

# AAMCHI

मुंबई

mumbai

*We Serve Happiness..*

# Enjoy 10% off

Applicable on takeaways every Tuesday,  
Wednesday, Thursday and Sunday

#### Location

2A Gatley Road, Cheadle,  
SK8 1PY, Stockport

#### Opening times

Tuesday through Sunday 12pm till 3 pm for Lunch  
Tuesday, Wednesday, Thursday, Sunday 5pm till 10 pm  
Friday and Saturday 5pm till 10.30 pm

#### Follow us



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

Takeaway and delivery orders call 0161 428 2212  
Table bookings call 0161 428 3848

Delivery available for prepaid orders over £20 and within 3 miles of radius.

## STARTERS FROM THE STREETS OF MUMBAI

<b>Idli Sambar (v) (ve) (gf)</b> <i>Soft pillowy steamed lentil rice cake served with lentil sambhar and coconut chutney</i>	4.50
<b>Plain Dosa (v) (ve) (gf)</b> <i>Crispy Indian crepe served with lentil sambhar &amp; coconut chutney</i>	4.50
<b>Masala Dosa (v) (ve)</b> <i>Crispy Indian crepe served packed with lightly spiced potatoes, lentil sambhar and coconut chutney</i>	5.50
<b>Samosa (2 pcs) (v)</b> <i>Crispy samosa filled with lightly spiced potatoes and peas</i>	4.95
<b>Samosa Chaat (v)</b> <i>Samosa transformed by a plethora of flavours by the addition of a yogurt, variety of chutneys, tit bits and sev</i>	5.95
<b>Misal Pav (v)</b> <i>Mumbai's famous spicy dish, lentil topped with Bombay mix, onions, lemon, coriander and served with a bun</i>	5.95
<b>Pav Bhaji (v)</b> <i>A medley of fresh vegetables mashed and blended with spices and butter, served with a toasted bun</i>	5.95
<b>Bhel Puri (v) (ve) (gf)</b> <i>Bhel is a delectable combination of puffed rice, sev, onions and chutneys</i>	4.50
<b>Vada Pav (v)</b> <i>Mumbai's own burger, vada being a spicy potatoe ball deep fried in gram flour batter, sprinkled with special red spice</i>	5.95
* <b>Sev Puri (v) (ve)</b> <i>Crispy flat pastry, topped with boiled potatoes, onions, tomatoes &amp; an assortment of chutneys</i>	4.50
* <b>Pani Puri (v) (ve)</b> <i>Crispy hollow pastries stuffed with potatoes, filled with flavoured spicey water.</i>	4.50
* <b>Dahi Puri (v)</b> <i>Crispy hollow pastry, stuffed with potatoes, spiced yogurt, sweet &amp; tangy chutneys &amp; sprinkled with sev</i>	4.50
<b>Dahi Vada (v)</b> <i>Lentil dumplings served with refreshing yogurt and a drizzle of tamarind chutney</i>	4.50
<b>Aloo Tikki (v) (ve)</b> <i>Spiced potato Cutlets, served with a delicious date and tamarind chutney</i>	4.50
* <b>Chaat Platter (v)</b> <i>Bhel puri, Sev puri, Dahi Puri and Pani puri..... All on the Chaat Platter</i>	9.95
<b>Onion Bhaji Platter (v) (ve) (gf)</b> <i>Crispy Indian fritters made with onions, potatoes &amp; gram flour</i>	8.95
<b>Chilly Paneer (v)</b> <i>A stir fry of cottage cheese cubes, with green capsicum, chillies, onion &amp; garlic, tossed in indo chinese sauces</i>	6.95
<b>Aloo Chilli (v) (ve)</b> <i>A stir fry of potatoes with green capsicum, chillies, onion and garlic, tossed in Indo chinese sauces</i>	6.50
<b>Veg Manchurian (v)</b> <i>An Indo Chinese starter of fried vegetable balls in a slightly spicy sweet &amp; tangy sauce</i>	6.95
<b>Chilly Chicken</b> <i>Chicken flavoured with garlic and tossed with onions, green peppers &amp; indo chinese sauces</i>	7.95
<b>Chicken Lollypops</b> <i>Spiced chicken wing shaped as a lollipop...a very popular starter in Indo Chinese cuisine</i>	7.95

## STARTERS FROM THE CLAY TANDOOR

<b>Chicken Tandoori (gf)</b> <i>Chicken on the bone, marinated in yogurt and delectable Mumbai spices</i>	6.95
<b>Chicken Malai Tikka (gf)</b> <i>Boneless chicken tikka marinated in cream and subtle spices</i>	6.95
<b>Fish Haryali (gf)</b> <i>Fish chunks marinated in a blended paste of coriander, fresh green chillies and spices</i>	8.50
<b>Prawn Koliwada (gf)</b> <i>Big fat juicy prawns marinated in special spices used by the fishermen of Mumbai</i>	8.50
<b>Seekh Kebab (gf)</b> <i>Lamb mince seasoned with spices, ginger and garlic, then skewered on long metal skewers and grilled in tandoor</i>	6.95
<b>Paneer Tikka (gf)</b> <i>Cottage chese marinated in Indian spices</i>	6.95
<b>Lamb Chops (gf)</b> <i>Lamb chops marinated in a secret homemade marinate, then chargrilled in the tandoor</i>	8.50

