

## OLD FAVOURITES



### Bhuna

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

### Pathia

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

### Dupiaza

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

### Rogan Josh

A special delicious creation 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 and spicy 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 as **The BOSS**.

## VEGETARIAN DISHES

CAN BE SERVED AS A MAIN FOR - £5.95

<b>Methi Aloo</b> (Crispy Fenugreek Leaves and Potatoes)	3.05	<b>Saag Paneer</b> (Spinach and Cheese)	3.05
<b>Mushroom Curry</b>	3.05	<b>Cauliflower Bhaji</b> (Spicy Cauliflower)	3.05
<b>Mixed Vegetable Bhaji</b> (Spicy Mix Vegetables)	3.05	<b>Bombay Aloo</b> (Spicy Potatoes)	3.05
<b>Mushroom Bhaji</b> (Spicy Mushrooms)	3.05	<b>Dhall Massala</b> (Lentils with Spices)	3.05
<b>Bhindi Bhaji</b> (Spicy Okra)	3.05	<b>Tarka Dhall</b> (Lentils & Garlic)	3.05
<b>Aloo Gobi</b> (Potatoes and Cauliflower)	3.05	<b>Chana Aloo</b> (Chick Peas and Potatoes)	3.05
<b>Saag Bhaji</b> (Spicy Spinach)	3.05	<b>Chana Bhaji</b> (Spicy Chick Peas)	3.05
<b>Saag Aloo</b> (Spinach and Potatoes)	3.05		

## RICE DISHES

<b>Pilau Rice</b> (Basmati)	2.05	<b>Keema Pilau</b> (Mince Meat)	2.60
<b>Plain Boiled Rice</b>	1.95	<b>Garlic Pilau</b>	2.60
<b>Onion Rice</b>	2.60	<b>Fried Rice</b>	2.60
<b>Mushroom Pilau</b>	2.60	<b>Keema Peas Pilau</b> (Mince Meat and Peas)	2.95
<b>Lemon Rice</b>	2.60	<b>Special Fried Rice</b> (Peas, Egg, Almond Flakes)	2.95
<b>Egg Pilau</b>	2.60		
<b>Vegetable Pilau</b>	2.60		

## SUNDRIES

<b>Nan</b>	1.95	<b>Tandoori Roti</b>	1.95
<b>Peshwari Nan</b> (Almond, Sultanas and Coconut)	2.30	<b>Chapati</b>	0.80
<b>Makon Nan</b> (Cheese)	2.30	<b>Puree</b> (Pan cake)	0.80
<b>Kulcha Nan</b> (Cheese and Onion)	2.30	<b>Chips</b>	1.60
<b>Sobzie Nan</b> (Vegetable)	2.30	<b>Popadom</b>	0.80
<b>Keema Nan</b> (Mince Meat)	2.30	<b>Massala Popadom</b> (Spicy)	0.80
<b>Garlic Nan</b>	2.30	<b>Raitha Dishes</b> (Cucumber or Onion)	1.00
<b>Garlic Coriander Nan</b>	2.30	<b>Pickle Tray</b>	2.50
<b>Paratha</b>	1.95	<b>Salad</b> (Special)	2.00

# MUMBAI BOSS SET MEALS

The following courses are per person

### Sagorana

14.95

**1st Course:**  
2 Poppadoms and Pickle Tray

**2nd 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:**  
Dessert

### Royal Mix Massala

14.95

**1st Course:**  
2 Poppadoms and Pickle Tray

**2nd Course:**  
Mixed Starter

**3rd Course:**  
Chicken and Lamb Tikka cooked with Kufta Kebabs, garlic and onions. Garnished with fresh coriander. (Including rice or nan)

**4th Course:**  
Dessert

### Mumbai Special

14.95

**1st Course:**  
Mix Starter

**2nd Course:**  
A mixture of chicken, lamb, prawns and mushrooms in a medium sauce. Garnished with fresh coriander (including rice or nan)

