

## Tandoor Main Course

All dishes served with fresh salad & veg sauce or Madras sauce

Chicken Tikka <b>8 11</b>	9.50
Lamb Tikka <b>8 11</b>	10.50
Tandoori Chicken <b>8 11</b>	9.50
Tandoori King Prawn <b>1 8 11</b>	13.50
Exotic Shashlik <b>8 11</b>	10.50
<small>(King prawn, chicken tikka &amp; lamb tikka)</small>	
Mix Tandoori <b>8 11</b>	12.50
Lamb Chops (6) <b>8 11</b>	12.50
Lemon Pepper Chicken <b>8 11</b>	9.50
<small>Chicken inner fillets marinated with garlic, onion &amp; black pepper &amp; then served with a good squeeze of fresh lemon.</small>	
Shashlik (Chicken/Lamb) <b>8 11</b>	11.50
Sea Bass Tandoori <b>6 8 11</b>	12.50
<small>Seabass fillets marinated in tandoori spices &amp; grilled.</small>	

## Vegetarian/Vegan

Mains .....	8.50
Side .....	5.50

### Aloo Gobi

Potato & cauliflower

### Sag Aloo

Spinach & potatoes

### Bombay Aloo

Potato lightly spiced

### Gobi Bhaji

Cauliflower lightly spiced

### Sag Bhaji

Spinach cooked in garlic

### Mix Vegetable Bhaji

Mix vegetables lightly spiced

### Chana Bhaji

Chick peas in spices

### Bindi Bhaji

Okra in herbs & spices

### Tarka Dhal

Lentils tempered with garlic

### Sag Paneer **11**

Indian cheese cooked with fresh spinach.

## Bread Basket

Plain Nan <b>4 5 11</b>	2.70
Garlic Nan <b>4 5 11</b>	2.80
Keema Nan <b>4 5 11</b>	3.00
Garlic Chilli Nan <b>4 5 11</b>	3.00
Keema Garlic Nan <b>4 5 11</b>	3.00
Peshwari Nan <b>3 4 5 11</b>	3.00
Cheese & Onion Nan <b>4 5 11</b>	3.00
Cheese Nan <b>4 5 11</b>	3.00
Paratha <b>4 11</b>	2.50
Stuffed Paratha <b>4 11</b>	3.00
Chapati <b>4</b>	2.00
Roti <b>4</b>	2.50

## Rice Dishes

Pilau Rice	2.70
Steamed Rice	2.70
Mushroom Rice	3.50
Egg Pilau <b>6</b>	3.50
Keema Pilau	3.50
Chilli Pilau	3.50
Vegetable Pilau	3.50
Onion Pilau	3.50
Peshwari Pilau <b>3 10</b>	3.50
Garlic Pilau	3.50
Garlic & Spinach Pilau	3.50

## Sundries

Chips	3.00
Any Curry Sauce	5.50
<small>(please specify which sauce when ordering)</small>	
Green Salad	3.00
Indian Salad	3.50
Raitha <b>11</b>	2.50

## European Dishes

All served with chips & salad

Sirloin Steak <b>13</b>	14.50
<small>Onions &amp; mushrooms</small>	
Omlettes <b>5</b>	9.00
<small>Chicken, Mushroom or Prawn <b>1</b></small>	
Chicken Nuggets <b>4 13</b>	8.50
Fish Fingers <b>6</b>	8.50

## Childrens Meals

Served with chips or rice

Chicken Nuggets <b>4 13</b>	6.50	Coke	1.20
Fish Fingers <b>6</b>	6.50	Fanta Orange	1.20
Chicken Tikka Masala <b>3 8 11</b>	7.50	Diet Coke	1.20
Chicken Korma <b>3 11</b>	7.50	Coke/Diet Coke 1.5 ltr Bottle	3.00
Chicken Bhuna	7.50	Lemonade 1.5 ltr Bottle	3.00
Chicken Tikka <b>8 11</b>	7.50	J20 Orange & Passion Fruit/ Apple & Mango	2.00
		Appletiser	2.00

## Soft Drinks

## Healthy Options

Please ask our staff members when ordering any meals for the following

- Less Sugar
- Less Fat
- Less Salt

**Please Note:** Some of our dishes may contain nuts and almonds.  
If you have any allergies please ask a member of staff before placing your order.

