

Mumbai
OF OTLEY

MENU

About Us

Mumbai Chef has built his reputation on providing first class, quality food with a service to match.

This has allowed it to excel and receive a standing ovation wherever he is now represented as his reputation now precedes itself. The chef and the management is well known for their critically acclaimed skills. Our chef has recently won the coveted 'Chef of the Year 2013' at a star studded event at the Lancaster Hotel in London. Guests included communities secretary Eric Pickles, renowned economist Lord Meghnad Desai and Lord Karan Bilimoria who applauded the competing chefs for producing "some of the most complex and exotic food in the world at the cheapest prices.

"The Mumbai name lends itself to producing only excellent food and every dish could mistakenly be referred to as it's signature dish. Not satisfied with serving only classic dishes, Mumbai also creates every dish to exacting standards tailored to individual customer tastes and requirements.

Whilst providing an inhibited environment, catering for parties, functions, etc, the Mumbai is also no stranger to hosting corporate events, with a menu that is equally appetising and succulent. Cooking up both well known dishes and also new world class innovative fusion dishes, combining both Asian flavours with a western twist.

Not only does the chef and management have a pedigree in cooking award winning dishes but the whole team at the Mumbai from the manager and chefs to the waiters are all award winners in their own right and will all help in providing exactly what you require when you come and visit us.

Hope you have a pleasant experience.



Non Vegetarian Starters

Mumbai Lounge Sizzling Cocktail	£8.95	Pakora's	£3.75
(Serves 2) A selection of traditional starters chicken tikka, sheek kebab, onion bhaji, chicken pakora and meat samosa.		Succulent pieces of chicken or vegetable delicately spiced than coated in garam flour, batter and deep fried.	
Connoisseur Cocktail	£9.95	Mixed Kebab	£4.25
(Serve 2) A mouth watering selection of starters chicken kebab, chicken tikka, lamb tikka, onion bhaji, masala fish & tandoori king prawns.		Onion bhaji, sheek kebab, chicken and lamb tikka	
Chicken or Lamb Tikka	£3.75	Chicken Chat	£3.95
Tender pieces of chicken breast fillets or morsels of lamb grilled in the tandoori clay oven until golden.		Small cubes of succulent chicken cooked with spring onions, garlic mixed herbs, spices, chat masala and coriander seeds on a puri.	
Sheek Kebab	£3.75	Chargrilled Chops	£4.75
(Chicken or Lamb) the traditional mince kebabs with the distinct flavours of fresh herbs and aromatic spices.		Lamb chops marinated in special Indian barbecue sauce and then cooked in the charcoal grill.	
Shami Kebab	£3.75	Chicken/Lamb on Puree	£3.95
Chapli Kebab	£3.95	Chicken or lamb cooked in a bhuna sauce and then served on a puree.	
This kebab is famous in Peshwar. Similar to shami kebab but with egg and crushed red chilli. Very tasty.		Samosa	£2.95
Chicken Liver Tikka	£3.75	Home made samosa cooked with meat or vegetable.	
		Kofta Balls	£3.95
		Mince meat seasoned with spices, then battered and deep fried.	

Vegetarian Starters

Sizzling Platter	£7.95	Onion Bhaji	£2.95
(Serve 2) Consists of onion bhaji vegetable samosa, paneer pokra and aloo chops.		The world famous Indian snack of crispy onions, moulded into a sphere mesh, then deep fried in a coating of garam flour batter until golden brown.	
Paneer Pakora	£3.50	Paneer Tikka	£3.95
Soft cheese with herbs and spices coated with gram flour then deep fried.		Soft cheese green pepper and onion marinated in herbs and spices, than cooked on charcoal.	
Garlic Mushrooms	£3.50		
Battered in breadcrumb.			