**3rd Course:**  
Dessert

### Raj Mahal Special (v)

14.95

**1st Course:**  
2 Poppadoms and Pickle Tray

**2nd Course:**  
Mixed Vegetable Starter

**3rd Course:**  
A choice of any two vegetable dishes including 2 chapatis and vegetable rice

**4th Course:**  
Dessert

### • Party bookings taken, please call to enquire

• Car parking facility available

• Disabled access into restaurant

• We accept all major credit/debit cards

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

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Our la carte menu offers you the flavours from the east. So weather it is our 'exclusive' dishes or our mouth watering tandoori dishes we have something for everyone. Our comfortable and modern restaurant offers ample parking spaces next to the restaurant and is located near the 24hr Asda at Sandal Castle Centre.

Here at Mumbai Boss we pride ourselves in the quality and flavour of our food. This guide is here to help you choose the spice level of your dishes. If you require a special dish, please ask a member of staff.

Mild Medium Med-Hot Hot The Boss

Dishes not listed on the menu can be prepared on request. Side dishes, starters and hot & cold drinks are not served without a main meal. The management reserve the right to refuse service.

## STARTERS

### Meat & Poultry

<b>Royal Platter for 2</b>	6.95
Chicken Tikka (2), Lamb Tikka (2), Seekh Kebab (2), Onion Bhaji (2)	
<b>Mixed Kebab Special</b>	3.95
Shami Kebab, Seekh Kebab, Onion Bhaji	
<b>Mumbai Boss Special</b>	4.95
Chicken Tikka, Lamb Tikka, Tandoori Chicken Leg	
<b>Tandoori Mix</b>	3.85
Chicken Tikka, Lamb Tikka, Chicken Pakora	
<b>Chicken Tikka</b>	3.05
<b>Lamb Tikka</b>	3.15
<b>Tandoori Chicken</b>	3.05
<b>Seekh Kebab</b>	3.15
<b>Shami Kebab</b>	3.15
<b>Garlic Seekh Kebab</b>	3.25
<b>Chicken Pakora</b>	3.05
<b>Chicken Chat</b>	3.60
<b>Lamb Chat</b>	3.80
<b>Samosa</b>	3.05
<b>Samosa Chat</b>	3.25

### Vegetarian

<b>Mixed Veg Starter for 2</b>	5.95
(2) Mushroom Pakora, (2) Veg Samosa (2) Onion Bhaji, served with fresh salad	
<b>Onion Bhaji</b>	2.80
<b>Aloo Chana Chat</b>	2.95
<b>Garlic Mushroom</b>	2.80
<b>Chana Puree</b>	2.95
<b>Samosa</b>	2.95
<b>Samosa Chat</b>	3.25

### Seafood

<b>King Prawn Puree</b>	4.85
<b>King Prawn Butterfly</b>	4.85
<b>King Prawn Garlic</b>	4.85
<b>Bhuna Prawn Puree</b>	4.55
<b>Garlic Prawn</b>	4.55
<b>Massala Fish</b>	4.85
<b>Prawn Cocktail</b>	3.05

## TANDOORI TIKKA MASSALA SPECIALITIES

### Tikka Massala

Cooked with creamy Massala sauce, which is specially prepared with herbs, spices and coconut powder.

<b>Chicken</b>	7.95
<b>Lamb</b>	8.95
<b>Tandoori King Prawn</b>	10.95

### Tikka Makhani

Cooked in a creamy butter sauce with coconut.

<b>Chicken</b>	7.95
<b>Lamb</b>	8.95
<b>Tandoori King Prawn</b>	10.95

### Tikka Pasanda

Cooked in a clay oven then delicately flavoured with a creamy tandoori sauce and almond flakes creating a very mild unique tasteful dish.

<b>Chicken</b>	7.95
<b>Lamb</b>	8.95
<b>Tandoori King Prawn</b>	10.95



### Tandoori Sizzling Specialities

All meats are cooked in a tandoori clay oven. These are fat free, marinated for 12 hours and cooked only when you order and served on sizzler.

