



INDIAN CUISINE

MUMBAI
SQUARE

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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 most hard to please guest.



Starter

Modhu De Hash

Pieces of prime duck breast, shallow fried until crispy, served with a drizzle of honey and roasted sesame seeds

£5.95

Duck Malai Tikka

Strips of duck breast marinated in yoghurt, spices, herbs, ginger, garlic and green chilli

£6.95

Lamb Chops Jaipuri

Tender chops marinated in yoghurt, mint, ginger, garlic and garam masala, garnished with fennel seeds

£5.95

Salmon Tikka

Pieces of salmon subtly marinated in tantalising spice and then baked in the clay oven

£5.95

Paneer Chilli

Cubes of paneer (Indian Cheese) stir-fried with fresh green chilli, spring onions and peppers in a tangy chilli relish

£4.95

Garlic Stuffed Mushrooms

Mushroom stuffed with a special garlic and potato mash then coated with breadcrumbs then flash fried

£4.95

Garlic Fried King Prawns

Coxbazzari large prawns fried with garlic and selected herbs, dressed with a savoury garlic sauce

£6.95

Mussels Stir-Fried

Mussels flash fried in olive oil with garlic, lemon grass, capsicum, onions, lemon juice and chatt masala, creating a robust and spicy flavour

£6.95



Traditional Starters

Tandoori Chicken

The classical dish of a quarter piece of chicken marinated in a slightly tangy selection of spices before being baked. Served with sizzling onions and a green salad

£4.95

Chicken Tikka

Succulent pieces marinated in yogurt and mild spices and baked in the tandoori clay oven

£4.95

Sheek Kebab

Grilled minced lamb with herbs and spices

£4.95

Tandoori Mix Kebab

An assortment of tandoori chicken, chicken tikka, lamb tikka, and sheek kebab, served with salad

£6.95

Tandoori Lamb Chops

Marinated in yogurt with tandoori spice in clay oven

£6.95

Tandoori King Prawn

Succulent jumbo prawns delicately marinated and cooked in a clay oven with green peppers, tomatoes and onion

£6.95

King Prawn Puri

Array of spicy and tangy prawns smothered over deep fried home made bread

£6.95

Prawn Puri

Jumbo prawns cooked in a spicy and tangy sauce served over deep fried home made bread

£4.95

Samosa (Meat or Veg)

Meat or Vegetable stuffed in a triangular shaped savoury

£4.95

Onion Bhaji

A deep fried mixture of onion puree and gram flour paste

£4.95

Aloo Chatt

Slices of potatoes cooked with cucumber and onions in a chat masala sauce

£4.95

King Prawn Butterfly

Off the shell king prawn lightly spiced and battered then deep fried to a crispy finish

£6.95

Tandoori Dishes

The tandoor is the traditional Indian deep clay oven, All tandoori dishes are served with green salad

Chicken or Lamb Tikka £8.95

Marinated in yogurt and mild spices and baked. Garnished with tomatoes, capsicum and onions

Tandoori Chicken (Half) £8.95

The classical dish of a half piece of chicken marinated in a slightly tangy selection of spices before being baked Served with sizzling onions

Tandoori Chicken (Whole) £12.95

The classical dish of a whole chicken marinated in a slightly tangy selection of spices before being baked Served with sizzling onions

Tandoori Paneer £7.95

Home made cottage cheese marinated and shaped into chunks and baked

Chicken or Lamb Shashlick £7.95

Marinated and cooked in a clay oven with green peppers, tomatoes and onion

Tandoori King Prawn £11.95

Succulent jumbo prawns delicately marinated and cooked in a clay oven with green peppers, tomatoes and onion

Tandoori King Prawn Shashlik £12.95

Mouth watering succulent jumbo prawns delicately marinated in mild spices and baked

Tandoori Mixed Grill £12.95

A selection of king prawn, chicken tikka, lamb tikka, tandoori chicken and sheek kebab

Tandoori Lamb Chop £10.95

Spring lamb chop marinated with fresh ginger, garlic, herbs, yoghurt and ground spices, slow cooked in the tandoor

Biriyani Dishes

Biriyani is a classic Mogul dish of fragrant Basmati rice cooked with saffron, garam masala, ghee, cashew nuts and kewra water. Served with vegetable curry, in a choice of the following

Chicken or Lamb Biriyani £8.95

Chicken or Lamb Tikka Biriyani £9.95

Prawn Biriyani £8.95

King Prawn Biriyani £10.95

Tandoori King Prawn Biriyani £11.95

Mumbai Special Biriyani £11.95

Vegetable Biriyani £7.95



Mumbai Square Seafood Specialties

Fish Amritsari £9.95

Pomfret, marinated in yoghurt, cumin and lemon with ginger and garlic, and then cooked in the tandoori oven

