

Relaxed Indian Cuisine

MUMBAI BOSS

Restaurant | Bar | Restaurant

Starters

Please note the following dishes do not include Rice or Naan

Meat & Poultry

Royal Platter for 2	£9.95
Chicken Tikka (2), Lamb Tikka (2), Seekh Kebab (2), Onion Baji (2).	
Mixed Kebabs Special	£4.95
Shami Kebab, Seekh Kebab, Onion Baji	
Mumbai Boss Special	£4.95
Chicken Tikka, Lamb Tikka, Tandoori Chicken Leg	
Tandoori Mix	£4.95
Chicken Tikka, Lamb Tikka, Chicken Pakora	
Chicken Tikka	£3.95
Lamb Tikka	£4.95
Tandoori Chicken	£3.95
Seekh Kebab	£3.95
Shami Kebab	£3.95
Garlic Seek Kebab	£3.95
Chicken Pakora	£3.95
Chicken Chat	£4.60
Lamb Chat	£4.80
Samosa (Meat/Veg)	£3.05

Vegetarian

Mixed Veg Starter for 2	£7.95
Mashroom Pakora (2), Veg Samosa (2) & Onion Baji (2) served with fresh salad.	
Aloo Chana Chaat	£3.05
Chana Puree	£3.05
Onion Bhaji	£3.05
Samosa Chaat (Veg / Meat)	£3.05
Garlic Mushroom	£3.05

Seafood

Prawn on Puree	£4.95
King Prawn Puree	£4.95
King Prawn Butterfly	£4.95
King Prawn Garlic	£4.95
Garlic Prawn	£4.95
Masala Fish	£4.95

Tandoori Masala Specialities

Tikka Massala

Cooked with creamy masala sauce which is specially prepared with herbs & spices with almond and coconut powder

Chicken Tikka Massla	£7.95
Lamb Massla	£12.95
Tandoori King Prawn Tikka Massla	£14.95

Tikka Makhani

Cooked in a creamy butter sauce with coconut

Chicken Tikka Makhani	£7.95
Lamb Makhani	£12.95
Tandoori King Prawn Tikka Makhani	£14.95

Tikka Pasanda

Cooked in a clay oven then delicately flavoured with a creamy tandoori sauce, nuts, red wine, very mild, creating a unique tasteful dish

Chicken Tikka Pasanda	£7.95
Lamb Pasanda	£12.95
Tandoori King Prawn Tikka Pasanda	£14.95

Tandoori Sizzling Specialities

All meats are cooked in tandoori clay oven, these are fat free, marinated for 12 hours and cooked only when you order and severed on Sizzler

Chicken Tikka	£7.95
Lamb Tikka	£12.95
Tandoori Chicken	£7.95
Chicken Shashlick	£8.95
Lamb Shashlick	£12.95
Tandoori Mixed Grill	£9.95
Tandoori King Prawn	£14.95

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Mumbai Boss Signature Selection

Ceylon

Cooked with coconut and tamarind sauce. A superb dish with plenty of strong flavours. (Alternative to Madras).

Bhadami

Cooked with cashew nuts, almond powder, coconut and almond flakes.

Jaflong

Cooked with bananas, mangos, ground almonds, cashew nuts and fresh cream.

Khazana

Cooked with ground almonds, honey, fresh cream and mild spices. Garnished with pistachio nuts and fresh cream.

Balti Massala

A combination of two great dishes, the balti and the massala, producing two different flavours to create a unique dish.

Saagwala

A Bangladeshi style dish with fresh spinach cooked with garlic, tomatoes and a mixture of herbs & spice.

Achari

Achari dishes are cooked with onion pepper and garlic, infused with mixed achar spices and fresh coriander.

Garlic Chilli

A special preparation of fresh garlic, onion, freshly cut green chillies, garnished with a slice of tomato and fresh coriander.

Mr Naga

Cooked with a spicy sauce with a touch of naga a very hot and romantic chilli. A real treat for spice lovers.

Mumbai

Cooked with rich tandoori sauce, various spices and rose syrup. A superb dish for mild lovers.

