



***authentic Indian street food,  
delivered or to take away***

**35 Peach Street | Wokingham | RG40 1XJ**

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**[mumbaiwokingham.co.uk](http://mumbaiwokingham.co.uk)**

**Open 7 days, including bank holidays  
Sunday to Thursday 4:30pm til 10pm  
Fridays, Saturdays 4:30pm til 11pm**

***10% off all collections***  
**(on orders over £15)**

# Starters

## Samosa

£3.75

Choose from Vegetable or Lamb, a traditional triangular pancake made of fine wheat flour

## Onion Bhaji V

£3.75

Traditional all time favourite spicy Indian snack consisting of fried onions, similar to potato fritters, with several variants. Perfectly moulded sliced onions with gram flour

## Chole Bhature V

£4.50

Chole (Chick peas) Bhature (Puri) also known as Chana Bhatura is one of the most popular Punjabi dishes liked almost all over India, it is a combination of chana masala and bhatura (Puri).

## Vegetable Pakora V

£3.95

Pakora (Fritters) are a delicious Indian crisp fried snack made with gram flour, indian herbs and spices. Mixed vegetables are finely chopped and deep fried to enhance the taste.

## Juhu Khekada

£5.50

Khekada (Crab) cake served with mint sauce, fresh lemon, freshwater green salads. Juhu is popular on the lively Juhu Chowpatty Beach, situated in the suburbs – the longest and most popular beach in Mumbai

## Viceroy Cocktail

£5.50

Selection of Grilled tikka and kebabs infused with a mild flavoured cocktail sauce

## Mulligatawny D

£3.95

Anglo-Indian soup – a curry house staple! The name Mulligatawny comes from two Tamil words meaning 'pepper' and 'water'. Chopped fresh peppers and chicken gravy, thickened with rice and garnished with lemon grass and dried thyme

## Fish Koliwada

£5.50

Salmon is marinated with Indian spices and herbs, battered and served with fresh lemon and onions. Koliwada refers to a colony of Kolis (fishermen) in India. Several places named Koliwada are located across the Mumbai city in India

## Marvé Squid

£5.50

Battered Squid sautéed with red chilli, black peppercorns, crushed garlic flakes, spring onion and a special indian seasoning, garnished with a wedge of lime. Marvé Beach is another popular beach in Mumbai, situated in Malad, in the western suburbs of Mumbai

## Tikka

£4.25

Choose from **chicken** or **lamb** cubes, marinated in Tandoori sauce, yogurt, saffron and cooked in a clay oven

## Tandoori Chicken

£4.25

Quarter spring chicken on the bone is marinated with Tandoori sauce and cooked in a clay oven

## Sheek Kebab

£3.95

Minced lamb delicately spiced, fresh coriander, garlic and spices thinly wrapped around a skewer and grilled in a Tandoor.

**Mixed Starter** **£4.95**

Onion Bhaji, Sheek Kebab and Chicken Tikka served with salad

**Courgette Delight** **£4.50**

Portion of lightly spiced courgette bhuna, pan fried with prawns. Served wrapped in puffed puri, a specially deep fried bread base

**King Prawn Puri** **£5.95**

Lightly spiced King prawn curry is wrapped in puffed puri, a specially deep fried bread base

## Mumbai Street Food

### Sandwiches and toasties, with Indian salad dressing and herbs

**Mumbai Sandwich** V **£4.95**

Soft brown bread is topped with a vibrant herb chutney, masala spices and layers of cucumber, onion, tomato and cheese. The sandwich is then toasted until golden brown, concealing an oozing molten cheese centre. It's perfect for a snack or a light lunch and can even be served as pre dinner party nibbles

**Akuri on toast** V **£4.95**

Akuri on brown toasted bread. Akuri is spicy scrambled eggs pan cooked with onion, tomatoes, mixed herbs, fresh coriander and crushed black pepper, topped with sliced avocado

### Puri and chaats – Casual snacks with chutneys

**Bhel Puri (V)** V **£3.95**

Mumbai's puffed rice tossed with onions, coriander, hint of lemon juice, tomatoes, pomegranate, tamarind and nylon sev

**Papdi Chaat** V D **£3.95**

Papdi, small round crispy fried dough wafers made from refined white flour, seasoned with boiled potato, chopped onion, tomato, sweet yogurt finished with sev, coriander, tamarind and mint sauce.

