



UPDATES
+ OFFERS



Mumbai Masala

CURRY KITCHEN & WRAP BAR



BARKING:
0203 154 9222

Barking Business Centre (Nr 6Burgerz) Unit
6A & 6B Thames Rd, Barking IG11 0JP

LAUNCH OFFERS:

30% OFF
USE CODE:
30INDIAN

20% OFF
USE CODE:
20INDIAN

10% OFF
USE CODE:
10INDIAN

ORDER ONLINE 

www.mumbaimasalaindian.co.uk

Consistency. Quality. Service.. LOVE Indian.. LOVE Mumbai

APPETISERS

Plain or Spicy Poppadums	0.80
Onion Chutney	0.75
Lime Pickle	0.75
Chilli Chutney	0.55
Mango Chutney	0.75
Mint Sauce	0.55
Chutney Tray (Onion, Mango, Mint)	1.65

Mix Meat Platter 11.95

A platter to tantalise all taste buds consisting of Onion Bhaji, Meat Samosas, Seekh Kebab, Lamb Tikka and Chicken Tikka



Starters - Non Veg

Chicken 65	4.75
Deep fried chicken pieces tossed in soy sauce, spring onions, chillies & peppers (slightly spicy)	
Meat Somosas	2.95
Chicken Imli	4.35
Marinated in herbs & spices then stir fried in a tamarind & tomato sauce	
Chicken Pakora	3.35
Fish Pakora	3.55
Jhinga Butterfly	4.95

Puris	
Pieces of your chosen filling cooked with onions, tomatoes and herbs, served on a puri bread, choose from:	
King Prawn	4.95
Prawn	3.65
Lamb Tikka	3.95
Chicken Tikka	3.95
Chicken Chat	3.80
Quorn (v)	3.95
Chana Aloo (v)	3.35

Mumbai Munch Box 26.95

Meat Somosa, Veg Somosas, 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



Chilli Murgh	4.85
Chicken strips cooked in chillies & soya sauce	
Garlic Murgh	4.85
Chicken pieces cooked in garlic & mixed herb sauce	

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	4.25
Chicken	6.55
Lamb	6.75
Paneer (v)	6.75
Quorn (v)	6.75
Mixed Veg (v)	6.25



Starters - Veg

Lahsun Mushrooms	3.95
Breaded mushrooms sauteed with garlic and mixed spices	
Mirchi Paneer	4.25
Paneer fried with peppers, onions and fresh green chillis	
Cheesy Sticks	3.25
Veg Samosas	2.95
Onion Bhajis	3.25
Paneer Pakora	3.95
Mushroom Pakora	3.65

DESI "HOME STYLE" DISHES - 7.95

PLEASE NOTE THESE DISHES CAN BE HOTTER THAN THE NORMAL DISHES

LAMB/CHICKEN KARAHİ - LAMB ACHARI - CHICKEN JALFREZI - DESI BUTTER CHICKEN

FROM THE TANDOOR (CHARCOAL)

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

	STARTER	MAINS
Shikaari Thaal ('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		13.75
Gilafi Seekh Kebab Spiced mince lamb barrels flavoured with mixed peppers, red onions, coriander	3.95	
Cajun Masala Wings	3.60	
Tandoori Jhinga Tender king prawns flavoured with our own tandoori masala and gently cooked in the clay oven	4.85	11.95
Masala Lamb Chops Best end lamb cutlets marinated overnight in a creamy ginger and cumin marinade	4.65	10.45
Shaslick 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		10.75
Lamb Shaslick		9.45
Chicken Shaslick		9.15
Paneer Shaslick (v)		8.65
Tikka Marinated in a coriander yoghurt, garlic, ginger and Indian spice sauce and then delicately roasted in our clay oven		
Lamb	4.35	9.95
Chicken	3.80	9.15
Achari Paneer Tikka (v) Indian home-made cheese marinated in tamarind and exotic spices and herbs	3.75	8.85
Tandoori Chicken (on the bone)	3.25	8.75

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 🌶️🌶️ 8.75

Bollywood Dream – succulent pieces of lamb tikka in a special sauce made from mango, plum, apricot, garlic and mixture of spices 🌶️🌶️ 7.95

Lamb Muppas – a traditional lamb curry cooked in a green masala made from chillies & whole garam masala 🌶️🌶️ 7.85

Lamb Handi – 'homestyle' lamb cooked the traditional way simmered in a pot with various spices in a curry sauce 🌶️🌶️ 7.75

CHICKEN

Mughlai Korma – a signature dish in Christian festivals across India. Chicken cooked on fresh coconut milk, flavoured with cardamom & cloves 🌶️🌶️ 8.65

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 🌶️🌶️ 8.65

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 🌶️🌶️🌶️ 8.55

Murgh Makhani – chicken tikka pieces in a rich creamy sauce consisting of cashew nuts 🌶️🌶️ 8.50

Zaal Meeta
Tender chicken cooked with date molass, chilli sauce & tomatoes - hot and sweet! 🌶️🌶️🌶️ 8.15

DUCK

Tharavu Roast – a South Indian local dish. Boneless duck breast cooked in a thick sauce with a mixture of spices, tomato & coriander 🌶️🌶️ 10.15

FISH

Samunder Sallan – fish slices (type depending on season) cooked with tamarind & fresh spices in a medium spicy sauce with ginger, garlic & onion 🌶️🌶️ 8.45