<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>
CRUSTACEAN	SESAME	NUTS	GLUTEN	EGG	FISH	SHELLFISH	MUSTARD	CELERY	PEANUTS	MILK PRODUCTS	SULPHITE	SOYA	LUPINS

## HOME DELIVERY SERVICE AVAILABLE

£2 DELIVERY CHARGE  
MINIMUM ORDER OF £12

## OPENING HOURS

Monday–Thursday: 5:00 PM - 10:30 PM  
Friday & Saturday: 4:00 PM - 11:30 PM  
Sunday: 4:00 PM - 10:00 PM



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## Something to Start

Papadom/Spiced Papadom	0.60	Hot Mango Sauce	0.60
Lime Pickle	0.60	Onion Chutney	0.60
Chilli pickle	0.60	Mango Chutney	0.60
Garlic Chilli Sauce	0.60	Mint Sauce <b>11</b>	0.60
Sweet Chilli Sauce	0.60	Plain Yoghurt <b>11</b>	0.60

## Signature Starters

<b>Chicken Sweet Chilli Stir-Fry</b> <b>8 11 13</b>	<b>6.50</b>	<b>Grilled Fish Bhaja</b> <b>4 6</b>	<b>7.50</b>
<i>Grilled chicken stir fried with onions &amp; peppers in sweet chilli sauce.</i>			
<b>Panko Butterfly Prawns</b> (5pcs) <b>4 6 8</b>	<b>6.50</b>	<b>Garlic King Prawn Bhaja</b> <b>1 6</b>	<b>7.90</b>
<i>Butterfly prawns in breadcrumbs deep fried.</i>			
<b>Murgh Piri Piri</b> (spicy) <b>4 8 11</b>	<b>6.50</b>	<b>Fish Piri Piri</b> (spicy) <b>6 8 11</b>	<b>7.50</b>
<i>Char-grilled chicken cooked with tandoori roasted onions and peppers in chefs special piri piri sauce. Must be tried.</i>			
<b>Duck Sweet Chilli</b> <b>11 13</b>	<b>7.50</b>	<b>Lemon Pepper Chicken</b> <b>8 11</b>	<b>5.50</b>
<i>Duck breast cooked in sweet chilli with onions &amp; peppers.</i>			
<b>Sea Bass Amari</b> <b>6</b>	<b>7.50</b>		
<i>Lightly spiced sea bass pan fried and served on a bed of spiced spinach with garlic.</i>			

## From The Tandoor

<b>Chicken Tikka</b> <b>8 11</b>	<b>4.50</b>	<b>Mix Kebab</b> <b>8 11</b>	<b>5.50</b>
<b>Tandoori Chicken</b> <b>8 11</b>	<b>4.50</b>	<b>Paneer Shashlik</b> <b>8 11</b>	<b>5.50</b>
<b>Lamb Tikka</b> <b>8 11</b>	<b>5.50</b>	<b>Royal Mix Starter</b> <b>8 11</b>	<b>7.90</b>
<b>Lamb Chops</b> (3 pieces) <b>8 11</b>	<b>6.50</b>		
<b>Sheek Kebab</b>	<b>3.20</b>		
<b>Shami Kebab</b>	<b>3.20</b>		
<b>Tandoori King Prawn</b> <b>1 8 11</b>	<b>6.50</b>		

## Classic Starters

<b>Onion Bhaji</b>	<b>3.50</b>	<b>Chilli Chicken Fry</b> <b>8 11 13</b>	<b>5.50</b>
<b>Paneer Chilli Fry</b> <b>11 13</b>	<b>5.50</b>	<b>Chicken Tikka Chat</b> <b>4 8 11</b>	<b>5.50</b>
<i>Paneer stir fried with onions, peppers, green chillies with garlic chilli sauce.</i>			
<b>Aloo Chana Puri</b> <b>4</b>	<b>5.50</b>	<b>Chicken Pakora</b> <b>4 8 11</b>	<b>5.00</b>
<i>Chick peas &amp; potatoes on a puri bread.</i>			
<b>Sag Aloo Puri</b> <b>4</b>	<b>5.50</b>	<b>Fish Pakora</b> <b>4 6</b>	<b>5.50</b>
<i>Lightly spiced spinach &amp; potato served with puri bread.</i>			
<b>Samosa</b> (Meat or Veg) <b>4</b>	<b>3.60</b>	<b>King Prawn Puri</b> <b>1 4</b>	<b>7.50</b>
<b>Samosa Chat</b> (Meat or Veg) <b>4 11</b>	<b>5.50</b>	<b>Prawn Puri</b> Served with puri bread. <b>1 4</b>	<b>7.50</b>
<i>Samosa served on masala chick peas with yoghurt sauce and tamarind sauce.</i>			
<b>Prawn Cocktail</b> <b>1 5 8</b>	<b>5.00</b>		

