



↑  
UPDATES  
+ OFFERS



# Mumbai Masala

CURRY KITCHEN & WRAP BAR

**FREE HOME DELIVERY**

ON ORDERS OVER 9.99 WITHIN A 3 MILE RADIUS



01772

**49 66 49**

104-106 Towngate (Opp Aldi), Leyland, PR25 2LR



**TASTE  
GUARANTEE**  
Tastiest  
Curries  
in Leyland!



**ORDER ONLINE**

[www.mumbaimasalaindian.co.uk](http://www.mumbaimasalaindian.co.uk)

**We're back.. bigger and better.. LOVE Indian..LOVE Mumbai**

**DELICIOUS, HOME-COOKED DISHES, MADE WITH A PASSION AND LOVE THAT WOULD ONLY BE FOUND IN A MOTHER'S KITCHEN.. WITH THIS DISTINCTION, WE AIM TO BE YOUR ONLY CHOICE FOR INDIAN FOOD IN AND AROUND LEYLAND!!**

## APPETISERS

Plain or Spicy Poppadums	0.65
Onion Chutney	0.59
Lime Pickle	0.59
Chilli Chutney	0.59
Mango Chutney	0.55
Mint Sauce	0.55
Chutney Tray (Onion, Mango, Mint)	1.49
Hot Mango Habanero Salsa	0.59

<b>Mix Meat Platter</b>	5.55
A platter to tantalise all taste buds consisting of Onion Bhaji, Meat Samosas, Chicken Wings, Seekh Kebab, Lamb Tikka and Chicken Tikka	

<b>Mumbai Munch Box</b>	21.95
Meat Somosa, Veg Spring Rolls, Onion Bhaji, Chicken and Lamb Tikka, Seekh Kebabs, Chips, Rice and Curry Sauce on a bed of mixed Peppers, Onions and Tomatoes with a Garlic Naan	



## Starters - Non Veg

<b>Chicken 65</b>	3.15
Deep fried chicken pieces tossed in soy sauce, spring onions, chillies & peppers (slightly spicy)	
<b>Meat Somosas</b>	2.69
<b>Gosht Tikka Fry</b>	3.45
Lamb Tikka tossed in homemade chilli garlic sauce with diced assorted peppers & red onions	
<b>Chicken Imli</b>	3.09
Marinated in herbs & spices then stir fried in a tamarind & tomato sauce	
<b>Chicken Pakora</b>	2.79
<b>Fish Pakora</b>	2.95
<b>Jhinga Butterfly</b>	4.19
King Prawn fried in an Indian batter	
<b>Puris</b>	
Pieces of your chosen filling cooked with onions, tomatoes and herbs, served on a puri bread, choose from:	
King Prawn	3.99
Prawn	3.19
Lamb Tikka	3.09
Chicken Tikka	3.09
Chicken Chat	2.89
Quorn (v)	3.09
Chana Aloo (v)	2.59

## Starters - Veg

<b>Lahsun Mushrooms</b>	2.45
Breaded mushrooms sauteed with garlic and mixed spices	
<b>Mirchi Paneer</b>	3.85
Paneer fried with peppers, onions and fresh green chillis	
<b>Cheesy Sticks</b>	2.75
<b>Veg Spring Rolls</b>	2.55
<b>Onion Bhajis</b>	2.35
<b>Paneer Pakora</b>	2.79
<b>Bombay Chilli Cheese Bites</b>	2.95
Chilli cheese nuggets crumbed & fried until crispy & accompanied with our homemade dip	
<b>Aubergine Fritter</b>	2.55

## Spicy Mumbai Fries

An indian-inspired dish – potato fries tossed in green peppers, onion and chillis with your choice of protein or veg, topped off with grated cheese:

Plain	3.50
Chicken	4.49
Lamb	4.75
Paneer (v)	4.95
Quorn (v)	4.75
Mixed veg (v)	4.49

## FROM THE TANDOOR (CHARCOAL)

All tandoori selections served with fresh salad and chef's own home made curry sauce

