



FESTIVE MENU



APPETISERS

VEG / VEGAN

Vada Pav Bites

Soft buns encasing crispy, spiced potato dumplings, served with tangy chutneys and a sprinkle of chili-garlic dry chutney. Bold, flavourful and irresistibly snackable.

Chilli Mushrooms

Button mushrooms tossed in black pepper masala, topped with spring onions and garlic for a zesty kick.

Baby Corn Kurkure

Crispy baby corn fritters served with a spicy sriracha mayo dipping sauce for a tantalizing flavor.

Samosa Chaat Cups

Crispy samosa bites layered with cozy yellow pea curry, vibrant chutneys, creamy yogurt, and crunchy sev, finished with fresh raspberries. A festive treat in every bite!

Paneer 555

A Hyderabadi favorite featuring tender paneer strips coated in a creamy, mildly spiced chef special sauce, lightly fried to a golden crisp.

Paneer Potlis

Golden, crispy bites shaped like money bags, stuffed with a savory blend of paneer (Indian cottage cheese) and cheese - an irresistible, fun treat full of flavour!

NON VEG

Classic Chicken Tikka

Enjoy classic chicken tikka served with a buttery emulsion, tangy pickled onions, and refreshing mint and coriander chutney.

Chilli Chicken Bombas

Experience an explosion of flavors with tender Andhra chili and chicken croquettes, served with chive aioli.

Chicken 65

Crispy deep-fried chicken seasoned with red chili, curry leaves, cumin, and garlic, garnished with onions and lemon wedges for a bold, spicy flavor.

Mutton Mutti

Deep-fried spiced lamb meatballs served with tomato and mint chutney for a delightful taste.

Fish Koliwada

Savor tender fish marinated in spices, crispy fried, and served with tangy chutneys for a festive delight!

Chicken Lollipops

Frenched drumettes marinated and batter-fried, seasoned, and tossed in a sweet and spicy sauce.



FESTIVE MENU



CLASSIC DALS & CURRIES

MAINS

VEG / VEGAN

Panchratan Dal

Panchratan Dal is a hearty mix of five lentils—toor, moong, masoor, chana, and urad—cooked with spices and sautéed onions and tomatoes. Packed with flavor.

Mushroom Chettinad

A spicy South Indian dish with mushrooms simmered in a bold, aromatic Chettinad-style masala, bursting with flavors of fresh spices and coconut.

Black Dal

Dal Makhani: Slow-cooked black lentils and kidney beans in a rich, creamy sauce with aromatic spices. A comforting Indian classic that's creamy, hearty, and utterly delicious!

Kathal Masala

Tender jackfruit pieces cooked in a rich, spiced masala, offering a hearty, meat-like texture and deep flavors. Perfect with roti or rice.

Soya Chaap Makhani

Heaven for vegetarians, this dish features tender soya in a rich, buttery tomato sauce, topped with fresh herbs.

Baigan Bharta

Smoky, fire-roasted eggplant mashed and cooked with onions, tomatoes, and spices for a rich, rustic flavor. Delicious with roti or naan.

Methi Cheman

A deliciously aromatic blend of fresh fenugreek leaves and soft paneer in a rich, spiced gravy. Perfectly balanced and comforting—pairs beautifully with warm naan or steamed rice.

Chana Masala

Hearty chickpeas simmered in a tangy, spiced tomato-onion gravy, bursting with classic North Indian flavors.

Bombay Dum Aloo

A royal delight of tender baby potatoes, slow-cooked to perfection in a rich, fragrant gravy.

Veg Kolhapuri

An irresistible medley of mixed vegetables cooked in a rich, fiery Kolhapuri masala, bursting with bold spices and a hint of coconut. A vibrant, flavorful dish.



FESTIVE MENU



CLASSIC DALS & CURRIES

MAINS

NON VEG

Highway Turkey

A festive delight with tender turkey simmered in the chef's signature sauces and aromatic spices. This hearty dish brings warmth to your Christmas table and pairs perfectly with steamed rice or fresh naan for a seasonal celebration!

Goan Fish Curry

Succulent fish simmered in a tangy, coconut-based curry infused with Goan spices and a hint of tamarind, delivering an authentic coastal flavor. Perfect with steamed rice.

Butter Chicken

Grilled chicken tikka, infused with yogurt and spices, is immersed in a luscious sauce made of tomatoes, butter, cream, and aromatic spices, forming a symphony of delightful flavours. A creamy curry dish that's a must-try!

Dhaba Egg Curry

Hard-boiled eggs simmered in a robust, spicy gravy made with onions, tomatoes, and traditional spices, capturing the essence of roadside dhaba cooking. A comforting dish that pairs perfectly with rice or naan.

