



Welcome to "**Mumbai Masala**" your culinary sanctuary where taste meets excellence! Nestled in the heart of the Bikaner city, our restaurant is a haven for food enthusiasts seeking an unforgettable dining experience.

At Flavorsome Delights, we believe that exceptional cuisine is a symphony of tantalizing flavors, artful presentation, and warm hospitality. Our passionate team of talented chefs, seasoned sommeliers, and attentive staff are dedicated to creating a memorable journey for every guest that walks through our doors.

Step into our elegantly designed space, where modern aesthetics blend seamlessly with a cozy ambience.

Our menu boasts a delectable fusion of international flavors, carefully crafted using the finest ingredients sourced from local farmers and trusted suppliers. From succulent steaks to delicate vegetarian delights to exotic delicacies, our culinary offerings cater to diverse palates.

Whether you're seeking an intimate dinner for two, celebrating a special occasion, or hosting a private event, Flavorsome Delights offers a variety of dining options to suit your needs. Our dedicated event planning team will work closely with you to create an unforgettable experience tailored to your preferences.

Indulge your senses, savor the finest flavors, and embark on a gastronomic journey like no other. We invite you to join us at **Mumbai Masala**, where exceptional cuisine and exceptional experiences await.



Dive into Mediterranean heaven in the heart of Bikaner with earthly flavours to satiate your soul.

Chef Vishal Khatri, who believes in curating innovative menus, brings his fusion expertise to the Mumbai Masala plate with a Global cuisine which is modern and eclectic, scoring high in both flavour and aesthetics. A culinary artist like no other, he offers the deliciousness of modern flavours with a devilish twist!

Mumbai Masala



HOT BEVERAGES

(हर चुसकी जो ताजगी जगायें)

HOT COFFEE
90

BLACK COFFEE
100

HOT CHOCOLATE
220

MASALA TEA
80

PUDINA TEA
90

KESAR TEA
110

COLD BEVERAGES

(कुछ ठण्डा हो जायें)

COLD COFFE WITH/WITHOUT ICECREAM
180|160

HAZELNUT FRAPE
190

CARAMEL FRAPE
170

PREMIUM COLD COFFEE
210

NAMKEEN LASSI
110

SWEET LASSI
120

KESAR LASSI
140

FRESH LIME SODA
120

PACKEGED DRINKING WATER
MRP

AERATED BEVERAGES
60



CHEFS RECOMMENDATION

*All government taxes are as applicable

Please specify your server if allergic to any of the food ingredients

THICK SHAKES

(Have it any time of the day)

VANILLA SHAKE

170

STRAWBERRY SHAKE

170

CHOCOLATE SHAKE

180

OREO SHAKE

190

KITKAT SHAKE

190

OREO STRAWBERRY SHAKE

190

VANILLA CARAMEL

190

CHOCOLATE CARAMEL

200

BROWNIE SHAKE

210

BLUEBERRY SHAKE

230

NUTELLA SHAKE

230

LOTUS BISCOFF SHAKE 

250



CHEFS RECOMMEND

ATION

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MOCKTAILS & ICE TEA

(A moment to chill)

VIRGIN MOJITO

160

GREEN APPLE

160

SPICY MANGO

160

PEACH MOCKTAIL

160

WATERMELON

160

PAAN MOJITO

160

CUCUMBER

180

TRIPLE BERRY MOCKTAIL



180

PEACH ICE TEA

180

LEMON ICE TEA

180

BLUEBERRY ICE TEA

190

SOUP

(आई शपथ, मजा आयेगा)

TOMATO SOUP

150

VEG CLEAR SOUP

160

HOT 'n' SOUR SOUP

170

MANCHOW SOUP

190



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MUMBAI SPECIAL

(मुम्बई का स्वाद)

MUMBAI VADA PAV

80

GRILLED VADA PAV

80

CHEESE VADA PAV

100

MUMBAI SPECIAL VADA PAV

130

MASALA PAV

90

DABELI

90

BOMBAY GRILLED SANDWICH

180

MUMBAI PAV BHAJI (2 PAV)

260

MISAL PAV

210

BURGER

(बहुत शानदार)

VEG BURGER

150

PANEER BURGER

180

DOUBLE TROUBLE BURGER

240



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APPETIZERS

(Perfect way to start any meal)

PANEER TIKKA

(Cottage cheeses, capsicum & onions, delicately Marinated with traditional spices and charcoal grilled)