## Signature Main Course

<b>Duck Xacuti</b> Medium – Spicy <b>8 11</b>	<b>11.50</b>	<b>Balti Exotica</b> Medium <b>1 8 11</b>	<b>11.50</b>
<i>(pronounced 'shakooti') Grilled supreme duck breast in a classic full flavoured spicy curry with roasted star aniseed, javantri. Nutmeg, fenugreek and goan red chillies with hint of orange zest all tribute to the stunning flavour of this regional dish. Simply must be tried.</i>			
<b>Mishti Duck</b> Mild <b>11 12</b>	<b>11.50</b>	<b>Exotic Thawa</b> Medium <b>8 11</b>	<b>10.50</b>
<i>Supreme breast of duck grilled with chefs special spices and served on a mild and sweet sauce cooked with apricot chutney and cream.</i>			
<b>Murgh Tanger</b> Medium <b>8 11</b>	<b>10.50</b>	<b>Lamb Saag Paneer</b> Medium <b>11</b>	<b>11.00</b>
<i>Chicken tikka cooked in a hot sweet &amp; sour sauce combined with roasted onion &amp; peppers with tamarind &amp; mango sauce.</i>			
<b>Mumbai Garlic Chilli</b> Spicy Hot <b>8 11</b>	<b>10.50</b>	<b>Nowabi Lamb</b> Medium	<b>11.00</b>
<i>Grilled chicken cooked in a slightly hot sauce &amp; tempered with roasted garlic &amp; dry chillies.</i>			
<b>South Indian Murgh Balti</b> <b>8 11</b>	<b>10.50</b>	<b>Lamb Shek Shek</b> <b>7 8 11 13</b>	<b>11.50</b>
<i>Medium – Spicy Tandoori chicken cooked off the bone with minced lamb, green chillies &amp; balti spices.</i>			
<b>Murgh Naga Bhuna</b> Very Spicy <b>8 11</b>	<b>10.50</b>	<b>Garlic Chilli</b> (Hot)	
<i>Grilled chicken cooked with hot pepper sauce, herbs &amp; spices.</i>			
<b>Nepalese Murgh</b> <b>6 7 8 11 13</b>	<b>10.50</b>	<b>Lussi</b> (Hot) <b>6 7</b>	
<i>Medium – Spicy Grilled chicken cooked with sliced peppers, hot chilli sauce.</i>			
<b>Indo - Afghani</b> Medium – Spicy <b>8 11</b>	<b>10.50</b>	<b>Bhuna</b> (Med)	
<i>Grilled strips of chicken cooked in Afghani spices with roasted onions &amp; peppers.</i>			
<b>Jaipur</b> (Chicken or Lamb) <b>8 11</b>	<b>11.50</b>	<b>Curry</b> (Med)	
<i>Medium Combination of chicken or lamb bhuna topped with stir-fried chicken tikka or lamb tikka slices along with peppers, onions, garlic &amp; ginger.</i>			
<b>Mumbai Fire Cracker</b> <b>4 6 8</b>	<b>12.50</b>	<b>Sambar</b> (Med)	
<i>Spicy Whole king prawns, cooked in chef's special hot sauce, with mangetouts, spring onions, pepper and hot firecracker chillies.</i>			
<b>Akbari Chicken</b> <b>8 11</b>	<b>10.50</b>		
<i>Chicken inner fillets cooked in a special hot sauce with sliced onions, peppers, chillies and tomatoes.</i>			