Fusion Starters

Crunchy Garlic Hoppers	£5.25	Modhu Chingri	£5.75
Prawn & garlic chicken coated with a crispy crunchy paste & deep fried. Very unique taste.		Giant king prawns cooked in the shell with garlic mustard honey fresh Indian spices and coriander served with a puri.	
Haddock Sandwich	£5.75	Green Pepper Aroma	£5.75
Deep fried potato finites with a centre piece of delicious Haddock fish layer.		Whole green pepper, stuffed with Arabian style chicken and tortilla wrap.	
Thai Fish Cake	£5.75	Lazizi Tacos	£5.75
Traditional fish cake twisted with Thai recipe. Very Tasty.		Chicken stir fry, onions, peppers and guacomole. Served on soft tortilla bread.	

Seafood Starters

Bhuna Prawn on Puri	£3.95	Scottish Scallops	£5.95
Bay prawns cooked with spring onions, garlic, mixed herbs spiced fenugreek and corianders served on a puri.		Shallow fried scallops, marinated in aromatic spices, served with pea puree n spiced fried potatoes.	
King Prawn & Puri	£4.95	King Prawn Butterfly	£4.95
Mouth watering juicy king prawns cooked with spring onions, garlic, mixed herbs, spiced fenugreek and corianders. Served on a puri.		Giant king prawns lightly spiced coated in crispy bread crumbs.	
Pan Fried Seabass	£5.95	Machli Pakora	£4.25
Shallow fried with herbs and spices.		Strips of haddock marinated in herbs and spices coated in gram flour and then deep fried.	
		Machli Masala	£4.95
		Haddock marinated in Punjabi masala sauce & deep fried.	

Soups

Mulligatawny Soup

Mulligatawny is a thick soup, rich with soft lentils and curry sauce.

£2.95

Heleem Soup

Small pieces of lamb cooked in lentil soup with traditional spices.

£3.95

Grilled Sizzling Specialities

All tandoori specialities are served with salad and vegetable curry

Chicken Tikka

Tender pieces of chicken cubes marinated with our finely selected herbs and spices then grilled in the tandoori clay oven.

£7.95

Tandoori Chicken

All time favourite. Half of a tender spring chicken grilled in the tandoori clay oven.

£7.95

Shashlik (chicken/lamb)

Tender pieces of chicken breast fillets grilled in the tandoori clay oven with capsicum tomatoes and onion.

£8.25

Tandoori King Prawn

The best fresh water king prawns marinated in our exclusive sauce then barbecued in the tandoori clay oven.

£11.95

Tandoori Cocktail

A variety of succulent meat poultry king prawns mince and fish combined together to produce an array of distinctive flavours and aromas, an excellent way of sampling our tandoori specialities.

£10.95

Arabian Sizzlers

Half chicken pulled and cooked on grill and then stir fried with mix peppers and a true eastern spice tasty indeed, served with nan.

£8.25

Salmon Shashlik

Tender pieces of salmon sizzled with grilled capsicum, onion and tomatoes.

£13.95

Garlic Grill

Lightly marinated in garlic sauce charcoal grilled with tomatoes, green pepper and onions can be served with lamb or chicken.

£8.25

Chicken Stir Fry

£8.25

Masala Fish

Whole haddock marinated in special homemade spiced and herbs deep fried, very tasty.

£9.95

Mixed Stir Fry (chicken or Lamb)

£8.25

World Famous

United Kingdom's best selling and most popular dish cooked with our own special tandoor sauce almond powder coconut power, sultanas and fresh cream (mild).

Chicken Tikka Masala

£8.25

Tandoori King Prawn Masala

£11.95

Special Mix Masala

£11.95

with Lamb £1.00 extra

Classics

Korma

£7.25

Vindaloo

£7.25

Madras

£7.25

Bhuna

£7.25

Rogan Josh

£7.25

Dansak

£7.25

Pathia

£7.25

Dopiaza

£7.25

with King Prawns £2.00 extra, Lamb £1.00 extra

Please note if there is a dish of your liking, which is not listed in the menu, please ask one of our staff. All our dishes are exclusively prepared on order and require additional preparation time.

i Allergies and Intolerance Notice

Before placing your order, please inform a member of our team if you or anyone in your group have a food allergy. Certain dishes may be adapted to accommodate your dietary requirements.

