

















# Mumbai



## **APPETISERS**

SOLKADI (A Tangy Kokum & Coconut milk preparation, just the right digestive) BUTTERMILK (A refreshing drink blended Curd & Water with Chat Masala) LASSI (Sweet/Salted) FRESHLIME SODA **FRESHLIME WATER** AERATED WATER SODA CURD BOWL BOTTLED DRINKING WATER (MINERAL) HIMALAYA MINERAL WATER

## SIMPLY VIRGIN COOLERS

GATEWAY SUNRISE (Fresh, with Peach & Apricot, Lime & Soda) SPICE GIRL (Khus,Litchie & Gingerale topped with Sprite) BLUSH ON ICE (A Strawberry & Lime cooler) ICED TEA (Regular/Flavoured) BLUE EYED (Blue Curacao, Apple juice & Lime cooler) BLACK MAGIC (Black Current, P/A juice, Apple & Lime cooler)

#### SOUPS

TOMATO/PALAK/MUSHROOM VEG. (Hot & Sour/Sweet Corn/Clear) CHICKEN (Hot & Sour/ Sweetcorn / Clear) FISH/CRAB/PRAWN/CLAM SOUP MULIGATWANY SOUP (An unusual delicious Cream of Lentil)

#### **RAITAS / SALADS**

MIX VEG/ BOONDI/ PINEAPPLE TOMATO/ GREEN SALAD

## **TANDOOR/KEBABS**

TANDOORI POMFRET (Fresh Fish marinated & Charcoal grilled to perfection) TANDOORI RAVAS/SURMAI (Fresh Fish marinated & Charcoal grilled to perfection) BANGDA TANDOORI (2 PCS.) (Fresh Mackerel marinated & Charcoal grilled) FISH KEBAB (Surmai chunks flavoured and barbecued) FISH TIKKA (Chunks of Surmai generously marinated & grilled to perfection) PUDINA FISH TIKKA (Fish tikka mint flavoured & barbecued) FISH TIRANGA (Our three different flavoured Kebabs) FISH KURKURE (A special combination of fish & Prawns by the Chef) CHICKEN TANDOORI (FULL) CHICKEN TANDOORI (HALF)

CHICKEN TIKKA (Cubes of Chicken marinated & slowly cooked in Tandoor) **RESHMI KEBAB** (Supreme of chicken marinated in Cashew paste, mild Indian spices & roasted in clay oven) TANGDI KEBAB (Chicken drumsticks generously marinated, flavoured & charcoal grilled) CHICKEN BURHANSI KEBAB (Just for you)

SEEKH KEBAB (MUTTON) (Combination of mutton mince & Indian spices cooked to perfection) VEG. HARA BHARA KABAB (Mixed vegetables spiced with green masala, deep fried) VEG. SEEKH KEBAB (Minced vegetables and cottage cheese grilled to perfection) VEG. PANEER TIKKA (Cubes of paneer and vegetables in tandoori spiced yoghurt) HARIYALI PANEER TIKKA (Cottage cheese & vegetables in a special green marination, sprinkled with sesame) MUSHROOM TIKKA (Mushroom marinated with Indian spices and yoghurt, charcoal grilled) ALOO CHEESE ROLL (Combination of potatoes and cheese mixed, deep fried)

#### (Ask Rate for APC Item) (APC-As Per Catch)

## CRABS

TANDOORI CRAB (Fresh crab marinated and slowly cooked in tandoor) BUTTER PEPPER CRAB (Tender crab marinated with mild spices, butter, pepper and roasted in clay oven) BUTTER GARLIC PEPPER CRAB (Fresh crab steamed in butter garlic sauce with pepper) SCHEZWAN CRAB (Tender crab cooked in Schezwan sauce) STIR FRY CRAB (Tender Crab prepared with sweet & sour black pepper sauce) CRAB GREEN CHILLY SAUCE (Tender Crab prepared in spicy green chilly sauce) CRAB STICK KEBAB (1 PC.) (Boneless crab meat prepared in tandoori preparation) CRAB MASALA (Fresh crab prepared with select Indian herbs and spices) SEA CRAB (Fresh Sea crab prepared with select Indian herbs and spices) STUFFED CRAB (Fresh crab stuffed with crab meat & cooked to perfection)