VEGETARIAN

Paneer & Mushroom Makhani – tossed in a creamy spicy sauce 🌶️🌶️ 7.85

Chana Masala – chick peas cooked in masala with onions, tomatoes & herbs 🌶️🌶️ 7.25

Daal Tadkewalla - five types of protein rich lentils slow cooked and tempered with warm spices 🌶️🌶️ 7.15

KIDS CURRIES

5.95

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



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

Tandoori Garlic Chilli 🌿🌿🌿

Garlic, green chillies & tandoori spices

Garlic Chilli Balti 🌿🌿🌿

Cooked with fresh garlic and green chillis

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

Sambar 🌿🌿🌿

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

Vindaloo 🌿🌿🌿

Smooth, spicy sauce created with pureed tomato & ground chillies

Ceylon 🌿🌿🌿

A hot and sour dish made with coconut, lime and ceylon curry powder

Peri Peri - Indian Style! 🌿🌿🌿

Cooked in hot & spicy peri peri sauce with onions, peppers & red chilli

HOUSE SPECIALS

Mumbai Khazana 🌿🌿

Yoghurt sauce with garlic & ginger paste, fried onions, cashew nuts, garam masala & fresh coriander

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

Chettinadh 🌿🌿🌿

With poppy seeds, peppercorns, yoghurt, lime juice, red chillies & coconut

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

NOW CHOOSE YOUR MEAT/VEG

Lamb Chops

9.25

Mixed Tikka

8.95

King Prawn

10.95

Paneer (V)

8.15

Cod

7.95

Donner Meat

7.45

Lamb Tikka

7.95

Chicken Tikka

7.95

Keema

7.65

Prawn

7.95

Lamb

7.75

Chicken

7.45

Quorn (V)

7.25

Mixed Veg (V)

5.95

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) 3.95

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) 3.25
For those of you who are a bit more adventurous!

Cheesy Kheema Naan 2.95
Stuffed with a mix of cheesy minced meat

Kheema Naan 2.70
Stuffed with a curried minced meat

Peshwari Naan (V) 3.55
Freshly baked sweet naan topped with almonds, grated coconut & sesame seeds

Kulcha Naan (V) 2.95
Made with onion & coriander

Chilli & Garlic Naan (V) 2.75

Garlic Naan (V) 2.65

Cheese Naan (V) 2.75

Plain Naan (V) 2.35
The original leavened bread

Paratha (V) 2.40
Traditional ghee fried Indian bread

Chapatti (V) 1.50
Unleavened bread made from wheat flour

Puri (V) 1.50

Tandoori Roti (V) 2.25

RICE

Mumbai Rice (V) 3.50
Rice tossed with tamarind juice & then cooked with dried chilies

Special Fried Rice (V) 3.55
Spicy fried rice battered with eggs, onions & topped with coriander

Garlic Rice (V) 3.50

Keema Rice 3.75

Coconut (V) 3.50

Mushroom Rice (V) 3.50

Lemon Rice (V) 3.50

Chilli Rice (V) 3.25

Egg Fried Rice (V) 3.25

Veg Rice (V) 3.50

Pilau Rice (V) 2.75

Steamed Basmati Rice (V) 2.10

EXTRAS

Desi Mango Salad (V) 3.55
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 3.95

Home Made Curry Sauce 3.45

Chips 2.45

Cucumber Raita 1.50

Salad Tray 0.95

DESSERTS

Gulabjamun 3.45
Sinfully sweet, succulent and soft dough balls, smothered in sugar syrup

Homemade Chocolate Oozy Brownies 4.95

Churros (Nutella or Caramel) 3.95

DRINKS

Bottle of Coke (1.5l) 2.75

Soft Drinks (Cans) 0.95

Fanta Fruit Twist

Fanta Orange

Coke

Diet Coke

Rubicon Drinks 1.25

Mango

Guava

Passion

Fruit Shoots 1.00

Blackcurrant

Orange

Still Water 0.95



INDIAN WEEKEND SPECIAL
SEE OUR FACEBOOK + INSTAGRAM PAGE OR
GIVE US A CALL TO FIND OUT!

WRAP & ROLL

1

Choose your **SIZE** Regular (1 filling) **6.95** Large (2 fillings) **7.95** Meal (2 fillings, fries & Drink: Coke or Diet Coke can, any other can 50p extra) **8.95**

2

Choose your **BASE**

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)

Lamb Tikka

Onion Bhaji (v)

Paneer (v)

Bombay Aloo (v)

4

Choose your **SALADS**

Lettuce

Cucumber

Tomatoes

Cabbage

Red Onion

Jalapenos

Fresh Green Chillies

Fresh Coriander

Cheddar Cheese

5

Choose your **SAUCES**

Mumbai Special Sauce

Onion Chutney

Lime Pickle

Chilli

Mango

Mint

Mayo

Garlic

Ketchup

Tamarind

MISH MASH

DONNER MEAT AND CHICKEN TIKKA STIR FRIED WITH CHILLIS, ONIONS + PILAU RICE WITH SALAD, SAUCE. CHOOSE.. NAAN BREAD OR CHIPS (9.75)



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

MON to SUNDAY to 4.30pm - 11:00pm
(please confirm timings with each branch)

ALL MAJOR
CREDIT CARDS ACCEPTED

