

HOUSE THALIS

Chef's Prix Fixe options to sample our varied cuisine.

House Thali for 4 £59.95
Spicy Papadom and Kebab Platter starters followed by Lamb Roghan, Prawn Palak, Chicken Tikka Masala and Chicken Pathia accompanied with Vegetable Bhaji, Mushroom Masala, Pilau Rice and Naan.

House Thali for 2 £29.95
Spicy papadoms, Chicken Tikka and Sheek Kebab starters followed by Lamb Dhansak and Chicken Tikka Masala accompanied with Bombay Aloo, Mushroom Masala, Pilau Rice and Naan.

Murgh Thali for 2 £24.95
Boneless Chicken Tikka starters, Murgh Massalam and Pilau Rice.

Vegetable Thali for 2 £21.95
Vegetable Samosa and Onion Bhaji starters followed by Palak Paneer, Mushroom Masala, Sabzi Masala and Kabuli Chana Masala, accompanied with Boiled Rice and Naan.

Kurz – e – Gosht £57.95
(24 hours' notice and 50% deposit required)
Truly Royal in heritage, greatly enjoyed by the Mughals, serves 4; whole leg of lamb, marinated in the finest spices, slow roasted, served with Kabuli Chana Rice.

SPICES OF GOA

Shakuti Chicken or Lamb £6.75
Chicken or lamb tikka simmered with coconut cream and exotic spices in a hot, sweet and sour sauce.

Goa Chicken or Lamb £6.85
Fairly hot dish cooked with coconut and a blend of several rare spices and pineapple.

Cafreal Chicken or Lamb £6.95
A hot and spicy dish marinated with lemon juice and green chillies.

Jhinga Caldeen £11.95
King prawn with garlic, ginger, lime juice, coconut and green chillies.

Goa King Prawn Masala £11.95
King prawns cooked with onions, tomatoes and Goan red masala.

BIRYANI DISHES

Chicken, Lamb or Prawn Biryani £8.50
Tender boneless chicken, lamb or prawns cooked with basmati rice, flavoured with mild spices, served with a vegetable curry sauce.

Chicken or Lamb Tikka Biryani £9.50
Tender chicken or lamb tikka cooked with basmati rice with spices, served with a vegetable curry sauce.

Vegetable Biryani £7.50
Basmati rice cooked with mixed vegetables served with a vegetable curry sauce.

Tandoori Chicken Biryani £9.95
Tender strips of tandoori chicken cooked with basmati rice and spices, served with a vegetable curry sauce.

Tandoori King Prawn Biryani £12.50
King Prawns cooked with basmati rice in exotic spices served with a vegetable curry sauce.

Special Biryani £11.95
Chicken tikka, lamb tikka, king prawns and basmati rice cooked with an assortment of spices served with a vegetable curry sauce.

VEGETABLE MAIN COURSES

Vegetable Curry £5.00
Mixed vegetable cooked with spices and simmered to perfection in a medium sauce.

Matar or Palak Paneer £5.10
Indian cheese cooked with your choice of chick peas or spinach in a medium sauce.

Bhaingan Bhagari £5.10
Fresh aubergine cooked in ghee with garlic, chopped onions and tomatoes.

Achari Sabzi £5.10
Seasonal fresh vegetables cooked with panch phoran and our own pickle.

Chana Dhal £5.10
Chick peas and lentils cooked together with onions, tomatoes and coriander.

VEGETABLE SIDE DISHES

Saag Aloo £2.95
Spicy combination of fresh spinach and potatoes.

Bombay Aloo £2.95
Spiced potatoes served fairly dry.

Aloo Gobi £2.95
Sautéed potatoes and fresh cauliflower cooked with tomatoes and green peppers in medium spices.

Bhindi Bhaji £2.95
Okra cooked in butter with onions and spices.

Bhaingan Bhaji £2.95
Aubergine cooked using various spices, onions, and peppers topped with a hint of coriander.

Kabuli Chana Masala £2.95
Chick peas prepared with onions, tomatoes herbs and spices served fairly dry.

Cauliflower Bhaji £2.95
Fresh cauliflower cooked dry with chopped onions and tomatoes with medium spices.

Mushroom Bhaji £2.95
Mushrooms cooked with onions, tomatoes & combination of spices.

Tarkha Dhal £2.95
Lentils cooked in butter, spices, caramelised garlic and fresh coriander.

Saag or Matar Paneer £3.10
Spinach or chick peas and Indian cheese cooked with mild spices.