**Aloo Chaat** V **£3.95**

Street food style Aloo (potato) chaat is a simple snack made with potatoes and chaat chutneys. This sweet spicy and sour tangy aloo chaat is also a popular street food which is made by deep frying the potatoes then garnished with pomegranate and crushed coriander seeds, lemon and coriander

**Palak Chaat** V D **£3.95**


Palak (Spinach). Spinach leaves coated with besan (gram flour) batter and fried then the crispy fried spinach fritters are topped with spicy green chutney, tangy and sweet tamarind dates chutney and onions, yogurt, green mint chutney, sev and pomegranate

**Veggie Cone** V **£3.95**

Cone filled with mixed vegetables and spices topped with small pieces of crunchy sev and onion

**Ragda patties** V **£4.95**

Ragda (yellow pea soup) patties (fried potato cutlet) are flavourful potato patties smothered with a zesty sauce made with dried white peas. It is then garnished with chutneys, coriander, onion, lemon juice and sev

**Mogo**  **£3.95**

Cassava is deep fried then tossed with red chilli flakes, lime and garlic, garnished with coriander

**Rosemary Garlic Fries**  **£3.50**

French fries fried to perfection then tossed with rosemary and garlic spice mix

**Curry On Fries** **£7.50**

**Cubed chicken** or **keema** (minced meat) cooked with bhuna sauce, sautéed with freshly chopped garlic, tomato, green pepper and herbs. Served on top of chips and grated cheese

## Frankie's – traditional rolls

**Chicken Roll** **£5.50**

Boneless spicy chicken in tortillas with fresh cut cabbage, chopped onions, chilli and chutney

**Sheek Roll** **£5.50**

Barbecued minced meat in tortillas with freshly cut cabbage, chopped onions, chilli and chutney


**Vegetable Roll**  **£4.50**

Finely chopped cabbage and carrots wrapped in tortillas with freshly cut cabbage, chopped onions, hint of chilli and chutney

## Indian burgers – served with chips

**Vada Pau**  **£7.95**

A popular street food in India. It originated in the streets of Mumbai as a fast food. 'Vada' are potato balls that are dipped in chickpea flour batter and deep fried, the 'Vada' is then sandwiched in a bun (pau). Indian burger served with chips

**Paneer Pau**   **£8.95**

Barbecued paneer (Indian cottage cheese) is then pan cooked and sautéed with indian herbs, grilled onions and topped with cheese, green salad and then sandwiched in a brioche bun (pau). Our own... Mumbai's special Indian burgers served with chips – a Mumbai inspired fast food.

**Keema Pau** **£9.95**

Slow cooked keema (minced meat) with medium spice and herbs, topped with cheese, green salad and then sandwiched in a brioche bun (pau). Again, our own... Mumbai's special Indian burgers served with chips – a Mumbai inspired fast food.

**Mumbai Chik** **£10.95**





Sweet chilli burger, marinated chicken fillet, grilled, garnished with mature cheddar, green chillies (optional), mango sauce, mint sauce, mayo, onions, cabbage, carrot, sandwiched in a brioche bun

**Mumbai Beef** **£11.95**

Mumbai's 6oz beef patty, medium grilled, garnished with mature cheddar, green chillies, scotch bonnet hot sauce, tomato, mayonnaise onions, cabbage, carrot, sandwiched in a brioche bun

## Classic Favourites

**Chicken £7.95   Lamb £8.95   Prawn £9.95   King Prawn £11.95**

Madras • Vindaloo   • Dansak • Korma  • Dupiaza • Karahi • Rogan Josh  
Jalfrezi • Pathia • Bhuna • Rezala 

# Mumbai Wokingham Specials

All King prawns dishes are £3.00 extra

## Chicken Sanju Baba

£9.95

Quarter chicken leg on the bone barbecued on a skewer, cut in two pieces then cooked in a high flame with fresh fenugreek leaves, curry leaves and cumin seeds sautéed with tomato based gravy

*Bollywood actor Sanjay Dutt (nicknamed Sanju Baba) used to eat at Noor Mohammadi Hotel on Mohammad Ali Road, where this iconic dish was born. In the by-lanes of Mumbai's Byculla suburb lies a time-honoured eatery known for its authentic indian specialties. Noor Mohammadi Hotel counted many mega celebrities like Salman Khan and Sanjay Dutt among its die-hard patrons*