### LOBSTERS

TANDOORI LOBSTER (Fresh lobster generously marinated & Charcoal grilled) LOBSTER BUTTER GARLIC PEPPER (Fresh Lobster steamed in butter Garlic sauce with pepper) LOBSTER BUTTER PEPPER (Fresh Lobster marinated with mild spices & roasted in clay oven) LOBSTER SCHEZWAN (Lobster cooked in schezwan sauce) LOBSTER GREEN CHILLY SAUCE (Lobster cooked in spicy green Chilly sauce) LOBSTER STIR FRY (Lobster cooked in sweet & Sour black pepper sauce) BABY LOBSTER TIKKA (6 pcs baby Lobster barbecued to perfection) BABY LOBSTER CURRY (6 pcs baby Lobster prepared in Coconut & Red curry)

### PRAWNS

TANDOORI PRAWNS (Fresh tiger prawns marinated and slowly cooked in tandoor) BUTTER PEPPER PRAWNS (Tiger Prawns marinated with mild spices, butter, pepper and roasted in clay oven) BUTTER GARLIC PEPPER PRAWNS (Tiger Prawns steamed in butter garlic sauce with pepper) SCHEZWAN PRAWNS (Tiger Prawns cooked in Schezwan sauce) STIR FRY TIGER PRAWNS (Tiger Prawns prepared with sweet & sour black pepper sauce) PRAWNS GREEN CHILLY SAUCE (Tiger Prawns prepared in spicy green chilly sauce) JUMBO PRAWNS TANDOORI (5pcs Jumbo prawns marinated & cooked in tandoor) JUMBO PRAWNS PAHADI (5pcs Jumbo prawns marinated in pahadi masala & cooked in tandoor) PRAWNS BUTTER PEPPER GARLIC (Medium Prawns prepared in Butter Garlic with crushed black pepper topping) PRAWNS CRISPY FRIED (Medium Prawns coated and crisp fried) PRAWNS FRY (Marinated prawns coated in batter and deep fried) **PRAWNS MASALA** (Succulent Prawns prepared with select Indian herbs and spices) SP. PRAWNS CURRY (Succulent Prawns prepared in coconut and red curry) **PRAWNS SUKHA** (Fresh Prawns prepared in coconut and Indian spices in thick gravy) SP. PRAWNS SUKHA (Succulent Prawns prepared in onion, tomatoes and coconut with Indian herbs & spices) PRAWNS PICKLE (Spicy Prawns prepared in 'Pickle Style') PRAWNS AMBAT TIKHAT (Succulent Prawns prepared in coconut and raw mango based masala)

## CLAMS

CLAM MASALA (Fresh Tisrya prepared with select Indian herbs and spices) SP. CLAMS KOSHIMBIR (Fresh Tisrya prepared in coconut and green masala) CLAMS BUTTER PEPPER GARLIC (Fresh Tisrya prepared in butter garlic sauce with pepper)



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## OYSTER

OYSTER (Fry /Tandoori/Butter Garlic/Stir Fry) SP. OYSTER MASALA DRY (Juicy Kalva prepared with select Indian herbs and spices)

#### POMFRET

SP. POMFRET KAPRI (FRY/MASALA/TANDOOR) (King size Pomfret in a choice of fry /masala/barbecued) POMFRET BUTTER PEPPER (Fresh Pomfret marinated with mild spices, butter, pepper and roasted in clay oven) **STEAM POMFRET** (Fresh Pomfret steamed with stuffing of green chutney) POMFRET PIECES FRY (Whole Pomfret sliced, coated with masala based batter and deep fried) STUFFED POMFRET (Whole Pomfret with a stuffing of green masala and shallow fried) SP. POMFRET CURRY (Whole Pomfret sliced & prepared in coconut & red curry) **POMFRET KOSHIMBIR** (Boneless Pomfret prepared in coconut and green masala) POMFRET TIKKA MASALA (Boneless Pomfret tikkas prepared in a thick Indian gravy) POMFRET METHI GARLIC (Fillets of Pomfret cooked in Tomatoes, Garlic & Fenugreek based gravy)

### SEA FOOD

BOMBIL FRY (Fresh Mumbai Ducks coated with a masala based batter and fried to a crisp) STUFFED BOMBIL FRY (Fresh Mumbai Ducks prepared with a stuffing of Prawns) BANGDA FRY (Fresh Mackerel fried to a crisp) SURMAI FRY (Slice of king fish marinated and shallow fried) FISH MASALA FRY (King fish slice with chef's special maniration) FISH CURRY (A slice of fish prepared in coconut and red curry) SP.SURMAI CURRY (Chunks of king fish prepared in coconut & red curry) FISH TIKKA MASALA (Boneless chunks of king fish tikkas prepared in thick gravy) RAWAS CURRY SQUID FRY/ MASALA (Squid rings in fry/masala)

