

## Biryani

Ummi's secret recipe,  
slow cooked with the finest basmati rice,  
secret homemade masala, fresh mint, layered and aromatic

Choose one:

Vegetables (\$20) Chicken (\$23) Lamb (\$24) Shrimp (\$24)

## Dal

- DAL TADKA \$18**  
A harmonious combination of yellow or red lentils, garlic, tomato, cilantro, curry leaves cooked over a slow fire. (V)
- PALAK DAL \$19**  
Lentils mixed with spinach and aromatic fresh spices (V)
- DAL MAKHNI \$19**  
A mixture of red, yellow & black lentils slow cooked with cream

## East meets West

**BUTTER CHICKEN MAC & CHEESE \$15**

A mixture of two favorite, yummy yummy

**DESI TACOS \$15**

Mini roti with kachumber, cilantro cream sauce and one choice of the following (Channa, Chicken Tikka, Paneer, Lamb Nihari)

**PAU BHAJI FONDUE \$16**

Mixed vegetables, homemade spice blend, brioche bread

## Dil Toh Baccha Hai Ji (Kids Menu) \$10

**BUTTER CHICKEN TENDERS**

Chicken tenders doused in masala sauce

**MALAI TIKKA**

A mild version of our Chicken Tikka

**RICE & DAL**

Yellow lentils and rice, a school lunch favorite (V)

- Please Inform Your Server If You Have Any Food or Nut Allergies.
- All Food Can Be Cooked Mild, Medium, or Spicy.
- All Entrées Are Served with Basmati Rice.
- Any Special Request Will Be Accommodated to the Best of Our Ability.
- We serve Halal Meat

## Breads

NAN

Plain (\$4) Butter (\$4) Garlic (\$5) Onion (\$5) Rosemary (\$5)

**PESHAWARI NAN \$6**

Cashew, coconut powder, red cherries

**KULCHA \$6**

Indian flatbread

**CHAPATI \$4**

Whole wheat bread prepared on the griddle

**TANDOORI ROTI \$4**

A North Indian favorite

**STUFFED PARATHA**

Plain (\$6) Aloo (\$7) Keema (\$8)

## Dessert

Gulab Jamoon \$9

Carrot Halwa \$9

Ras Malai \$9

Kulfi \$9

Kheer

Falooda \$12

Mango Mousse \$9

## Sides \$6

Raita • Lemon Pickle • Mango Chutney

Extra Basmati Rice

Papadum – crispy lentil wafers (\$4)

## Drinks

Coke, Diet Coke, Sprite, Fanta \$2

Club Soda \$2

Fresh Lime Water \$7

Large Pellegrino Water \$7

Bottled Water \$7

LASSI \$6

Mango/Sweet/Salted (V)

MANGO JUICE \$5

LIMCA \$5

(Lime & Lemon Soda -Indian Style)

THUMS UP \$5

(Exotic Twist to a Regular Coke

Indian Touch

MASALA TEA \$3

Traditional Indian spiced tea, milk

MYSOOR COFFEE \$3

Traditional Indian coffee, milk

- (V) \* Indicates Vegan
- Please Ask Your Server for Gluten Free Options.
- Gratuity Of 20% Will Be Charged to A Party of Two or More. (Dine-In Only)
- All Major Credit Cards Accepted (Max 2 cards per table/order)



Welcome to Mumbai Dreams....a new chapter for Mehtab & Nausil a Mother and Son team who's family spearheaded 2 very successful restaurants in Brooklyn, NY. The establishments which ran over 30 yrs were managed day to day by Dawood husband of Mehtab and father of Nausil. Our focus here at Mumbai Dreams is to give you a culinary experience that will bring cross-cultural homemade recipes, freshly grounded spices that are sourced from local farmers in India while taking a sustainable approach to cooking. We focus on North Indian and Maharashtrian delicacies that highlight Aromatic spices which are beneficial to our health both short and long term.

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## Mumbai Dreams Street Cart Veg/Vegan

### Shuruaat - Starters

- SAMOSAS \$13**  
*Turmeric infused potatoes, lentils, and mixed vegetables seasoned with Maharashtrian spices (make it chat style for \$1) (V)*
- MUMBAI KA VADA PAV \$12**  
*Indian veggie burger; turmeric infused spiced potato patty, ginger, garlic, mustard seeds, garnished with cilantro-mint chutney (V)*
- CHOWPATTY KI BHEL \$13**  
*A classic of the Mumbai street carts- puffed rice mixed with, onions, tomatoes, cilantro, mint, mango – oh boy its bursting with flavors (V)*
- PAKODAS \$12**  
*Monsoon season favorite, cauliflower, kale, onions, fried fritters served with house chutney (V)*
- TAMARIND EGGPLANT \$14**  
*Yogurt, spices, mint, chickpeas (V)*
- GOBI MANCHURIAN \$14**  
*Flash fried cauliflower, fresh garlic, sweet chili sauce.*