Traditional Specialities

All specialities are with Chicken, Lamb or Prawn.

Karahi Chicken

£8.25

Balti Chicken

£8.25

Zalfrezi Chicken

£8.25

Biryani

£8.95

with King Prawns £2.00 extra, Lamb £1.00 extra

Signature Dishes

Salom	£8.95	Mix Seafood	£12.95
With luscious pieces of chicken or tender lamb cooked with aromatic spices and herbs, garlic, ginger, spring onions, potatoes, methi, shallots & fresh bullet chillies.		With any dishes.	
Jobbar	£8.95	King Prawns	£11.95
Fillet breast of chicken or tender lamb cooked with aromatic spices and herbs, garlic, ginger, spring onions, cauliflower, methi, shallots, fresh bullet chillies & mustard seeds, a very tasty dish.		With any dishes.	
Usmani	£8.95	Afghani Style	£8.95
(For Hot Curry Lovers) Succulent pieces of chicken or tendered lamb cubes marinated in aphrodisiac spices with ginger, spring onions,		A classical Afghanistan dish comprising if lamb or chicken which considering the expense and efforts involved is normally cooked for royalty. Cooked very gently In a rich sauce finally chopped spring onion flavoured with saffron and served with tomatoes.	
methi, shallots, fresh green chillies including crispy red peppers.		Machli Kana	£10.95
Modhu Delight	£8.95	Haddock fish cooked with green peppers, onions, tomato and garlic. Served in a rich medium bhuna sauce with new potatoes. Medium strength dish.	
Succulent pieces of chicken cooked with honey and our special buttered sauce which is made with coconut almonds sultana cream giving it a rich creamy texture.		Nawabi Khana	£8.95
Andheri Raath	£9.95	The most complex of all great curries. Comprises twenty one ingredients each roasted individually, this lends to a deep rich brown colour.	
Diced chicken tikka cooked with mixed tropical fruits, cream, coconut, almonds, pistachio, simmered with Tia Maria thus giving this dish a totally exotic taste.		Khana Akbari Highly Recommended	£9.95
Rangila	£8.95	Pieces of chicken cooked with mince meat in a creamy and yoghurt sauce.	
(Chicken or Lamb) Pieces of chicken or tender lamb cooked together with aromatic spiced herbs, garlic, ginger, spring onions, methi, shallots, fresh bullet chillies & mixed peppers.		Nepalese	£8.95
Nirali Special Award Winning Dish	£9.95	Chicken or lamb cooked with lots of fresh herbs and spices to a fairly strong strength.	
Diced boneless chicken lamb or fish marinated with yoghurt and special masala sauce with selected herbs, cooked with Italian tomato puree, ginger, onions, a blend of spices, fresh double cream topped with fried onions and cashew nuts.		Parsi	£8.95
Shatkora	£8.95	A famous Persian dish lavishly garnished with fresh garlic and spring onions ginger green chillies tomatoes, lemon & chana dall, it's superb.	
Chicken or lamb cooked with Bangladeshi lime in a rich tangy sauce, garnished with fresh coriander.		Multani	£8.95
		Lamb or chicken cooked in a lightly spiced sauce with a variety of fresh herbs and spices, fresh tomatoes and plain yoghurt. Highly recommended.	

