

# CARRON TO MUMBAI

EAT • DRINK • INDULGE

*If you like our hospitality please tell others, if not, tell us.  
Your satisfaction is our success.*

*Welcome to the Carron to Mumbai Dining Experience.*

*We source all of our fish, meat, poultry, herbs and vegetables as locally as possible. Our delicious dishes are cooked to order with passion by our chefs who want you to enjoy the finest cuisine, and their attention to detail. Our cooking methods are carefully adopted and all of our meat is grilled, barbecued or steamed.*

*Please be patient, sit back, relax and enjoy our surroundings and allow us the time to present you with the finest dishes.*

*Award Winning Restaurant  
Multi Award Winning head Chef Raj*

*We have a selection of vintage wine, whisky, cognac.  
Please ask.*

*Let us take the stress out of your special occasions:  
Wedding, Corporate, Anniversaries, Birthdays -  
We cater to your needs.*

*Please advise of any food allergies.*

*All dishes homemade apart from a few golden oldies.*

ENJOY YOUR MEAL



## STARTERS

1	<b>Grilled Peppered Mackerel</b> Grilled Peppered Mackerel with basil oil and crushed garlic.	<b>6.95</b>
2	<b>Monk Maldeep</b> Monk fish marinated with garlic, olive oil, mint, lime jus, grilled.	<b>8.95</b>
3	<b>Haven Harbour Kekada</b> Finest local crab, spiced and dressed with olive oil, sliced crème potato.	<b>6.95</b>
4	<b>Goan Mussels</b> Delicately seared with coconut and melon jus.	<b>7.95</b>
5	<b>Paradesi Brie</b> Finest French brie, coated with chilli flakes, ajwan, panko breadcrumbs.	<b>5.95</b>
6	<b>Laknowi Chicken Pakora</b> Marinated chicken, steamed, coated with panko breadcrumbs.	<b>4.95</b>
7	<b>Da'ali Shobzi Batata</b> Finely chopped seasonal vegetables, lentils, mixture of spices, gram flour. Deep fried.	<b>4.50</b>
8	<b>Neel Piazzo Bhaji</b> Finely sliced onions, kale, spinach, mixture of spices, gram flour. Pan seared.	<b>4.50</b>
9	<b>Hash Moori Bash</b> Slow cooked duck, red berry sauce, organic juniper berries, bamboo flakes.	<b>7.95</b>
10	<b>Nature Lal Mann's</b> Tandoori grilled lamb chops with our garden herbs, tomatoes, fresh chilli.	<b>8.95</b>
11	<b>Lasooni Tikka Chilli Ponir</b> Our own marinade cooked in tandoori. Served on sizzler.	<b>6.95</b>
	<b>Papadam</b>	<b>1.00</b>
	<b>Pickled Tray</b>	<b>2.00</b>

# MAIN COURSES

## Highly Recommended

### 12 Pharsee Shundoram

A dish from the Western frontier. Blend of seven wild herbs, ginger, garlic, mixture of finest urid all. Lemon zest. Medium hot.

#### Available with:

Chicken	<b>13.95</b>	Lamb	<b>13.95</b>	Slow Cooked Beef	<b>15.95</b>
Duck	<b>14.95</b>	Vegetables	<b>11.95</b>	Monk Fish	<b>15.95</b>
King Prawn	<b>17.95</b>	White Fish C.O.T.D.	<b>14.95</b>	Salmon	<b>14.95</b>

### 13 Mishty Kodhoo

A popular dish from Bangladesh. Ginger, turmeric, garam spices, pumpkin. Cooked at least once a week in every Indian household. Healthy. Medium hot.

#### Available with:

Chicken	<b>13.95</b>	Lamb	<b>13.95</b>	Slow Cooked Beef	<b>15.95</b>
Duck	<b>14.95</b>	Vegetables	<b>11.95</b>	Monk Fish	<b>15.95</b>
King Prawn	<b>17.95</b>	White Fish C.O.T.D.	<b>14.95</b>	Salmon	<b>14.95</b>

### 14 Bangla Bell Melai

First choice palate is fish in Bangladesh. Flavour obtained from fresh chilli. Onions, fresh coriander, coconut milk, blend of our spices, hint of melon jus. Mild to Medium hot.

