

Slumdog[®]
Bar & Kitchen
slum it in style

STREET SNACKS ARE **ENJOYED ALL DAY** IN CAFES AND RESTAURANTS IN MUMBAI'S BACK ALLEYS. LOCAL TRADERS AND SHOPPERS **TAKE A BREAK** FROM THEIR LONG TIRING DAYS TO **ENJOY DISHES** SIMILAR TO THE ONES ON THE **SLUMDOG[®] MENU**. IT IS NORMAL TO ORDER A FEW DISHES AND SHARE THEM **WITH FRIENDS** WHILE SIPPING **HOT MASALA CHAI** OR A **COOL REFRESHING SLUMDOG[®] COCKTAIL**.

THE **WORLD FAMOUS SLUMDOG[®] ROLL** IS A STREET-AVAILABLE FAST FOOD **POPULAR** IN THE BACK ALLEYS OF EVERY MAJOR INDIAN CITY. IT BEGINS WITH A PARATHA **TOASTED** ON A TAVA AND FRIED VEGETABLES OR MEATS ROASTED IN BUTTER ARE **STUFFED INSIDE** WITH FRIED BELL PEPPERS. **WORLD FAMOUS SLUMDOG[®] ROLLS** ARE **SERVED WITH** HOT SPICY POTATO FRITTERS.

WORLD FAMOUS SLUMDOG® ROLL

HIGHLY
RECOMMENDED

It begins with a paratha toasted on a tava and spiced vegetables or meats roasted in butter are stuffed inside with fried bell peppers. Slumdog rolls are served with hot spicy potato wedges and are available in

SLICED SPICY CHICKEN £4.75
MINCED LAMB KEBAB £4.75
COTTAGE CHEESE & VEGETABLE £4.75

BOMBAY BHEL PURI £2.95

A part of Mumbai culture and synonymous with its backstreets, this savoury snack is made from puffed rice, lentils, diced boiled potato and drizzled with tamarind sauce and cool yogurt

CRISPY PAPPAD £1.85

Two crisp popadams served with homemade mango chutney and spiced onion garnish

PAKORA JAI HO £3.45

A famous snack created by street vendors by taking ingredients such as onion, potato, and ground vegetables, dipping them in a batter of gram flour and deep-frying

TANDOORI KULCHA £2.70

Leavened bread, stuffed with vegetables and cooked in a hot clay oven, one of the favourite snack foods of Delhi market traders

TANDOORI GOBI £3.95

Fresh florets of cauliflower slowly charcoaled in tandoor with tandoori spices and yogurt topped with bell peppers and onion with the dripping of mint and Jai Hot™ sauce

GOLL GUPPA £3.50

Semolina flour hollow balls stuffed with a potato lentil and pomegranate salad mixed with spices served with a sweet & tangy tamarind sauce. Very refreshing and cleanses the palate

SPICY POTATO WEDGES £3.25

Potato Wedges Potato slices deep fries in a spicy batter and served with a hot kick ass chilli dip

VEGETABLE £3.85

SPRING ROLLS

Crisp rolls stuffed with fresh spicy vegetables and served with Jai Hot™ sauce

POTATO & LENTIL TIKKI £3.75

Spiced mashed potatoes patti cooked lentils, cooked on a hot iron tava and served to hungry rickshaw wallas after topping with potato, chick peas and pomegranate and smothering with tamarind sauce and yogurt

HOT SALMON FISH CAKES £3.95

Made with fresh Scottish salmon mixed with spicy mash potato, cooked on a hot iron tava and served with a mint yoghurt sauce

HAGGIS PAKORA £3.95

Scottish Haggis dipped in a fenugreek flavoured gram flour batter until golden brown.