## Mirchwaali 🌶️🔥🌶️

£8.95

Chicken or lamb or king prawn cooked with fenugreek leaves in a dry thick sauce with an essence of very hot Scotch bonnet chilis, extra hot chilli pickle, blended with green and red peppers, cooked in high flame – *very hot*

## Chicken Lahsun

£8.75

Tender chicken cooked with garlic and garnished with special spices. Fresh garlic is fried to give a very strong essence of Lashun to this spectacular dish

## Shashlik Masala

£8.95

Choose from, meat, duck, king prawn or paneer. This dish is first barbecued in tandoor then cooked with herbs, tomatoes, onions and green pepper in a special sauce

## Railway Mutton Curry 🌶️🔥🌶️

£9.95

Mutton cooked with potatoes, very authentic dish using mustard oil, dried red chilli, garam masala, cumin seeds, and nutmeg powder, garnished with tamarind juice.

*The Railway Mutton Curry is a direct throwback to as early as the early 1900s and the days of the British Raj, when travelling by train was considered aristocratic. This wonderful curry was first served on the long distance train (The Blue Train) between Bombay and Calcutta, and in the Refreshment Rooms on Victoria Terminus Station in erstwhile Bombay. It was also popular with the Anglo-Indian Railway staff who had to be on duty for long periods at a time*

## Green Masala 🌶️🔥🌶️

£8.75

Choose from Vegetables, Chicken, Lamb or King prawn. All green masala dishes are cooked with pureed coriander, fresh spinach, hint of tamarind, mint, capsicum, green chillies and a hint of ginger and garlic – fairly hot

## Chilli Masala 🌶️🔥🌶️

£8.75

Choose from Vegetables, Chicken, Lamb or King prawn. All chilli masala dishes are cooked with special hotvchilli garnished with fresh green chilli – fairly hot

## Balti

£9.95

Choose from Chicken, Lamb or King prawn. Cooked with balti herbs and spices in a dry thick sauce, with onion gravy, tomatoes and capsicum. Served with Nan bread

## Viceroy Threvuje

£8.95

Mix of Chicken, Lamb and duck is highly spiced and barbecued, seasoned in ginger, onion and aromatic herbs and special sauce

**Tawa Chilli Paneer** V D D £8.75

Indian cottage cheese is cooked with chilli and a sweet gravy base. Chilli paneer is a semi dry curry with capsicum, onions and tomato, sautéed with black soya sauce, and special seasoning

**Butter Chicken** D N D £8.75

Makhani chicken (Butter Chicken) is cooked in mild spices. Marinated in a blend of spices and yogurt. Partially baked in an oven and cooked on a low flame with butter, cream and nut sauce

**Chicken Tikka Masala** £8.75

Britain's favourite curry. Chicken tikka masala is a dish of chunks of roasted marinated chicken (chicken tikka) in a mild curry sauce. The curry is usually creamy and orange-coloured. It is among the United Kingdom's most popular dishes

**Lamb Chops Bhuna** £11.95

Lamb chops barbecued in the tandoor then sautéed with special bhuna sauce.

## Tandoori Specialities

**Tandoori Chicken** Half: £7.95 Full: £11.95

Whole spring chicken on the bone, marinated in Tandoori sauce and special spices cooked in a clay oven.

**Tikka** £7.95

The classic tikka, tender pieces of boneless Chicken or Lamb marinated yogurt, special spices and herbs, skewered and grilled in a Tandoor oven.

**Malai Tikka** N £8.95

Very tender cubed boneless chicken marinated in indian white gravy sauce, garlic and ginger paste, then barbecued, garnished with pomegranate and touch of honey - mild

**Green Thigh** H £9.95

Very tender boneless succulent chicken thigh fillets marinated in Indian green marinate sauce, garlic and ginger paste, then barbecued, garnished with hot green chilli sauce – fairly hot

**Shashlick** £8.95

Cubed Chicken, Lamb or Cottage cheese Paneer is marinated in special sauce and fresh herbs with onions, tomatoes and peppers then skewered and grilled in a Tandoor oven.

