

AUNTY JI'S

YOUR AUNTIES LOVE YOU

Inspired by the cherished tradition of Indian aunties (or “Aunty Ji's” as we lovingly call them), Aunty Ji's is a tribute to the nurturing spirit and culinary creativity found in every aunty's kitchen. Growing up surrounded by these beloved figures, we are grateful for the homemade goodness and love showered upon us and are inspired to share the same.

EVERY MEAL COUNTS

Each time you dine with us, we donate a meal to someone in need. This is our way of giving back to the community and ensuring that your dining experience contributes to a greater cause. We proudly partner with two remarkable charities – Scholars of Sustenance in Bali and Akshaya Patra in India. These charities provide nourishing free meals to schools, ensuring children receive the sustenance they need to thrive.

SMALL PLATES

Pani Puri	(G)(DF)(V)
A classic street food experience – crispy puris with potato, sprouts, tangy chutney, and a refreshing jaljeera water.	85K
Papdi Chaat Nachos	(G)(V)
Fully loaded with crispy papdi, perfect for scooping up creamy chutneys and tangy yoghurt.	75K
Aunty Ji's Signature Okra Fries	(DF)(V)🍴
Fine lady's fingers for the fingers.	80K
Vada Pav	(G)(DF)(V)🥥🍴
Much loved – a humble and unifying Bombay street staple. Hot potato vada, crunchy titbits, and chutneys, tucked inside a soft homemade bun. Sprinkle the red spicy masala to taste.	85K

Punjabi Samosa Chaat	(G)(V)
Golden triangles filled with spiced potato, served with chutneys and creamy curd.	100K

Chicken 65	(GF)🍴
Crispy South Indian-style chicken bites tossed in fiery curry leaves, garlic, green chilli, and house spices—bold, spicy, and dangerously addictive.	130K
Hara Bhara Kebab	(V)🥥
Deep-fried vegetable kebab, packed with aromatic spices and made from spinach, green peas, and potatoes.	79K
Tandoori Chicken Pops	(G)(DF)🍴
Dry, lip-smacking hot wings — done desi.	110K
Mumbai Chilli Chicken	(G)(DF)🍴
A plate of crispy garlic-chilli chicken is a modern roadside café staple.	110K
Shahi Lamb Sliders	(G)🍴
Melt-in-mouth spicy lamb kebabs encased in mini pav burgers.	130K
Prawn Koliwada	(G)(DF)🥥
Bombay's Koliwada recipe: A bowl of delicate, crispy morsels – perfect for chutney-dipping.	195K

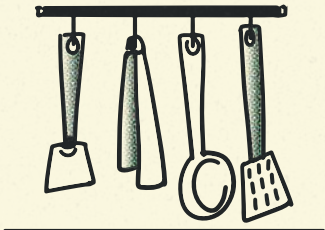


FROM THE TANDOOR

Tandoori Paneer Tikka	(V)🍴
Cottage cheese spiced and roasted to perfection in a tandoor.	130K
Paneer Malai Tikka	(V)🥥
Cottage cheese cubes marinated in fresh cream and a spice blend, then grilled in a tandoor.	130K
Tandoori Malai Broccoli	(V)🥥🍴
Farm-fresh broccoli with malai marination, char-grilled for a perfect bite, and finished with butter, lime, and masala.	99K
Tandoori Chicken	🍴
The king of kebabs! Tender bone-in chicken marinated in yoghurt, spices, and red chilli.	145K
Chicken Tikka	🍴
Boneless chicken marinated in red tandoori sauce, cooked in a clay oven for a smoky flavour.	125K
Lamb Seekh Kebab	🍴
Flavourful spiced lamb mince, infused with mint and cooked in the tandoor.	155K
Amritsari Prawn	🥥
Succulent prawn marinated in tandoori marinade, roasted to glory.	195K
Dhaniya Hari Mirch Paneer Tikka	(V)🍴
Homemade cottage cheese marinated in curd, fresh coriander, and green chilli, then roasted in a traditional tandoor.	130K
Chicken Malai Kebab	🥥
Chicken cubes marinated in hung yoghurt, fresh cream, cheese, and ginger-garlic paste; seasoned with spices and grilled in a tandoor.	135K
Dhaniya Hari Mirch Chicken Tikka	🍴
Chicken cubes marinated with fresh coriander and green chilli, then roasted in a tandoor.	135K
Fish Amritsari Tikka	🍴
Fish cubes marinated in a red, yoghurt-based tandoori sauce, cooked in a clay oven.	145K

