



**MUMBAI ROYALE**  
by broomhall

# menu





# brunch

Served between 12pm - 3 pm

**Mumbai Royale Panini** 10  
Mildly spiced potato and spinach filling infused with cheese, grilled to perfection in bread

**Mumbai Chicken Rice** 10  
Fluffy rice layered over tender and succulent pieces of beautifully spiced chicken tikka

**Chilli Cheese Toast**   7.5  
Toasted white bread with melted cheese, diced onions, peppers and chilli

**Chicken Tikka Salad** 9.5  
Grilled chicken tikka pieces on a bed of mixed leaf salad, onions, tomatoes topped with a mustard and lemon dressing


**Masala Chips**   7  
Potato chips tossed with a masala sauce

**Desi Fish & Chips** 10  
Authentic Indian spices to create spicy, crispy battered cod, served with garlic, chilli and lime chips and a hot, tangy tartare sauce


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## Wraps & Burgers

All wraps and burgers are serviced with chips, change to peri-peri or masala chips for 50p extra

**Mumbai Aloo Tikki Burger**  11  
Crisp golden potato patties sandwiched between brioche burger buns, topped with coriander and tamarind chutney

**Mumbai Chicken Burger** 13  
A juicy chicken patty marinated with Indian fresh herbs and spices, cooked on a flame grill, served in a brioche buns topped with fresh onions and lightly spiced mayonnaise

**Paneer Tikka Wrap**  11  
Marinated paneer tikka pieces wrapped in a fresh tortilla with lightly spiced mayonnaise and fresh mixed leaf salad

**Seekh Kebab Wrap** 12  
Seekh kebabs cooked in live tandoor wrapped in a tortilla with lightly spiced mayonnaise and fresh mixed leaf salad



Spicy



Very Spicy



Vegetarian



Vegan



Gluten Free



# nibbles

## Poppadoms



6

Served with mango chutney, home made mint chutney and finely diced onion salad

## Mumbai Royale Mix



6

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

## Nachos



7

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

## Chicken / Lamb Nachos

8

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



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# 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



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# starters

## Non-Vegetarian Starters

### Tandoori Chicken Tikka 12

Pieces of chicken marinated in yoghurt and spices, slowly cooked in a tandoor to ensure succulence and authentic flavours

### Malai Chicken Tikka 12

Skewered cubes of boneless chicken, marinated in a cream and cheese combination blended with fresh herbs and spices, cooked in a tandoor until soft and tender

### Tandoori Chicken Wings 11

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

### Chicken Spring Roll 6.5

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

### 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

### Lamb Samosa 6.5

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

### Tandoori Lamb Chops 16

Mouth watering lamb chops marinated in herbs and spices cooked to perfect succulence in a tandoor

### Tandoori Prawns 17.5

King prawns marinated with yogurt, saffron, freshly ground spices and cooked in a tandoor

### Amritsari Fish 11

Tilapia, a fresh water fish, cut into pieces and dipped in batter then deep fried to a golden crisp

### Mixed Non - Vegetable Grill

A sizzling platter of our Tandoori Chicken Tikka, Tandoori Chicken Wings, Tandoori Lamb Chops and Lamb Seekh Kebabs

Serves 2 people

19



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# mains

## Vegetarian Mains

<b>Aloo Gobi</b>	9
Flavoured potatoes steamed cooked with cauliflower spiced with mild chillies	
<b>Mumbai Royale Aloo</b>	10.5
Chopped potatoes smothered in light runny gravy cooked with ginger garlic tomatoes and cumin seeds, finished with fresh coriander	
<b>Vegetable Kofte Curry</b>	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.	
<b>Karahi Paneer</b>	12
A spicy, warming, flavourful and delicious dish made by cooking paneer and bell peppers in a fragrant, fresh ground spice powder	
<b>Saag Paneer</b>	11.5
A velvety dish made with chunks of Indian cottage cheese drenched in mustard leaves blended with aromatic spices	
<b>Daal Makhani</b>	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	
<b>Tarka Daal</b>	11
A classic Indian dish using yellow lentils blended with stir fried garlic and onions	