300

PANEER TIKKA PUDINA

(Mint marinated cubes of home-made cheese cooked Inclay oven with subtly complimenting hand ground spices)

310

PANEER TIKKA ACHARI



(Cottage cheese cubes marinated with achari spices & Cooked on mild coal ambers)

310

SOYA CHAP

(Soft pieces of soya marinated with hand ground spices & cooked on Mild coal ambers)

270

STUFFED SOYA CHAAP



(Stuffed pieces of soya marinated with hand ground spices & cooked on Mild coal ambers)

290

TANDOORI ALOO

(Stuffed pieces of aloo marinated with hand ground spices & cooked on Mild coal ambers)

290

SOYA CHAAP ACHARI

(Soft pieces of soya marinated with achari spices & cooked on Mild coal ambers)

280

MUSHROOM TIKKA

(Mushroom pieces marinated with spices & cooked on Mild coal ambers)

270

HARA BHARA KABAB

(Patties loaded with spinach, green peas, potatoes and filled with a burst of Indian flavors)

280

MAHARAJA TANDOORI PLATTER

(3 Achari paneer tikka, 2 soya chaap, 2 hara bhara kabab
2 mushroom tikka & 2 Tandoori Aloo)

410



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FRESH DOUGH PIZZA'S

(ये दिल मांगे मोर)

CHEESE TOMATO PIZZA 9" / 12"

(A delectable combination of cheese & tomato)

290 / 390

EXOTIC FARMER'S PIZZA 9" / 12"

(Delightful combination of onion, capsicum, tomato, black olives & mushroom)

330 / 430

CRAZY PANEER PIZZA 9" / 12"

(Flavourful trio of paneer, capsicum & onion)

330 / 430

MARGHERITA PIZZA 9" / 12"

(Classic delight with 100% mozzarella cheese)

330 / 430

MUSHROOM ONION PIZZA 9" / 12"

(Delightful combination of onion & mushroom)

330 / 430

MEXICAN GREEN WAVE PIZZA 9" / 12"

(Mexican herbs sprinkled on onion, capsicum, tomato & jalapeno)

350 / 450

PERI PERI PANEER PIZZA 9" / 12"

(Flavourful twist of spicy peri peri sauce topped with paneer)

350 / 450

KADHAI PANEER PIZZA 9" / 450

(cheese, onion, capsicum, tomatoes, paneer with kadhai gravy twist and black olives)

350 / 450

PANEER TIKKA PIZZA 9" / 12"

(Roasted paneer chunks, capsicum, onion & tomato)

370 / 470

DELHI DEVIL PIZZA (SPICY) 9" / 12"

(Roasted paneer chunks, angara mirchi & onion)

370 / 470

HALF & HALF PIZZA 12"

(Topping of your choice)

450



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NAANZA

(Single Slice Naan)

MARGHERITA NAANZA
180

MUSHROOM ONION NAANZA
190

PANNER MAKHNI NAANZA
210

VEG PARADISE NAANZA
210

PANEER TIKKA NAANZA
220

SNACKS

(बच्चों से लेकर बड़ों की पसंद)

FRENCH FRIES
110

CHEESY FRIES
160

PERI PERI FRENCH FRIES
150

PERI-PERI CHEESY FRIES
180

VEGETABLE MAGGIE
150

PUNJABI TADKA MAGGIE
170

CHINESE RICE

(Rice, that loves you back)

BOMBAY FRIED RICE
200

SCHEZWAN FRIED RICE
220

BURNT GARLIC RICE
220



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CHINESE APPETIZERS

(बोले तो झकास)

CHILLI PANEER DRY/GRAVY

(Cottage Cheese sauted with Green Chilly & Capsicum in soya sauce)

270 | 290

MUNCHURIAN DRY/GRAVY

(Deep fried mixed veg balls in Gravy with Oriental Sauce)

260 | 280

VEG HAKKA NOODLES

(loaded with fresh crunchy vegetables)

250

HONEY CHILLI POTATO

(French Fries sauted with honey & herbs)

260

CRISPY BABY CORN

(Fried Baby Corn sauted in Oriental Sauce)

270

CHILLY MUSHROOM

(Fried Mushroom sauted in Oriental Sauce)

240

CONTINENTAL APPETIZERS

(Continental cuisine made with love and passion)

CLASSIC MARINARA

(Penne Pasta cooked in a fresh tomato sauce
flavour with garlic and chilly)

280

CLASSIC ALFREDO

(Penne Pasta cooked in white sauce & exotic vegetables)

300

MAKHNI PASTA

(Pasta cooked in a vegetarian makhani
gravy sauce with cream and herbs)

300

PINK PENNE PASTA

(Penne Pasta cooked in fusion sauce)

320

PESTO PASTA

(It's made with hearty pasta and a generous coating of
herbaceous, fresh basil pesto sauce.)