PLATTER SPECIAL

Vegetarian Kebab Platter	(G)(V)🥥🍴
A combination of marinated vegetables: Tandoori paneer, cheese corn atarinci, malai broccoli, and tandoori mushroom.	199K
Non-Veg Kebab Platter	🥥🥥🍴
A combination of chicken tikka, chicken malai kebab, fish tikka, tandoori prawns, and lamb seekh kebab.	299K



CURRIES IN A HURRY

Dal	
Dal Tadka	(DF)(V)🍴
Flavourful combination of toor and moong dal, finished with a spicy tadka.	99K
Lasooni Dal Tadka	(DF)(V)🍴
A mildly spiced, tempered lentil dish flavoured with garlic.	99K
Smokey Dal Makhani	(V)
Buttery, creamy, and flavourful overnight slow-cooked black lentil — perfectly wipeable with any of our breads.	110K

CHICKEN

Aunty Ji's Secret Butter Chicken	🥥
Our family recipe – a rich and flavourful butter chicken unlike any other. WARNING: Not your average butter chicken.	140K

Tikka Masala	🥥🍴
Traditional Indian dish made of chicken marinated in yoghurt, then charred and simmered in a rich, creamy onion- and tomato-based spiced sauce.	130K
Ghee Roast	🥥🍴
Slow-cooked chicken in a rich, spicy gravy made with ghee and aromatic spices.	140K
Sukha	🍴
Rich, flavourful dried spiced chicken.	130K
Vindaloo	🍴
A spicy Indian curry known for its bold, aromatic flavours and intense heat.	130K
Korma	🥥
Succulent chicken simmered in an aromatic, creamy sauce.	130K
Kadai	🥥🍴
Combination of chicken, onions, tomatoes, peppers, cooked in a kadai gravy.	130K
Madras	🍴
A steadfast, humble and delicious chicken curry, beloved of Bombay families.	130K

LAMB

Madras	🍴
A steadfast, humble and delicious lamb curry, beloved of Bombay families.	155K
Rogan Josh	🍴
A slow-cooked Kashmiri stew with tender Australian lamb and aromatic spices.	160K
Ghee Roast	🥥🍴
Flavourful lamb, slow-cooked in a rich, spicy gravy made with ghee and aromatic spices.	170K
Vindaloo	🍴
A spicy Indian curry known for its bold, aromatic flavours and intense heat.	160K
Korma	🥥
Succulent lamb simmered in an aromatic, creamy sauce.	160K

CURRIES IN A HURRY

VEG	
Aloo Gobi	(DF)(V)🍴
A popular Indian dish where potatoes and cauliflower are cooked with onions, tomatoes, and spices.	75K
Aloo Jeera	(DF)(V)
A simple, delicious dish made with potatoes, cumin & spices.	65K
Vegetable Kadai	(V)🥥🍴
Combination of Seasonal Vegetables onions, tomatoes, peppers, cooked in a kadai gravy.	99K
Vegetable Madras	(V)🥥🍴
A steadfast, humble, and delicious vegetarian curry, beloved by Bombay families.	99K
Vegetable Kolhapuri	(DF)(V)🥥🍴
A popular Kolhapuri dish featuring mixed vegetables in a thick, spiced gravy.	99K
Vegetable Lababdar	(V)🥥🍴
A rich and creamy Punjabi curry with a mix of seasonal vegetables and homemade cashew-tomato gravy.	99K
Paneer Butter Masala	(V)🥥🍴
A rich, creamy curry featuring soft paneer cubes in velvety tomato-butter gravy.	125K
Paneer Lababdar	(V)🥥🍴
A rich and creamy Punjabi curry with paneer and homemade cashew-tomato gravy.	125K
Paneer Tikka Masala	(V)🥥🍴
A traditional Indian dish made with cottage cheese marinated in yoghurt, then charred and simmered in a rich, creamy, onion- and tomato-based spiced sauce.	125K
Paneer Palak	(V)
Cottage cheese in a vibrant spinach gravy.	125K
Paneer Korma	(V)🥥
A luscious curry with a creamy texture, rich taste, and delicate flavours.	125K

SEAFOOD

Aunty Ji's Fish Curry	🍴
Our family recipe – a rich and flavourful fish curry unlike any other. WARNING: Not your average fish curry.	155K
Goan Fish Curry	🍴
An all-time favorite – warm, spicy, tangy. Just like the breeze of our Goan coasts.	145K
Fish Tikka Masala	🍴
A traditional Indian dish made with fish marinated in yoghurt, then charred and simmered in a rich, creamy, onion- and tomato-based spiced sauce.	145K
Prawn Masala	🥥🍴
A traditional Indian dish made with prawns marinated in yoghurt, then charred and simmered in a rich, creamy, onion- and tomato-based spiced sauce.	199K
Prawn Korma	🥥🥥
Succulent prawns simmered in an aromatic, creamy sauce.	199K