Any of the above dishes can be prepared with Lamb £1.00

Fusion & Continental

Gourmet Beef Burger (6oz)	£8.95	Atkins Dietary Munch	£13.95
100% British beef burger , special sauce, fried onions, cheese and gourmet bun. Served with chips.		Our chef's have carefully invented a dish which can be called healthy eating. Grilled fillet chicken cooked and laid on a bed of lightly spiced sauce and served with potato rice.	
Shepherds Pie	£7.95	Fillet Steak Masalla	£14.95
Minced meat cooked with mild Indian spices, covered with home made mash and melted cheese. Served with chips.		Marinted steak cooked in a rich tandoori masala sauce. Served with rice.	
Lasagne	£7.95	Joy Yorkshire	£14.95
Italian lasagne sheets filled with special mince, topped with melted cheese. Served with chips.		Juicy lamb chunks cooked in oven with modern spices and then laid on plate with baby potatoes and Yorkshire puddings stuffed with bhuna sauce.	

Please note if there is a dish of your liking, which is not listed in the menu, please ask one of our staff. All our dishes are exclusively prepared on order and require additional preparation time.

Popular Dishes

Moglian Taste	£8.95	Kashmiri Khana	£8.95
Chicken or lamb cooked with garlic spring onions green chillies kashmiri red chillies tomatoes. A very hot dish.		A fragrant dish of spring chicken fillets or lamb, slightly sweetened by the addition of pineapple lychees and creamed coconut. Garnished with sliced banana.	
Garlic Chilli	£8.95	Special Tandoori Balti	£9.95
Grilled chicken or lamb cooked with fresh garlic green chilli and fresh herbs in a thick sauce.		Lamb, chicken and mincemeat cooked over charcoal oven and then recooked in balti style.	
Tandoori Butter Chicken	£8.95	Masaledar	£9.95
Succulent pieces of chicken cooked in a rich creamy buttery sauce.		Chicken or Lamb cooked with red onions, mixed capsicum, plum tomatoes and chilli paste. Hot dish.	
Achari	£8.95	Punjabi Machli Karahi	£10.95
Cooked with mix pickles, green peppers, onions, tomatoes, garlic, ginger, and onion seeds finally garnished with fresh coriander. Slightly hot in taste.		Fish Cooked in traditional herbs and spices fresh green chillies, coriander spring onions and anardana. Served in a karahi dish.	
Saag-e-Bahar	£8.95	Karahi Palak Paneer	£8.95
Chicken or lamb cooked with spinach.		Spinach leaves and soft Indian cheese cooked with green peppers, onion, tomatoes, ginger, garlic, and methi leaves garnished with fresh coriander.	
South Indian Garlic	£8.95	Special Karahi	£10.95
Fried garlic cooked with diced chicken which marinated in yoghurt and mouth-watering spices, consists of plum tomatoes, fresh coriander and herbs. A superb taste.		Lamb, chicken, king prawns, mushrooms, peas, and chana dall in a very rich sauce. Neatly spiced in a lot of different flavours, highly recommended.	
Makhani	£8.95		
Chicken In butter cheese & traditional light herbs spices. It's rich creamy and cheesy, chicken or lamb.			

Organic Vegetable Dishes

Inspired by Brahmins of Bangladesh and India using only fresh organic vegetables the chefs have created a vast range of vegetarian delicious which are simply a delight a waiting to be discovered, some of the most aromatic and full flavoured dishes fit for every dinner table.

Borsha Shabazi	£7.95	Hemontho Shabzi	£7.95
Mixed organic vegetables delicately flavoured with fresh herbs, spices, coconut powder, almond powder and sultanas to suit the weaker palate.		Mixed organic vegetables cooked fairly hot with herbs and spices, spring onions bullet chillies and tomatoes, sprinkled with coriander. A large influence of garam masala is used in this dish.	
Grisho Shabzi	£7.95	Shoroth Shabazi	£7.95
Mixed organic vegetables cooked with herbs and spices, green chillies, onions and tomatoes.		Mixed organic vegetables cooked fairly dry with herbs and spices, spring onions, tomatoes sprinkled with coriander.	
Boshontho Shabzi	£7.95		
The vegetarian version of the world famous tikka masala using fresh mixed organic vegetables.			

