



AT LUNCH, AND LATER...

An inexpensively agreeable lunch for one, or perhaps part of a feast to share with friends at supertime.

DOSA

An all day South-Indian staple, light pancake made from homemade fermented batter of rice and lentils

THE CLASSIC (VG)(GF)

Spiced medley of curried potatoes served with sambar dal and coconut chutney. 14

SMOKY EGGPLANT AND PEA (VG)(M)(GF)

Smoked eggplant and pea mixture served with sambar dal and coconut chutney. 15

CHICKEN CURRY (GF)

Nostalgic highlight of any Indian's kitchen. Served with coconut and spicy tomato chutney. 17.5



SEE PHOTOS OF EVERY DISH!

Go to mryum.com/mukka or scan the QR code with your iPhone camera or Google lens on Android. No QR app required!

PLATES

PAV BHAJI (V)

No dish is more Bombay - bowl of mashed vegetables served with buttered pau buns. 14

IDIYAPPAM - STRING HOPPERS (M)(VG)(GF)

A culinary speciality of Southern India and Sri Lanka, are like tangled up noodle balls served with Coconut Vegetable Stew. 13

BANANA LEAF FISH FRY (S)(GF)

Bring out the mortar and pestle, grind fresh garlic, ginger, tomatoes, green chillies and desiccated coconut into a spicy paste. Wrap it up into a parcel and pan fry it till the air around you feels like magic. Served with Idlis. From Kerala, with love. 17.5

THALI (V/VG/NON -VEG)

Feast like a Queen/King. An assortment of favourites served the proper way, comes with a little something sweet. Available as vegan, vegetarian or non-veg. Only available for lunch or until 5pm. 20/23

BIRYANI

Slow cooked, layered and aromatic rice dish, tracing its origins to Persia. Prepared with stock and spices, layered with rice and cooked individually in traditional "dum" style.

CHICKEN (GF)

Chicken marinated and prepared with stock and spices, layered with rice, the proper way. Add raita for \$1 19

LAMB (GF)

Marinated lamb prepared with stock and spices, layered with rice. Add raita for extra \$1 20

VEGETABLE (V/VG) (GF)

Soya wadi(Indian mock meat), cauliflower, green beans and carrot, layered with basmati rice. Add raita/chutney for extra \$1 18

STREET EATS

A SAMOSA (VG)

The humble samosa always hits the spot - home made pastry, pea, potato and cashew filling, warmly spiced with cinnamon and cloves. Served with mint and tamarind chutney. 6

ONION BHAJI (VG)(GF)

Great Indian feasts start with a Bhaji. Little spicy onion fritters with a hint of fresh curry leaves and green chilli, a street food of choice all over the Indian sub-continent. 12

GOBI 65 (VG)

A classic super-hit snack of crunchy, peppery, zesty cauliflower florets, quick-fried to radiating goldenness. Futuristical! 14

BHEL PURI (VG)

Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and nylon sev tossed with pomegranate, tomato, onion, lime, tamarind, mint. 10

TIBETAN MOMOS (VG)

Dumplings from up high in the mountains, filled with finely chopped cabbage and potato, served with sesame chilli chutney. Very popular snack in India's himalayan region. (Requires extra cooking time, may arrive with your mains) 12

TANDOORI STREET GRILLS

PANEER TIKKA (V)(GF)

Paneer is vegetarian first-class fare and a subtle cheese to taste. Marinated then gently charred with red, green capsicums and onions. 16.5

TANDOORI MUSHROOM (VG)(GF)

Marinated mushrooms skewers, cooked in tandoor oven and served with coriander chutney. 16

CHICKEN TIKKA (S)(GF)

Succulent and juicy pieces of chicken thigh fillet, marinated overnight in a subtle mix of spices and yogurt then cooked in our Tandoor oven, served with fresh kachumbar salad. **Warning: This dish has a potential to make you take those Bollywood dance classes you've been thinking about.** 19

SPICY LAMB CHOPS (S)(GF)

Lamb chops marinated overnight in a special blend of lime juice, warm dark spices, ginger and garlic served with Kachumbar salad and coriander chutney. 19.5
Option to add an extra chop.

CURRY POTS (GF)

ALOO BAINGAN (VG)

A captivating combination of eggplant and potatoes cooked together with tomatoes, cumin and warm spices. 17

MATAR PANEER (V)(M) / TOFU (VG)(M)

A humble vegetable curry of cubed paneer cheese and peas cooked in a tomato based gravy, a signature of any good roadside dhaba. 17

BHARTA (VG)(M)

Eggplant skewered and roasted in the tandoor oven till its charred and smokey. Then mashed and cooked with peas, onion and tomatoes. A punjabi favourite. 17

PALAK PANEER (V) / TOFU (VG)

Delicate spinach curry with paneer or tofu. 17

CHICKPEA & SPINACH CURRY (VG)

A hearty bowl of curry topped with fresh tomatoes and cucumber. Guaranteed to satisfy the soul, inside out. 17

BUTTER CHICKEN

The forever popular and mighty butter chicken, need not say more. 20

CHICKEN TIKKA MASALA (S)

Butter chicken's bigger brother. A more intense and spicier sauce with capsicum and onions. 21

SLOW COOKED GOAT CURRY

We cook goat as its Eid al-adha everyday! Slow cooked for a minimum of 4 hours in a tomato and onion gravy to ensure the goat is cooked till the meat falls off the bone. Garnish of fresh coriander completes this hearty meal. 22

LAMB SAAG

Delicate spinach curry cooked with marinated lamb. 22

JUST FEED ME...

Minimum 2 people,
All table members must take part
No dietary changes

VEG/VEGAN - 44pp, NON VEG - 49pp

SIDES

THE THREE WISE PAPADUMS (VG)(GF)

Papadums that see no evil, hear no evil, and speak no evil. With tamarind and mint chutneys of course 5.5
Option to add extra pappadam \$1 each

TANDOORI ROTI (VG)

Wholemeal flour bread. 4

PLAIN NAAN

A leavened plain flour bread of North India. 5

GARLIC NAAN

Naan lavishly flavoured with garlic butter. 5.5

STEAMED BASMATI RICE

4.5

COCONUT RICE (VG)(GF)

Mildly spiced South Indian coconut rice stir fried with fresh curry leaves, mustard seeds and shredded coconut, topped with fresh pomegranate. 6

PEA PULAO RICE (VG)(GF)

Peas, onion, rice tossed with cumin seeds stir fried together, you may never want to eat plain steamed rice again. 6

KACHUMBAR SALAD (VG)(GF)

Cool, refreshing and lemony - Mixture of chopped cucumber, tomatoes, red onion and fresh coriander. 6

RAITA (V)(GF)

Cool as a cucumber. Yogurt + Cucumber 5.5

DAL TADKA (VG)(GF)

Perfect accompaniment to any meal 15

(S) Spicy

(M) Mild

(V) Suitable for vegetarians

(VG) Suitable for vegans

(GF) Gluten Free

Food will be presented to your table as it is prepared.

Our dishes are medium heat but can be ramped up on request.

Whilst We Will Do Our Best To Accommodate Any Allergies Or Food Sensitivities, We Are Unable To Guarantee That Trace Elements Will Not Be Present

30c per take away container.

Public Holidays surcharge 10%

PayPass/Eftpos transaction surcharge 1%

No split bills during dinner. Sorry.