



the street food of Mumbai

Mumbai Street Food Menu

SANTA CLARA FOOD TRUCK · SAN JOSE CLOUD KITCHEN



Mumbai Vada Pav



Mumbai Sandwich



Mumbai Pav Bhaji



Kolhapuri Misal

Santa Clara *the food truck*

3725 El Camino Real, Santa Clara, CA 95051
(669) 225-1308

Monday	9am – 12am
Tuesday	9am – 12:30pm, 5pm – 12am
Wed – Sun	9am – 12am

Dine-in · takeout · delivery · order online at
mumbaiexpress.co/santa-clara

San Jose *the cloud kitchen*

82 E Santa Clara St, San Jose, CA 95113
(385) 332-2756

Mon – Sun	9:30am – 2:30pm, 5:15pm – 10:15pm
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No dine-in · pickup, delivery & catering · order at the counter

Every dish has a place it boarded. Ask us where yours is from.

V vegetarian · VG vegan · E contains egg · NV non-veg · brass diamonds mark the heat

Vada Pav



Batata Bhaji Pav

\$8.99

Crispy golden batata bhaji tucked into a soft pav, layered with zesty chutneys – Mumbai's beloved rainy-day craving in every bite.

V ◆◆



Palak Bhaji Pav

\$8.99

Vibrant spinach bhaji, lightly spiced and pan-tossed, served with pillowy pav – a fresh green twist on the classic.

V ◆



Regular Vada Pav

\$5.99

One crisp potato vada in a soft pav with dry garlic chutney – the everyday Mumbai bite.

V VG ◆◆



Regular Vada Pav (2 pcs)

\$9.99

Two iconic Mumbai vada pavs – crisp potato vada, garlic chutney, soft pav. Double the joy, zero regrets.

V VG ◆◆



Masala Vada Pav with Cheese

\$7.99

Spicy masala vada pav crowned with a molten cheese slice – street-style indulgence at its gooiest.

V ◆◆



Masala Vada Pav

\$6.99

Fiery masala-dusted vada in a buttered pav with tangy chutneys – for those who like it hot and happening.

V ◆◆◆



Mumbai Vada Pav

\$6.99

The original legend – crunchy batata vada, dry garlic chutney, fried green chilli, soft ladi pav. Pure Mumbai.

V VG ◆◆



Butter Vada Pav

\$6.99

Classic vada pav slathered generously with butter and griddled till golden – rich, comforting, unforgettable.

V ◆◆



Schezwan Vada Pav

\$6.99

Vada pav with a fiery schezwan kick – bold Indo-Chinese flavours that wake up every taste bud.

V ◆◆◆

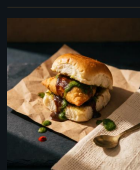


Schezwan Samosa Pav

\$6.99

Crushed crispy samosa in pav, fired up with schezwan sauce – crunchy, spicy, dangerously addictive.

V ◆◆◆

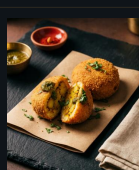


Samosa Pav

\$5.99

Mumbai's favourite jugaad – a crisp samosa smashed inside soft pav with imli and green chutney.

V VG ◆



Bread Pattice

\$6.99

Golden-fried bread pattice stuffed with spiced potato – crisp outside, soft and masaledar inside.

V ◆

◆ SNACKS

Snacks



Poha

\$9.99

Soft flattened rice tossed with peanuts, curry leaves and a squeeze of lemon – light, homely, soul-soothing.

V VG ◆



Sabudana Khichadi

\$9.99

Pearl-like sabudana tossed with roasted peanuts, cumin and potato – the beloved fasting-special, made perfect.

V ◆



Sabudana Vada (3 pcs)

\$8.99

Crisp sago vadas with peanut crunch, served with cool chutney – three pieces of golden happiness.

V ◆



Extra Cut Rasa

\$3.99

A bowl of the fiery Kolhapuri rassa, the kat, for pouring over your misal or mopping with pav.

V VG ◆◆◆

◆ CHAAT

Chaat



Pani Puri

\$6.99

Crisp puris filled with spicy mint water, tangy imli and masaledar aloo – Mumbai's most thrilling bite.

V VG ◆◆



Dahi Sev Poori

\$8.99

Delicate pooris layered with cool dahi, sev, pomegranate and chutneys – sweet, tangy, crunchy in one go.

V ◆



Sev Poori

\$7.99

Flat crisp puris piled with onion, tomato, sev and a trio of chutneys – the chaat that started it all.

V VG ◆◆



Dahi Papdi Chaat

\$8.99

Shattering papdi under creamy dahi, drizzled with imli and showered with sev – chaat royalty.

V ◆



Samosa Chaat

\$8.99

Crushed samosa drowned in chole, dahi and chutneys – a messy, magnificent flavour explosion.

V ◆◆



Gilli Bhel

\$8.99

The mystery-mix bhel – puffed rice, namkeen and secret masalas tossed for maximum crunch.

V VG ◆◆



Sukhi Bhel

\$7.99

Dry, crackling bhel with no watery shortcuts – just pure crunch, tang and Mumbai street magic.

V VG ◆◆

◆ MUMBAI SANDWICH

Mumbai Sandwich



Mumbai Sandwich

\$12.99

Triple-layered grilled sandwich with mint chutney, beet, cucumber and potato – the street-corner icon.

V ◆



Junglee Paneer Sandwich

\$12.99

Wild-loaded paneer sandwich with smoky masala and crunchy veggies – jungle in the best way.

V ◆◆



Junglee Chicken Sandwich

\$12.99

Juicy chicken, bold masalas and grilled bread stacked high – a beast of a sandwich.

NV ◆◆



Paneer Tikka Sandwich

\$12.99

Charred paneer tikka tucked into a buttery grilled sandwich – smoky, creamy, irresistible.

