Lamb Shank</b> Marinated and oven roasted then cooked in a bhuna sauce with minced meat.	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> Succulent piece of chicken, cooked with special naga sauce. Spicy and hot.	12.95
<b>Goan Lamb or Chicken Xacutti</b> Lamb or chicken cooked with coconut, vinegar, and rare spices.	13.95

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

## SEAFOOD DISHES

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

# TRADITIONAL DISHES

## Curry Dishes

Cooked with saucy medium spice.

## Madras Dishes

Fairly hot saucy.

## Vindaloo Dishes

Very hot with a piece of potato.

## 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 chilies, 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

## 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	3.50
Cooked with egg and peas.	
Lemon fried rice	3.50
Keema rice	3.50
Mushroom rice	3.50
Mumbai special rice	5.50
Cooked with meat, chicken and prawn.	

## 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