



starters

Vegetarian Starters

Vegetable Samosa 6.5

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

Mixed Vegetable Parcels 7

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

Onion Bhaji 9.5

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

Gobi Manchurian 9.5

Cauliflower florets with corn batter deep fried and tossed with Chinese sauce in a hot wok

Hara Bara Kebab 8

Finger shaped kebab filled potatoes, peas, spinach added with fenugreek leaves and coriander leaves - 3 pcs

Aloo Papri Chaat 9

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

Paneer Tikka 12

Soft, juicy chunks of cottage cheese marinated in a traditional masala cooked in a tandoor

Tandoori Broccoli 9.5

Broccoli florets marinated in a spiced yogurt based mixture and grilled to perfection

Mumbai Royale Mushrooms 9.5

Whole juicy portobello mushrooms marinated in a yogurt based mixture with garlic, chilli, spices and grilled to perfection

Masala Chips 7

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

Mixed Vegetable Grill

A sizzling platter of our Mumbai Royale Mushrooms, Tandoori Broccoli, Masala Corn on The Cob and Paneer Tikka

Serves 2 people

16



Spicy



Very Spicy



Vegetarian



Vegan



Gluten Free



mains

Vegetarian Mains

Aloo Gobi	9
Flavoured potatoes steamed cooked with cauliflower spiced with mild chillies	
Mumbai Royale Aloo	10.5
Chopped potatoes smothered in light runny gravy cooked with ginger garlic tomatoes and cumin seeds, finished with fresh coriander	
Vegetable Kofte Curry	9
An exotic Indian gravy dish that of balls made out of minced veggies and spices which are fried and added to a tangy, creamy and spicy onion tomato base curry.	
Karahi Paneer	12
A spicy, warming, flavourful and delicious dish made by cooking paneer and bell peppers in a fragrant, fresh ground spice powder	
Saag Paneer	11.5
A velvety dish made with chunks of Indian cottage cheese drenched in mustard leaves blended with aromatic spices	
Daal Makhani	11.5
Black lentils gently simmered on a low heat along with tomatoes and ginger enriched with butter and finished with finely chopped coriander and poured cream	
Tarka Daal	11
A classic Indian dish using yellow lentils blended with stir fried garlic and onions	



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