



NIBBLES

▲ Aml Mini Massala Poppudoms	2.75
▲ Aml Mini Plain Poppudoms	2.50
▲ Fried Rice Poppudoms	2.75

STARTERS FROM THE STREETS OF MUMBAI

▲ Masala Idli Sambhar (v) (ve) (gf)	4.95
<i>Tossed with cumin seeds and curry leaves</i>	
▲ Idli Sambar (v) (ve) (gf)	4.95
<i>Soft pillowy steamed lentil rice cake served with lentil sambhar and coconut chutney</i>	
▲ Plain Dosa (v) (ve) (gf)	4.95
<i>Crispy Indian crepe served with lentil sambhar & coconut chutney</i>	
▲ Masala Dosa (v) (ve) (gf)	6.50
<i>Crispy Indian crepe served packed with lightly spiced potatoes, lentil sambhar and coconut chutney</i>	
▲ Mysore Plain Dosa (v) (ve) (gf)	5.50
<i>Crispy Indian crepe cooked in Mysore spices served with coconut chutney and sambhar</i>	
▲ Mysore Masala Dosa (v) (ve) (gf)	6.95
<i>Crispy Indian crepe cooked in Mysore spices served potato filling and coconut chutney and sambhar</i>	
▲ Onion Uttapam (v) (ve) (gf)	6.95
<i>Crispy Indian Crepe cooked with onions, chillies and tomatoes served with coconut chutney and sambhar</i>	
▲ Stuffed Capsimum (v) (ve) (gf)	6.95
<i>Grilled capsicum filled with spicy potatoes</i>	
▲ Samosa (2 pcs) (v)	5.50
<i>Crispy samosa filled with lightly spiced potatoes and peas</i>	
▲ Samosa Chaat (v)	5.95
<i>Samosa transformed by a plethora of flavours by the addition of a yogurt, variety of chutneys, tit bits and sev</i>	
▲ Vada Pav (v)	5.95
<i>Mumbai's own burger, vada being a spicy potato ball deep fried in gram flour batter, sprinkled with special red spice</i>	
▲ Pav Bhaji (v)	6.50
<i>A medley of fresh vegetables mashed and blended with spices and butter, served with a toasted bun</i>	
▲ Bhel Puri (v) (ve) (gf)	4.50
<i>Bhel is a delectable combination of puffed rice, sev, onions and chutneys</i>	
▲ Sev Puri (v) (ve)	4.50
<i>Crispy flat pastry , topped with boiled potatoes, onions, tomatoes and an assortment of chutneys</i>	
▲ Pani Puri (v) (ve)	4.50
<i>Crispy hollow pastries stuffed with potatoes, filled with flavoured spicey water... Eaten in one big bite</i>	
▲ Dahi Puri (v)	4.50
<i>Crispy hollow pastry, stuffed with potatoes, spiced yogurt,sweet and tangy chutneys and sprinkled with sev</i>	
▲ Aloo Tikki (v) (ve)	4.50
<i>Spiced potato Cutlets, served with a delicious date and tamarind chutney</i>	
▲ Chaat Platter (v)	10.95
<i>Bhel puri, Sev puri, Dahi Puri and Pani puri...All on the Chaat Platter</i>	
▲ Onion Bhaji Platter (v) (ve) (gf)	10.95
<i>Crispy Indian fritters made with onions, potatoes and gram flour, A British Favourite.</i>	
▲ Chilly Paneer (v)	6.95
<i>A stir fry of cottage cheese cubes, with green capsicum, chillies, onion and garlic, tossed in indo chinese sauces</i>	
▲ Aloo Chilli (v) (ve)	6.50
<i>A stir fry of potatoes with green capsicum, chillies, onion and garlic, tossed in Indo chinese sauces</i>	
▲ Veg Manchurian (v)	6.95
<i>An Indo Chinese starter of fried vegetable balls in a slightly spicy sweet and tangy sauce</i>	
▲ Chilly Chicken	6.95
<i>Chicken flavoured with garlic and tossed with onions, green peppers and indo chinese sauces</i>	
▲ Chicken Lollypops	6.95
<i>Spiced chicken wing shaped as a lollipop...a very popular starter in Indo Chinese cuisine</i>	
▲ Keema Pav	7.95
<i>Minced lamb cooked with spices and served with toasted and buttered bread bun</i>	