Sil Silla

Cooked with diced onion, peppers and specially made tandoori sauce, garnished with fresh coriander.

Chicken £7.95	Lamb £12.95	Prawn £12.95	King Prawn £14.95	Vegetable £6.95	Mix (Chkn & Lamb) £14.95	Tandoori Fish £12.95
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Mumbai Boss Exclusive

Mumbai Boss Special

Marinated Tandoori chicken cooked in clay oven then the meat is peeled off and cooked with red lentils to give a sweet sour fairly hot taste. (Can be prepared without red lentils).

Jaipur Spice

Combination of special herbs and spices with chicken, chickpeas and mince meat served on a sizzler platter and garnished with pepper, tomatoes and fresh coriander (can be prepared without mince meat).

Chatney Salom

Chicken and lamb cooked with garlic, ginger, lemon and freshly cut green chillies. Garnished with fresh coriander.

Aloo Mangsho

Lamb and potatoes cooked with specially selected spices to produce a sweet and sour taste. Garnished with sliced roast potatoes.

Shahi Murgh Rezala

Highly spiced with a special tandoori sauce. Garnished with ginger and fresh coriander.

Tandoori Fish

Tender fish marinated with special Tandoori spices. Cooked in the clay oven. Served on a Sizzler with a salad.

Mumbai Zinga Special

Marinated tandoori king prawn cooked shreaded chicken tikka, served on sizzler. Cooked medium strength.

Machli Bhuna

Marinated spiced fish, cooked with onions, green peppers & garlic. Garnished with Garam Massala, Bay Leaf, Cinnamon and Fresh coriander.

Tamarind Machli

Marinated fish cooked with a special blend of spices and garlic to produce a fairly hot and sour taste. Garnished with fresh cooked tomatoes.

Mattar Keema

Minced meat and fresh green peas cooked with a selection of rich spices. Garnished with fresh coriander.

Gosth Pata

Lamb cooked in medium spiced sauce topped with roast onions and garnished with fresh cream.

Chicken Tikka Muglai

Traditional dish, cooked in a Bhuna sauce with garlic, ginger, tomato, fenugreek leaves & a boiled egg.

Nihari

Lamb, stewed overnight with traditional desi herbs and spices.

Haleem

Lamb cooked with three varieties of lentils, garlic, ginger, tomatoes and mughali spices to create a fairly hot and sour taste. Gently simmered then severed.

Murgi Masala

Chicken tikka cooked with keema (mince lamb), fresh coriander, garlic, capsicum and special herbs. Cooked medium strength

Traditional Desi Style

All these dishes are cooked in a traditional Indian Style with a thick sauce, using garlic, ginger, tomatoes and garnished with fresh coriander. The tikka meat is marrinated in tandoori spices for 12 hours and cooked in a clay oven then served to suit all tastes.

Jalfrezi Dishes

Chicken Jalfrezi	£7.95
Lamb Jalfrezi	£12.95
Chicken Tikka Jalfrezi	£9.95
Mixed Jalfrezi	£14.95
Tandoori King Prawn Jalfrezi	£14.95

Karahi Dishes

Karahi Chicken	£7.95
Karahi Lamb	£12.95
Saag Chicken Karahi	£7.95
Saag Gost Karahi	£12.95
Saag Prawn Karahi	£9.95
Bhindi Lamb Karahi	£9.95
Chicken Tikka Karahi	£8.95
Mixed Karahi	£14.95

Masala Dishes

Chicken Masala	£7.95
Lamb Masala	£12.95
King Prawn Masala	£14.95
Methi Chicken Masala	£7.95
Methi Lamb Masala	£12.95
Chana Chicken Masala	£7.95
Chana Lamb Masala	£12.95

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Balti Dishes

Balti dishes are prepared freshly and cooked to taste using the finest ingredients: tomatoes, green peppers, onions and specially prepared balti sauce to give a unique aromatic taste.

Chicken Balti	£7.95	Vegetable Balti	£6.95
Lamb Balti	£12.95	Chicken Tikka Balti	£9.95
Prawn Balti	£12.95	King Prawn Tikka Balti	£14.95
King Prawn Balti	£14.95		

Old Favourites

Bhuna

A thoroughly garnished dish with onion, garlic, tomato and a few selected spices extensively flavoured, palatable to every kind of constitution.

