

Mumbai House Cuisine of India

Appetizers:

1. ****Vegetable Samosa:**** Golden pastry pockets filled with spiced potatoes, peas, and aromatic herbs, served with tamarind chutney.
2. ****Vegetable Pakora:**** Assorted crispy fritters made from seasonal vegetables, delicately spiced and fried to perfection
3. ****Chicken Pakora:**** Tender chicken pieces marinated in a blend of Indian spices, coated in chickpea batter, and fried to perfection
4. ****Chicken Tandoori:**** Juicy chicken marinated in yogurt and tandoori spices, grilled to smoky perfection in the traditional clay oven

Main Entrées:

1. ****Chicken Tikka Masala:**** Succulent pieces of grilled chicken simmered in a creamy tomato-based sauce infused with aromatic spices
2. ****Lamb Saag:**** Tender lamb pieces cooked in a rich spinach sauce, flavored with garlic, ginger, and Indian spices
3. ****Bollywood Coconut Shrimp:**** Plump shrimp cooked with creamy coconut, sweet pineapple chunks, and aromatic spices, served with fragrant coconut-infused potatoes
4. ****Vegetable Coconut Kurma:**** A delightful medley of fresh vegetables cooked in a creamy coconut sauce, flavored with roasted spices and curry leaves,

Bread Selection:

1. ****Plain Naan:**** Soft and fluffy leavened bread baked in the tandoor, perfect for sopping up delicious curries and sauces.
2. ****Garlic Naan:**** Naan bread infused with aromatic garlic and brushed with ghee, adding a delightful savory flavor to your meal.

Desserts:

1. ****Kheer (Rice Pudding):**** Creamy and aromatic rice pudding simmered in milk delicately flavored with cardamom, and garnished with Raisins.
2. ****Mango Ice Cream:**** Velvety smooth mango ice cream offering a refreshing and tropical end to your culinary journey.

\$250 Per Person Plus Tax and a 20% Gratuity, All Wine will be served by glass 15\$