

APPETIZER STATION

- MANGO AVOCADO SALAD** \$11
Fresh mango, avocado mixed greens, house dressing
- RAGADA PATTICE** \$9
A combination of potato patties topped with white pes curry, chutneys and thin sev
- MUMBAI COASTAL SHRIMP** \$13
Shrimp sautéed in creamy, savory sauce
- CHICKEN CHILLY** \$10
Boneless chicken tossed with chili garlic sauce, bell peppers, and soy sauce.
- MOMO'S CHICKEN DUMPLINGS (6 PCS)** \$9
Steamed chicken dumplings served with Gurkha chutney.
- MOMO'S VEGETABLE DUMPLINGS (6 PCS)** \$8
Steamed vegetable dumplings served with Gurkha chutney.
- CHILLY GARLIC NOODLES** \$10
Hakka noodles tossed with chili flakes and garlic
- AJWAIN PANEER TIKKA** \$10
Marinated paneer (Indian cottage cheese), grilled in the tandoor and served with mint chutney.
- CHICKEN MALAI TIKKA** \$10
Tender chicken chunks marinated in a rich creamy yogurt sauce with mild spices, grilled to perfection.
- DHOKLA CHAAT** \$8
A savory steamed chickpea and rice flour cake topped with chickpeas, yogurt, tangy tamarind chutney, and sev.
- VEGETABLE SAMOSA** \$8
Crispy vegetable pastry filled with savory stuffing, served with mint and tamarind chutneys.
- AMRITSARI FISH** \$9
Fish fillets marinated in spices and chickpea flour, deep-fried until crispy, served with lemon wedges and mint chutney.
- KEEMA PAV / VADA PAV** \$9
Spiced minced chicken served with soft buttered bread rolls (pav), a Mumbai street food favorite.
- PANI PURI** \$8
Crispy puffed pastry balls filled with seasoned potato and tamarind sauce.
- KAMAL KAKDI CHAAT** \$10
Delicately crisp lotus root tossed in tangy chutneys, creamy yogurt, and signature spices, finished with sev and fresh herbs.

TANDOORI GRILLED STATION

Served with side order of basmati rice and chickpeas

- TANDOORI CHICKEN** \$18
Chicken marinated overnight and grilled in a tandoor.
- SALMON KESARI** \$25
Saffron-infused, mildly spiced salmon cooked to order in a tandoor oven.
- CHICKEN TIKKA** \$18
Boneless chunks of chicken packed with robust flavor, grilled in the tandoor.
- TANDOORI JUMBO PRAWNS** \$25
Jumbo prawns marinated with carom seeds, hung yogurt, and Indian spices.
- MALAI PANIR SHASLIK** \$16
Indian cottage cheese marinated with cream cheese, cumin, and white pepper, served with an assortment of bell peppers.
- LAMB CHOPS 4 pcs** \$29
Tender rack of lamb marinated with Indian spices, full of flavor
- CHICKEN SEEKH KEBAB** \$16
Minced chicken with herbs and spices cooked in the tandoor.
- TANDOORI POMFRET** \$17
Light, flaky fish seasoned with a spiced yogurt marinade and broiled for a quick and flavorful dish.

ENTRÉE STATION

All entrees served with side of basmati rice

- BUTTER CHICKEN** \$18
Rich, silky curry infused with fenugreek.
- RAJWADI CHICKEN CURRY** \$17
Traditional spiced chicken curry.
- CHICKEN TIKKA MASALA** \$18
Grilled chicken and diced bell peppers in a creamy tomato sauce.
- MALABARI CHICKEN** \$17
Chicken cooked in coconut sauce with ground spices and curry leaves.
- SHRIMP PEPPER MASALA** \$29
Shrimp sautéed with bell peppers, cinnamon, and tomatoes in a spiced masala sauce.
- KERALA FISH CURRY** \$30
Cod cooked with raw mango and southern Indian herbs and spices.
- LAMB ROGAN JOSH** \$24
A Kashmiri-style curry made with a rich blend of whole spices.
- LAMB SHANK NIHARI** \$29
Slow-cooked lamb shank with caramelized onions, bone stock, and aromatic spices.

