

# MUMBAI MASALA

INDIAN RESTAURANT

OPEN 7 DAYS

Located next to Ramada Ballina, Cnr of Martin St & Fawcett St Ballina – Phone 6681 4095 – Email: mumbaimasalaindian@gmail.com

## Banquet Menu

### MUMBAI MAHARAJA MENU

THREE COURSE MENU - \$49 PER PERSON (MIN 4)

#### Entree

**AMRITSARI FISH** Marinated in Kashmiri chilli paste, lime juice, carom seeds, dusted in chickpea flour and lightly fried.

**LAMB SEEKH KEBAB** Mince flavoured with ginger, garlic, Garam masala cooked on skewered in Tandoori oven

**CHICKEN TIKKA** Thigh fillets marinated in ground Kashmiri chilli, lime, cumin, fenugreek and yoghurt cooked in Tandoor

**PALAK PATTI CHAAT** Spinach leaves in crispy lentil batter, steamed potatoes and chickpeas, topped with yoghurt, date and tamarind sauce, cumin powder & mint sauce [V]

#### Mains

**'PRAWN MALABAR'** Cooked with fennel, fenugreek, mustard seeds, curry leaves in delicate coconut curry.

**BEEF GHEE MASALA** Cooked in rich clarified butter, cardamom, fennel, cumin with tomatoes and onions

**CHICKEN KORMA** Cooked with fennel, cardamom, in creamy cashew sauce

**PALAK PANEER** Spinach pureed and pan finished with soft cottage cheese cubes, fresh tomato, garlic, chilli and fenugreek

**ACCOMPANIMENTS:** Rice, Bread basket and Pappadums and chutneys

#### Dessert

**GULAB JAMUN** - Golden brown dumplings dipped in cardamom, saffron sugar syrup served with vanilla ice cream

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### MUMBAI KAANSA ( BRONZE) THALI

*According to Ayurveda Kaansa (Bronze) is known as healing metal. Ancient Indian wisdom says Kaansa imparts many health benefits and increases immunity and is best choice for dinning for many generations.*

Chef Rahul's signature menu served in traditional Kansa 'Bronze' Thali

**\$59 PER PERSON**

#### Entree Platter

**AJWAINI PRAWNS** Marinated in carom seeds, Kashmiri chilli, yoghurt, lime and cooked in tandoor

**'CHICKEN TIKKA'** Thigh fillets marinated in ground Kashmiri chilli, lime, cumin, fenugreek and yoghurt cooked in Tandoor

**LAMB SEEKH KEBAB** Mince flavoured with ginger, garlic, Garam masala cooked on skewered in Tandoori oven

**'JODHPURI BHARWAN MIRCH'** Chillies stuffed with spiced paneer and potatoes and chickpea batter fried

#### Mains

**ANDAMAN FISH** With seasonal vegies, cloves, mustard seeds, curry leaves in delicate coconut curry.

**'SALLI BOTI'** Goat on the bone cooked with black cardamom, cinnamon, onion and tomato curry with match stick potatoes

**'MALAI KOFTA'** Kashmiri speciality cottage cheese and potato dumpling with sultanas in cashew korma curry.

**COCONUT SAVOURY RICE** tempered with mustard seeds, curry leaves and coconut

**ACCOMPANIMENTS:** Pudina Parathas, Raita, Pickle and Pappadums.

#### Dessert

**GULAB JAMUN** Reduced milk dumplings fried till golden brown dipped in cardamom, saffron sugar syrup.

Indian **'KULFI'** ice cream laced with cardamom and pistachios.