	STARTER	MAINS
<b>Shikaari Thaal</b> (‘A Hunter’s Platter’) A sumptuous platter selection of kebabs - chicken tikka, lamb tikka, masala lamb chops, sheekh kebab, chicken wings and tandoori chicken, chargrilled to perfection		9.95
<b>Gilafi Seekh Kebab</b> Spiced mince lamb barrels flavoured with mixed peppers, red onions, coriander	2.75	
<b>Cajun Masala Wings</b> Tender king prawns flavoured with our own tandoori masala and gently cooked in the clay oven	2.95	
<b>Tandoori Jhinga</b> Tender king prawns flavoured with our own tandoori masala and gently cooked in the clay oven	4.19	8.75
<b>Masala Lamb Chops</b> Best end lamb cutlets marinated overnight in a creamy ginger and cumin marinade	3.95	7.99
<b>Shaslick</b> Tender pieces of your chosen item marinated in freshly aromatic herbs and spices then barbecued on a skewer with tomato, capsicum and onion, choose your skewer:		
Mixed Shaslick		
A mixture of Chicken and Lamb		7.75
Lamb Shaslick		7.35
Chicken Shaslick		6.99
Paneer Shaslick (v)		6.75
<b>Tikka</b> Marinated in a coriander yoghurt, garlic, ginger and Indian spice sauce and then delicately roasted in our clay oven		
Lamb	2.95	6.85
Chicken	2.85	6.59
<b>Achari Paneer Tikka (v)</b> Indian home-made cheese marinated in tamarind and exotic spices and herbs	3.05	6.75
<b>Tandoori Chicken (on the bone)</b>	2.75	6.70

## SIGNATURE MAINS

### LAMB

**Aloo Ghosht Tikka** - lamb tikka pieces simmered with soft potato chunks in a spicy tomato gravy, fresh green chillis, grilled onions, crushed garlic and then garnished with coriander and fresh zesty lemon juice 🌿🌿 7.35

**Bollywood Dream** – succulent pieces of lamb tikka in a special sauce made from mango, plum, apricot, garlic and mixture of spices 🌿🌿 7.25

**Lamb Muppas** – a traditional lamb curry cooked in a green masala made from chillies & whole garam masala 🌿🌿 6.79

**Lamb Handi** – ‘homestyle’ lamb cooked the traditional way simmered in a pot with various spices in a curry sauce 🌿🌿 6.55

### CHICKEN

**Mughlai Korma** – a signature dish in Christian festivals across India. Chicken cooked on fresh coconut milk, flavoured with cardamom & cloves 🌿🌿 7.29

**Malabari Curry** – a dish from coastal side of south India celebrating the Easter holidays. Boneless chicken cooked in an onion masala made from curry leaves, ginger & garlic 🌿🌿 6.79

**Murgh Xacuti** – Xacuti is a Goan delicacy. A spicy curry with juicy chicken tikka chunks cooked in a medley of local flavours including coconut milk, poppy seeds & green chillis 🌿🌿🌿 6.79

**Murgh Makhani** – chicken tikka pieces in a rich creamy sauce consisting of cashew nuts 🌿🌿 6.59

### DUCK

**Tharavu Roast** – a South Indian local dish. Boneless duck breast cooked in a thick sauce with a mixture of spices, tomato & coriander 🌿🌿 8.79

### FISH

**Samunder Sallan** – fish slices (type depending on season) cooked with tamarind & fresh spices in a medium spicy sauce with ginger, garlic & onion 🌿🌿 7.35

### VEGETARIAN

**Paneer & Mushroom Makhani** – tossed in a creamy spicy sauce 🌿🌿 6.29

**Chana Masala** – chick peas cooked in masala with onions, tomatoes & herbs 🌿🌿 5.79

**Daal Tadkewalla** - five types of protein rich lentils slow cooked and tempered with warm spices 🌿🌿 5.79

YESSSS THE BEST INDIAN IS BACK BABY!  
- JAYNE, LEYLAND

### KIDS CURRIES

All below served with Boiled Rice or Chips, Cup Drink and Toy:

1. Choose your meat: Lamb or Chicken
2. Choose your curry: Pasanda, Tikka Masala or Korma
3. Chicken Tikka Pieces
4. Chicken Nuggets

4.95

## CHOOSE YOUR MAIN DISH FLAVOUR

### TRADITIONAL DISHES

**Korma** 🌿

**Tikka Masala** 🌿

**Pasanda** 🌿

Thick, creamy almond & fenugreek sauce

**House Curry H\*** 🌿🌿

Mild to medium not containing any dairy or nuts

**Saag H\*** 🌿🌿

Fresh spinach & mixed spices

**Bhuna H\*** 🌿🌿

Strongly spiced dish with onion base

**Dupiaza H\*** 🌿🌿

From the Persian word meaning '2 Onions' - Briskly fried with chunks of onions and then garnish with onions

**Rasun H\*** 🌿🌿

A must for garlic lovers!