Chef's Lamb Curry

Tender lamb cooked in a flavourful medley of spices, onions, tomatoes, and aromatic herbs. It boasts a rich and robust taste with a perfect balance of Savory and aromatic flavours.

Prawn Moili

Succulent prawns cooked in a creamy coconut milk gravy, delicately flavored with spices and a hint of tamarind. This South Indian delicacy is a perfect blend of rich and tangy, served beautifully with steamed rice.

Lamb Rogan Josh Shank

Tender lamb shank, slow cooked in a rich, spiced Kashmiri sauce with aromatic hints of fennel and garam masala, garnished with fresh herbs.

Hyderabadi Red Chicken Curry

Tender chicken cooked in a rich, aromatic red chili and yogurt-based gravy, featuring layers of spices that embody the essence of Hyderabad. A sumptuous dish that pairs wonderfully with biryani or naan.

HYDERABADI DUM BIRYANI



Hyderabadi Dum Biryani is a fragrant, layered long grained basmati rice dish featuring marinated meat—typically chicken, lamb, Jackfruit or seasonal vegetables—slow-cooked with aromatic basmati rice, saffron, and a blend of spices. Traditionally prepared in a sealed pot to trap the steam, it offers a rich, flavorful experience with each bite, garnished with fried onions and fresh herbs. A royal dish rooted in the culinary legacy of the Nawabs of Hyderabad!

Kathal (Jackfruit) Seasonal Vegetables

Chicken Lamb



FESTIVE MENU



ACCOMPANIMENTS

Pulka Rotis



Basmati Rice



Zeera Rice



Coconut Rice



Raita

SHRIKHAND

Shrikhand is a beloved dessert across Maharashtra, especially in Mumbai, where it's the ultimate treat! This luscious creation combines smooth, hung yogurt with juicy, ripe mango pulp, a dash of sugar, and a whisper of cardamom for that perfect aromatic touch. Topped with delicate slivers of pistachios or almonds, this chilled delight is an irresistibly refreshing indulgence, ideal for any celebration or simply to savor the taste of mango.

Mango

Fruit

Nutty

Fruit Chaat

A refreshing mix of seasonal fruits, lightly tossed with a hint of spice and citrus, offering a sweet and zesty finish.



FESTIVE MENU



CELEBRATION PACKAGES

The party package prices listed below are tailored specifically for drop-off catering. However, for Christmas, New Year, and other festive occasions, our highly experienced events and catering team is delighted to offer additional options. If minimum spend requirements are met, we can bring our stylish food truck to your driveway or garden, or provide professional service staff for a fully catered experience, ideal for larger gatherings. We also offer the option of a full bar setup, featuring our skilled mixologists who can serve an array of cocktails, mocktails, beers, and premium alcoholic beverages to make your celebration truly memorable. Please reach out for bespoke service options and additional pricing details.

£15 PER PERSON

Pick Any One

Appetiser

Vada Pav
Punjabi Samosa
Paneer Potlis

Dal

Dal Tadka
Panchratan Dal
Tomato Dal

Curry

Bombay Dum Aloo
Chana Masala
Mixed Veg Kolhapuri

Rice

Steam Rice
Zeera Rice

Add Handmade Roti's for extra £3 PP

£20 PER PERSON

Pick Any Two

Appetiser

Vada Pav
Paneer Potlis
Chicken 65
Chicken Tikka

Pick Your Biryani

Kathal Biryani (Jackfruit)
Seasonal Veggi Biryani
Chicken Dum Biryani

Comes with raita sauce

£25 PER PERSON

Pick Any Two

Appetiser

Vada Pav
Paneer Potlis
Chicken 65
Chicken Tikka

Any 1 Dal

Black Dal
Tadka Dal
Panchratan Dal
Tomato Dal

Any 2 Curries

Bombay Dum Aloo
Mixed Veg Kolhapuri
Dhaba Egg Curry
Butter Chicken
Hyderabadi Red
Chicken Curry

Rice

Steam Rice
Zeera Rice



FESTIVE MENU



CELEBRATION PACKAGES

£30 PER PERSON

Pick Any Three

Appetiser

Vada Pav
Paneer Potlis
Chilli Mashrooms
Paneer 555
Chicken 65
Chicken Lollipops
Chicken Tikka

Any 1 Dal

Black Dal
Tadka Dal
Panchratan Dal
Tomato Dal

Any 2 Curries

Bombay Dum Aloo
Mixed Veg Kolhapuri
Dhaba Egg Curry
Butter Chicken
Hyderabadi Red
Chicken Curry