## MUMBAI SIZZLERS

* <b>Paneer Sizzler (v)</b> <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>	£11.95
* <b>Chicken Sizzler</b> <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>	£12.95

## BIRYANIES

Lamb (gf) <i>A hearty combination of meat and rice, flavoured with spices</i>	11.95
Chicken (gf) <i>An evergreen classic of chicken, rice and spices</i>	10.95
Vegetable (v) <i>A combination of heartwarming spices, colourful vegetables and rice</i>	9.95

## VEGETARIAN MAINS

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

## NON VEGETARIAN MAINS

Chicken Saagwala (gf) <i>Tender Chicken cooked with delicious spicy spinach</i>	10.95
Chicken Malwani <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>	9.95
Butter Chicken (gf) <i>Chicken Tikka cooked in a tomato gravy, finished with butter and cream</i>	9.95
Aamchi Mumbai Chicken <i>A coconut based curry, the signature dish of Aamchi Mumbai</i>	10.95
Chicken Tikka Masala (gf) <i>Clay oven cooked chicken, in a tomato and onion gravy</i>	10.95
Karahi Chicken (gf) <i>Chicken Curry cooked in a karahi with a special blend of spices</i>	9.95
Lamb Saagwala (gf) <i>Succulent lamb cooked in rich spinach sauce</i>	12.95
Karahi Lamb (gf) <i>Tender chunks of Lamb cooked in tomatoes and onions in a karahi</i>	12.95
Lamb Bhunan (gf) <i>Mouthwatering lamb curry, slow cooked with Indian spices, a dish best cooked with patience and skill</i>	12.95
Goan Fish Curry (gf) <i>Fish cooked in coconut based gravy that has you wanting for more. A favorite along the coast from Mumbai to Goa</i>	13.95
King Prawn Makhani (gf) <i>King Prawns in delicious, thick, slightly tangy and creamy sauce</i>	13.95
Karara Keema (gf) <i>Dry Lamb mince curry, with a special kick in the spices</i>	10.95

## BREADS

Naan (v) (ve)	1.95
Butter Naan (v)	2.25
Garlic Naan (v)	2.95
Tandoori Roti (v) (ve)	1.95
Onion Kulcha (v) (ve)	3.50
Paratha (v)	2.95
Aloo Paratha (v)	3.50
Peshawari Naan (v)	3.50
Keema Naan	3.75

## ACCOMPANIMENTS

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
Plain Rice (v) (ve) (gf)	2.75
Pilau Rice (v) (ve) (gf)	3.25
Lemon Rice (v) (ve) (gf)	3.50
Masala Rice (v) (ve) (gf)	4.75

## NIBBLES

* Masala poppadoms (v) <i>Topped with onions, tomatoes, corriander, served with assorted chutneys</i>	2.50	* Plain poppadoms (v) <i>Served With Assorted Chutneys</i>	2.00
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## DESSERTS

* Dessert Platter (v) <i>Gajjar Halwa, Rasmalai, Gulab Jamun, Kulfi</i>	7.95
* Sizzling Brownie <i>Hot sizzling brownies topped with chocolate sauce and ice cream</i>	6.50
Rasmalai (v) <i>It's a royal sweet, made with flattened balls of indian cottage cheese, cooked in sugar syrup, and dunked in sweetened thick milk</i>	3.95
Gulab Jamun (v) <i>Sticky deep fried dough balls, served in a sugar syrup, flavoured with cardamoms and garnished with pistachios</i>	3.95
Gajjar Halwa (v) <i>A traditional dessert made with evaporated milk &amp; carrots, garnished with pistachios</i>	3.95
* Falooda (v) <i>Deliciously cold dessert mixed with kulfi, rose syrup, vermicelli and sweet basil seeds</i>	5.50
Kulfi (v) <i>Home made Indian ice cream from milk and available in 3 flavours, Pistachio, Mango, Natural cream</i>	3.75
* Gola (v) <i>Most popular in Mumbai, Crushed ice flavoured with refreshing syrups</i>	3.75

## NOTES

Items highlighted with \* cannot be served for takeout due to its textures and consistency and are best enjoyed eaten in the restaurant.

All items may contain traces of nuts. Please let your waiter or waitress know if you have severe allergies or intolerance.

(v) Vegetarian (ve) Vegan (gf) Gluten Free



Order online at [www.aamchimumbai.co.uk](http://www.aamchimumbai.co.uk)



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