**Pathia** 🌿🌿🌿

A hot, sweet and sour dish made with tomatoes, red chillies, tamarind and lemon

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[hello@mumbaimasalaindian.co.uk](mailto:hello@mumbaimasalaindian.co.uk)

(Subject: Hello!)

### NOW CHOOSE YOUR MEAT/VEG

Duck	7.95
Lamb Chops	7.55
Mixed Tikka	7.25
King Prawn	6.90
Paneer (V)	6.70

**Biryani (add £1.00)** 🌿🌿

Rice stir fried with onions & spices - served with a vegetable curry sauce

**Karahi H\*** 🌿🌿

Pepper & Onion dish

**Rogan Josh** 🌿🌿

Smoothly blended tomato & pepper based sauce

**Balti** 🌿🌿

Prepared in a Balti dish with garlic, fenugreek, coriander & peppers

**Dansak** 🌿🌿

Smooth lentil sauce with spices & herbs

**Madras** 🌿🌿🌿

Garlic, ginger, tomato & pepper sauce with minimum use of oil

**Jalfrezi H\*** 🌿🌿🌿

Rich tomato taste spiced dish with onion, green chillies & Indian spices

**Samber** 🌿🌿🌿

Use of lentils with fresh lemon juice to give a hot, sharp, distinctive flavour

**Vindaloo** 🌿🌿🌿

Smooth, spicy sauce created with pureed tomato & ground chillies

### HOUSE SPECIALS

**Rajasthani Spicy Masala** 🌿🌿

Cooked with fiery red chillies, onions and green peppers in our Chef's own special sauce

**Podina** 🌿🌿

Slightly hot dish cooked with fresh garlic, ginger, onion & fresh garden mint

**Kashmiri Keema (Shahi) (add £1.00)** 🌿🌿

Curried mince lamb in a garlic, ginger and fresh tomato gravy

**Desi Naga H\*** 🌿🌿🌿

Made with a fresh blend of spices and the Naga pepper to give that added edge!

**Modhu** 🌿🌿

Cooked with garlic and honey with a hint of lemon juice and fresh coriander

**Achari** 🌿🌿🌿

Cooked in a pickle sauce & garnished with mustard, green chillies and coriander

**Lahore Chilli Masala** 🌿🌿

Fresh green chillies, soya, worcester and chilli sauce

\*H - HEALTHY - ask to have these dishes cooked in extra virgin olive oil and low salt

Cod	6.20	Prawn	5.50
Donner Meat	6.20	Lamb	5.70
Lamb Tikka	6.00	Chicken	5.50
Chicken Tikka	5.80	Quorn (V)	5.50
Keema	5.70	Mixed Veg (V)	5.20

### FRESH!

Every item is prepared fresh on site daily by our experienced team of chefs



Mild

### HEAT



Medium



Hot

### ALLERGEN!

Please speak to us about allergens or any intolerances

## SIDES (V) 2.85

### Tadka Daal

Lentils cooked with fresh onions & finished with garlic & coriander leaves

### Mumbai Spicy Aloo

Potato dish made with exotic spices & fresh coriander

### Mushroom Bhaji

### Bhindi Bhaji

Okra cubes sautéed with spices

### Aloo Gobi

A potato & cauliflower dish

### Daal and Palak

A mixture of lentils & spinach

### Aubergine Bhaji

## BREADS

### Chilli Chocolate Naan (V) 2.75

For those of you who are a bit more adventurous!

