



MUMBAI ROYALE

by broomhall

menu



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our inspiration

This menu takes you on a culinary journey inspired by the vibrant city of Mumbai, one of India's largest and most diverse cities.

Our dishes reflect the essence of Mumbai, blending traditional classics with modern favourites, seamlessly intertwining history with contemporary flavours.

Our logo, inspired by an elephant with its trunk pointing downward, symbolises life, resilience, and the ability to overcome obstacles. In Indian culture, an elephant's trunk is believed to hold luck and energy. When the trunk points downward, it represents balance and grounding - a harmony essential to the soul.

Nothing balances the soul better than great food, so sit back, relax, and enjoy the soul food of **Mumbai Royale!**



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Nibbles

Poppadoms

A very thin circular crisp served with accompaniments

6

Nachos

Tortilla chips covered with tomato salsa, diced onions, jalapeños, sour cream, guacamole and melted cheese

7

Mumbai Royale Mix

A popular Bombay snack with fried chickpea flour noodles (sev), chickpeas, dried peas, flattened and puffed rice, lentils and nuts

6

Chicken / Lamb Nachos

Layers upon layers of Tortilla chips covered with minced chicken or lamb, tomato salsa, diced onions, jalapeños, sour cream, guacamole and melted cheese

9

starters

Vegetarian Starters

Mixed Vegetable Parcels

A colourful collection of mushrooms, sweet corn and peppers delicately hand wrapped with filo pastry - 4pcs served with sweet chilli dip - 4 pcs

7

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

9

Vegetable Samosa

A blend of fine spices, coupled with potatoes and green peas perfectly wrapped in pastry - 3 pcs

6.5

Chilli Paneer

Stir fried with cottage cheese cubes, soy sauce, onions and peppers finished with a fresh sauce

12

Onion Bhaji

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection - 4 pcs

9.5

Masala Chips

Potato chips tossed with chilli flakes, garlic, spices and tomato sauce

7

Mumbai Royale Broccoli

Tenderstem broccoli tossed in a Indian spiced garlic butter and chargrilled

9.5

Harra Barra Kebab

Veggie kebab filled potatoes, peas, spinach added with fenugreek leaves and coriander leaves - 4 pcs

8



Mild



Medium



Hot



Vegetarian



Vegan



Gluten Free



starters

Non-Vegetarian Starters

Tandoori Chicken Tikka 12

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

Lamb Seekh Kebab 12

A traditional favourite in Mumbai - soft, tender and juicy ground lamb cooked to perfection in a tandoor with a blend of spices - 3 pcs

Tandoori Chicken Wings 11

Chicken wings marinated with yogurt and spices, cooked in a grill

Lamb Samosa 7.5

Delicious pastry triangles with a spiced filling of succulent ground lamb, onions and peas - 3 pcs

Chicken Spring Roll 7.5

Deliciously light filo pastry with a spiced filling of succulent minced chicken, onions and peas. - 3 pcs

Lamb Cutlets 18

Mouth watering lamb chops marinated in herbs and spices cooked to perfect succulence on a grill - 3 pcs

Tandoori King Prawns 17.5

King prawns marinated with yogurt, saffron, freshly ground spices and cooked on a grill - 4pcs

Mixed Grill

A scrumptious platter of our Tandoori Chicken Tikka, Tandoori Chicken Wings, Lamb Cutlets and Lamb Seekh Kebabs

Serves 2 people

22



Mild



Medium



Hot



Vegetarian



Vegan



Gluten Free



MUMBAI ROYALE by broomhall

Mains

Experience our exquisite Indian main courses, presented individually with your selection of naan or rice and an onion salad

Vegetarian Mains

Gobi Aloo  13

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

Saag Paneer  13

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

Channa Masala  12

A traditional North Indian dry chickpea dish tempered with aromatic spices and fresh herbs

Tarka Daal  12

A classic Indian dish using yellow lentils blended with stir fried garlic and onions

Non - Vegetarian Mains

Butter Chicken  15

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

Methi Chicken  15

A combination of tender succulent chicken simmered in with fresh fenugreek leaves, leaving a fragrant aroma

King Prawn Masala  16.5

Prawns simmered with ginger, garlic and onions to ensure authentic flavours. Garnished with fresh coriander

Lamb Rogan Josh  16.5

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



Mild



Medium



Hot



Vegetarian



Vegan



Gluten Free



Fusion Food for the Soul

Mumbai Royale Fish & Chips

18

Golden-brown crispy cod infused with Indian spices, accompanied by garlic salted fries, tangy tartare sauce and a lime wedge

Mumbai Royale Chicken Burger

17

A juicy chicken patty marinated with Indian fresh herbs and spices, cooked on a flame grill, served in a brioche bun topped with fresh onions and lightly spiced mayonnaise. Served with chips

Lamb Kebab Burger

17

Succulent lamb patty marinated with Indian spices and yogurt, cooked on a flame grill, served in a brioche bun topped with fresh onions and lightly spiced mayonnaise. Served with chips

Beef Burger

17

Ground beef patty, cooked on a flame grill, served in a brioche bun topped with fresh onions and lightly spiced mayonnaise. Served with chips

Mumbai Royale Tikki Burger

15

Crisp golden potato patty sandwiched between brioche bun, topped with tomato, fresh onions and a generous lathering of coriander and tamarind chutney. Served with chips

Spicy Bean Burger

15

Delicious burger patty made with vegetables and spicy beans coated in breadcrumbs served in a brioche bun, topped with fresh onions and lightly spiced mayonnaise. Served with chips



Mild



Medium



Hot



Vegetarian



Vegan



Gluten Free



sides

- Jeera Rice**   5.5
Basmati rice blended with cumin seeds
- Plain Rice**   6
Plain white fluffy basmati rice
- Cucumber Raita**   4.5
Fresh, smooth yoghurt combined with grated cucumber and garnished with cumin seeds
- Plain Naan**  4.5
Leavened white flour bread prepared in an oven
- Garlic Naan**  4.5
Leavened white flour bread mixed with crushed garlic prepared in an oven
- Paratha**  4.5
White flour dough which is layered with butter and prepared in an oven
- Mumbai Royal Salad**   6
Grated carrots, mixed leaves, cherry tomatoes with pomegranate tossed for sweetness
- Waffle Chips**   6
Waffle-cut potato chips fried to crunchy perfection
- Chips**   6
Deep fried golden crispy potatoes



Mild



Medium



Hot



Vegetarian



Vegan



Gluten Free



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