#### Available with:

King Prawn	<b>17.95</b>	White Fish C.O.T.D.	<b>14.95</b>	Monk Fish	<b>15.95</b>
Mixed Seafood (Monk Fish, King Prawns, Salmon)	<b>19.95</b>			Salmon	<b>14.95</b>



## MAIN COURSES

### 15 **Ginger Roshni Bata**

A dish full of flavour. Aromatic spices, fresh chilli's, ginger flakes and herbs. It's a must have.

**Available with:**

Chicken	<b>13.95</b>	Lamb	<b>13.95</b>	King Prawn	<b>17.95</b>
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Monk Fish	<b>15.95</b>	White Fish C.O.T.D.	<b>14.95</b>	Duck	<b>14.95</b>
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### 16 **Cumin Scented Chicken**

**14.95**

Flavour obtained by using roast cumin, fresh coriander, mint, touch of fresh cream. Mild. It's a dish for mild curry lovers.

### 17 **Moghul Special**

A dish cooked for Maharajas at the time of the Moghul Empire. Secret spices only known to us. Full of flavour. Medium hot. Highly recommended.

**Available with**

Chicken	<b>13.95</b>	Lamb	<b>13.95</b>	Slow Cooked Beef	<b>15.95</b>
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Duck	<b>14.95</b>	Vegetables	<b>11.95</b>	Monk Fish	<b>15.95</b>
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King Prawn	<b>17.95</b>	White Fish C.O.T.D.	<b>14.95</b>	Salmon	<b>14.95</b>
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### 18 **Rajestany Shish Kadai**

**14.95**

Chargrilled chicken, lamb, king prawn, onions, bell pepper and tomatoes, tossed in a rich spicy sauce. It's a must for connoisseurs. Medium to hot.

### 19 **Assamese**

**17.95**

Lamb Shank. 12 hours slow cooked marinated with mint, okra, ginger, garlic, rosemary, garam masala. Love lamb, love this dish. Medium.

# MAIN COURSES

## 20 Garden 21

Blend of twenty one fresh herbs fused with exotic spices. A taste driven by nature.

### Available with:

Chicken	<b>13.95</b>	Lamb	<b>13.95</b>	Slow Cooked Beef	<b>15.95</b>
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Duck	<b>14.95</b>	Vegetables	<b>11.95</b>	Monk Fish	<b>15.95</b>
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King Prawn	<b>17.95</b>	White Fish C.O.T.D.	<b>14.95</b>		
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## 21 Neel Anaz Mangsho **14.95**

Lamb, ginger, garlic, cumin seed, fennel and ladies finger. Cooked together. Full of flavour. Beautiful. Medium to hot.

## 22 Hyderabadi Biryany

Finest basmati rice cooked in our blend of spices, saffron, dried fruits. Served with vegetable sauce.

### Available with:

Chicken	<b>12.95</b>	Lamb	<b>13.95</b>	Vegetable	<b>11.95</b>
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## 23 Tandoori Main Dishes

We have unique spices for our marinades. Tandoori cooking is very healthy due to the cooking method. Served with salad and sauce.

### Available with:

Chicken Tikka	<b>11.95</b>
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Lamb Tikka	<b>12.95</b>
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Chicken or Lamb Shaslik (meat, onion, pepper, tomato)	<b>13.95</b>
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Tandoori Mix Cocktail (a complete meal, consists of all tandoori meat)	<b>19.95</b>
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Tandoori Grilled King Prawn	<b>18.95</b>
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Tandoori Chicken (on the bone)	<b>12.95</b>
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# MAIN COURSES

## 24 Mild Classics

*Allergy Awareness - our finest blend of spice gives our mild dishes the unique taste. These dishes may contain nuts, please advise.*

