



MUMBAI HOUSE

CUISINE INDIENNE CONTEMPORAINE

STARTERS

Mulligatawny shorba Lentils cream papadums fried onions	12
Lightly seared sea scallops	16
Coriander, lime & ginger sauce coconut & curry leaves's sweet potatoes coulis	
Green Asparagus sautéed with garlic, coriander & almonds	16
Lime & spring onions dahi crispy garlic tuile biscuit	

MAINS

Pork medalions "Vindaloo"	44
Reduced with red wine vindaloo sauce mashed potatoes Kohlrabis glazed with spices	
Navi Butter Chicken	41
Chicken supreme tomato, cashew & spices stuffing Butter chicken sauce with Madeira wine basmati rice et onion bhajis	
Semi-cooked Tandoori Salmon loin	39
Marinated with spices biryani & drop of madras spinaches' emulsion Roasted almonds fried onions	
Baingan	32
Spiced honey-glazed eggplant ginger, chili & fresh herbs raïta roasted cashew nuts corander-lime vinaigrette pea purée chili papadum	
Thattukada style Beef curry	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

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