10% Government taxes are applicable.
We levy 8% service charge

MENU CARD

AUNTY JI'S

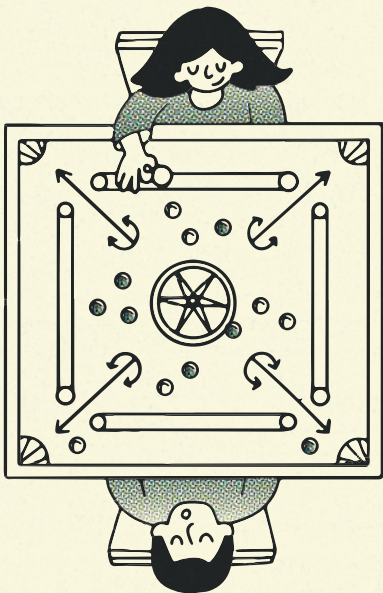
MENU CARD

CHEF'S SPECIAL KATHI ROLLS

Aunty Ji's Paneer Ro1l	(G) (V) 🥜🔥
Ditch the fork! Our melt-in-your-mouth paneer and fragrant spices wrapped in "handkerchief" roti. Mumbai street food, perfected.	
	115K
Chicken Tikka Ro1l	(G) 🥜🔥
Charred chicken tikka, lavish salad & sweet-spicy tomato-chilli jam in a soft roti.	
	125K
Butter Chicken Kathi Ro1l	(G) 🥜
Creamy butter chicken masala curry topped with your favorite vegetables and chutneys, wrapped in a flaky roti.	
	125K

Lamb Paratha Burger	(G)
Two juicy lamb patties with cheddar cheese, Aunty Ji's Secret Burger Sauce, and lachha onions tucked inside buttery paratha buns for a bold Indian-style burger.	
	179K

Waiting for your food to come?
Enjoy a game of Carom while you wait!



THALI LUNCH SPECIAL

AVAILABLE UNTIL 5PM

Vegetable Thali	(V) 🥜🔥
Paneer Butter Masala, Vegetable Kadai, Aloo Jeera, Dal Tadka, Roti, Basmati Rice, Gulab Jamun, Curd, Mixed Achar, Onion, Papad – Roasted / Fried.	
	200K
Vegan Thali	(DF) (V) 🥜
Baingan Bharta, Vegetable Kadai / Chana Masala, Burfi / Fruits, Coconut Curd / Tomato Chutney, Mixed Achar, Onion Salad, Papad – Roasted / Fried.	
	200K
Gluten Free Thali	(V) 🥜
Paneer Tikka Masala, Vegetable Kadai, Aloo Jeera, Dal Tadka, Missi Roti, Basmati Rice, Coconut Burfi / Fruits, Coconut Curd / Tomato Chutney, Mixed Achar, Onion Salad, Papad – Roasted / Fried.	
	200K
Chicken Thali	🥜🔥
Butter Chicken, Vegetable Kadai, Aloo Jeera, Dal Tadka, Roti, Basmati Rice, Gulab Jamun, Curd, Mixed Achar, Onion Salad, Papad – Roasted / Fried.	
	250K
Lamb Thali	🔥
Lamb Rogan Josh, Vegetable Kadai, Aloo Jeera, Dal Tadka, Roti, Basmati Rice, Gulab Jamun, Curd, Mixed Achar, Onion Salad, Papad – Roasted / Fried.	
	300K



BIRYANI POTS

Biryani - Chicken	🔥
Tender chicken simmers with ginger, garlic, and fresh herbs, all nestled in fluffy rice cooked the Kacchi way.	
	155K
Biryani - Lamb	🔥
Hyderabadi-style long-grain basmati rice, infused with spices and saffron.	
	180K
Biryani - Veg	(V) 🔥
Fresh seasonal vegetables mingle with sweet cinnamon and fragrant rice, cooked the Hyderabad way for fluffy perfection.	
	125K