V ◆



Chicken Tikka Sandwich

\$12.99

Smoky chicken tikka, mint mayo and crisp veggies in golden grilled bread – pure satisfaction.

NV ◆

◆ EGG & PANEER

Egg & Paneer



Cheese Omelette Pav

\$12.99

Fluffy masala omelette oozing with cheese, served with soft pav – breakfast of champions.

E ◆◆



Egg Bhurji Pav

\$11.99

Spicy scrambled eggs with onion-tomato masala, scooped up with buttered pav – Mumbai's favourite anda fix.

E ◆◆



Paneer Bhurji Pav

\$11.99

Crumbled paneer tossed with peas, capsicum and pav-bhaji masala – the vegetarian answer to egg bhurji.

V ◆◆



Masala Omelette Pav

\$8.99

Classic desi masala omelette with green chillies and coriander, paired with warm pav.

E ◆◆



Croissant Masala Omelette

\$11.99

Buttery flaky croissant meets spicy masala omelette – a fusion breakfast worth waking up for.

E ◆◆

◆ WRAP

Wrap



Paneer Tikka Wrap

\$11.99

Smoky paneer tikka, crunchy slaw and mint mayo rolled in a soft tortilla – handheld happiness.

V ◆◆



Chicken Tikka Wrap

\$12.99

Char-grilled chicken tikka wrapped with onions, chutney and cool mayo – juicy in every bite.

NV ◆◆

◆ PAV BHAJI

Pav Bhaji



Mumbai Pav Bhaji

\$12.99

The legend itself – buttery mixed-veg bhaji mashed on a giant tava, with griddled ladi pav. Mumbai on a plate.

V ◆◆



Amul Cheese Pav Bhaji

\$13.99

Classic pav bhaji crowned with a generous blanket of Amul cheese – extra rich, extra dreamy.

V ◆



Extra Masala Pav

\$3.49

Masala-smeared pav griddled in butter – because one round of pav is never enough.

V ◆

◆ MISAL

Misal



Kolhapuri Misal

\$11.99

Fiery Kolhapuri usal topped with farsan, onion and lemon, served with pav – not for the faint-hearted.

V ◆◆◆



Cut Vada Misal

\$12.99

Crisp vada 'cut' into spicy misal gravy – a Katakirr-style combo that regulars swear by.

V ◆◆◆



Extra Farsan

\$1.00

A crunchy heap of spicy farsan for topping your misal – extra crunch, extra fun.

V ◆◆

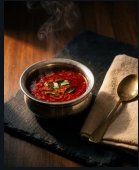


Extra Pav

\$2.99

Two more soft ladi pav for the rassa.

V



Extra Cut Rasa \$3.99

A bowl of the fiery Kolhapuri rassa, the kat, for pouring over your misal or mopping with pav.

V VG ◆◆◆

◆ CHINESE RICE & TAVA PULAO

Chinese Rice & Tava Pulao



Tava Pulao \$12.99

Mumbai-style tava pulao – rice tossed on the big tava with pav-bhaji masala and veggies. Smoky street flavour.

V ◆◆



Fried Rice \$12.99 / \$13.99 / \$13.99 (Veg / Egg / Chicken)

Wok-tossed fried rice your way – veg, egg or chicken – with spring onions and burnt-garlic aroma.

V VG E NV ◆



Schezwan Fried Rice \$12.99 / \$13.99 / \$13.99 (Veg / Egg / Chicken)

Fiery schezwan fried rice, wok hei in every grain – pick veg, egg or chicken.

V VG E NV ◆◆◆



Egg Chicken Fried Rice \$15.99

Wok-tossed fried rice with both egg and chicken – spring onions and burnt-garlic aroma.

NV E ◆



Egg Chicken Schezwan Fried Rice \$15.99

The full house – egg AND chicken in spicy schezwan rice. Maximum protein, maximum fire.

NV E ◆◆◆

◆ TEA & DRINKS

Tea & Drinks



Amrutulya Tea \$3.99

Slow-brewed Amrutulya chai – strong, milky, with that signature cutting-chai soul.

V



Mango Lassi \$3.99

Thick, creamy lassi swirled with ripe mango – summer in a glass, all year round.

V



Masala Chass \$3.99

Cool spiced buttermilk with roasted jeera and curry leaf – the perfect fire-fighter for spicy food.

V



Kokum Sharbat \$3.99

Tangy-sweet kokum cooler, deep ruby red – coastal Maharashtra's beloved thirst-quencher.

V VG



Watermelon Juice

\$4.99

Fresh-pressed watermelon juice over ice – cold, sweet, nothing added.

V VG



Soda

\$1.99

Chilled soda – simple, fizzy, perfect with chaat.

V VG



Water Bottle

\$0.99

Chilled bottled water.

V VG

◆ EXTRA

Extra



2 pcs Butter Pav

\$2.99

Two soft ladi pav griddled in butter – the perfect partner for bhaji, misal or bhurji.

V



2 pcs Masala Pav

\$3.49

Two pav smeared with spicy masala and griddled golden – dangerously good on their own.

V ◆

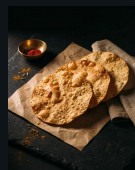


Rice

\$3.99

Steamed rice – simple and comforting.

V VG



Fried Papad

\$1.99

Crisp fried papad – the crunch every Indian meal deserves.

V VG



Masala Papad

\$4.99

Roasted papad loaded with onion, tomato, coriander and masala – chaat meets crunch.

V VG ◆



Gulab Jamun (2 pcs)

\$4.99

Two soft, syrup-soaked gulab jamuns – the sweet ending every meal needs.

V

Same menu at both kitchens. Prices subject to change; ask about allergens before ordering.