### Non-Veg

- JHINGA FRY MASALA \$15**  
*Shrimp, turmeric, red chili, ginger*
- SMOKED LOLLY POPPINS \$14**  
*Frenched chicken wings coated in a spicy batter and mixed with Lolli sauce*
- NOORANI KEEMA PAV \$15**  
*A Parsi favorite, sautéed minced lamb and spices served with grilled pav (Topped with a sunny side egg)*
- CHICKEN 65 \$14**  
*Deep fried morsels mixed with red onions, chilly, and curry leaves*
- CHICKEN TIKKA MASALA SAMOSA \$14**  
*Fresh curry leaves, cumin, garam masala*

## Tandoori Ki Baat (Clay Oven Delicacies)

*Served with Basmati Rice*

- TANDOORI CHICKEN HALF \$21 /FULL \$31**  
*A secret family recipe, smoked in the tandoori (served half or full)*
- CHICKEN TIKKA \$21**  
*Saffron infused boneless chicken*
- MALAI TIKKA \$21**  
*Boneless chicken, cream, ginger, cashew paste*
- CHACHI KE LAMB CHOPS \$31**  
*Marinated overnight in a house spice mix, yogurt & papaya*
- BAHGANI BAHAR \$21**  
*Chicken marinated with yogurt, coriander, fresh mint, green chili and crushed curry leaves*
- DONGRI KEBABS \$23**  
*Minced lamb seasoned with Maharashtrian spices and onion paste*
- PANEER TIKKA \$20**  
*Char-grilled Indian cottage cheese, mixed peppers, onions marinated in homemade spices*
- TANDOORI SALMON \$23**  
*A fishy twist to the secret family recipe*
- CHAR-GRILL TANDOORI GREEN SHRIMP \$25**  
*Coriander, fresh mint, green chili and crushed curry leaves*
- MUMBAI DREAMS MIX PLATTER \$29**  
*A mixture of tandoori, shrimp, tikka, malai*

### Mehman Nawazi- Main Course

Choice of: Chicken (\$23) Lamb (\$24) Shrimp(\$24) Mahi Mahi (\$24)

- CHANGEZI**  
*Yogurt, cream and a mixture of freshly grounded spices*
- TIKKA MASALA**  
*Mild cashew, tomato & onion curry, a favorite for many*
- BUTTER**  
*Creamy tomato sauce with ginger and crushed fenugreek leaves*
- VINDALOO**  
*A popular dish, let's just say its spicy, tangy and is perfect with naan, or basmati rice*

- LAL MAAS (Only Lamb)**  
*A traditional Maharashtrian curry with a homemade red chilly blend*
- MALVANI**  
*A house favorite from the Konkan district, this spicy curry is made with roasted red chilies, jeera, turmeric, coriander, onion & tomatoes.*
- KORMA**  
*Almond & cashew paste mixed in with yogurt and a home blend of spices (chef recommended lamb or chicken)*
- MUMBAI DREAMS CURRY**  
*Chef special curry with a secret homemade spice mix*

### Vegetarian

- CHANNA MASALA OR SAAG \$19**  
*A roadside favorite, chick peas cooked with onion, tomatoes & spices, add saag (spinach) if your in the mood (V)+\$1)*
- PANEER MAKHNI \$20**  
*Cubed cottage cheese cooked in a creamy tomato sauce.*
- SMOKED BAINGAN BHARTA \$19**  
*Baby eggplants smoked in the tandoori then tossed with onions, garlic, green chilies, black thill seeds (V)*
- ALOO GOBI \$19**  
*Cauliflower and potatoes cooked with ginger & fresh Kokan spices (V)*
- NAVRATNA KORMA \$20**  
*A Rich Creamy & Flavorful Dish with Cottage Cheese and Vegetables Braised with Cashews & Cream Sauce*
- MALAI KOFTA \$20**  
*Cottage cheese, potatoes, and spices mixed dumplings and then finished with a creamy gravy made of crushed cashews and spices*
- BHINDI MASALA \$19**  
*Fresh okra tossed with onions & spices and sprinkled with fresh cilantro*
- SAAG PANEER \$20**  
*A North Indian delicacy made with fresh creamed spinach & cubed cottage cheese*
- KADAI PANNER \$20**  
*Cottage cheese, bell pepper, onions tossed in grounded spices*
- PANEER TIKKA MASALA \$20**  
*Mild cashew, tomato & onion paste*

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