## Mumbai Favourites

<b>Jhalfrezi</b> (Hot)		<b>Rogan Josh</b> (Med)	
<i>Cooked with roasted onions, pepper &amp; green chillies.</i>			
<b>Karahi</b> (Med)		<b>Pathia</b> (Hot)	
<i>Cooked with pepper, tomatoes, onions &amp; garam masala with a dry consistency.</i>			
<b>Balti</b> (Med)		<b>Madras</b> (Hot)	
<i>Cooked with a blend of several spices, fresh tomatoes &amp; coriander.</i>			
<b>Sagwala</b> (Med)		<b>Vindaloo</b> (Very Hot)	
<i>Cooked with fresh spinach, tomatoes &amp; fenugreek leaves.</i>			
<b>Garlic Chilli</b> (Hot)		<b>Dansak</b> (Med) <b>11</b>	
<i>Cooked with fresh chunks of garlic &amp; green chillies.</i>			
<b>Lussi</b> (Hot) <b>6 7</b>		<b>Dupiaza</b> (Med)	
<i>A sweet &amp; hot spice cooked with mango chutney, chilli sauce &amp; green chillies.</i>			
<b>Bhuna</b> (Med)		<b>Korma</b> (Med) <b>3 11</b>	
<i>Thick sauce cooked with extra onions, fresh tomatoes &amp; aromatic spices.</i>			
<b>Curry</b> (Med)		<b>Biryani</b> (£1 Extra) <b>3 5</b>	
<i>Medium strength &amp; consistency.</i>			
<b>Sambar</b> (Med)			
<i>Lentil based, hot &amp; sour with lemon.</i>			

## Choose your filling from below

<b>Chicken</b> . . . . .	<b>9.00</b>	<b>Prawn</b> <b>1</b> . . . . .	<b>9.50</b>
<b>Chicken Tikka</b> <b>8 11</b> . . . . .	<b>9.50</b>	<b>Vegetable</b> . . . . .	<b>9.00</b>
<b>Lamb</b> . . . . .	<b>9.50</b>	<b>Mixed</b> <b>1</b> . . . . .	<b>10.50</b>
<b>Lamb Tikka</b> <b>8 11</b> . . . . .	<b>10.50</b>	<i>Chicken, lamb, prawn &amp; mushroom</i>	
<b>Fish</b> Tilapia fillets <b>6</b> . . . . .	<b>9.50</b>	<b>Duck</b> . . . . .	<b>9.50</b>
<b>King Prawn</b> <b>1</b> . . . . .	<b>12.50</b>	<b>Seafood Mix</b> <b>1 6</b> . . . . .	<b>10.50</b>
		<i>Tilapia fish, king prawn &amp; prawns</i>	

## Mild & Creamy Dishes

<b>Mughal Murgh</b> <b>3 8 11</b>	<b>9.50</b>
<i>Grilled chicken cooked with almonds, cashew nuts, cream &amp; dash of baileys cream.</i>	
<b>Madhu Murghi</b> <b>3 8 11</b>	<b>9.50</b>
<i>Almonds, cream &amp; honey cooked with grilled chicken in a sweet mild sauce.</i>	
<b>Makhani Butter</b> <b>3 8 11</b>	<b>9.50</b>
<i>Grilled chicken cooked in butter sauce with almonds.</i>	
<b>Shahi Pasanda</b> <b>3 8 11</b>	<b>9.50</b>
<i>Grilled chicken/lamb cooked in a mild almond sauce with cream &amp; yoghurt.</i>	

## Masala Dishes

*Contains ground almonds & ground coconut*

<b>Tandoori Mix Masala</b> <b>3 8 11</b>	<b>10.50</b>
<i>Assortment of grilled meats cooked in a rich masala sauce with cream.</i>	
<b>Chicken Tikka Masala</b> <b>3 8 11</b>	<b>9.50</b>
<b>Lamb Tikka Masala</b> <b>3 8 11</b>	<b>9.50</b>
<b>Tandoori Chicken Masala</b> <b>3 8 11</b>	<b>9.50</b>
<b>King Prawn Tikka Masala</b> <b>1 3 8 11</b>	<b>12.50</b>

## Mumbai Special Biryani

*All biryani dishes served with an omelette and a special balti sauce*

<b>Shajahan Biryani</b> <b>1 3 5 8 11</b>	<b>13.50</b>
<i>A mixture of grilled meats &amp; king prawns cooked with fried onions &amp; basmati rice.</i>	
<b>Balti Tikka Biryani</b> <b>3 5 8 11</b>	<b>11.50</b>
<i>Chicken tikka cooked with special balti sauce &amp; stir fried with basmati rice.</i>	
<b>Special King Prawn Shashlik Biryani</b> <b>1 3 5 8 11</b>	<b>13.50</b>
<i>Tandoori barbecued king prawns cooked in a chefs biryani spices with chunks of peppers and tomatoes to create a very tasty biryani which must be tried.</i>	
<b>Mumbai Biryani</b> <b>3 5 8 11</b>	<b>11.50</b>
<i>Tandoori chicken cooked with garlic, chick peas and tomatoes and special Mumbai biryani spices.</i>	