STARTERS FROM THE CLAY TANDOOR

▲ Chicken Tandoori (gf)	6.95
<i>Chicken on the bone, marinated in yogurt and delectable Mumbai spices</i>	
▲ Chicken Malai Tikka (gf)	6.95
<i>Boneless chicken tikka marinated in cream and subtle spices</i>	
▲ Fish Haryali (gf)	8.95
<i>Fish chunks marinated in a blended paste of coriander,fresh green chillies and spices</i>	
▲ Prawn Koliwada (gf)	8.95
<i>Big fat juicy prawns marinated in special spices used by the fishermen of Mumbai</i>	
▲ Seekh Kebab (gf)	6.95
<i>Lamb mince seasoned with spices, ginger and garlic, then skewered on long metal skewers and grilled in tandoor</i>	
▲ Paneer Tikka (gf)	6.95
<i>Cottage chese marinated in Indian spices</i>	
▲ Lamb Chops (gf)	8.95
<i>Lamb chops marinated in a secret homemade marinade, then chargrilled in the tandoor</i>	

MUMBAI SIZZLERS

▲ Paneer Sizzler (v)	11.95
<i>A complete meal served on a sizzling platter, with paneer Tikka, Makhani sauce and Masala rice topped with a green pepper stuffed with spiced cottage cheese and potatoes</i>	
▲ Chicken Sizzler	12.95
<i>A complete meal served on a sizzling platter, with chicken malai Tikka, Makhani sauce and Masala rice topped with a green pepper stuffed with spiced cottage cheese and potatoes</i>	

BIRYANIES

▲ Lamb (gf)	12.95
<i>A hearty combination of meat and rice, flavoured with spices</i>	
▲ Chicken (gf)	11.95
<i>An evergreen classic of chicken , rice and spices</i>	
▲ Vegetable (v)	9.95
<i>A combination of heartwarming spices, colourful vegetables and rice</i>	

VEGETARIAN MAINS

▲ Achaari Baingan (v) (ve) (gf)	9.95
<i>Stir fried aubergines cooked with pickle spices</i>	
▲ Aloo Baingan (v) (ve) (gf)	9.95
<i>Aubergines and potatoes coked in rich spices</i>	
▲ Aloo Mattar Paneer (v) (ve) (gf)	9.95
<i>Peas and potatotes cooked in Mumbai spices</i>	
▲ Paneer Jalfrezi (v) (gf)	9.95
<i>Cottage cheese and vegetable curry; a favourite of the British Raj in India</i>	
▲ Chana Masala (v) (ve) (gf)	8.95
<i>Chickpeas curry cooked in rich tomato sauce</i>	
▲ Malai Kofta (v)	8.95
<i>Delicious soft paneer balls served in a tomato based creamy sauce</i>	
▲ Bombay Potatoes (v) (ve) (gf)	7.95
<i>Spiced potatoes cooked in a typical Mumbai fashion with masala and spices</i>	
▲ Vegetable Kolhapuri (v) (ve) (gf)	9.95
<i>A colourful bunch of veggies cooked in a spicy sauce, with a special blend of spices from Kolhapur</i>	
▲ Aloo Gobi (v) (ve) (gf)	9.95
<i>Potatoes and cauliflower feature in a delicious yet traditional dry curry seasoned with typical Indian spices</i>	
▲ Baingan Bharta (v) (ve) (gf)	9.95
<i>Aubergines roasted in the tandoor, to give it that lovely smokey flavour, mashed and made into a dry curry</i>	
▲ Bhindi Masala (v) (ve) (gf)	9.95
<i>A fragrant Okra curry</i>	
▲ Tadka Daal (v) (ve) (gf)	6.95
<i>A yellow lentil dish tempered with onions and aromatic indian spices</i>	
▲ Daal Makhani (v)(gf)	7.50
<i>A combination of lentils slow cooked with Aamchi's special spices and finished with butter and cream</i>	
▲ Saag Aloo (v) (ve) (gf)	8.95
<i>Spinach and potatoes cooked in Mumbai spices</i>	
▲ Paneer Makhani (v) (ve) (gf)	9.95
<i>Paneer cooked in rich creamy sauce</i>	

