

Biryani

Veggie Biryani **G**

10.50
Specially cooked basmati rice embedded with rich mix of vegetable curry, served with raita

Egg Biryani **G**

11.50
Specially cooked basmati rice embedded with rich mix of vegetables & boiled egg served with raita

Non Vegetarian Biryani **G**

Meat cooked with special flavored saffron rice, mixture of mughlai spices and herbs.

Chicken Biryani **G** 14

Lamb Biryani **G** 15

Shrimp Biryani **G** 16

Beverages

Soda 1.50

Chai 1.75

Mango Lassi 3

Lassi (Sweet/Salt) 2.75

Misc Items

Mango Chutney (4 oz - sweet) **G** 1.50

Raita 1.50

Pickle 1.50

Extra Rice 1.95

Desserts

Ask in store for Dessert of the day!

we are a **BYOB** establishment
bring your cold ass beer, wine, champagne

Lunch Boxes (Mon-Fri 11:30 AM-2:30 PM)

VEGETABLE LUNCH BOX V, G 2 Veggie Curries of the day, Basmati rice & Indian-bread	6.95
CHICKEN LUNCH BOX G 1 Chicken Curry of the day, 1 Veggie Curry of the day, Basmati rice & Indian bread	7.50
LAMB LUNCH BOX G 1 Lamb Curry of the day, 1 Veggie Curry of the day, Basmati rice & Indian bread	8.95

* Please let the chef know if you have any food allergies

V = Vegan available

G = Gluten free

बुरी नज़र वाले, तेरा मुंह काला!

Mumbai Rasoi
INDIAN KITCHEN

203.295.8222

* Please let the chef know if you have any **food** or **nut** allergies

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INDIAN KITCHEN



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bring your cold ass beer, wine, champagne

Take-out / Dine in

**430 Main Ave.,
Norwalk, CT**

Phone:
203.295.8222

E-mail:
mumbairasoi@gmail.com

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Appetizers—Vegetarian

Pakora – Onion V	5
Sliced onions mixed with gram flour and deep fried	
Samosa (2) V	5
Crispy crust stuffed with potatoes & peas	
Samosa Chat V	6
Samosa topped with chick peas, tomatoes, chutney, yogurt, chopped onions & spices	

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Tandoori Specials

Tandoori Chicken (People's Choice) G	14
Chicken leg pieces marinated overnight in yogurt, ginger, garlic and spices and cooked in the tandoor	
Chicken Tikka G	14
Boneless chicken pieces marinated with spices and grilled to perfection in the tandoor	

Chicken

Chicken Tikka Masala (People's Choice) G	14
Boneless chicken marinated & cooked in the tandoor and sautéed with tomato based sauce and cream	
Chicken Curry G	14
Chicken with home made curry sauce	
Butter Chicken (Chicken Makhani) G	14
Tender, boneless pieces of chicken cooked in a authentic rich tomato based gravy, enriched with cream	

Chicken Saagwala G

Chicken cooked with spinach & spices with lite cream

Chicken Vindaloo G

Chicken in a spicy sauce, vinegar & potatoes

Chicken Korma G

Chicken cooked in almond creamy sauce and lite cream

Chicken Madras (Chennai Express) G

Chicken chunks cooked w/ coconut, red chilli, mustard seeds in curry sauce with some curry leaves

Lamb

Lamb Rogan Gosh G

Tender boneless lamb cooked with spices, tomatoes and plain yogurt

Lamb Vindaloo G

Tender boneless lamb cooked in a hot spicy sauce with potatoes and vinegar

Lamb Curry G

Fresh boneless lamb cooked in herbs and spices

Lamb Bhuna (People's Choice) G

Tender boneless lamb cooked with onion, ginger, tomato and spices

Lamb Saagwala G

Lamb cooked with spinach, spices and lite cream

Fish & Shrimp

Fish Curry G

Traditional fish curry cooked in ginger, garlic, tomatoes, onions with spices

Shrimp Masala G

14 Shrimp cooked in ginger, garlic, tomatoes, onions with spices

Shrimp Vindaloo G

Shrimp cooked in hot spicy sauce w/ potatoes & vinegar

Shrimp Saagwala G

Shrimp cooked with spinach, spices and lite cream

Vegetarian

Dal Tadka / Yellow Dal V, G	10
Yellow Lentils cooked w/ onions, tomatoes and tempered with lite ghee, mustard seeds, cumin seeds, dry red chilies and curry leaves	
Dal Saag V, G	11
Spinach with Yellow Lentils cooked w/ onions, tomatoes and tempered with lite ghee, mustard seeds, cumin seeds, dry red chilies and curry leaves	
Aloo Gobi V, G	10
Potatoes & cauliflower tossed w/ tomatoes, onions, fresh ginger, garlic & spices	
Okra Masala V, G	11
Okra cooked w/ fresh ginger, garlic, tomatoes, onions, mustard seeds, red chllie & curry leaves	
Chana Masala VG	10
<i>(Voted best)</i> Chick peas cooked with tomatoes, onions & spices	
Mutter Paneer G	12
Homemade cheese and green peas cooked with tomatoes, onion & Indian spices	

Baingan (Eggplant) Bartha V, G

11 Eggplant roasted, mashed and sautéed with tomatoes, peas, onions and spices

Good Old Palak Paneer G

12 Spinach cooked with home made cheese, mild spices and lite cream

Paneer Tikka Masala G

12 Paneer with Tandoori masala cooked to perfection.

Breads

Naan/Butter Naan V

3 A soft white flour bread.

Roti V

2.5 Whole wheat bread

Garlic Naan V

3.5 A soft white flour bread with garlic & cilantro

Poori V

5 Two pieces of puffy whole wheat bread