- GOAT MASALA** \$26
Young goat (bone-in) cooked with mace, nutmeg, yogurt, and traditional spices.

- VINDALOO**
A Goan delicacy — tangy, savory, and made with a vibrant blend of spices.
Available with chicken (\$17), lamb (\$19), or shrimp (\$25).

- SPINACH**
Creamy, spiced spinach curry.
Available with chicken (\$17), lamb (\$25), shrimp (\$26), paneer (\$16), or corn (\$16).

- KORMA**
A rich and creamy North Indian-style curry.
Available with chicken (\$17), lamb (\$18), shrimp (\$25), or vegetables (\$16).

- PANEER LABABDAR** \$16
Paneer in a creamy tomato sauce with fenugreek, tempered with butter.

- MALAI KOFTA** \$16
Soft apricot and cheese dumplings served in a creamy onion sauce.

- BAINGAN BHARTA** \$15
Mashed smoked eggplant cooked with roasted cumin and spices.

- TAWA BHINDI** \$15
Lightly spiced okra sautéed with crisp onions and tomatoes.

- VEGETABLE KOLHAPURI** \$15
Mixed vegetables sautéed with bold Kolhapuri spices.
Also available with chicken (\$21), lamb (\$24), or shrimp (\$29).

- DAAL MAKHANI** \$14
Slow-cooked black lentils and kidney beans in a creamy tomato-based sauce.

- YELLOW DAAL TADKA** \$13
Mixed yellow lentils tempered with garlic and red chili.

- CHANA MASALA** \$14
Chickpeas cooked with onions, tomatoes, ginger, and spices.

- DHANSACK**
A popular Parsi curry made with lentils and spiced with cumin, ginger, and other fragrant ingredients — sweet, rich, and mildly spicy.
Available with lamb (\$18), chicken (\$17), or paneer (\$16).

BIRYANI TERMINAL

- BIRYANI**
Traditional Hyderabad dum-style biryani — slow-cooked, layered, and aromatic.
Available with lamb (\$18), chicken (\$17), shrimp (\$25), or vegetables (\$16).

BREAD TERMINAL

- BUTTER NAAN** \$5
Soft, leavened bread brushed with butter.
- ROSEMARY/ GARLIC/CHILLY NAAN** \$5
Flavored naan options with rosemary, garlic, or chili-garlic.
- GOAT CHEESE / KEEMA / ONION KULCHA** \$6
Kulcha stuffed with goat cheese, spiced keema, or onions.
- MINT PARATHA / LACHHA PARATHA** \$5
Layered whole wheat flatbreads — choose mint or plain (lachha).
- TANDOORI ROTI** \$4
Whole wheat bread baked in the tandoor.
- KEEMA KULCHA** \$7
Stuffed kulcha filled with spiced minced meat (keema).

CONDIMENT TERMINAL

- Mango Chutney \$5
Cucumber Raita \$5
Pomegranate Raita \$6
Mixed Pickle \$4
Onion Salad \$5
Freshly sliced onions tossed with lemon juice and spices.

FINAL DESTINATION: SWEETS

- MISHTI DOI** \$8
A timeless Bengali dessert made from milk, yogurt culture, and jaggery.
- GAJJAR HALWA** \$6
Freshly grated carrots simmered with milk and sugar.
- MOONG DAL HALWA** \$7
A traditional Indian dessert made with lentils, slow-cooked in ghee (clarified butter).
- GULAB JAMUN** \$6
A classic Indian sweet: soft milk-based dumplings soaked in rose-scented syrup.
- KULFI FALOODA** \$7
Traditional homemade Indian ice cream (kulfi) served with falooda sev.
- FRESH FRUIT CUSTARD** \$7
A delicious, creamy, chilled dessert made with custard, milk, seasonal fruits, and nuts.
- MOLTON CHOCOLATE LAVA CAKE** \$7
Warm molten chocolate cake served with vanilla ice cream.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, Please inform your server if a person in our party has a food allergy.



MUMBAI
CENTRAL

MODERN INDIAN FARE

DINING MAP