GILAFI LAMB KEBAB £4.65

Arguably the king of kebabs. Tender minced lamb mixed with onions, ground garlic and ginger paste, flavoured with fresh coriander, cooked in the clay oven and served with a cool mint dip

CHICKEN PAKORA £3.95

Tender pieces of spiced chicken, dipped in a Slumdog® batter of gram flour and deep fried until golden brown and served with a homemade Slumdog® dip

JAI HOT™ £4.50 CHILLI CHICKEN

Tender pieces of chicken breast cooked in our own Jai Hot™ sauce, tossed in bell peppers and onions and garnished with fresh coriander

PRAWN COCKTAIL £3.75

Succulent prawns in a cocktail sauce served on a bed of mix Veg salad

TANDOORI SALMON £5.25

Fresh Scottish salmon served on a bed of bell peppers and onions with the drizzle of mint and Jai Hot™ sauce

HOT CHICKEN £3.95 WINGS IN GINGER

Ginger and hot chilli sauce is used to marinate tender chicken wings which are then simmered on a hot tava, this is just perfect with Slumdog® premium lager

CHICKEN TIKKA £4.50

The original tandoori favourite, diced pieces of chicken breast, marinated overnight in a spiced yogurt and masala marinade and roasted in a clay oven

BIRDS NEST SALAD WITH CHICKEN TIKKA £4.95

Tandoor cooked sliced chicken mixed with fresh green salad with a hint of mango chutney and fresh coriander

GARLIC CHILLI £6.45 KING PRAWNS

Char grilled King prawns on a bed of bell peppers and onions in a hot garlic and chilli sauce and garnished with fresh coriander

SLUM COMBO FOR 2 £7.45

A platter of alu tikki, veg pakora, chicken wings and chicken pakora served with potato and lentil salad accompanied with mint & Jai Hot™ sauce

SOUTH INDIAN GARLIC CHILLI CHICKEN

A curry made by using an array of spices which give it a unique flavour, no description required as the name says it all

MURGH KHURCHAN

Smoked Julianne of chicken breast rich in spices sautéed with bell peppers and onion cooked in rich spicy sauce made of ginger, garlic, and tomatoes.

LAMB ROGAN JOSH

Tender pieces of diced lamb cooked in a rich creamy plum tomato gravy flavoured with fenugreek and gram masala with the touch of almond powder and coconut cream

CHICKEN KORMA SUPREME

Diced chicken cooked in a rich creamy sauce

LAMB AND SPINACH PARDESI

Tender lamb cooked in ginger, garlic, onions and mushrooms cooked with fresh spinach

LAHORI LAMB KARAH (ON THE BONE)

Cooked in the markets and bustling back streets of Lahore, this dish is rich in flavour with a base of ginger, garlic and tomatoes. The classic north Indian curry is cooked on the bone which enhance its rich flavours



VEGETABLE SUPREME CURRY

Selected potatoes, cauliflower and bell peppers cooked in a rich spicy sauce made of garlic, ginger and tomatoes

PUNJABI CHANA

Boiled chick peas in the perfect curry sauce

BOMBAY POTATO

Baby potato are cooked in a rich yoghurt based gravy and seasoned with fenugreek and garam masala

PANEER SAAG

Cottage cheese and spinach cooked in a rich tarka of garlic, ginger and onions

DAAL MAKHNI

A favourite rich black lentil from Punjab, cooked on a slow heat flavoured with butter fenugreek and home grounded garam masala

BUTTER CHICKEN

Rich in spices but the addition of yogurt makes this indian classic the ideal dish for both connoisseurs and novices

DESI CHICKEN

The traditional chicken curry as made in the homes of Punjabi villagers. Tender supreme of chicken cooked in a rich spicy medium strength sauce

FISH AND CHIPS

Not a dish from the back streets of Mumbai but very popular around the posher cities of Scotland

SIZZLERS FROM THE CLAY OVEN

All tandoori dishes served with pilau rice and bhoona sauce.

