



# MUMBAI HOUSE

CUISINE INDIENNE CONTEMPORAINE

## STARTERS

|                                   |    |
|-----------------------------------|----|
| Samosas Poulet & Mozzarella ..... | 12 |
| <b>Samosas Veg</b> .....          | 9  |
| Seekh kabab d'Agneau .....        | 14 |
| Poulet tikka .....                | 14 |
| Onion bhajis .....                | 9  |

## CURRIES

with basmati rice & vegetables

|                            |    |
|----------------------------|----|
| Crevettes moilee .....     | 36 |
| Agneau rogan josh .....    | 36 |
| Poulet tikka masala .....  | 38 |
| Butter chicken .....       | 38 |
| <b>Palak paneer</b> .....  | 29 |
| <b>Channa masala</b> ..... | 29 |

## BIRYANIS

|                                  |    |
|----------------------------------|----|
| <b>Seasonal vegetables</b> ..... | 27 |
| Chicken .....                    | 33 |
| Lamb .....                       | 33 |

## EXTRAS

|                    |    |
|--------------------|----|
| Naan nature .....  | 5  |
| Naan ail .....     | 6  |
| Naan gruyère ..... | 8  |
| Naan piment .....  | 6  |
| Daal makhni .....  | 14 |
| Daal tadka .....   | 12 |
| Raïta .....        | 8  |
| Riz basmati .....  | 6  |