NON VEGETARIAN MAINS

▲ Chicken Saagwala (gf)	11.95
<i>Tender Chicken cooked with delicious spicy spinach</i>	
▲ Chicken Malwani	11.95
<i>A spicy favorite amongst the coastal dwellers near Mumbai... a curry with a lot of depth, with a special blend of Malvani spices</i>	
▲ Butter Chicken (gf)	10.95
<i>Chicken Tikka cooked in a tomato gravy, finished with butter and cream</i>	
▲ Aamchi Mumbai Chicken	11.95
<i>A coconut based curry, the signature dish of Aamchi Mumbai</i>	
▲ Chicken Tikka Masala (gf)	11.95
<i>Clay oven cooked chicken, in a tomato and onion gravy</i>	
▲ Karahi Chicken (gf)	10.95
<i>Chicken Curry cooked in a karahi with a special blend of spices</i>	
▲ Lamb Saagwala (gf)	12.95
<i>Succulent lamb cooked in rich spinach sauce</i>	
▲ Karahi Lamb (gf)	12.95
<i>Tender chunks of Lamb cooked in tomatoes and onions in a karahi</i>	
▲ Lamb Bhuna (gf)	12.95
<i>Mouthwatering lamb curry, slow cooked with Indian spices, a dish best cooked with patience and skill</i>	
▲ Goan Fish Curry (gf)	14.95
<i>Fish cooked in coconut based gravy that has you wanting for more. A favorite along the coast from Mumbai to Goa</i>	
▲ King Prawn Makhani (gf)	13.95
<i>King Prawns in delicious, thick, slightly tangy and creamy sauce</i>	
▲ Karahi Prawns (gf)	13.95
<i>King Prawns cooked in spicy Indian flavours in a Karahi</i>	
▲ Karara Keema (gf)	11.95
<i>Dry Lamb mince curry, with a special kick in the spices</i>	
▲ Lamb Piazza (gf)	14.95
<i>Lamb cooked with lots of onions, ginger, garlic and special spices</i>	

BREADS

Naan (v) (ve)	2.75
Butter Naan (v)	2.95
Garlic Naan (v)	2.95
Tandoori Roti (v) (ve)	2.50
Onion Kulcha (v) (ve)	3.75
Paratha (v)	3.25
Aloo Paratha (v)	3.75
Peshawari Naan (v)	3.75
Keema Naan	3.75

RICE

Plain Rice (v) (ve) (gf)	2.75
Pilau Rice (v) (ve) (gf)	3.15

ACCOMPANIMENTS

Aamchi Plain Poppadoms With Chutney	2.50
Aamchi Masala Poppodums With Chutney	2.95
Plain Poppudoms With Chutney	2.50
Fresh Green Salad (v) (ve) (gf)	3.75
Boondi Raita (v)	3.00
Salad Raita (v) (gf)	3.00
Chopped Chilli & Onions(v) (gf)	1.50
Chutney Tray (v)	1.50
Extra Pav (v)	1.00

DESSERTS

▲ Dessert Platter (v)	8.50
▲ Sizzling Brownie	6.95
▲ Rasmalai (v)	4.50
▲ Gulab Jamun (v)	3.95
▲ Gajjar Halwa (v)	3.95
▲ Falooda (v)	5.75
▲ Kulfi (v)	3.75

HOT BEVERAGES

▲ Masala Chai	2.50
▲ Mumbai Coffee	2.50
▲ Americano Coffee	2.25
▲ Espresso	2.95
▲ Latte	2.95
▲ Tea, Black Or Mint	2.00
▲ Cappuccino	2.95
▲ Irish Coffee	6.50
▲ Coffee With Choice Of Liqueor	6.50