<b>Massala</b>	Sweet and tangy, creamy
<b>Korma</b>	Sweet and creamy
<b>Butter Methi</b>	Smokey, buttery, creamy
<b>Krishno Soora</b>	Mango, yoghurt, chai, creamy

### Available with:

Chicken	<b>10.95</b>	Lamb	<b>10.95</b>	Slow Cooked Beef	<b>15.95</b>
King Prawn	<b>15.95</b>	Vegetables	<b>9.95</b>	Duck	<b>14.95</b>
White Fish C.O.T.D.	<b>14.95</b>				

## 25 Medium to Hot Classics

<b>Lahore Karahi</b>	Onions, peppers, cumin, chilli. Medium to hot
<b>Madras</b>	Fairly hot
<b>Jalfrezi</b>	onions, peppers, chilli, hot
<b>Rogon</b>	Sautéed onions, lots of fresh tomato, medium
<b>Dansak</b>	Lentils, sweet and sour. Slightly hot
<b>Sikondori Balti</b>	Rich spices, onions, ginger, garlic, mincemeat. Very exotic, ask for preferred heat strength.
<b>Neel Palak</b>	Fenugreek, garlic, fresh spinach. Medium.

### Available with:

Chicken	<b>10.95</b>	Lamb	<b>10.95</b>	Monk Fish	<b>15.95</b>
Duck	<b>14.95</b>	Vegetables	<b>9.95</b>	King Prawn	<b>15.95</b>



## 26 Vegetable Side Dishes

Cooked in light spices and various seeds from herb plants.  
Order on its own or mix any of your choice.

Aubergine	<b>4.50</b>	Cauliflower	<b>4.50</b>	Spinach & Potatoes	<b>4.50</b>
Courgette	<b>4.50</b>	Okra	<b>4.50</b>	Broccoli	<b>4.50</b>
Bombay Potatoes	<b>4.50</b>	Dall Makni	<b>4.50</b>	Spinach Bhaji	<b>4.50</b>

## 27 Rice Orders

Biryani Pilau	<b>3.90</b>	Mushroom Rice	<b>3.90</b>	Saffron Pilau	<b>2.90</b>
Lemon Rice	<b>3.90</b>	Boiled Rice	<b>2.90</b>	Garlic and Onion Rice	<b>3.90</b>
Coconut Pilau	<b>3.90</b>				

## 28 Naan Breads

Rogony Naan - Spicy	<b>3.50</b>
Peshwari Naan	<b>3.50</b>
Garlic Naan	<b>3.50</b>
Garlic and Cheese Naan	<b>3.50</b>
Plain Naan	<b>2.90</b>
Chips	<b>3.50</b>
Paratha	<b>3.50</b>
Chapati	<b>1.50</b>

## DESSERTS

29	Asian Pan Fried Banana	<b>6.95</b>
	With maple syrup and melted chocolate	
	Ice Cream	<b>4.50</b>
	Fruit Salad	<b>6.95</b>
	Fruit Sorbets	<b>6.95</b>
	Cheese Cake of the Day	<b>6.95</b>
	Desert of the Day	<b>6.95</b>



## HOUSE WINES

### WHITE

125ml Bottle

**Jack Rabbit                      Sauvignon Blanc (Chile) 13%                      Dry                      4.50                      18.95**

Pale straw in colour this is a fresh, crisp white wine from Chile's Central Valley with light citrus, floral aromas.

**Jack Rabbit                      Pinot Grigio (Italy) 13%                      Dry                      4.50                      18.95**

Dry white wine with crisp, citrus flavours of fruity peach and pear.

### RED

**Jack Rabbit                      Merlot (USA) 13%                      Dry                      4.50                      18.95**

Smooth with lively, crushed berry fruit aromas and flavours of ripe plums and berries.

**Jack Rabbit                      Shiraz (Chile) 13%                      4.50                      18.95**

Rich and spicy with flavours of blackberries, raspberries and violet balanced by soft tannins.