<b>Chicken Tikka</b>	7.95
<b>Lamb Tikka</b>	8.95
<b>Tandoori Chicken</b>	7.95
<b>Chicken Shashlick</b>	8.95
<b>Lamb Shashlick</b>	9.95
<b>Tandoori Mixed Grill</b>	9.95
<b>Tandoori King Prawn</b>	10.95

## TRADITIONAL MUMBAI 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 marinated in tandoori spices for 12 hours and cooked in a clay oven then served to suit all tastes.

### Jalfrezi Dishes

<b>Chicken</b>	6.95
<b>Lamb</b>	8.95
<b>Chicken Tikka</b>	7.95
<b>Lamb Tikka</b>	8.95
<b>Mixed Tikka</b>	9.95
<b>Tandoori King Prawn</b>	10.95



### Karahi Dishes

<b>Chicken</b>	6.95
<b>Lamb</b>	8.95
<b>Saag Chicken</b>	7.95
<b>Saag Prawn</b>	8.95
<b>Bhindi Lamb</b>	8.95
<b>Chicken Tikka</b>	7.95
<b>Lamb Tikka</b>	8.95
<b>Mixed Tikka</b>	9.95

### Massala Dishes

<b>Chicken</b>	6.95
<b>Lamb</b>	8.95
<b>King Prawn</b>	9.95
<b>Murgi</b>	7.95
<b>Methi Chicken</b>	6.95
<b>Methi Lamb</b>	8.95
<b>Chana Chicken</b>	6.95
<b>Chana Lamb</b>	8.95

## MUMBAI BOSS EXCLUSIVE



### Mumbai Boss Special

Marinated Tandoori chicken cooked in the clay oven. The meat is off the bone prepared 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 exotic tandoori sauce. Garnished with ginger and fresh coriander

### Tandoori Fish

Tender fish marinated with exclusive tandoori spices. Cooked in the clay oven. Served on a sizzler with a salad.

### Machli Bhuna

Marinated spiced fish, slow cooked with onion, 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 Mogli

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

### Mumbai Nihari

Lamb, stewed overnight with traditional mumbai herbs and spices.

### Haleem

Lamb cooked with three varieties of lentils, onion, garlic, ginger, tomatoes and mughal spices to create a fairly hot mouth watering taste. Gently simmered, then served.

## MUMBAI BOSS SIGNATURE SELECTION



### Ceylon

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

### Bhadami

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

### Jaflong

Cooked with bananas, mangos, coconut powder, cashew nuts and cream.

### Khazana

Cooked with coconut powder, honey and mild spices. Garnished with pistachio nuts and cream. A treasure of flavours.

### Balti Massala

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

### Saagwala

A Mumbai style dish cooked with fresh spinach, garlic, tomatoes and a mixture of herbs and spices.

### Achari

Achari dishes are cooked with onion, pepper and garlic, infused with mixed pickle 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 a rich tandoori sauce, rich spices and rose syrup. A superb dish for mild lovers.

### Sil Silla

Cooked with diced onions, peppers and specially prepared tandoori sauce, garnished with fresh coriander.

## 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.

<b>Chicken</b>	6.95	<b>Vegetable</b>	5.95
<b>Lamb</b>	8.95	<b>Chicken Tikka</b>	7.95
<b>Prawn</b>	8.95	<b>Lamb Tikka</b>	8.95
<b>King Prawn</b>	9.95	<b>Tandoori King Prawn Tikka</b>	10.95

## BIRYANI DISHES

Prepared with saffron rice, fried egg, tomatoes and other ingredients with a beautiful finish. Served with vegetable curry.

<b>Chicken</b>	6.95	<b>Prawn</b>	8.95
<b>Chicken Tikka</b>	7.95	<b>King Prawn</b>	9.95
<b>Lamb</b>	8.95	<b>Vegetable (Pineapple)</b>	5.95
<b>Lamb Tikka</b>	8.95	<b>Royal Mixed Biryani (Mix Tikka)</b>	10.95

