



Available  
Online Ordering

Delivery or Pickup

mumbaimasala.ca



## APPETIZERS

- Tomato and Spinach Soup** ..... 10.95  
**Vegetable Daal Soup** V ..... 10.95  
**Mumbai Salad** (chef's Special) ..... 14.95  
**Vegetable Samosas** V ..... 7.95  
 (2 per order) Arguably the most popular Indian appetizer. Stuffed, flaky pastry.  
**Pakoras** G - Equally as popular - Chickpea battered fritters  
     *Vegetable* V     **10.95**  
     *Fish*             **14.95**  
     *Paneer*           **14.95**
- Onion Bhaji** - Onion fritters ..... 10.95  
**Samosa Chaat** - (2 Pcs.) ..... 12.95  
 One piece vegetable samosa served with channa, yogurt and chutney  
**Sweet Chilli Gobi** VG ..... 15.95  
 Cauliflower fritters served in a sweet and sour sauce  
**Vegetable Manchurian** V ..... 15.95  
 Fried mixed vegetable balls served in a tangy sauce  
**Mumbai Mix** ..... 17.95  
 Assortment of different appetizers, Chef's Special

## FROM THE TANDOOR Low Carb

- Tandoori Chicken** G ..... 17.95  
 A house specialty. Chicken marinated with authentic Indian spices. Grilled to perfection.  
**Chicken Tikka** G ..... 18.95  
 Chicken marinated with exotic spices and clay oven baked  
**Tandoori Tofu Tikka** ..... 18.95  
 Tofu marinated in spices, ginger, garlic baked in tandoor.  
**Paneer Haryali Tikka** G ..... 23.95  
 Homemade cheese marinated in yogurt, spices, ginger and garlic, skewered and baked  
**Tandoori Fish** G - Marinated Cod ..... 20.95  
**Tandoori Prawns** G ..... 23.95  
 Black tiger prawns marinated in Indian spices  
**Chicken Kabab** ..... 19.95  
**Mix Grill** G ..... 28.95  
 A tandoori sampler: Tandoori chicken, chicken tikka, kabab, fish and prawns.

## PANEER / TOFU CURRIES

- Palak Paneer / Tofu** VG ..... 16.95  
 Homemade cheese with spinach, garlic  
**Shahi Paneer / Tofu** VG ..... 16.95  
 Paneer cubes cooked in a korma curry  
**Butter Paneer / Tofu** ..... 16.95  
 Traditional butter curry made with Tofu  
**Mutter Paneer / Tofu** VG ..... 16.95  
 Paneer cubes cooked with peas in a rich tomato and onion curry  
**Karahi Paneer / Tofu** VG ..... 20.95  
 a Blend of tomato curry made with ginger, garlic, bell pepper and roasted onions  
**Tofu Malai Kofta** ..... 16.95

## VEGETARIAN

- Daal Mumbai** VG ..... 15.95  
 Black lentil cooked overnight, finished with tomato and aromatic spices.....  
**Daal Tarka** VG ..... 14.95  
 Yellow lentil tempered with cumin, onion and cilantro.....  
**Aloo Gobi** VG ..... 15.95  
 Cumin seasoned with cauliflower and potato cooked with turmeric, tomato and onions .....  
**Channa Masala** VG ..... 15.95  
 Chickpeas in a light lemon and masala sauce ....  
**Eggplant Bhartha** VG ..... 15.95  
 Roasted eggplant with tomato and ginger .....  
**Vegetable Vindaloo** VG ..... 15.95  
 A symphony of fire. intensely flavourful curry....  
**Bhindi Bhaji** VG ..... 16.95  
 Baby okra tossed with onion & bell petter in masala curry .....  
**Malai Kofta** G ..... 16.95  
 Mixed vegetable and paneer dumpling in light tomato and cream sauce with nuts .....  
**Vegetable Jalfrezi** VG ..... 15.95  
 A medley of fresh vegetables in a tangy curry cause.....  
**Vegetable Korma** G ..... 16.95  
 Mixed vegetables cooked in rich, cream curry ...  
**Vegetable Vindaloo** VG ..... 15.95  
**Mumbai Masala Aloo** ..... 14.95