Nimbu Chingri £11.95

Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, turmeric and fresh coriander

Salmon Tenga Tarkari £11.95

Chunky pieces of salmon marinated, grilled in the tandoori oven and cooked with strips of capsicums and onions in a spicy tamarind source

Tiger Prawn Takari £11.95

Fresh tiger prawn marinated in olive oil, lime juice, garam masala, garlic and ginger paste, then cooked with grated coconuts, coconut milk, lemon grass curry leaves, and paanch puran creating a mild yet spicy flavour

King Prawn Silsila £11.95

Lager Mediterranean ocean king prawn, finely seasoned and delicately grilled with onions, peppers, and tomatoes in a clay oven

King prawn Garlic Chilli £11.95

A very hot and spicy seafood extensively prepared with fresh garlic and chillies in a lingering piquant sauce

Salmon Tikka Masala £11.95

Fillets of salmon subtly marinated in tantalising spices, tenderly baked in clay oven, delicately blended in tangy cream sauce

Achari King Prawn £11.95

Large Mediterranean king prawns sautéed in olive oil with garlic, cooked with onions, green peppers, tomatoes in a rich tamarind sauce

Mumbai Square Specialities

Chicken Tikka Masala

£9.95

An exciting twist to the ever popular chicken tikka we present are own exclusive recipe of succulent peace's of chicken breast infused with a special tikka marinade and then cooked in a smooth and creamy masala sauce

Chicken Tikka Badami

£9.95

Peace's of tender chicken tikka cooked with a combination of cashew and almond nuts, served with a delectable fresh cream sauce

Korai Chicken or Lamb

£9.95

Tender chunks of chicken or lamb braised in a spicy masala of garlic, ginger, onions, tomatoes, peppers and herbs, cooked in a thick korai sauce.

Garlic Chilli Chicken or Lamb

£9.95

A very hot popular Northern Indian dish prepared with fresh garlic and green chillies in a hot sauce

Achari Gosht

£9.95

Lamb cooked in fresh pickled sauce with ginger, fresh coriander and tomatoes

Butter Chicken

£9.95

Tender peace's of chicken baked in the tandoori oven then cooked in butter, tomatoes, onions, fresh cream and then garnished with fresh ginger and coriander

Lamb Akbori

£9.95

Slivers of lamb marinated in spices and yoghurt cooked with red wine sauce, flavoured with cardamom and cinnamon served with fresh ginger and coriander

Jaipuri Mumbai Chops

£11.95

Succulent lamb chops flamed grilled and then served on a bed of onions in a luscious Jaipuri sauce

Lamb Chana Dall

£9.95

Strips of lamb fillets steamed cooked with turmeric, cinnamon, bayleaf and sun-dried red chillies and infused with chana dall

Sizzling Duck Masala

£11.95

Whole duck breast cooked in clay oven extensively prepared with green peppers, onions, cumin seeds, roasted garam masala in a chef's special tandoori sauce. Served on a hot iron skillet

Lamb De Kodu

£9.95

Fillet of lamb lightly spiced then steamed cooked with turmeric, jeera, garam masala and butternut squash creating a spicy yet a sweet taste

Mumbai Hush

£11.95

Barbecued prime duck breast lightly covered with refreshing finesse orange flavoured sauce

Herb Chicken

£9.95

Marinated succulent chicken fillet exquisitely prepared with selected herbs and spices, served on a bed of char-grilled vegetables with emli sauce



Lamb shank

£12.95

Shank of lamb marinated and oven roasted then cooked in a bhuna sauce with lemon zest and mince lamb, with a hint of brandy

Sorish Murug Tikka

£9.95

A full breast of chicken marinated in a special 'tikka' marinade, flame grilled and served with an exclusive sorisha sauce, prepared with fresh curry leaves and mustard seeds

Vegetarian Main

Shabji Garlic Chilli

£7.95

A very hot dish of assorted fresh vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce

Vegetable Masala

£7.95

Assorted fresh vegetables delicately blended in an exclusive tangy cream sauce.