320

GRILLED PANEER

(Chunks of cottage cheese grilled in olive oil)

190



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GARLIC BREAD (4 Pcs.)

(It has fresh herbs, tons of flavorful roasted garlic, and is perfectly toasted)

170

CHEESE GARLIC BREAD (4 Pcs.)

(It has fresh herbs, Cheese, tons of flavorful roasted garlic, and is perfectly toasted)

210

PAV BHAJI FONDUE

(Fondue is a Swiss dish which consists of a melted cheese dish in a pot that is placed on a heating surface and bread.)

290

SANDWICHES (White Bread)

(क्या तुम मुझसे दोस्ती करोगें)

VEG CHEESE GRILLED SANDWICH

(Onion, cucumber, tomato & cheese)

170

PANEER SANDWICH

(Paneer, capsicum & onion marinated in sauce)

180

PANEER MAKHANI SANDWICH

(Paneer chunks marinated in makhani sauce)

180

SPICY GARLIC MAYO

((Paneer, capsicum & onion marinated with Spicy Garlic Sauce)

190

PERI PERI CHEESE GRILLED SANDWICH

(Paneer, capsicum & onion marinated with cheese and peri peri)

190

MEXICAN SANDWICH

(Black olives, baby corn & jalapeno marinated in Mexican sauce)

190

PANEER TIKKA SANDWICH

(Tandoori paneer Cubes, Capsicum & Onion marinated with mint Mayo)

210

MUMBAI MASALA SPECIAL SANDWICH

(Authentic Taste of Mumbai)

220



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MAIN COURSE

(Prepare to exclaim "WOWW")

PANEER TIKKA MASALA

(Grilled chunks of paneer with special marination cooked in a spicy gravy with a hint of tangy flavor)

370

SALLI PANEER WITH MALABAR PARATHA

(Parsi Gravy, Cottage Cheese, Salli with malabar/Tawa Paratha)

390

PANEER LABABDAR

(An authentic punjabi gravy with rich flavors & silky smooth texture. Garnished with butter and coriander)

370

KADAI PANEER

(Cottage cheese cooked in savoury onion & capsicum gravy to satisfy your taste buds)

350

PANEER BUTTER MASALA

(Rich Creamy and Delicious Paneer Dish
Prepared using butter)

350

MUTTER PANEER

(A typical north indian dish consisting of peas and paneer in a tomato based sauce with spices and flavors)

350

PANEER BHURJI

(scrambled paneer cooked with onion, capsicum, tomato and twist of indian spices)

350

LASOONI PANEER

(paneer dish that is dominantly flavoured with garlic.
It cooked in rich tomato and cashew gravy.)

370

KESARI PANEER

(Cottage cheese cooked with a saffron based gravy with fresh indian spices)

410

PANEER TAKA-TAK

(Cooked in onion gravy with fried, paneer, onion and capsicum with flavour of coriander seeds and served with a layer of cheese slice)

350

CORN PALAK

(spinach and corn, cooked with spices and herbs)

320

KAJU CURRY (Red/White)

(Gravy consisting cashew paste and cream
as a base with a hint of sweetness and smooth texture)

390



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MALAI KOFTA (Red/White)



(Delicate flavored koftas with mouthwatering
silky smooth white gravy)

390

MALAI PYAJ

(cooked with onions and a generous quantity of fresh Malai)

390

NARGIS KOFTA

(Rolled chopped vegetable stuffed with dry fruits and
served in a delicious gravy of tomatoes and spices)

350

AALOO JEERA

(Camin seeds flavored potato)

290

SEASONAL VEG

(Eat Fresh Stay Healthy)

290

SOYA CHAAP MASALA

(Soya Chaap Served in buttery coarse onion and tomato gravy)

320

SEV TAMATAR

(Spicy, sweet and tangy tomato curry served with heaps of besan sev)

290

VEG HANDI

(Rich, creamy curry made with mixed vegetables)

310

MUSHROOM MUTTER MASALA

(An Indian curry made with green peas
mushrooms, onions, tomatoes and spices)

310

MUSHROOM TIKKA MASALA

(An Indian curry made with special
mushrooms, onions, tomatoes and spices)

320

CHANNA MASALA

(A delicious spicy north Indian dish of
chickpeas in a tomato onion gravy)

310

DAHI WALE ALOO

(Potatoes made with gravy with rich flavour of
yoghurt in indian spices.)