EXTRAS

Papad - Plain/ Masala (Fried /Roasted)	(DF) (V) 🔥
Pop open a bag of these light and crispy lentil wafers (plain/spiced).	
	20K/30K
Plain Curd	(V)
Refreshing plain yoghurt, the perfect palate cleanser.	
	20K
Raita	(V)
Homemade creamy yoghurt raita with a refreshing burst of mint.	
	35K
Slice Onion	(DF) (V)
Sliced onions to add a refreshing crunch and a touch of spice to your meal.	
	20K
Mix Pickle	(DF) (V) 🔥
A medley of pickled vegetables for a burst of flavour and a tangy surprise!	
	25K
Mixed Green Salad	(DF) (V)
Tomato, carrot, cucumber, chilli, lemon.	
	40K
Masala fries	(G) (DF) (V) 🔥
We wouldn't have it any other way. Crispy French fries tossed in a flavourful masala spice mix.	
	40K
Masala Peanuts	(G) (DF) (V) 🥜🔥
For those with impatient fingers.	
	75K

BOMBAY CHOWPATY

Masala Dosa	(DF) (V)
South India's favourite arrives! This Masala Dosa is a golden, crispy dream, served with our signature coconut chutney, tangy sambar, and a sweet tomato chutney.	
	110K
Og Dosa	(DF) (V)
Plain Dosa is a golden, crispy dream, served with our signature coconut chutney, tangy, sambar and a sweet tomato chutney.	
	99K
Ghee Podi Dosa	(V) 🔥
Go bold with our Ghee Podi Dosa, smeared with aromatic ghee and spicy podi (gunpowder), for an extra kick of South Indian flavour.	
	110K
Eggs Bhurji	(G) 🔥
Scrambled eggs Indian-style! Packed with fragrant spices, onions, and green chillies. Served with Pav bread.	
	75K
Chole Bhature	(G) (V) 🔥
Hot, puffed-up Puris with a spicy chickpea curry, laccha onions, fried chilli.	
	110K

VEGAN SPECIAL

NO DAIRY, EGGS AND NON-VEG
(NO ANIMALS RELATED PRODUCT)

USE VEGETABLE OIL FOR COOKING

Aloo Palak	(DF) (V)
Aloo palak features fork-tender potatoes in a smooth, lightly spiced creamy spinach curry or sauce.	
	99K
Aloo Baingan	(V) 🔥
Aloo Baingan is a delicious Indian sabji (vegetable dish) made with diced potatoes and eggplant.	
	99K
Sev Tamatar ki Sabji	(G) (V)
A sweet, spicy, and tangy tomato curry generously topped with crispy Sev.	
	99K
Peas Pulao	(G) (DF) (V)
Basmati rice bursting with Green peas and subtle spices.	
	80K



JAIN SPECIAL

NO ROOT VEGETABLES, CAULIFLOWER,
EGG AND NON-VEG
(STRICTLY NO GARLIC, NO GINGER)

Methi Matar Malai	(V)
Methi Matar Malai combines fresh methi leaves with green peas and creamy in a sweet, rich and creamy curry.	
	110K
Makhani - Paneer/ Vegetable	(V) 🥜
Makhani is a popular Punjabi dish made with tomatoes, cashews, spices & cream.	
	125K/99K
Sev Tamatar ki Sabji	(G) (V)
A sweet, spicy, and tangy tomato curry generously topped with crispy Sev.	
	99K
Peas Pulao	(G) (DF) (V)
Basmati rice bursting with Green peas and subtle spices.	
	80K



RICE & BREADS

Vegetable Pulao	(V)
Basmati rice bursting with colorful vegetables and subtle spices.	
	80K
Jeera Rice	(DF) (V)
Steamed savoury basmati rice tempered with desi ghee & popped cumin.	
	60K
Steamed Rice	(DF) (V)
Light and fluffy basmati rice, the perfect canvas for your curries.	
	50K
Roti - Plain/ Butter/ Garlic	(G) (V)
Flatbread made with whole wheat and traditionally cooked in tandoor.	
	35K/40K/45K
Naan - Butter/ Garlic / Chilli/ Cheese Naan	(G) (V)
Soft and chewy leavened bread, perfect for scooping.	
	35K/40K/45K/60K
Lacha Paratha - Plain /Chilli/ Mint	(V)
Layers of crispy flatbread, perfect for dipping or mopping curries.	
	35K/40K/40K
Aloo Paratha	(V)
Indian flatbread stuffed with spiced mashed potatoes, served hot with yoghurt.	
	50K
Roomali Roti	(G) (V)
Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.	
	40K

TAKE HOME
MORE THAN MEMORIES!
ASK OUR STAFF
ABOUT AUNTY JI'S
SOUVENIRS

AVAILABLE
FOR PURCHASE



10% Government taxes are applicable.
We levy 8% service charge

(G) | Contains Gluten (GF) | Gluten Free (DF) | Dairy Free (V) | Vegetarian 🥜 | Has Nuts 🍤 | Shellfish 🔥 | Spicy