### Cheesy Kheema Naan 2.39

Stuffed with a mix of cheesy minced meat

### Kheema Naan 2.09

Stuffed with a curried minced meat

### Peshwari Naan (V) 1.99

Freshly baked sweet naan topped with almonds, grated coconut & sesame seeds

### Kulcha Naan (V) 1.95

Made with onion & coriander

### Chilli & Garlic Naan (V) 1.95

### Garlic Naan (V) 1.95

### Cheese Naan (V) 1.95

### Plain Naan (V) 1.69

The original leavened bread

### Paratha (V) 1.95

Traditional ghee fried Indian bread

### Chapatti (V) 1.09

Unleavened bread made from wheat flour

### Puri (V) 0.99

## RICE

### Mumbai Rice (V) 2.55

Rice tossed with tamarind juice & then cooked with dried chilies

### Special Fried Rice (V) 2.40

Spicy fried rice in onions and coriander

### Keema Rice 2.35

### Coconut (V) 2.29

### Mushroom Rice (V) 2.39

### Lemon Rice (V) 2.39

### Chilli Rice (V) 2.39

### Egg Fried Rice (V) 2.39

### Veg Rice (V) 2.29

### Pilau Rice (V) 1.85

### Steamed Basmati Rice (V) 1.70

## EXTRAS

### Desi Mango Salad (V) 2.95

Thinly sliced mango, red onions, cucumber, lettuce and tomato, garnished with a lemon and coriander dressing

Why not add some chicken tikka pieces to make it a 'desi tikka' caesar salad? Add 1.99

### Any Traditional Curry Sauce 2.49

### Home Made Curry Sauce 2.29

### Chips 1.59

### Cucumber Raita 1.19

### Salad Tray 0.79

### Chilli Coleslaw 1.49

### INDIAN WEEKEND SPECIAL

SEE OUR FACEBOOK PAGE OR  
GIVE US A CALL TO FIND OUT!

## DESSERTS

### Gulabjamun 1.99

Sinfully sweet, succulent and soft dough balls, smothered in sugar syrup

### Strawberry Cheese Cake 1.95

### Chocolate Fudge Cake 1.75

## DRINKS

### Bottle of Coke (1.5l) 2.09

### Soft Drinks (Glass Bottles) 1.60

J20 Orange & Passion

J20 Apple & Mango

Appletiser

Coke

Diet Coke

### Rubicon Drinks 1.10

Mango

Guava

Passion

### Fruit Shoots 0.99

Blackcurrant

Orange

### Still Water 0.95



# WRAP & ROLL

1

Choose your  
**SIZE**

Regular (1 filling)  
**£4.95**

Large (2 fillings)  
**£5.95**

Meal (2 fillings, fries & Drink: Coke or Diet Coke can, any other can 50p extra)  
**£6.95**

2

Choose your  
**BASE**

**Tortilla**

**Paratha**

Homemade Layered  
Flatbread

**Naan Bread**

**Salad Box**

Choose your own ingredients  
from the Salads selection (4)

3

Choose your  
**FILLING**

**Chicken Tikka**

**Seekh Kebab**

**Donner Meat**

**Quorn (v)**

**Falafel (v)**

**Lamb Tikka**

**Onion Bhaji (v)**

**Paneer (v)**

**Bombay Aloo (v)**

4

Choose your  
**SALADS**

**Lettuce**

**Cucumber**

**Tomatoes**

**Cabbage**

**Pilau Slaw**

**Coleslaw**

**Red Onion**

**Jalapenos**

**Fresh Green Chillies**

**Sweetcorn**

**Fresh Coriander**

**Sun Dried Tomatoes**

**Cheddar Cheese**

**Chilli Coleslaw**

5

Choose your  
**SAUCES**

**Mumbai Special Sauce**

**Onion Chutney**

**Lime Pickle**

**Chilli**

**Mango**

**Mint**

**Hot Mango Habanero Salsa**

**Mayo**

**Garlic**

**Ketchup**

**Tamarind**

## *MISH MASH ROLL 6.75*

*DONNER MEAT AND CHICKEN TIKKA STIR FRIED  
WITH CHILLIS, ONIONS + PILAU RICE WITH  
SALAD, SAUCE + ROLLED IN A NAAN BREAD*

## **PARTIES AND EVENTS**

Our chefs can make bespoke Indian dishes not on the menu for any occasion, give us a call now to discuss your requirements

## **OPENING TIMES**

MONDAY TO THURSDAY: 5.00pm – 10.30pm  
FRIDAY & SATURDAY: 4.30pm – 11.30pm  
SUNDAY: 4.30pm – 10.30pm

**ALL MAJOR  
CREDIT CARDS ACCEPTED**

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