**Mixed Grill** £11.50

An imaginative and delightful selection of Tandoori specialities. Served with plain nan bread

**Jhinga** £11.95

King prawns marinated in a mild sauce and barbecued in the clay oven.

**Saphed Batak** N £11.25

White duck marinated in Indian white gravy sauce, garlic and ginger paste, mint, lemon juice and very mild herbs and spices. Cooked in a clay oven

**Sheek Kebab** £7.95

Spiced mince lamb seasoned with coriander and onions, shaped into small sausages on a skewer and char grilled in the Tandoor

**Indian Jerked Lamb****£11.95**

4 French trimmed lamb chops, marinated in garlic and ginger paste, fresh Indian herbs, habanera chilli then barbecued in a Tandoor charcoal clay oven. The barbecued chops are then slow cooked with jerk sauce, garnished with poppy seeds, spring onion and jerk seasoning

**Lamb Cutlet****£14.95**

3 succulent large lamb cutlets, marinated in mild indian herbs and spices, garlic and ginger paste then Cooked in a Clay Oven

**Mumbai Wings****£7.95**

6 chicken niblets are marinated in garlic and ginger paste, chicken seasoning and fresh Indian herbs then barbecued in a Tandoor charcoal clay oven, garnished with dried chilli and garlic flakes

## Seafood

**Please note fish dishes may contain bones**

**Mackerel****£8.95**

Whole mackerel marinated in, garlic, lemon, mustard seed, chilli flakes and black pepper, with a blend of special sauce and barbecued in a tandoor (Barbecued dish)

**Trout****£9.95**

Rainbow trout marinated in special sauce and barbecued in a tandoor. (Barbecued dish)

**Sea Bass****£9.95**

Whole fish marinated in, garlic, lemon, mustard seed, chilli flakes and black pepper, with a blend of special sauce and barbecued in a tandoor (Barbecued dish)

**Salmon****£10.95**

Salmon fillet marinated with garlic paste, mint, lemon juice and very mild herbs and spices and then barbecued and topped with creamy white Indian gravy sauce, sprinkled with black pepper and coriander (Barbecued dish)

**Salmon Karahi****£11.50**

Salmon cooked in medium strength gravy sauce with fresh onions, garlic and special herbs

**Sarson Ka Machli****£8.95**

Telapia is cooked with very strong flavoured mustard sauce, black onion seeds and carom seeds, which is aromatic, bitter and pungent and smells just like thyme blended freshly with garlic further blended with fresh garlic, onions and special herbs finished with sprinkle of crushed black mustard seed and black peppercorn.

**Masala Fried Pomfret****£8.95**

Pomfret barbecued with exotic herbs and spices and then pan fried with onion, garnished with coriander and fresh lime. This dish is not cooked in a curry based gravy sauce, hence dry. Ideal to eat with fresh green salad and small portion of steamed rice (rice not included)

**Fried Squid Masala****£9.95**

Marinated squid sautéed and further cooked in a spicy curry based gravy masala. Garnished with fresh coriander, green chilli and red onion.