### ROSE

**Jack Rabbit                      Zinfandel (USA) 10.5%                      4.50                      18.95**

Beautiful aromas of fresh strawberries, a classic white Zinfandel style

## WHITE WINES

**Morita                      Vignoner (Argentina) 4%                      Dry                      22.95**

A combination of flowers and fruit, orange blossom and ripe apricot with hints of pineapple. Nicely paired with prawns and squid.

**OC Jean D'Aosque                      Chardonnay (France) 12%                      Med/  
Dry                      21.95**

This complex character wine is notable for its brioche and butter oakiness. It's ample long finish reveals floral and fruit aromas accompanied by hints of vanilla. Nicely paired with seafood and chicken.

**Pitau                      Sauvignon Blanc  
(New Zealand) 12.5%                      Med                      24.95**

A pure expression of Marlborough Sauvignon Blanc, bursting with aromas of passion fruit, melon, nettles and fresh herbs. Displaying vibrant, grapefruit notes and lively, integrated acidity. Nicely paired with seafood and chicken.





## WINES

### WHITE WINES continued

			<b>Bottle</b>
<b>Prestige de Calvet</b>	<b>Bordeaux Savignon Blanc (France) 11%</b>	<b>Dry</b>	<b>24.95</b>
<p>Hints of citrus and vanilla spice. Softly oaked. Perfectly well balanced. Nice gold colour. Nicely paired with chicken and seafood dishes.</p>			
<b>Pierre Brevin</b>	<b>Chenin Blanc (France) 11.5%</b>	<b>Dry</b>	<b>27.95</b>
<p>A classic from the Loire Valley, this wine has flavours of peaches and citrus fruit which beautifully balances sweetness and freshness. Nicely paired with spicy foods or desserts.</p>			
<b>La Villa Nanni</b>	<b>Pinot Grigio / Cataratto (Italy) 12%</b>	<b>Med/ Dry</b>	<b>23.95</b>
<p>This dry white is a harmonious blend of Cataratto and Pinot Grigio, a fresh, lively, dry white with a distinctive note of ripe lime and a hint of almond. Nicely paired with chicken and seafood.</p>			
<b>Carlos Serres</b>	<b>White Rioja (Spain) 11.5%</b>	<b>Med/ Dry</b>	<b>21.95</b>
<p>Yellow-green, clean and bright. Very aromatic with predominant primary aromas, particularly apples and bananas. Fresh and pleasant in the mouth. Nicely paired with seafood.</p>			

### RED WINES

<b>Amicone</b>	<b>Corvina Blend (Italy) 14.5%</b>	<b>Med/ Dry</b>	<b>31.95</b>
<p>Made with appassimento style, this wine is also known as baby Amarone. Soft and delicate. Nicely paired with grilled beef and lamb.</p>			
<b>Masso Antico</b>	<b>Primitivo (Italy) 14.5%</b>	<b>Med</b>	<b>26.95</b>
<p>Made with appassimento method, the grapes are harvested and left drying for a few months to concentrate the sugar and taste. With a ruby red colour and complex bouquet it is characterised by intense and fine aromas that go from mature fruit to spicy notes. It pairs perfectly with grilled meat dishes</p>			
<b>Morita</b>	<b>Malbec (Argentina) 13%</b>	<b>Med/ Dry</b>	<b>23.95</b>
<p>This is a wonderful, heady mix of dark bramble fruits, plum and blueberry. Absolutely loves being teamed up with lamb.</p>			
<b>OC Jean D'Aosque</b>	<b>Cabernet Sauvignon</b>	<b>Med/ Dry</b>	<b>21.95</b>
<p>This easy going Cabernet Sauvignon is rich and smooth with blackberry fruit flavours and a sprinkle of spice. Nicely paired with lamb or beef.</p>			