BABY SHARK MASALA (Pieces of Mori cooked with choicest of spices in gravy) **FISH FINGERS** 

## MUTTON

MUTTON CHOP MASALA (Chop pieces cooked in a spicy coconut based gravy) MUTTON MASALA (Tender pieces of Mutton cooked in a spicy coconut based gravy) MUTTON MASALA DRY (Tender pieces of Mutton prepared with coconut and select spices) MUTTON LIVER DRY (Pieces of liver prepared with coconut & spices) SP. KHEEMA (only on Friday)

MUTTON BHUNA GOSHT (Mutton pieces with Indian spices dry cooked on pan to perfection) MUTTON ROGANJOSH (Mutton pieces prepared in Indian gravy)

#### CHICKEN

SP. CHICKEN MASALA (A tender leg portion slowly cooked in a spicy coconut based gravy) CHICKEN MASALA (Succulent chunks of chicken prepared in a spicy coconut based gravy) CHICKEN MASALA DRY (Succulent chunks of chicken prepared with coconut and select spices) CHICKEN LIVER MASALA/FRY (Pieces of liver prepared with select Indian herbs and spices) CHICKEN TIKKA MASALA (Cubes of chicken barbecued and prepared in thick gravy) BUTTER CHICKEN BONELESS (Chicken cooked in makhni gravy) EGG MASALA (Boiled Eggs prepared in a spicy coconut based gravy)

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## **VEG. SPECIALTIES**

ALOO JEERA ALOO (MUTTER/METHI/PALAK/SIMLA) PANEER (PALAK/MUTTER/BURJI/KADAI/MAKHANWALA) PANEER TIKKA MASALA 🌶 VEG. KOLHAPURI 🌶 VEG. KADAI VEG. CHOP MASALA VEG. MAKHANWALA METHI MUTTER MASALA METHI MUTTER MALAI MIXED VEG. CURRY **BAIGAN BHARTA** MUSHROOM PEAS MASALA **VEG. HARIYALI KHAS** BHARWAN MIRCHI SALAN / NAVRATAN KORMA MALAI KOFTA SHYAM SAVERA **DEEWANE HANDI** DAL FRY DAL BUKHARA

## **INDIAN BREADS**

AMBOLI GHAVNE VADE (2) CHAPATI (2) BHAKRI ROTI **BUTTER ROTI** NAN **BUTTER NAN** GARLIC NAN GARLIC BUTTER NAN KULCHA **ONION KULCHA** PARATHA METHI PARATHA ALOO PARATHA **BUTTER PARATHA BUTTER KULCHA** 



PRAWNS BIRYANI 🌶 FISH BIRYANI (SURMAI) 🌶 FISH BIRYANI (POMFRET) 🌶 MUTTON BIRYANI 🆊 MUTTON DUM BIRYANI CHICKEN BIRYANI 🌶 EGG BIRYANI 🌶 VEG. BIRYANI 🌶 PULAO (VEG./PEAS) KHICHDI (DAL/PALAK) JEERA RICE STEAMED RICE PLAIN RICE

## THALIS

VEG. THALI (Bhaji, Usal, Amti, Curd, Sweet, Papad, Solkadi, Rice, 2 Chapatis) FISH THALI (Fish Masala, Bombil Fry (2 Pcs.), Bhaji, Solkadi, Rice, 2 Chapatis) CHICKEN THALI (Chicken Masala, Chicken Masala Dry, Bhaji, Solkadi, Rice, 2 Chapatis) MUTTON THALI (Mutton Masala, Mutton Masala Dry, Bhaji, Solkadi, Rice, 2 Chapatis)

EXTRA CURRY (FISH/CHICKEN) PAPAD (Fry / Roasted)

## DESSERTS

CARAMEL CUSTARD KULFI

> Medium Spicy Spicy ))

GOVT. TAX AS APPLICABLE Specialties are subject to availability Order execution may take around 30 mins. Regret - we cannot entertain order cancellation. Prices are subject to change without notice. Outside eatables/Aerated water/Mineral water not allowed.

No Smoking Please





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