Mixed Vegetable Relish

£7.95

A collection of fresh vegetables as prepared in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger

Korahi Mixed Vegetable

£7.95

Selected vegetarian moderately spiced and cooked with diced onions, peppers and herbs in a thick korai sauce. Served on a hot sizzling iron skillet

Bengun Bortha Bhuna

£7.95

Fresh aubergines lightly spiced and char-grilled then gently cooked in a medium and spiced special bhuna sauce

Traditional Dishes

Curry / Madras Dishes - **Curry:** Cooked with medium spice. Very saucy **Madras:** fairly hot saucy

Chicken or Lamb Curry / Madras	£8.95
Chicken or Lamb Tikka Curry / Madras	£9.95
Prawn Curry / Madras	£8.95
King Prawn Curry / Madras	£10.95
Vegetable Curry / Madras	£7.95

Vindaloo / Phal Dishes - **Vindaloo:** Very hot with pieces of potatoes **Phal:** Extremely hot and saucy

Chicken or Lamb Vindaloo / Phal	£8.95
Chicken or Lamb Tikka Vindaloo / Phal	£9.95
Prawn Vindaloo / Phal	£8.95
King Prawn Vindaloo / Phal	£10.95
Vegetable Vindaloo / Phal	£7.95

Bhuna / Methi Dishes - **Bhuna:** Medium spiced, fairly dry dish. **Methi:** Fairly dry slightly spicy with fenugreek leaves

Chicken or Lamb Bhuna / Methi	£8.95
Chicken or Lamb Tikka Bhuna / Methi	£9.95
Prawn Bhuna / Methi	£8.95
King Prawn Bhuna / Methi	£10.95
Vegetable Bhuna / Methi	£7.95

Dupiaza / Ceylon Dishes - **Dupiaza:** Medium spicy with fried onions **Ceylon:** Fairly hot and sour with coconut

Chicken or Lamb Dupiaza / Ceylon	£8.95
Chicken or Lamb Tikka Dupiaza / Ceylon	£9.95
Prawn Dupiaza / Ceylon	£8.95
King Prawn Dupiaza / Ceylon	£10.95
Vegetable Dupiaza / Ceylon	£7.95

Rogon Josh Dishes - **Rogon:** Medium spiced garnished with fresh tomato

Chicken or Lamb Rogon Josh	£8.95
Chicken or Lamb Tikka Rogon Josh	£9.95
Prawn Rogon Josh	£8.95
King Prawn Rogon Josh	£10.95
Vegetable Rogon Josh	£7.95



Korma Dishes - Sweet, mild with creamy coconut sauce

Chicken or Lamb Korma	£8.95
Chicken or Lamb Tikka Korma	£9.95
Prawn Korma	£8.95
King Prawn Korma	£10.95
Vegetable Korma	£7.95

Sag Dishes - Medium spice fairly dry with spinach

Chicken or Lamb Sag	£8.95
Chicken or Lamb Tikka Sag	£9.95
Prawn Sag	£8.95
King Prawn Sag	£10.95
Vegetable Sag	£7.95

Jalfraizi Dishes - Hot with fresh green chillies, capsicum and onions cooked in a special thick sauce

Chicken or Lamb Jalfraizi	£8.95
Chicken or Lamb Tikka Jalfrezi	£9.95
Prawn Jalfrezi	£8.95
King Prawn Jalfrezi	£10.95
Vegetable Jalfrezi	£7.95

Dansak / Patia Dishes - **Dansak:** fairly hot sweet and sour with lentils **Patia:** hot, sweet and sour

Chicken or Lamb Dansak / Patia	£8.95
Chicken or Lamb Tikka Dansak / Patia	£9.95
Prawn Dansak / Patia	£8.95
King Prawn Dansak / Patia	£10.95
Vegetable Dansak / Patia	£7.95

Side Dishes

Mushroom Bhaji	£4.50
Sag Bhaji (Spinach)	£4.50
Cauliflower Bhaji	£4.50
Vegetable Bhaji (Dry)	£4.50
Brinjal Bhaji (Aubergine)	£4.50
Bindi Bhaji (Okra)	£4.50
Mixed Vegetable Curry (Medium)	£4.50
Chana Masala (Spiced chick peas)	£4.50
Dall Bhaji (Thick spicy lentils with onions)	£4.50
Tarka Dall (Lentils garnished with garlic)	£4.50
Bombay Aloo (Spicy potatoes)	£4.50
Chana Aloo (Chick peas & potatoes)	£4.50
Palak Aloo (Spinach & Potatoes)	£4.50
Aloo Gobi (Cauliflower & Potatoes)	£4.50
Palak Poneer (Creamy spinach with cheese)	£4.50

Rice Selection

Boiled Rice	£2.50
Pilau Rice	£3.00
Special Fried Rice	£3.50
Lemon Fried Rice	£3.50
Keema Rice	£3.50
Mushroom Rice	£3.50
Mumbai Special Rice	£3.50



Indian 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

Extras

Papadums	£0.70
Onion Salad or Mint Sauce	£0.70
Selected Pickles	£0.70
Raitha	£2.50
Green Salad	£2.50