320

KASHMIRI DUM ALOO

(Stuffed Potato cooked in a taste & thick gravy)

350

DAL KHICHDI

(Khichdi is a healthy indian dish made with rice and moong lentils.
This delicious dal khichdi is totally protein packed, And super comforting)

270



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DAL MAKHANI

(Traditional dal flavor with a twist of cream and butter tadka)

310

DAL TADKA

(Lentils cooked with special spices with added jeera and garlic tadka for more flavor)

290

MAHARASTIAN DAL TADKA

(Delicious lentil recipe made with mustard seeds, kurry leaves, onion and fried onion)

310



DAL FRY

(Delicious lentil recipe made with onions, tomatoes and spices)

290

BREADS

TANDOORI / BUTTER ROTI

35/40

PLAIN / BUTTER NAAN

70/80

LACHHA PARATHA

80

GARLIC NAAN

100

STUFF NAAN

120

MISSI ROTI

60

MIRCHI ROTI

60

MALABAR PARATHA

90

TANDOORI AALOO PYAZ PARATHA

130

TANDOORI PANEER PARATHA

150

CHEESE NAAN

110

STUFF KULCHA

120

PUDINA PARATHA

100

TANDOORI BASKET

(2 Tandoori Roti, 2 Missi Roti, 1 Naan, 1 Lacha, 1 Stuff Naan)

400



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RAITA

(आपके खाने का साथी)

BOONDI RAITA

140

VEG RAITA

150

PINEAPPLE RAITA

160

PLAIN CURD

100

SALAD

(आपके खाने का साथी)

ONION SALAD

100

GREEN SALAD

130

MAYO SALAD

180

PAPAD

(आपके खाने का साथी)

ROASTED PAPAD

50

BUTTER PAPAD

70

MASALA PAPAD

90

KHUSHBU 'E' BASMATI

(चावल जो आपके भोजन को संपूर्ण बनाता है)

PLAIN RICE

180

JEERA RICE

210

VEG PULAO

250



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DESSERTS

(कुछ मीठा जो जाये)

GULAB JAMUN (2 Pcs.)

120

GULAB JAMUN WITH VANILLA ICE CREAM

150

VANILLA ICE CREAM (2 Scoops)

120

STRAWBERRY ICE CREAM (2 Scoops)

120

CHOCOLATE ICE CREAM (2 Scoops)

140

AMERICAN NUTS (2 Scoops)

140

ICE CREAM SUNDAE

(Vanilla, Strawberry, Chocolate, Ice Cream & Brownie Chunks)

210

FLAVORS OF BROWNIE



(Don't forget to try our brownies)

BROWNIE WITH CHOCOLATE SAUCE

130

BROWNIE WITH VANILLA ICE CREAM

180

NUTELLA BROWNIE WITH VANILLA ICE CREAM

190

SIZZLING BROWNIE WITH VANILLA ICE CREAM

210

BISCOFF BROWNIE

220

NUTELLA BROWNIE

160



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MUMBAI MASALA SLANG

Bhai khana bole toh Ek Numberrr!

Thamba! Jhakaas ke liye time lagta!

Aai Shappath cutting peeke jana!

Beedu! Ek photo to banta hai

Bhai Ekdum Faadu hai!

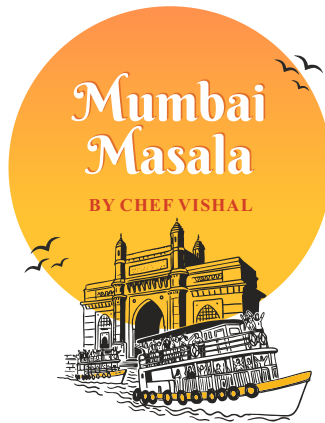
Boss! Mazaa Aaya?



* Eatables from outside are not permitted

* Please allow 20-25 minutes for preparing your food

* If you want food without Onion & Garlic please mention while ordering



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CHEFS RECOMMENDATION

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