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## Mains

### Non - Vegetarian Mains

#### Makhani Chicken 13.5

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

#### Palak Chicken 13.5

Succulent pieces of chicken smothered in finely chopped spinach blended with aromatic spices

#### Lamb Rogon Josh 15

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

#### Karahi Lamb 14.5

Lamb pieces tempered with a spicy and flavoured sauce cooked with onions, tomatoes, garlic and ginger

#### Masala Fish 16

Fresh cod marinated in a spicy tomato based sauce, perfectly cooked to succulence in a oven

#### Karahi King Prawn 19.5

A majestic dish of prawns cooked in a pan with ginger, garlic and onions to ensure authentic flavours

#### Desi Fish & Chips 16

Authentic Indian spices to create spicy, crispy battered cod, served with garlic, chilli and lime chips and a hot, tangy tartare sauce

#### Mumbai Chicken Burger 15

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

#### Lamb Kebab Burger 15

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



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## sides

<b>Jeera rice</b>	5.5
Basmati rice blended with cumin seeds	
<b>Pilao rice</b>	6
White basmati rice mixed with fresh garden peas and finely chopped onions	
<b>Cucumber Raita</b>	4.5
Fresh, smooth yoghurt combined with grated cucumber and garnished with cumin seeds	
<b>Plain Naan</b>	4.5
Leavened white flour bread cooked in a tandoor	
<b>Garlic Naan</b>	4.5
Leavened white flour bread mixed with crushed garlic cooked in a tandoor	
<b>Tandoori Roti</b>	4
Whole wheat bread cooked in a tandoor	
<b>Paratha</b>	4.5
White flour dough which is layered with butter and baked in a tandoor	
<b>Mumbai Royal Salad</b>	6
Grated carrots, mixed leaves, cherry tomatoes with pomegranate tossed for sweetness	
<b>Onion Salad</b>	4
Chopped red onions with green chillies and sprinkled with red chilli powder and salt and lemon	
<b>Chips</b>	6
Deep fried golden crispy potatoes	



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# dessert

- Mumbai Royale Cheesecake** 6.5  
A light, airy, and sweet cheesecake made with fresh mangoes
- Chocolate Samosa** 6.5  
Milk chocolate hand wrapped in thin pastry and deep fried, served with Madagascan vanilla ice cream
- Hot Chocolate Brownie** 6.5  
Sumptuous and delicious fudgy chocolate brownie served with Madagascan vanilla ice cream
- Mango Rasmalai** 6.5  
A rich sweet, comprising of a milk sponge cake, smothered in creamy mango milk based syrup, garnished with ground pistachios
- Gulab Jamun** 6.5  
Hand rolled milk balls blended with flour then deep fried and soaked in sugar syrup served with Madagascan vanilla ice cream
- Kulfi** 6.5  
Traditional Indian ice cream available in malai, almond and mango flavours.
- Salted Caramel Mousse Pot** 6.5  
Smooth and light mousse with a rich caramel flavour and a touch of salt
- Ice cream** 6.5  
3 scoops of either Madagascan vanilla, Chocolate, Strawberry, Salted Caramel and Lemon sorbet



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# kids menu

## Chicken Nuggets & Chips 7.95

Breaded chicken nuggets served chunky chips and baked beans

## Fish Fingers & Chips 6.95

Cod fillet fish fingers rolled in golden bread crumbs served with chunky chips and peas

## Margherita Pizza 6.95

A traditional Neapolitan Margherita pizza made with tomato sauce, fresh tomatoes, and mozzarella cheese

## Penne Pomodoro 6.95

Penne pasta tossed in a light sauce of fresh tomatoes, olive oil, fresh herbs and garlic served with parmesan cheese



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