# Vegetable Side Dishes

All these dishes are available as a main course for £6.25

<b>Brinjal Bhaji</b> <span>V</span>	<b>£3.95</b>
Smoked aubergine sautéed with chopped onion, roasted garlic, green chilli, fresh ground spices and garnished with fresh coriander	
<b>Whole Green Bean Bhaji</b> <span>V</span>	<b>£4.50</b>
Whole green beans stir fried in light spices with onion and hint of garlic.	
<b>Coliflower Bhaji</b> <span>V</span>	<b>£3.95</b>
Coliflower stir fried in light spices with onions and capsicums.	
<b>Bhindi Bhaji</b> <span>V</span>	<b>£3.95</b>
Okra stir fried in light spices with onions and capsicums.	
<b>Mushroom Bhaji</b> <span>V</span>	<b>£3.95</b>
Cooked in medium spices with onion and coriander.	
<b>Courgette Bhaji</b> <span>V</span>	<b>£4.50</b>
Courgette cooked in medium spices with onion and coriander.	
<b>Saag Bhaji</b> <span>V</span>	<b>£3.95</b>
Spinach cooked with mustard and crushed garlic in medium spices.	
<b>Saag Paneer</b> <span>V</span> <span>D</span>	<b>£4.25</b>
Indian cottage cheese cooked with spinach and fenugreek	
<b>Matter Paneer</b> <span>V</span> <span>D</span>	<b>£4.25</b>
Indian cottage cheese cooked with fresh garden peas and fenugreek	
<b>Chana Bhuna</b> <span>V</span>	<b>£3.95</b>
Chick peas cooked in medium spices, tomato, onion, green pepper and herbs. The chickpeas used in this dish retain their shape and texture making it a more substantial option	
<b>Saag Aloo</b> <span>V</span>	<b>£3.95</b>
Spinach and potato stir fried with onions and light spices.	
<b>Bombay Aloo</b> <span>V</span>	<b>£3.95</b>
Steamed potato cooked with garlic, fresh herbs and spices.	
<b>Aloo Gobi</b> <span>V</span>	<b>£3.95</b>
Potato and cauliflower cooked in a medium spiced sauce.	
<b>Tarka Daal</b> <span>V</span>	<b>£3.95</b>
Lentils cooked with fresh fried garlic and coriander and further garnished with extra garlic on top	
<b>Dal Makhani</b> <span>V</span> <span>D</span>	<b>£4.95</b>
"Buttery lentils" is a dish originating from the Punjab region of the Indian subcontinent. The primary ingredients are whole black lentil (urad), red kidney beans (rajma), butter and cream	




# Rice

<b>Plain Rice</b> Steamed Basmati Rice	<b>£2.75</b>
<b>Pulao Rice</b> Basmati rice cooked with black cumin, saffron, butter, finished with nutmeg powder, cinnamon cloves, dried green cassia leaf and aniseed to give an aromatic appeal	<b>£2.95</b>
<b>Mushroom Rice</b> Rice stir fried with steamed mushrooms blended lightly with herbs and spices	<b>£3.50</b>
<b>Special Fried Rice</b> Steamed rice stir fried with green peas and scrambled egg blended lightly with herbs and spices	<b>£3.50</b>
<b>Vegetable Rice</b> Rice stir fried with steamed mixed vegetables blended lightly with herbs and spices	<b>£3.50</b>

# Biryanis

*Biryani is a classic Indian mixed rice dish that is part of the Indian Mughlai culinary tradition, which traces its roots to central Asian cuisine and a rich fusion of Indian flavours and techniques. It is prepared with layers of fluffy basmati rice infuse with browned onions, coriander, mint, yogurt, saffron, ghee and spices. Classic biryani can justly be called the crown jewel of Indian cuisine, a dream dish that should not be missed. Served with vegetable sauce*

<b>Vegetable</b> 	<b>£8.95</b>	
Rice stir fried with steamed mixed vegetables blended lightly with herbs and spices		
<b>Chicken</b>	<b>£8.95</b>	<b>Chicken tikka: £9.95</b>
Rice stir fried with boneless chicken blended lightly with herbs and spices		
<b>Lamb</b>	<b>£8.95</b>	<b>Lamb tikka: £ 9.95</b>
Rice stir fried with lamb blended lightly with herbs and spices		
<b>Prawn</b>		<b>£9.95</b>
Rice stir fried with peeled shrimps blended lightly with herbs and spices		
<b>King Prawn</b>		<b>£12.95</b>
Rice stir fried with jumbo king prawns blended lightly with herbs and spices		
<b>Mixed Biryani</b>		<b>£12.95</b>
Rice stir fried with chicken, lamb and king prawn blended lightly with herbs and spices		
<b>Dum Biryani</b>		<b>£10.95</b>
Basmati rice is steamed with flavoursome on the bone chicken niblets.		





*“Dum” refers to the Biryani cooking method, where chicken is layered with rice and steamed together until they are both cooked to perfection.*