RICE

Boiled Rice boiled basmati rice £2.10

Pilau Rice mildly flavoured basmati rice £2.50

Mushroom Rice with mushrooms £2.80

Saag Rice with spinach £2.80

Keema Rice with spiced minced meat £2.95

Special Fried Rice with egg & peas £2.80

Chana Rice with chick peas £2.80

Lemon Rice with fresh lemons £2.80

Vegetable Rice with fresh mixed vegetables £2.80

INDIAN BREADS

Naan £1.95
Leavened bread cooked in a clay oven (tandoor).

Keema Naan £2.50
Leavened bread stuffed with spiced minced meat.

Peshwari Naan £2.50
Filled with a sweet stuffing of fine almonds, coconut and raisins.

Garlic Naan £2.50
Filled with chopped garlic.

Coriander, Garlic and Chilli Naan £2.50
Filled with garlic, chilli and topped with coriander.

Kulcha Naan £2.50
Filled with cheese & onions.

Paratha £2.00
Lightly fried layered bread.

Stuffed Paratha £2.50
Lightly fried layered bread stuffed with spiced vegetables.

Chilli Aloo Paratha £2.50
Lightly fried layered bread stuffed with potato & chilli.

Chapati £1.35
Thin soft baked bread.

Tandoori Roti £1.95
Unleavened bread cooked in the tandoor.

SUNDRIES

Chips £1.80

Spicy Chips (slightly hot) £2.00

Raitha £1.50
Cucumber or onion in mildly spiced yoghurt.

Papadoms (cripsy bread) 60p

Masala Papadoms (spiced crispy bread) 70p

Chutney Tray £2.50

ALTERNATIVE CHOICES

Steak and Chips £11.95

Scampi and Chips £7.95

Chicken Nuggets and Chips £7.95

French Fried Chicken and Chips £7.95

Mumtaz

INDIAN HAUTE CUISINE

Restaurant and Take Away

Our haute cuisine is freshly prepared using the finest ingredients available and cooked to an age old family recipe. Ingredients are locally sourced where possible.

10% DISCOUNT ON TAKE AWAY ORDERS

478 – 480 Mumbles Road
Mumbles, Swansea, SA3 4BX

Ample convenient parking to front and rear.

Tel: 01792 367 210 / 01792 367 196

OPENING HOURS

Sunday – Thursday 5.30pm – 11pm

Friday – Saturday 5.30pm – 11.30pm

Fully Licensed
Fully Air Conditioned
MANAGEMENT RESERVES ALL RIGHTS

STARTERS

Chicken or Lamb Tikka £3.55
Boneless morsels of chicken or lamb, marinated in yoghurt and spices then skewered in clay oven.

Sheek Kebab £3.30
Minced lamb with special herbs and spices, cooked in the tandoor.

Tandoori Chicken £3.50
Young spring chicken marinated in yoghurt with herbs and spices cooked on skewers in clay oven.

Tandoori King Prawn £6.00
Mildly spiced succulent king prawns grilled in the tandoor.

King Prawn Butterfly £5.95
Whole spiced King Prawn covered with breadcrumbs and deep fried.

Chicken or Lamb Chaat £3.75
Marinated chicken or lamb pieces fried in butter with lemon, tomato and cucumber, sweet & sour.

Aloo Chana £3.95
Small juicy pieces of potato, soft chickpeas spiced with a hot and sour sauce.

Samosa (Meat or Vegetable) Veg £2.75 Meat £2.95
Triangular shaped pastry stuffed with spicy filling of your choice.

Onion Bhaji £2.80
Thinly sliced onions, gram flour and herbs shaped into round cakes and deep fried.

Prawn Cocktail £2.85
Succulent prawns in our own mayonnaise on a bed of green salad.

Prawn Puri £3.50
Spiced prawns, served with fried bread.

King Prawn Puri £5.95
Succulent spiced king prawns spiced, fried and served with fried bread.

Kebab Platter £4.50
An extravagant assortment of sheek kebab, chicken and lamb tikka.

Mahashash £3.95
Cabbage leaves stuffed with spiced lamb mince and rice, slightly hot, sweet and sour flavour.

Aloo Chaat £2.75
Small, juicy pieces of potato in a sweet & sour sauce.

Tandoori Suza Batera £5.95
Whole Batera marinated in tandoori spices and cooked in the clay oven.

Shami Kebab £3.95
Spiced minced lamb shaped into round cakes and shallow fried.

Sonali Fry £4.05
Whitebait golden fried with green chillies and spices.

Mushroom Surprise £3.95
A whole mushroom stuffed with spicy lamb minced meat.

