

STREET FOOD

Vada Pav5.50
A Mumbai special consisting of a deep fried potato dumpling placed inside a bread bun topped with special garlic powder and green chutney

Sev Puri7.50
Flat puris topped with mashed potato, tomatoes, onions and a spicy, sweet and tangy chutney **VE**

Dahi Puri.....7.95
Crispy puris filled with potatoes topped with sweetened yoghurt and a sweet tamarind and green chutney

Papdi Chaat.....7.95
Flat puris topped with potato, sweetened yoghurt, sev and a sweet tamarind and green chutney

Samosa Chaat.....8.95
Veg samosa topped with sweet yoghurt and a mix of chutneys. Garnished with onions, tomatoes, sev and fresh coriander

MB Spinach Chaat.....8.95
Fried crispy spinach leaves topped with sweet yoghurt and sweet chutneys

Pani Puri – Original (8) / Spicy (8) **🌶️** / Roulette (16) 7.95/8.50/14.95

Crispy Bhajija.....8.95
A thinly sliced potato dipped in spiced batter and deep fried. served with a special Kenyan style tomato chutney **VE**

Onion Bhajija8.95
Finely sliced onions covered in gram flour deep fried to crisp perfection. Served with chutney **VE**

Veg Samosa (2).....4.95
Fried triangular shaped parcels filled with a delicious mixture of special spices, potatoes, green peas and onions

Lamb Keema Samosa (2)5.75
Fried triangular shaped parcels filled with a delicious mixture of lightly spiced minced lamb and onions

Chicken Keema Samosa (2)5.75
Fried triangular shaped parcels filled with a delicious mixture of lightly spiced minced chicken and onions

MOMOS

Steamed - Chicken/Lamb/Veg.....9.95
A Nepalese special, a steamed filled dumpling of your choice served with a special home made momo chutney

VEGETARIAN STARTERS

Kurkure Corn7.50
Corn kernels marinated with home made Indian spices deep fried to crisp perfection garnished with fresh tomatoes and onions **VE**

Hara Bhara Kebabs (5)7.50
Vegetarian kebab made from chana dal, green peas, spinach and a mix of spices which is deep fried **VE**

Paneer Tikka.....10.50
Indian cottage cheese cubes marinated in our special tandoori masala. Cooked in our tandoor **GF**

Delhi Style Chilli Paneer **🌶️**10.50
Indian cottage cheese battered with peppers and onions, deep fried and tossed in our special Indo-Chinese sauce

Amritsari Crispy Bhindi9.95
Crispy fried okra sprinkled with special spices **VE**

Mogo
(Plain/Peri-Peri/Chilli Garlic **🌶️**).....7.50 / 7.95 / 8.95
Steamed and fried cassava with a choice of seasoning: Plain, Peri-Peri or Chilli Garlic **VE**

Chips
(Plain/Peri-Peri/Masala **🌶️**).....5.95 / 6.95 / 7.95
French fries with a choice of seasoning: Plain, Peri-Peri or Masala **VE**

MEAT STARTERS

Hariyali Tikka (5) **🌶️**9.95
Tender chicken marinated in a spicy green chutney, mint and house spices cooked in the tandoor

Chicken Tikka (5).....9.95
Marinated chicken with Indian spices finished in the tandoor. Served with tandoori peppers and onions

MB Tandoori Wings9.95
Chicken wings cooked in the tandoor marinated with our special tandoori masala garnished with lemon

Lamb Sheekh Kebab (2)9.95
Leg of lamb freshly minced in-house marinated with special spices and cooked in the tandoor

Lamb Chops (4).....12.95
Tender lamb chops marinated with special Indian spices, tandoored to perfection

Tandoori King Prawns.....14.95
King prawns marinated with our special tandoori masala and cooked in the tandoor

VEGETARIAN MAINS

Saag Aloo9.95
Potato cubes cooked with fresh spinach and Indian spices. Can be made vegan

Delhi Chana Masala9.95
A popular North Indian dish with chickpeas cooked in warming spices, lightly caramelised in an onion and tomato sauce **VE**

Mix Veg Special9.95
Mixed vegetable curry cooked with Indian spices, fresh spinach in an onion and tomato sauce **VE**

Saag Paneer.....11.95
Paneer cooked with Indian spices in a fresh spinach gravy

Paneer Butter Masala.....11.95
Paneer cooked in a creamy tomato makhani gravy flavoured with Indian spices topped with fresh cream

Corn Methi Masala10.95
Sweetcorn cooked in traditional lightly spiced masala gravy with fresh fenugreek leaves

BREADS

Naan – Plain / Butter3.75 / 3.95
Freshly baked in the tandoor

Naan – Garlic / Garlic Chilli4.25 / 4.75
With minced garlic / green chillies and a coriander sprinkle

Roti – Plain **VE** / Butter3.75 / 3.95
Whole wheat bread delicately charred from the tandoor

Keema Naan6.50
Naan with layered minced lamb marinated with herbs and spices, finished in the tandoor

Peshwari Naan5.95
A naan bread with sweet creamy coconut and cashew nut filling makes the perfect side when it comes to those spicier dishes

EXTRAS

Plain Yoghurt / Raita1.95
Plain yoghurt / A side yoghurt and cucumber dip with seasoning.

Papad Basket (2).....2.95
Fried and roasted papadum served in a basket, a perfect accompaniment to your meal **VE**

Masala Papad (2)3.95
Roasted papadum topped with Indian style kachumber salad sprinkled with chilli powder jeera powder and chat masala **VE**

Green Salad5.50
Fresh green leaf salad with mixed vegetables **VE**

MEATY MAINS

Butter Chicken13.95
Chicken cooked in a creamy tomato makhani gravy flavoured with Indian spices, topped with fresh cream

MB Dhaba Desi Chicken (on the bone).....12.95
House special! On the bone chicken cooked with garlic, ginger, onion and Indian spices

Dhaba Lamb Karahi **🌶️**13.95
Slow cooked boneless lamb cooked with Indian spices, onion and mixed peppers

MB Lamb Rogan Josh (on the bone).....13.95
House special! Slow cooked succulent lamb infused with Indian aromatic spices

Goan King Prawn Curry.....15.95
Marinated king prawn curry in a spicy coconut milk based gravy cooked with onion, tomato & tamarind

Goan Fish Curry15.95
Boneless fish curry in a spicy coconut milk based gravy cooked with onion, tomato & tamarind

DAAL

Tadka Daal.....8.95
Slow cooked yellow lentils cooked with mustard seeds and curry leaves. Can be made vegan

Daal Makhani.....9.95
Slow cooked black daal infused with Indian spices and herbs cooked in a creamy base

RICE & BIRYANI

Plain Steamed Rice4.50
Fragrant basmati rice **VE**

Jeera Rice5.75
Fragrant basmati rice cooked with cumin seeds **VE**

Pulao Rice5.95
Fragrant biryani rice cooked with Indian spices **VE**

Veg Biryani11.95
Slow-cooked, layered and aromatic mixed vegetable and fragrant basmati rice cooked with Indian spices and herbs

Chicken Biryani (on the bone)13.95
Tempting and flavourful dish of chicken, ginger, garlic, mint, coriander and basmati rice cooked with Indian spices and herbs. Can be made without bone upon request.

Lamb Biryani (on the bone)14.95
A melange of tender lamb (on the bone) and fragrant basmati rice cooked together with Indian spices and herbs. Can be made without bone upon request.