## POULTRY, MEAT, SEAFOOD

- Butter Chicken G** ..... **16.95**  
Chicken cooked with light cream and tomato with fenugreek
- Chicken Tikka Masala G** ..... **17.95**  
Chicken cooked in masala sauce
- Chilli Chicken G** ..... **18.95**  
Chicken cooked in a savory spicy curry
- Kuku Paka (Coconut Chicken) G** ..... **17.95**  
A Swahili specialty of chicken simmered in coconut milk, coriander, ginger and green chillis
- Mumbai Mango Chicken Curry** ..... **18.95**
- Lamb Kalya G** ..... **20.95**  
Lamb braised in a robust aromatic curry
- Goat Curry G** ..... **20.95**  
Punjabi style goat curry
- Goa Fish Curry G** ..... **18.95**  
Alaskan cod cooked in a coconut curry sauce
- Fish Tikka Masala G** ..... **20.95**  
Fish marinated in yogurt, spices, ginger and garlic, baked in a tandoor then slow simmered in a thick masala sauce
- Butter Prawns G** ..... **21.95**  
Prawns cooked in a creamy tomato sauce
- Prawns Zanzibar G** ..... **22.95**  
Pan fried prawns in olive oil and congo peppers and finished with coconut cream

- Vindaloo G** - A symphony of fire
- Korma G** - Fresh coriander and yogurt with a liaison of cashew puree
- Saag G** - Spinach cooked with a hint of garlic and ginger
- Rogan Josh G** - Intensely warm and fragrant curry (A specialty of Kashmir)
- Jalfrezi G** - Onion, bell pepper in a light curry drizzled with white vinegar
- Methi G** - Curry made with fenugreek, cream
- Curry**
- Karahi** - a Blend of tomato curry made with ginger, garlic, bell pepper and roasted onions.

Choose From:

CHICKEN	<b>17.95</b>
LAMB	<b>20.95</b>
GOAT	<b>20.95</b>
PRAWNS	<b>20.95</b>

## RICE

- Steamed Rice G** - Regular **4.95** Small **2.95**
- Mutter Pulao G** ..... **5.95**  
Rice cooked with sweet peas and spices
- Coconut Rice G** ..... **8.95**
- Kashimiri Pulao Rice G** ..... **9.95**  
Basmati rice, cashews, almonds, raisins, cumin & cardamom.
- Biryani VG** -  
Food of the Moghuls. A rich combination of meat, spices and basmati rice.

Choose From:

Vegetable	<b>17.95</b>
Chicken	<b>18.95</b>
Lamb	<b>20.95</b>
Mix Meat	<b>22.95</b>

## NAANS AND ROTI

- Naan** ..... **3.25**
- Garlic Naan** ..... **4.50**
- Roti** ..... **2.95**
- Parantha V** ..... **4.95**
- Papadum VG** 2 pieces ..... **2.95**
- Potato Stuffed Naan** ..... **6.25**
- Palak Paneer Stuffed Naan** ..... **6.25**
- Peshawari Naan** ..... **6.95**  
Stuffed with nuts and raisins
- Raita** ..... **4.95**
- Mixed Pickles** ..... **3.50**
- Mango Chutney** ..... **3.50**
- Mint Chutney** ..... **3.50**
- Tamarind Chutney** ..... **3.50**



## DINNER THALI

**\$23.99**

- Chicken Curry/ Butter Paneer  
Mix Veg  
Chana Masala  
Tandoori Chicken/Veggie Pakora  
Rice, Naan and Dessert



770-333 Brooksbank Ave  
North Vancouver  
604-984-8888

**V** Vegan Option Available  
**G** Gluten Free