TANDOORI SALMON £13.95

Fresh Scottish salmon marinated in yogurt and garam masala flavoured with carom seed

CHICKEN TIKKA £12.95

Marinated supreme of chicken flavoured with tandoori spices and cooked in our clay oven

KICK ASS CHICKEN KEBAB £12.95

Marinated supreme of chicken, cooked in our clay ovens and garnished with fried bell peppers and mushrooms topped our extra hot kick ass sauce

LAMB SEEKH KEBAB £12.95

Tender minced lamb mixed with onions, ground ginger and garlic paste, flavoured with fresh coriander, cooked in our clay oven

TANDOORI JUMBO KING PRAWN £15.95

Jumbo king prawns marinated in yogurt and garam masala flavoured with fenugreek and lemon juice

TAVA SABJI GARAM MASALA £10.45

Combination of cauliflower, Mushroom, Potatoes, Bell peppers and Onion tossed in garam masala sauce

FRESH TANDOORI BREADS NAAN AND TANDOORI ROTIS,

fresh traditional bread made with flour are baked in a clay oven. While most of these breads originated in India, the origins of some, notably the famous Naan trace back to Central Asia. Traditionally, they are eaten with the fingers and can be enjoyed on their own or with your favourite curry to scoop, wrap or soak.

TANDOORI ROTI £1.45

KULCHA NAAN £2.70

GARLIC NAAN £2.25

PESHAWRI NAAN £2.25

TRADITIONAL NAAN BREAD £1.95

NAAN TOKRI £3.95

An assortment of plain, garlic, kulcha and peshwari naan ideal for sharing

BASMATI PILAU RICE £2.25

BOILED RICE £2.10

HOMEMADE CHUTNEYS AND ACHARS £1.25 EACH

SPICED ONION, MANGO CHUTNEY, SPICY LIME PICKLE, MIXED ACHARI PICKLE

MIX VEG RAITA £1.60

All Slumdog® House Curries above are available in two different sizes

SNACK SIZE: £4.50

STANDARD SIZE VEG: £7.95

STANDARD SIZE NON VEG: £9.50

Please note that the snack size is only available until 6.30pm

sweets

Vanilla dairy ice cream **£2.50**

Hot Sticky
toffee pudding **£4.25**

Sweet cinnamon and
toffee kati roll with ice cream **£4.25**

Chocolate fudge
brownie with
vanilla ice cream **£3.95**

Slumdog Slumdae **£3.95**
Vanilla ice cream topped
with sweet rice and coconut

Hot gulab jamin **£3.95**
with ice cream

chai / coffee

India produces and consumes more tea than any other country in the world, including the famous assam tea and darjeeling tea. It is the beverage that keeps India running which is why it is no surprise that Chai wallahs can be found everywhere, from busy urban street corners, hidden alleyways and roadside stalls to bus depots and railway platforms.

MASALA CHAI LATTE **£2.25**

Delicious and creamy drink of tea brewed with a mixture of aromatic Indian spices and herbs, milk and sugar. It is invigorating and relaxing all at the same time

ASSAM CHAI **£1.95**

Produced in the lowlands of Assam, known for its full body, malty flavor, and strong, bright colour Fresh Ground

CHAI EARL GRAY **£1.95**

The tea made famous by traders of the East India company and a favourite of colonial Brits

DARJEELING CHAI **£1.95**

The 'champagne' of teas. Thin-bodied and light-coloured with a floral aroma, it is universally acknowledged as the finest tea with a truly unique flavour

coffee

Cappuccino **£2.25**

Coffee **£1.95**

Latte **£2.25**

Espresso **£1.95**

Liqueur Coffee (various) **£4.95**

Drink our tea or coffee like they do **£1.95 PER PERSON**
in Mumbai cafes' by accompanying it with a tea tray of indian sweets and shortbreads

DESSERT WINE Torres-Moscatel-oro-Catalunya per 125ml glass **£5.95** 50 Cl bottle **£21.95**

A very sweet luscious wine that is perfect accompaniment to many of our desserts.