



# MUMBAI HOUSE

CUISINE INDIENNE CONTEMPORAINE

## STARTERS

<b>Mulligatawny shorba</b> Lentils cream   papadums   fried onions .....	12
<b>Lightly seared sea scallops</b> .....	16
Coriander, lime & ginger sauce   coconut & curry leaves's sweet potatoes coulis	
<b>Pulled pork samosa</b> .....	16
With citrus fruits, spices & pistachios   mango chutney   honey chili mayonnaise	

## MAINS

<b>Pork medalions "Vindaloo"</b> .....	44
Reduced with red wine vindaloo sauce   mashed potatoes Kohlrabis glazed with spices	
<b>Navi Butter Chicken</b> .....	41
Chicken supreme   tomato, cashew & spices stuffing Butter chicken sauce with Madeira wine   basmati rice et onion bhajis	
<b>Semi-cooked Scottish Salmon loin</b> .....	39
Citrus fruits Yoghurt   chayotes "chow-chow" glazed with indian spices Mellow naan with spices	
<b>Kaddu Aur Nariyal</b> .....	32
Slice of red kuri squash with coconut   red kuri squash coulis paneer tandoori   plantain crisps	
<b>Thattukada style Beef curry</b> .....	46
Marinated & braised flat iron steak   spiced tapioca waffle beetroot mousseline with coconut milk	

### CURRIES

with rice & vegetables

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

### BIRYANIS

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

<b>Seasonal vegetables</b> .....	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

Sur demande, nos collaborateurs vous renseigneront volontiers sur les ingrédients présents dans nos plats qui sont susceptibles de provoquer des allergies ou des intolérances

Tous les Prix en CHF et TVA incluse