Pathia

This dish includes onion, tomato, red chillies and black pepper which are used extensively to create a sweet and sour hot taste, a good alternative to Madras or Vindaloo.

Dupiaza

A maximum quantity of diced onions seasoned & freshly applied with spices to produce a medium dish.

Rogan Josh

A special preparation created with garlic, ginger and seasoned with fresh tomato topping.

Korma

A delicate preparation of yoghurt, cream and very mild spices.

Malayan

Pineapple, cream, banana and mild spices create a beautifully balanced flavour. A good dish for a mild taste.

Dhansak

A beautiful combination of spices with pineapple, lentils, garlic producing a sweet and sour taste.

Madras

A rich hot and sour taste, prepared with garlic, chilli and lemon juice.

Vindaloo

This dish is known for its fiery taste. Black pepper, lemon, ginger and red chillies are added to qualify this dish as extravagantly hot.

Chicken £7.95	Chicken Tikka £9.95	Lamb £12.95	Prawn £12.95	King Prawn £14.95	Vegetable £6.95
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Biryani Dishes

Preparation of saffron rice, almonds and sultanas garnished with boiled egg, tomatoes and a combination of other ingredients with an extraordinary finish. Served with a delicious vegetable curry sauce.

Chicken	£7.95	King Prawn	£14.95
Chicken Tikka	£9.95	Vegetable	£6.95
Lamb	£12.95	Royal Mixed Biryani (Chicken tikka lamb tikka)	£14.95
Prawn	£12.95		

Vegetarian Side Dishes

Can be served as main for - £6.95

Methi Aloo (Crispy Fenugreek Leaves & Potatoes)	£3.95	Saag Aloo (Spinach & Potatoes)	£3.95
Mushroom Curry	£3.95	Saag Paneer (Spinach & Cheese)	£3.95
Mixed Vegetable Bhaji (Spicy Mix Vegetable)	£3.95	Cauliflower Bhaji (Spicy Cauliflower)	£3.95
Mushroom Bhaji (Spicy Mushroom)	£3.95	Bombay Aloo (Spicy Potatoes)	£3.95
Bhindi Bhaji (Spicy Okra)	£3.95	Dhall Massala (Lentils with Spices)	£3.95
Aloo Gobi (Potatoes & Cauliflower)	£3.95	Tarka Dhall (Lentils & Garlic)	£3.95
Saag Bhaji (Spicy Spinach)	£3.95	Chana Aloo (Chick Peas & Potatoes)	£3.95
		Chana Bhaji (Spicy Chick Peas)	£3.95

Rice Dishes

Pilau Rice (Basmati)	£2.95
Plain Boiled Rice	£2.95
Onion Rice	£3.75
Mushroom Pilau	£3.75
Lemon Rice	£3.75
Egg Pilau	£3.75
Vegetable Pilau	£3.75
Keema Pilau (Mince Meat)	£3.75
Garlic Pilau	£3.75
Fried Rice	£3.75
Keema Peas Pilau (Mince Meat & Peas)	£3.75
Special Fried Rice (Peas, Egg, Almond Flakes)	£3.75

Sundries

Nan	£1.95
Peshwari Nan (Almond, Sultanas & Coconut)	£2.95
Makon Nan (Cheese)	£2.95
Kulcha Nan (Cheese & Onion)	£2.95
Sobzie Nan (Vegetable)	£2.95
Keema Nan (Mince Meat)	£2.95
Garlic Nan	£2.95
Garlic Coriander Nan	£2.95
Paratha	£2.95
Tandoori Roti	£2.95
Chapati	£0.80
Puree (Pan cake)	£0.80
Chips	£2.95
Popadom	£0.80
Raitha Dishes (Cucumber or Onion)	£1.00
Pickle Tray	£3.00
Salad (Special)	£3.00