Lamb Chops £4.50
Choice lamb chops marinated in a special recipe of spices and grilled in the clay oven.

Salmon Tikka £5.75
Fillet of salmon lightly spiced in aromatic spices and cooked in the tandoor.

Murgh Angara £3.95
Battered fried boneless chicken, flavoured with curry leaves and green chillies.

HEALTH CONSCIOUS MENU

These dishes are cooked with olive oil, low calorie ingredients, fresh vegetables and garlic.

Mixed Salad £2.95
Lettuce, tomatoes, cucumber, lemon, peppers and onions and green peas.

Chicken or Lamb Tikka Salad (Starters) £4.95 (Mains) £9.95
Boneless chicken or lamb tikka prepared with garlic and olives, served with a special salad.

Hara Singri Piyazi £11.95
King prawns cooked with fresh spring onions, ginger, garlic, tomatoes, olives & apricot, garnished with fried onions.

Vegetables for the health conscious £5.95
Prince Niramish
Seasonal Bangladeshi vegetables cooked with olive oil and garlic

Bengal Shabzi £5.95
Bangladeshi mixed vegetables cooked with light exotic spices served fairly dry.

SPECIALITIES OF THE TANDOOR

From North India and the North West Frontier, Tandoori dishes are marinated in unique spices and skewered in a clay oven (tandoor). Served with fresh green salad and mint yoghurt sauce.

Tandoori Chicken £7.20
Half tender chicken marinated in yoghurt with delicate herbs and spices cooked in the tandoor.

Chicken or Lamb Tikka £7.15
Boneless morsels of chicken or lamb marinated in yoghurt with spices, cooked in the clay oven.

Chicken or Lamb Shashlik £8.95
Diced chicken or lamb, onions, tomatoes and capsicums marinated in yoghurt, spices, skewered in the tandoor.

Lamb Chops £10.95
Choice lamb chops marinated with fresh herbs and Spices, grilled in the tandoor.

Tandoori Mixed Grill £10.95
Extravagant assortment of tandori chicken, lamb tikka, chicken tikka and sheek kebab, served with a naan.

Tandoori King Prawn £12.95
Mildly spiced succulent King Prawns cooked in a clay oven.

Tandoori Trout £9.50
A whole trout marinated in our chef's special recipe and grilled in the clay oven.

Salmon Tikka £9.95
Fillets of salmon lightly spiced with fresh herbs, spices and cooked in the tandoor.

Tandoori Suza Batera £10.95
Quail marinated in yoghurt and a recipe of fine spices skewered in the tandoor.

Paneer Shashlik £7.95
Indian cheese spiced in a special tandoori paste and skewered with onions, tomatoes and capsicums.

BALTI DISHES

Carefully marinated in a specially prepared recipe of dried herbs and onions cooked with authentic Indian spices creating a unique medium spiced dish. Served with a Naan or Tandoori Roti.

Chicken, Lamb or Prawn Balti £8.00
Chicken Tikka or Lamb Tikka Balti £9.00
Vegetable Balti £7.50
King Prawn Balti £12.00
Khyberli Balti (Chicken and Lamb Tikka) £9.25
Chicken or Lamb Shashlik Balti £9.95
Lahore Special Balti £9.50

(chicken tikka, lamb tikka & prawns)

TRADITIONAL DISHES

Curry (medium, madras or vindaloo) £6.00
Chicken, Lamb or Prawn, this old favourite can be adjusted to your choice of sauce.

Bhuna £6.00
Chicken, Lamb or Prawn marinated with fresh ground spices served in a medium spiced thick sauce.

Dupiaza £6.00
Chicken, Lamb or Prawn cooked with onions in a medium spiced sauce.

Pathia £6.00
Chicken, Lamb or Prawn cooked in a slightly sweet, sour and hot sauce with tomatoes in a thick sauce.

Korma £6.00
Chicken, Lamb or Prawn with mild spices in a creamy sauce.

Dhansak £6.00
Chicken, Lamb or Prawn cooked in slightly sweet spices with a hot lentil sauce.

Palak (Spinach) £6.00
Chicken, Lamb or Prawn cooked with spinach, fresh herbs and spices.

Roghan Josh £6.00
Chicken, Lamb or Prawn cooked with tomatoes and green peppers.

King Prawns £9.95
Any of the above dishes can be enjoyed with King Prawns.

Chicken Muli £6.95
Tandoori chicken, in a mild sauce, garnished with tomatoes & peppers.

Handi (chicken, lamb or prawn) £7.25
Cooked in a medium sauce, served in the pots they are cooked in, full flavour from kitchen to table.

