



## Versova

Andheri West, Mumbai  
Maharashtra, India

Versova; An upmarket neighbourhood in north-western Mumbai. The name derives from the Marathi word for 'rest' or resting place. This is the ethos of Versova Restaurant; to rest, relax and enjoy 'Real' Indian food as prepared and enjoyed in the streets of Mumbai.

At Versova, you will experience true  
Indian cooking with subtle flavours that pack a powerful punch.

### Executive Chef – Vijendra Rana

Classically trained in 5\* hotels in Mumbai, Delhi & Dubai, Chef Rana joins Versova as Head Chef after working for several years at Khushi; the oldest Indian restaurant in Edinburgh. He brings a wealth of experience specialising in true authentic Indian food presented in a creative style.

### Forward

"Welcome to Versova where we will be taking you on a culinary journey through the food history of Mumbai. As waves of immigrants came from all over the country with dreams in their eyes, they would bring with them their cooking treasures resulting in a vestige of styles and street foods that would come to reflect cosmopolitan Mumbai. I aim to take you on a journey through the food culture of the city, with Muslims, Gujrati, Goan, Coastal, South Indian, Parsi and of course local Maharashtrian influences". Bon appetite!



*Chef Vijendra Rana*



## Chapter 1 - Starters & Nibbles

Poppadoms & Pickles £4

Puchka (serves 2) – Crispy semolina balls stuffed with potato and chickpea and tamarind sauce.

A mouth watering pre starter appetiser that is an explosion of flavour. £5 V

Sakar-khand Kale & Onion Bhaji – Crispy kale and onion fritters, yoghurt & tamarind £7 V

Punjab Samosa – Authentic in-house made pastry stuffed with vegetables. Taste the difference £7 V

Chow-patti Aloo Tikki – Spicy mashed vegetable cake, yoghurt & tamarind £7 GF

Har-yali Paneer Tikka – Succulent grilled non melting cheese £7 GF

Sholay Chicken Tikka – Smoky, tender & tantalising £8 GF

Lollypop Chicken – Moreish Keralan spiced chicken served with coriander mint chutney £8

Khan Baba Sheek Kebab – Luscious mince kebab in Khan Baba secret spice recipe £8 GF

Ad-raki Lamb Chops – The ultimate smoky & succulent chops £14

Honey Glazed Lamb Tikka £9 GF

Chilli King Prawns £12

Koli-wada Prawns – Melt in your mouth crispy fried prawns £12

Bang Bang Squid – Crispy fried squid £8 DF

Salmon Pepper Tikka £8 GF

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK and the other 14 allergens. Please be aware that we use common fryer oil and a tandoor. Due to these circumstances, we are unable to guarantee that any menu item be completely free of allergens. Please speak to our manager about the ingredients in your meal, when making your order. We use a common fryer and not guarantee any items are gluten free.

10% service charge is added to each bill which is completely discretionary.

GF = Gluten Free DF = Dairy Free V = Vegetarian N = Nuts



## Chapter 2 - Mains

Beli-ram Curry £15 / £16 GF

A rich and flavourful slow cooked curry made with tender chicken or lamb pieces cooked in an authentic tomato gravy sauce

Dhaba Curry £15 / £16 GF

A rustic and hearty curry famous for being served at roadside dhabas (eateries). Cubes of tender chicken or lamb cooked in kashmiri chilli, caramelised onion and aromatic spices

Chicken Tikka Masala £14 GF

Our take on the curry house favourite

A-wadi Chicken Korma £14 GF

A rich aromatic version of the Curry house classic with recipe roots from the Awadi Region

Murg Kola-pur £15 DF

Spicy chicken curry known for its fiery red color and intense flavors, derived from a blend of traditional Kolhapuri spices and red chili paste.

Old Delhi Butter Chicken £14 GF

A luxurious and indulgent dish cooked in a rich creamy tomato based gravy with a velvety smooth texture

Lahore Chicken Pepper Fry £15 GF

A spicy and flavorful dish where tender pieces of Chicken are stir-fried with red bell peppers and aromatic spices until cooked through and coated in a rich, spicy sauce. It's a dish with bold flavors and vibrant colors.

Dum Biryani Chicken or Lamb £16

Steam cooked meat in fragrant fluffy rice cooked in a sealed claypot. Note authentic biryani's are served with raita only.

Veg Curry not included

Mal-vani King Prawns or Salmon Fillet £18 GF DF

South Indian dish of Jumbo prawns simmered in a coconut cream sauce tempered with curry leaf and mustard seeds

Jhinga Sag-Wala £18 GF

Prawns cooked in a flavourful spinach gravy

Paneer Labab-dar £13 V GF

A luxurious and indulgent dish cooked in a rich creamy tomato based gravy with a velvety smooth texture

Karahi Paneer Masala £13 V GF

Dewa-ni Handi £12 V GF

A rich and creamy mixed vegetable curry, brimming with vibrant flavors and textures.

Market Sabz Biryani £16 V





## Clay Oven Grill

Ad-raki Lamb Chops – Succulent spicy Lamb chops £18 GF

Mixed Grill – Chicken Tikka, Lamb Kebab & Chops £18 GF

Ajwain Chilli King Prawns £16 GF

Chicken Tikka £15 GF

## Chapter 3 – Sides £7.50

Gunpowder Potatoes & Chickpea V GF

Tari-dar Spinach V GF

Green beans & cashew Poriyal V GF N

Tandoori Broccoli V GF

Black Daal Bukara V GF

Yellow Daal – 5 spice blend lentils V GF

Raita – Yoghurt £4 V

## Chapter 4 - Sundries

Saffron Jeera Pilaf £4

Basmati White Rice £3.5

Mushroom Rice £4

Butter Naan £3

Garlic Naan / Peshwari Naan £4

Roti £3

