



**Poppadums for the table**  
with a selection of chutneys

## Starters

choice of one starter  
accompanied with chutney

### Aloo Papri Chaat

A mouth watering North Indian dish. Made with crispy fried wheat wafers, with a delicious combination of potatoes, chickpeas, seasoned yoghurt, finely chopped onions and chillies, finished with a sweet tamarind sauce and garnished with coriander



### Vegetable Samosa

A blend of fine spices, coupled with potatoes and green peas perfectly wrapped in pastry

### Tandoori Chicken Tikka

A skewer of chicken pieces marinated in yoghurt and spices, slowly cooked on a grill to ensure succulence and authentic flavours

### Lamb Seekh Kebab

A traditional favourite in Mumbai - soft, tender and juicy ground lamb cooked to perfection in a tandoor with a blend of spices

## Set Menu

£35 per  
person



Mild



Medium



Vegetarian



Vegan



Gluten Free

## Mains

choice of one main dish, comes  
with a side of rice, naan bread,  
tarka daal, and salad

### Saag Paneer

A velvety dish made with chunks of Indian cottage cheese drenched in mustard leaves blended with aromatic spices

### Gobi Aloo

A popular Indian dish of potatoes and cauliflower cooked with onions, tomatoes and spices

### Butter Chicken

Dressed chicken marinated overnight, then cooked in a tandoor oven to perfect succulence added to a rich, creamy and butter sauce garnished with fresh coriander

### Lamb Rogan Josh

This Indian classic is a flavoursome dish, cooked with tender pieces of lamb and enhanced with aromatic spices and garnished with sprinkled coriander

## Desserts

choice of one dessert

### Mumbai Royale Cheesecake

A light airy mango and passionfruit cheesecake garnished with freeze dried raspberries

### Chocolate Samosa

Milk chocolate hand wrapped in thin pastry and deep fried, served with vanilla ice cream

### Hot Chocolate Brownie

Sumptuous and delicious fudgy chocolate brownie served with vanilla ice cream



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