Rice/Rotis

Steam Rice **or**
Zeera Rice
Handmade
Pulkas

£35 PER PERSON

Pick Any Three

Appetiser

Vada Pav
Paneer Potlis
Chilli Mashrooms
Baby Corn Kurkure
Paneer 555
Chicken 65
Chicken Lollipops
Chicken Tikka
Mutton Mutti
Fish Koliwada
Chilli Chicken Bombas

Any 1 Dal

Black Dal
Tadka Dal
Panchratan Dal
Tomato Dal

Any 2 Curries

Bombay Dum Aloo
Baigan Bharta
Soya Chaap Makhani
Mixed Veg Kolhapuri
Butter Chicken
Chefs Lamb Curry
Hyderabadi Red Chicken
Curry

Rice/Rotis

Steam Rice **or**
Zeera Rice
Handmade
Pulkas



FESTIVE MENU



MUMBAI STREET FOOD

Vada Pav

Soft buns encasing crispy, spiced potato dumplings, served with tangy chutneys and a sprinkle of chili-garlic dry chutney. Bold, flavourful and irresistibly

Punjabi Samosa

Samosas are crispy, triangular pastries filled with spiced potatoes, peas, and aromatic spices

Samosa Pav

A spicy samosa tucked into a soft pav bun, garnished with zesty chutneys. Perfectly crispy, Savory, and utterly satisfying in every bite.

Bhel Puri

A refreshing and tangy street snack made with puffed rice, crispy sev, fresh veggies, and a medley of spicy, sweet, and tangy chutneys. Light, crunchy, and bursting with flavours. A true taste of Mumbai!

Mixed Bhajiyas

A delicious assortment of Mumbai's favourite crispy fritters featuring onion, potato, spinach, and green chilli bhajiyas, all perfectly spiced and fried to golden perfection ultimate street food snack, ideal for any occasion!

Sabudana Vade

Crispy tapioca fritters made with sabudana, potatoes, and peanuts. Perfectly spiced and served hot with chutney.

Papdi Chaat

Crunchy papdis (fried dough wafers) topped with a medley of boiled potatoes, chickpeas, tangy tamarind chutney, creamy yogurt, and a sprinkle of spices. Each bite offers a perfect balance of textures and flavors - crispy, savory, and irresistibly tasty!

Dahi Bhalla Chaat

Soft, fluffy lentil dumplings soaked in creamy yogurt, topped with tangy tamarind and mint chutneys, and sprinkled with chaat masala, pomegranate seeds, and crunchy sev. A delightful mix of sweet, tangy, and savoury flavours in every spoonful!

Dabeli

A popular Gujarati snack with a Mumbai twist! Soft pav buns are filled with a spicy, tangy potato filling, topped with pomegranate seeds, crunchy peanuts, sev, and a drizzle of sweet and spicy chutneys.

Ragda Pattice

Crispy potato patties topped with a warm, spiced white pea curry (ragda), and garnished with tangy chutneys, onions, and sev. A perfect blend of textures.

Samosa Chaat

Gently broken Samosa is topped with ragda (yellow pea curry) with trio of chutneys and garnished with crunchy sev & pomegranate seeds.

Pav Bhaji

A Mumbai classic! Rich, spiced vegetable mash served with buttery, toasted pav buns - comfort food at its finest.

Misal Pav

A spicy, tangy curry made from sprouted lentils, topped with crunchy sev, onions, and fresh coriander, served with soft pav buns. A burst of Flavors in every bite—a true Maharashtrian delight!

Tava Pulao

Fluffy rice tossed on a hot tava (griddle) with a medley of spicy vegetables, aromatic spices, and a hint of butter. Bold, flavourful, and perfect for spice lovers craving a taste of Mumbai!



FESTIVE MENU



MUMBAI STREET FOOD

Keema Pav

Soft, buttery pav buns served alongside a rich and spicy minced lamb curry. Each bite combines the warmth of the pav with the bold flavors of the keema, making it a comforting and satisfying meal. Perfect for meat lovers seeking a true taste of Mumbai!

MUMBAI SANDWICH

A towering delight layered with oozy cheese and packed with flavour! Choose from three irresistible options :

Veggies 

Chilli Paneer 

Chicken Tikka 

NAANWRAPS

Grilled Chicken Tikka, Soya Chaap or Chilli Paneer is rolled in a freshly baked naan bread with salad and in house chutneys.

Soya Chaap 

Chilli Paneer 

Chicken Tikka 

MUMBAI POCKETS

INDO-ARABIC FUSION! Succulent Tandoori Chicken or Chilli Paneer, roasted to perfection, nestled inside soft bread alongside fresh salad and pickled vegetables, all complemented by our signature Arabic garlic and citrus dressing.

Soya Chaap 

Chilli Paneer 

Chicken Tikka 

CONTACT US FOR AMAZING STREET FOOD CELEBRATION PACKAGES