Fresh Vegetables Sides

Please note there is significant different bhaji and bhozi, the bhaji are deep fried in batter and the latter are cooked in a moist curry form. All the dishes below can also be served as Main Dish £6.95

Bhindi Bhaji	£3.25	Cauliflower Bhaji	£3.25
Okra		Mushroom Bhaji	£3.25
Tarka Dall	£3.25	Chana Dall	£3.25
Lentil		Yellow Lentils	
Sag Aloo Bhaji	£3.25	Mixed Veg Bhaji	£3.25
Spinach & Potato		Saag Paneer	£3.25
Aloo Gobi	£3.25	Spinach & Indian Cheese	
Potato and cauliflower		Chick Peas	£3.25
Aubergine Bhaji	£3.25		

Rice Dishes

Steamed Rice	£2.50	Peas Rice	£2.95
Steam boiled long grain American rice.		Lemon Rice	£2.95
Pilau Rice	£2.75	Meeta Naricol Pilau	£2.95
Using Kernel basmati rice the world's best cooked with aromatic spices.		Using Kernel Basmati rice the world's best cooked with spring onions, pineapple, coconut and sugar.	
Shahi Pilau	£3.25	Palak Pilau	£2.95
This rice is cooked for the Moghul Emperors on very special occasions. Basmati rice cooked with delicately spiced minced lamb egg spring onions, garnished with nuts and sultanas.		Basmati rice cooked with spinach, lightly spiced.	
Mushroom or Egg	£2.95	White Chicken Rice	£3.25
Vegetable Rice	£2.95	White Prawn Rice	£3.25

Various Breads

Naan Bread	£2.50
Kulcha Naan	£2.75
Peshwarl Naan	£2.75
Cheese Naan	£2.75
Keema Naan	£2.75
Chapati	£0.80
Garlic Chapati	£1.00
Garlic Naan	£2.75
Tandoori Roti	£1.95
Plain Paratha	£2.75
Vegetable Paratha	£2.95
Aloo Paratha	£2.95
Family Naan	£4.95
Puree	£1.50
Family Garlic Naan	£5.95
Keema Paratha	£2.95

Accompaniments

Raitha	£1.95
Cucumber or onion	
Popadoms	£0.75
Plain or spicy	
Green Salad	£1.95
Chips	£2.50
Pickle Tray	£2.50
Pickles & relishes	
Pickle Tub per person	

Kids Corner

Omelette & Chips (various)	£5.95
Chicken Tikka on Naan	£5.95
Chicken Wrap & Chips	£5.95
Chicken Nuggets & Chips	£5.95
Chicken Fillet & Chips	£5.95
Fish Fingers & Chips	£5.95

Please note if there is a dish of your liking, which is not listed in the menu, please ask one of our staff. All our dishes are exclusively prepared on order and require additional preparation time.

i Allergies and Intolerance Notice

Before placing your order, please inform a member of our team if you or anyone in your group have a food allergy. Certain dishes may be adapted to accommodate your dietary requirements.

4 COURSE BANQUET



Every Tuesday

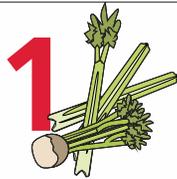
ANY STARTERS
ANY MAIN COURSE
PILAU RICE OR NAAN
DESSERT OF THE DAY
COFFEE WITH MINT

£9.95
PER PERSON

Excludes Fusion dishes.
King Prawns Starters £1.50 extra
King Prawns Main Dish £2.50 extra extra



The 14 ALLERGENS



Celery



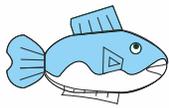
Cereals containing
Gluten



Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame Seeds



Soya



Sulphites

i Allergies and Intolerance Notice

Before placing your order, please inform a member of our team if you or anyone in your group have a food allergy. Certain dishes may be adapted to accommodate your dietary requirements.