



MUMBAI HOUSE

CUISINE INDIENNE CONTEMPORAINE

STARTERS

Anda curry Poached egg & espuma masala	14
Mulligatawny shorba Lentils cream, papadums & fried onions	12
Lighly seared sea scallops	16
Honey & chili mayonnaise, coconut & curry leaves's sweet potatoes coulis	
Pulled pork samosa	16
With citrus fruits, spices & pistachios coriander, lime & ginger sauce mango chutney	

MAINS

Navi Butter Chicken	41
Chicken supreme tomato, cashew & spices stuffing Butter chicken sauce with Madeira wine basmati rice et onion bhajis	
Kad Machli Curry	39
Cod indian style marinated then roasted coco & lime curry (with home-made fish fumet) lemon & cumin flavoured chickpea mousseline honey & chili roasted parsnip	
Kaddu Aur Nariyal	32
Slice of red kuri squash with coconut red kuri squash coulis paneer tandoori plantain crisps	
Korma Tandoori	46
Sirloin Beef Tandoori Korma sauce cumin baby potatoes "jeera aloo" cauliflower mousseline	
Sikandari Raan	44
Lamb shank braised with spices cooking juices mashed potatoes with coconut milk carrots with madras spices	

CURRIES

with rice & vegetables

Prawns moilee	36
Lamb rogan josh	36
Beef chettinad	36
Chickent tikka masala	38
Butter chicken	38
Palak paneer	29

BIRYANIS

cuits en pot scellé
par une naan
& servis avec un raïta

Seasonal vegetables	27
Chicken	33
Lamb	33

EXTRAS

Naan nature	5
Naan garlic	6
Naan gruyère cheese	8
Naan chili	6
Daal makhni	14
Daal tadka	12
Raïta	8