# Indian Breads

<b>Plain Naan</b> <span>D</span>	<b>£2.50</b>
Nan is a leavened, Tandoor-baked flatbread made from refined flour. It is one of the most popular varieties of South Asian breads	
<b>Mumbai Stuff</b> <span>D</span>	<b>£2.95</b>
Leavened bread stuffed with chilli, garlic, cheese and onion	
<b>Peshwari Naan</b> <span>D</span>	<b>£2.95</b>
Almonds, coconut & raisins stuffed in leavened bread	
<b>Keema Naan</b> <span>D</span>	<b>£2.95</b>
Leavened bread stuffed with minced lamb.	
<b>Garlic Naan</b> <span>D</span>	<b>£2.95</b>
Leavened bread stuffed with finely chopped fresh garlic, coriander and green chilli	
<b>Laccha Paratha</b>	<b>£2.95</b>
Pan-fried flatbread. It is one of the most popular unleavened flat-breads in Indian cuisine. The paratha dough usually contains ghee, which is also layered on the freshly prepared paratha	
<b>Stuffed Paratha</b>	<b>£2.95</b>
Stuffed with vegetables and herbs	
<b>Tandoori Roti</b>	<b>£2.25</b>
Unleavened bread made with wheat flour	
<b>Chapati</b>	<b>£1.95</b>
Chapati is a form of roti (bread) made of whole wheat flour and cooked on a tava (flat skillet)	

# Accompaniments



<b>Papadom</b> (plain or spicy) <span>V</span>	<b>£0.80</b>
<b>Chutney Sauces</b> (Mixed pickle, mint, tamarind sauce, onion salad) <span>V</span>	per person <b>£0.70</b>
<b>Red Beetroot</b> <span>V</span>	<b>£0.90</b>
Crimson coloured sauce with finely chopped onions and tamarind juice this gives a sweet and sour flavour – great with light snacks	
<b>Mixed Green Leafs</b> <span>V</span>	<b>£2.50</b>
Various mixed green leaves (green leaves only, no strong flavours or herbs added)	
<b>Mumbai Salad</b> <span>V</span>	<b>£2.95</b>
Tomatoes, red onion, coriander, fresh lemon juice, pepper and salt (zesty tangy salad)	
<b>Cucumber Parcel</b> <span>V</span>	<b>£3.50</b>
Mixed pepper and lettuce wrapped in cucumber parcels (sweet and crispy salad)	



<b>Paneer Salad</b>  	<b>£3.95</b>
Deep fried cottage cheese is drained and then mixed with fresh shredded carrot, red onion, coriander, fresh lemon juice, red chilli flakes, pepper and salt (zesty tangy salad)	
<b>Raitha</b> (plain or cucumber)  	<b>£1.95</b>

## Drinks

<b>Mineral Water 330ml</b> still or sparkling	<b>£1.95</b>
<b>Britvic Juices 200ml</b> Pineapple   Orange   Cranberry   Grapefruit   Tomato	<b>£1.50</b>
<b>Fizzy Drinks 330ml</b> Coke   Diet Coke   Lemonade	<b>£2.25</b>
<b>J20 Juices 275ml</b> Orange & Passion Fruit   Apple & Mango   Apple & Raspberry	<b>£2.50</b>
<b>Appletiser 275ml</b> Sparkling Apple juice	<b>£2.50</b>
<b>Bottle Green Sparkling 275ml</b> Elderflower   Pomegranate & Elderflower Presse	<b>£2.50</b>

**We do not use artificial food colourings in any of our dishes, all colours are natural extracts of fruit and vegetables.**

-  Contains nuts
-  Contains dairy

-  Vegetarian
-  Hot

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**Sunday to Thursday 4:30pm till 10pm**

**Fridays, Saturdays 4:30pm till 11pm**

Free delivery on orders over £15 only. Orders below £15 are subject to £2 delivery charge. Our aim is to deliver within 60min of placing your order during off peak and 90min during peak times – this is because we freshly prepare and cook all our food. We reserve the right to refuse delivery.

We require payment in full either by telephone, online or when collecting in person.

All prices are subject to change without notice.

**Allergy advice: our dishes are prepared in areas where allergens may be present. We can not guarantee our dishes are 100% free of these ingredients. Some dishes may contain traces of nuts, wheat, gluten, dairy or other allergens. Please ask a member of staff before placing your order.**



**This is Mumbai Wokingham, offering best quality food – for delivery and to take away – inspired by the rich and vibrant Mumbai street culture. Our mission is offer something a little different, a little special and a lot tasty!**

All food is prepared by our chefs on the premises to order, from the freshest ingredients.

There's something for everyone; please browse our menu and try something new... or have an old favourite. Look out for our special dishes, developed by our chefs and unique to Mumbai Wokingham.

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