Handi Silsilay (chicken, lamb or prawn) £7.95
A traditional Handi dish with mushrooms

Zeera (chicken, lamb or prawns) £7.50
Cooked with pan roasted cumin seeds in a medium sauce creating a very aromatic dish.

Methi £7.95
Chicken, lamb or prawn cooked with fenu-greek leaves giving it a strong flavoured dish

INDIAN REGIONAL DISHES

Delicately blended exotic spices create the distinctive flavours found in many regions of India. Each dish is rooted in traditional family recipes and showcases the diversity of Indian Cuisine.

Chicken or Lamb Tikka Masala £6.95
Boneless diced chicken or lamb, cooked in a luxuriously creamy sauce and topped with fresh cream.

Tandoori Chicken Masala £7.25
Tandoori baked chicken cooked in butter and a creamy sauce, topped with fresh cream.

Chicken or Lamb Badam Passanda (very mild) £6.95
Boneless chicken pieces marinated in mint yoghurt cooked with fresh cream ground nuts and spices.

Kochi Murgh £7.10
Tender chicken cut in a special way, cooked in garlic & ginger, medium spiced sauce, garnished with fried onions.

Chicken Makhani (very mild) £6.95
Barbequed boneless chicken pieces, flavoured with fresh herbs and spices, cooked in purified butter and fresh cream.

Jalfrezi Chicken or Lamb £7.10
Boneless chicken or lamb tikka cooked with green chillies, capsicum, fresh coriander and shredded ginger in a hot spicy sauce.

Karahi Chicken Tikka or Lamb Tikka £7.95
Chicken or lamb marinated in spices, cooked with onions, green peppers and tomatoes in a medium sauce.

Nawabi Chicken £7.95
Mildly spiced chicken, blended with almonds mixed ground nuts and fresh cream, a princely dish.

Hasina Chilli Chicken £6.95
Very hot chicken tikka cooked in garlic, green chillies and special spices.

Achari Murgh or Gosht £7.50
Chicken or Lamb cooked with our home made pickles.

Gosht Kata Masala £7.50
Succulent lamb cooked in the tandoor and braised golden brown with chopped onions, ginger, a touch of garlic and garam masala.

Murgh Bengal £7.95
Chicken marinated in Bengali spices, cooked in the tandoor, served in a slightly hot sauce garnished with eggs and tomatoes.

Shah Jahani Chicken £7.95
Chicken tikka, cooked with a sauce of fresh herbs, garlic, tomatoes and onions, a fairly hot dish.

Tandoori King Prawn Masala £12.00
An established choice of the affluent societies of past and present, baked in the tandoor, simmered with delicate medium spices, tomatoes, butter and indulged with cream, tomatoes, butter and indulged with cream.

Tak-a-Tin £8.25
(Served with a Balti or Pathia sauce)
Chicken tikka or Lamb tikka cooked with the chef's favourite seasonal ingredients flavoured with spices.

Murgh Massalam £8.25
Grilled spring chicken marinated in spices with minced lamb cooked in a special curry sauce.

Roshun-e-Bahar £6.95
Chicken or lamb tikka cooked in special herbs, freshly ground spices, green chillies and aromatic garlic.

Mirch Zal-Zala £7.95
Tandoori baked chicken cooked in fresh crushed garlic with sun dried crisp red chillies, a truly hot and wholesome flavour

Sali Boti £6.95
Choice pieces of tender lamb cooked with apricots in spicy masala, lavishly garnished with straw potatoes

Shatkora (Chicken or Lamb) £8.95
A tropical citrus fruit, Shatkora, gives this medium dish a refreshing flavour and aroma.

Naga (Chicken or Lamb) £8.95
A fiery Sylheti pepper which works wonderfully well with spices to create a hot but distinctively flavoursome dish.

SEAFOOD DISHES

Garlic Piazza Chilli Fish £9.25
Fillet of Bangladeshi Telapiya fish cooked with hot spices and onions.

Clement Fish £9.95
The taste of an Indian summer, sun dried Clementine peels with wholesome Telapiya fish in a medium sauce.

Machli Jalfrezi £9.50
White fish cooked with green chillies and capsicums in a fairly hot sauce.

Dhandiya Telapiya £10.00
Lightly spiced Telapiya fish, gently baked in the tandoor, cooked with onions, tomatoes and special spices.

Roop Chanda Fry £10.95
Roopchanda fish, fried with caramelised onions, cooked in a lightly spiced base.

Salmon Tikka Hyderi £11.95
Fillets of Salmon skewered in the tandoor and cooked in a medium spiced sauce.