

BOMBAY

STREET KITCHEN

Welcome to our Indian street kitchen. In our laid back style we would like to introduce to you the way Indians like to enjoy their food. Tasty morsels of food with no boundaries, encompassing all the taste buds, sweet, salty, spicy, tangy, crunchy and most of all enjoyed by the streetside, at any time of the day or night. We have drawn inspiration from the vibrant streets of Old Bombay (now Mumbai) of food that we've loved, of architecture and designs that we remember and, most importantly, a city that is quite unlike any other; rich in culture and food. Eat a little snack or a 4 course meal, whatever you are in the mood for. Our menu is designed to share. Order an array of dishes and let the good times begin.

*Wherever possible, we use locally grown, ethically sourced ingredients. All our meat is halal certified.
The eggs we use are organic and free range.*

Some of our dishes may contain traces of nuts and seeds. Please notify the staff if you have any allergies or dietary requirements and we will be happy to make suggestions accordingly.

Small dishes

Vada Pav (V)

\$6.90

Indian version of the burger; considered staple street food. Eaten anytime of the day or night. Warm spiced potato ball (batata bomb) squashed into a buttered bun, it's like an indian slider. Sprinkle the 'spicy gunpowder' to taste. Also Known as the 'poor man's burger'; but enjoyed by prince and pauper alike.

Kheema Pav

\$7.90

Irani café delicacy. Hand pounded lamb mince cooked with spices and peas served with a warm buttered bun

Pav Bhajji (V)

\$7.90

Originating in the 1850s as a fast lunchtime dish for textile mill workers in Bombay; Pav Bhaji is now a Mumbaian institution, eaten all over India. Lightly spiced mashed vegies served with a warm buttered bun. On the side is a refreshing salad of tomato, coriander, onion and lemon juice.

Vegatable Samosa (V)

\$7.90

Handmade pastry of spiced potatoes and peas, lightly fried and served with minted yogurt, date and tamarind chutney

Koliwada Prawns (Popcorn prawns)

\$8.90

Bombay's famous Koli (fisherman) Wada (district) recipe. Crispy fried prawns in a spicy batter. Served with a cooling lemon scented yogurt

Smokey Paneer skewers (V)

\$8.90

Cubed homemade cheese, capsicum and cherry tomatoes skewered marinated and chargrilled served with 3 chutneys – beetroot, cumin yogurt, mint and coriander

Kheema Kofta

\$8.90

Served tapas style. lamb meatballs served with minted yogurt

Seekh Kebab

\$8.90

Delicately spiced chicken mince, wrapped around tandoori skewers. Chargrilled, served with mint chutney and cool lemon scented yogurt

Chicken Tikka

\$9.90

Grandma's recipe. Chicken thigh fillets marinated overnight in ginger, garlic, coriander stems and yogurt. Grilled in the tandoor until perfect. Served with pomegranate cumin yogurt

Spicy Lamb Cutlets (DF)

\$9.90

Steeped overnight in a dark marinade of spices, lime juice, ginger and garlic. Charred and served with a fresh coriander and cumin chutney

Bombay Frankie Rolls

Delicious fillings along with spicy coriander chutney and sautéed onions, wrapped in warm wholemeal flatbread.

Classic Chicken Frankie (DF)	\$9.90
Luscious Lamb Mince Frankie (DF)	\$9.90
Vego Frankie (Potato & Cottage Cheese)	\$9.90

Curries

All these dishes are served on their own, we recommend ordering a few sides to compliment your meal.

Butter Chicken <i>our take on the classic</i> (GF)	17.90
Chicken Chennai <i>also known as Madras kitchen</i> (DF) (GF)	17.90
Lamb Saagwala <i>slow cooked lamb, spicy pureed spinach, ginger</i> (DF) (GF)	17.90
Rogan Josh <i>quintessential lamb curry</i> (DF) (GF)	17.90
Bombay Beef <i>creamy fenugreek laced sauce</i> (GF)	17.90
Beef Vindaloo <i>tangy, fiery, and red just as a vindaloo should be</i> (DF) (GF)	17.90
Palak Paneer <i>homemade cheese, spicy pureed spinach, ginger</i> (V) (GF)	17.90
Railway Goat Curry <i>simple dish served at railway stations.</i> (GF) (DF) <i>Good enough to miss your train for!</i>	18.90
Fish Kalvann <i>tamarind, sundried chillies, coriander</i> (GF) (DF)	18.90
Konkani prawns <i>roasted coconut, curry leaf, capsicum</i> (GF) (DF)	18.90
Lasni Kolambi <i>prawns in sizzling garlic, coriander and tomato</i> (GF) (DF)	18.90
Vangi Masala <i>smoky eggplant chunks, tomato, fennel seeds</i> (V+) (V) (GF) (DF)	18.90
Aloo Mumbaiiyya <i>roasted peanuts, ground chillies, cherry tomatoes</i> (V+) (V) (GF) (DF)	18.90

Sides \$7.90

Dal Tadka <i>yellow lentils, mustard and cumin seeds</i> (V+) (V) (GF) (DF)	
Dal of the week (V+) (V) (GF)	
Pumpkin Masala <i>sautéed pumpkin, curry leaf, coriander</i> (V+) (V) (GF) (DF)	
Spinach and tomato stirfy <i>sautéed spinach, tomato</i> (V+) (V) (GF) (DF)	
Poriyal <i>of green beans, freshly grated coconut, red capsicum, mustard seeds</i> (V+) (V) (GF) (DF)	

Rice

Basmati Rice	\$3.00
Brown Rice	\$3.50
Jeera Rice <i>cumin seeds, coriander</i>	\$5.50
Coconut Rice <i>mustard seeds, curry leaves</i>	\$5.50

Lemon Rice *lentils, lemon, spices* \$5.50

Kashmiri Pulav *dried fruits and nuts* \$5.50

Biryani \$21.00

Chicken on the bone marinated overnight, delicately spiced saffron rice topped with caramelised onion

Naans

Naan \$3.00

Garlic Naan \$3.80

Kheema Naan *ground lamb and spices* \$4.80

Cheese and Spinach Naan *cheese, spinach, spices* \$4.80

Cheese Naan \$4.80

Kashmiri Naan *sultanas, coconut* \$4.80

Chutneys & Pickles

Sweet Mango Chutney/Raita/Kachumber/Pappadums/ Tomato Thokku/ \$3.00

Chilli Pickle/Mango Pickle

Sweets...

Gulab Jamun *milk dumplings, cardamom, coconut icecream (V)* \$8.90

Kheer *warm rice pudding, cardamom, fennel,sultanas (V)* \$8.90

Lapshee *cracked wheat caramelised with jaggery and fennel served with (V)
smoked yogurt and almond* \$8.90

Drinks

Hand crafted Lassi's **\$5.50**

Mango (fresh mango, taste of summer)

Strawberry (fresh strawberries)

Chocolate (a little bit naughty)

Rose and cardamom (sweethearts in love)

Nimbu Pani *homemade lemonade, freshly squeezed limes, mint, spices and sugar*

\$4.50

Indian Botal Soda (soft drinks served in glass bottles) **\$4.50**

Thumbs Up (Indian cola)

Limca (lemon fizz)

Maaza (refreshing mango)

Cutting chai **\$4**

milk, sugar, ginger, spices, black tea boiled together in a large steel kettle

served steaming hot. The cutting comes from it being cut into smaller portions.

Cardomom chai *milk, honey, spices* **\$3.90**

Soft Drinks **\$3.50**

Coca-Cola, Sprite, Fanta, Solo