

MUMBAI HOUSE
CUISINE INDIENNE CONTEMPORAINE

STARTERS

Chicken Kofta “chilli Chicken” style	14
Crispy rice chips roasted sesame seeds fresh herbs	
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 & squid ink tuile biscuit	

MAINS

Beef Tataki-Style	42
“indo-chinese” spiced-marinated beef coriander-coconut mayonnaise curry leaf & coconut sweet potato mousseline honey-glazed pal choi with toasted spices	
Semi-cooked Tandoori Salmon loin	39
Marinated with spices spiced potatoes emulsion drop of madras spinaches Roasted almonds fried onions	
Baingan	32
Spiced honey-glazed eggplant ginger, chili & fresh herbs raita roasted cashew nuts corander-lime vinaigrette pea purée chili papadum	
Kongunadu Lamb Kuzambu	42
Braised lamb shoulder coconut milk-reduced sauce mashed potatoes Green asparagus sautéed with coriander and garlic	

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 raita

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
Raita	8