4 Course Set Meals

The following courses are per person

Sagorana £19.95	Royal Mix Massala £19.95
1st Course: 2 Poppadoms and Pickle Tray	1st Course: 2 Poppadoms and Pickle Tray.
2nd Course: Mixed Starter	2nd Course: Mixed Starter.
3rd Course: On the bone chicken cooked with minced lamb in a rich sauce, consisting of onion, garlic, herbs & spices. (including rice or nan)	3rd Course: Chicken and Lamb Tikka cooked with Kufra Kebabs, garlic and onions. Garnished with fresh coriander. (including rice or nan)
4th Course: Dessert	4th Course: Dessert
Mumbai Special £19.95	Raj Mahal Special (v) £19.95
1st Course: 2 Poppadoms and Pickle Tray.	1st Course: 2 Poppadoms and Pickle Tray.
2nd Course: Mixed Starter.	2nd Course: Mixed Vegetable Starter.
3rd Course: A mixture of chicken, lamb, prawns and mushrooms in a medium sauce. Garnished with fresh coriander (including rice or nan)	3rd Course: A choice of any two vegetable dishes including 2 chapatis and vegetable rice.
4th Course: Dessert	4th Course: Dessert

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A La Carte Menu

Allergies: Please note that some items may contain traces of nuts and nut oils or may have been made alongside other products containing nuts. Please advise the staff of any particular allergies as the restaurant cannot be held responsible for any issues resulting from food allergies.

Drinks Menu

Draught Beers		Champagne (French)	
Cobra (Pint)	£4.95	Moet & Chandon	£54.95
Cobra (Half Pint)	£2.95		
Shandy (Pint)	£4.95	Sparkling Wine (Italian)	
Shandy (Half Pint)	£2.95	Asti Spumante	£12.95
		Prosecco	£14.95
		Prosecco (20cl)	£5.95
Beer Bottles		Australian Wine	
Kopparberg (Strawberry & Lime)	£4.05	Jacobs Creek Shiraz Cabernet (Red)	£14.95
Kopparberg (Fruit Mix)	£4.05	Jacobs Creek Semillion Chardonnay (White)	£14.95
Cobra (Non Alcoholic)	£3.50		
Woodpecker Cider	£4.05	Rosé (Portugal)	
Strongbow Cider	£4.05	Mateus Rosé	£14.95
Kingfisher	£4.05		
		Californian Wine	
Whiskey		Blossom Hill (Red)	£14.95
Bells	£3.75	Cabernet Sauvignon	£14.95
Jameson	£3.75	Blossom Hill (Rosé)	£14.95
Jack Daniels	£3.75	White Zin Fandel	
		Chilean Wine	
Spirits		San Andres (Red) Merlot	£14.95
Gin	£3.75	San Andres (White) Chardonnay	£14.95
Vodka	£3.75		
Bacardi	£3.75	White Wine	
Southern Comfort	£3.75	Chablis	£29.95
Martell	£3.75		
Taboo	£3.75	German Wine (Hook)	
		Black Tower	£10.95
Aperitifs		French Wine	
Campari	£3.75	Cotes Du Rhone	£14.95
Martini (Sweet or Dry)	£3.75		
Cinzano Bianco	£3.75	Argentinian Wine	
		Los Picos	£14.95
Liqueurs		House Wine (Red, white & Rosé)	
Tia Maria	£3.75	Bottle	£12.95
Malibu	£3.75	Large Glass	£4.60
Cointreau	£3.75	Small Glass	£2.30
Sambuca	£3.75		
Baileys	£3.75		
Sherry			
Harvey's Bristol Cream	£3.75		
Harvey's Amontillado	£3.75		
Cockburn's Port	£3.75		

SOFT DRINKS

Coca Cola	£2.95	Slimline Tonic	£2.05
Diet Coke	£2.95	Soda Water	£2.05
Lemonade	£2.05	Sparkling Water	£2.05
Still Water	£2.05	Orange & Lemonade Fizzy	£2.05
Orange Cordial	£2.05	Ginger Ale	£2.05
Pure Orange	£2.05	J20 Orange & Passion Fruit	£2.95
Tonic Water	£2.05	J20 Apple & Mango	£2.95
Appletiser	£2.95		