## RED WINES continued

<b>Bojoz Old</b>	<b>Garnacha (Spain) 12%</b>	<b>Med</b>	<b>Bottle 19.95</b>
<p>If you like your reds full bodied and mellow, you can call off the search. With rich, dense, black cherry fruit and gentle spice. Nicely paired with roast lamb.</p>			
<b>Serres</b>	<b>Tempranillo (Spain) 12%</b>	<b>Med</b>	<b>22.95</b>
<p>A smooth, well structured red wine with ripe raspberry and cherry flavours complimented by a touch of oak. Nicely paired with spicy meat.</p>			
<b>Conte de Matarocco Nero D'Avola (Italy) 12%</b>		<b>Med</b>	<b>20.95</b>
<p>The nose provides a mix of red cherry and raspberry with primary red berry. A medium bodied profile is rounded by subtle tannins and a fruity finish. Nicely paired with chicken and lamb.</p>			

## ROSE & SPARKLING WINES

<b>Henri Gaillard</b>	<b>Cotes de Provence (France) 12.5%</b>		<b>29.95</b>
<p>Brilliant rose with rose petal highlights, the wine displays delicious strawberry and raspberry notes with a touch of exotic fruit aromas. To be enjoyed at any time as an aperitif or a dessert wine.</p>			
<b>Bosco</b>	<b>Prosecco (Italy) 11%</b>		<b>26.95</b>
<p>From the Glera grape. A sparkling wine with creamy and persistent bubbles an abundant fruity hints of acacia, honey, citrus fruits and almonds. Nicely paired with seafood or as an aperitif to celebrate a special occasion or just to jazz up your meal.</p>			
<b>Bosco Rose</b>	<b>Pinot Rose (Italy) 11%</b>		<b>26.95</b>
<p>A delicate and inviting rose, petal pink with a finely beaded sparkle. A lively, pink grapefruit character is accented with defined notes of wild strawberry and a subtle herbaceousness.</p>			

**Celebrate in style, we have a selection of Champagnes,  
please ask**



# SPIRITS

<b>Gordon's Gin</b>	<b>3.50</b>
<b>Premium Gin</b>	<b>Please Ask</b>
<b>Vodka</b>	<b>3.50</b>
<b>Premium Vodka</b>	<b>Please Ask</b>
<b>Morgan's Spiced</b>	<b>3.50</b>
<b>Bacardi</b>	<b>3.50</b>

## WHISKEY AND COGNAC

Wide selection from 4.95 - Please ask

## LIQUORS, APERITIF

<b>Bailey's</b>	<b>4.00</b>
<b>Port</b>	<b>4.00</b>
<b>Giayva</b>	<b>4.00</b>
<b>Tia Maria</b>	<b>4.00</b>
<b>Cointrau</b>	<b>4.00</b>

Vintage selections - Please ask

All mixer's £1.50

## SOFT DRINKS

<b>Coke / Diet Coke</b>	<b>2.90</b>
<b>Lemonade</b>	<b>2.90</b>
<b>Sparkling Apple</b>	<b>3.50</b>
<b>Sparkling Orange</b>	<b>3.50</b>
<b>Orange Juice</b>	<b>2.90</b>
<b>Pineapple Juice</b>	<b>2.90</b>
<b>Ginger Beer</b>	<b>2.90</b>
<b>Mineral Water</b>	<b>2.90</b>
<b>Soda Water</b>	<b>2.90</b>
<b>Large Mineral Water</b>	<b>4.95</b>
<b>Soda &amp; Lime</b>	<b>2.90</b>



BEER & CIDER

<b>King Fisher Pint</b>	<b>4.95</b>
<b>Cobra 330ml</b>	<b>3.95</b>
<b>Tiger 330ml</b>	<b>3.95</b>
<b>Corona 330ml</b>	<b>3.95</b>
<b>O Alchol</b>	<b>3.50</b>
<b>Magners 568ml</b>	<b>4.95</b>
<b>Rekorderling 330ml</b>	<b>3.95</b>
<b>Peacock 500ml</b>	<b>4.95</b>

<b>Tea</b>	<b>3.95</b>
<b>Coffee</b>	<b>3.95</b>
<b>Any Liqueur Coffee</b>	<b>6.95</b>

Served with Petit Four