



EAT...DRINK...INDULGE

Welcome to the Carron to Mumbai Dining Experience.

We source all of our fish, meat, poultry, herbs and vegetables locally. 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, barbequed or steamed.

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



STARTERS

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| 1 | Monk Maldeep
Monk fish marinated with garlic, olive oil, mint, lime juice. Grilled. | 7.95 |
| 2 | Haven Harbour Kekada
Finest local crab, spiced and dressed with olive oil, sliced crème potato. | 6.95 |
| 3 | Coastal Scallop
Locally sourced scallops, tomato chutney, quail egg. Pan seared. | 10.95 |
| 4 | Paradesi Brie
Finest French brie, coated with chilli flakes, ajwan, panko breadcrumbs. | 5.95 |
| 5 | Laknowi Chicken Pakora
Marinated chicken, steamed, coated with panko breadcrumbs. Pan seared. | 4.95 |
| 6 | Da'ali Shobzi Pakora
Finely chopped seasonal vegetables, lentils, mixture of spices, gram flour. Deep fried. | 4.50 |
| 7 | Neel Piazto Bhaji
Finely sliced onions, kale, spinach, mixture of spices, gram flour. Pan seared. | 4.50 |
| 8 | Hash Moori Bash
Slow cooked duck, red berry sauce, organic juniper berries, bamboo flakes. | 7.95 |
| 9 | Nature Lal Maan's
Local Lamb Rack, slow coked with our garden herbs, tomatoes, fresh chilli. | 8.95 |
| 10 | Lasooni Tikka Rajastani
Our own marinade of chicken, lamb, kebabs, prawn. Cooked in charcoal tandoori. | 8.95 |



MAIN COURSES

Highly Recommended

- 11 **Pharsee Shundoram**
A dish from the western frontier. Blend of seven wild herbs, ginger, garlic, mixture of finest urid all.

Available with:

Chicken	13.95	Lamb	13.95	Venison	14.95
Duck	14.95	Sea Bass	14.95	Monk fish	15.95
King Prawn	17.95	Vegetable	11.95	Salmon	14.95

- 12 **Mishty Kodhoo Kazana**
A popular dish from Bangladesh. Ginger, turmeric, garam spices, pumpkin. Cooked at least once a week in every household. Medium hot.

Available with:

Chicken	13.95	Lamb	13.95	Venison	14.95
Duck	14.95	Sea Bass	14.95	Monk fish	15.95
King Prawn	17.95	Vegetable	11.95	Salmon	14.95

- 13 **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 juice. Mild to medium hot.

Available with:

Monk Fish	15.95	Sea Bass	14.95	Salmon	13.95
King Prawn	17.95	Scallops	19.95		
Mixed Seafood (Monk Fish, King Prawn, Scallops)					19.95

- 14 **Pardes Molee Ki Pahar**
Marinated baked fish served on a bed of bally sauce and roasted mooli. Rich in spices, full of flavour. Medium hot.

Available with:

Monk Fish	13.95	Sea Bass	14.95
Salmon	13.95	King Prawn	17.95

- 15 **Cumin Scented Chicken** **14.95**
Flavour obtained by using roast cumin, fresh coriander, mint, touch of fresh cream. Mild.

- 16 **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.

Available with:

Chicken	13.95	Lamb	13.95	Venison	14.95
Duck	14.95	Sea Bass	14.95	Monk fish	15.95
King Prawn	17.95	Vegetable	11.95	Salmon	14.95



17 **Rajestany Shish Kadai** **14.95**
 Chargrilled chicken, lamb, king prawn, onions, bell pepper and tomatoes, tossed in a rich spicy sauce.

18 **Karnataka Gosthba** **15.95**
 A dish from Indian Estate. Locally sourced beef, finely marinated, braised in red wine. Sprinkled with okra chips. Medium.

19 **Garden 21**
 Blend of twenty one fresh herbs fused with exotic spices. A taste driven by nature.

Available with:

Chicken	13.95	Lamb	13.95	Venison	14.95
Duck	14.95	Monk Fish	15.95	King Prawn	17.95
Vegetable	11.95				

20 **Neel Anaz Mangsho** **14.95**
 Local Lamb, ginger, garlic, cumin seed, fennel and ladies finger. Cooked together. Full of flavour. Medium to hot.

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

Chicken	12.95	Lamb	13.95	Vegetable	10.95
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22 **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	11.95
Lamb Tikka	12.95
Chicken or Lamb Shaslik (meat, onion, pepper, tomato)	13.95
Whole Tandoori Poussin (a complete meal)	19.95
Tandoori Mix Cocktail (a complete meal, consists of all tandoori meat)	19.95
Tandoori Grilled King Prawn	18.95

23 **Mild Classics**
Allergy Awareness – our finest blend of spice gives our mild dishes the unique taste. These dishes will contain nuts but no peanuts. Please advise us of any allergies.

- Massala** – sweet and tangy, creamy
- Korma** – sweet and creamy
- Butter Methi** – smokey, buttery, creamy
- Krishno Soora** – mango, yogurt, chai, creamy

Available with:

Chicken	10.95	Lamb	10.95
King Prawn	15.95	Vegetable	9.95



24 **Medium to Hot Classics**

Madras – fairly hot

Jalfrezi – onions, peppers, chilli, hot

Rogon – sautéed onions, lots of fresh tomato, medium

Dansak – lentils, sweet and sour

Sikondori Balty – rich spices, onions, ginger, garlic, mincemeat. Very exotic, ask for preferred hot strength

Available with:

Chicken	10.95	Lamb	11.95	Venison	13.95
Duck	13.95	Monk Fish	13.95	Vegetable	9.95
King Prawn	14.95	Salmon	13.95		

TO COMPLETE YOUR MEAL

25 **Vegetable Side Dishes**

Cooked in light spices and various seeds from herb plants.

Order on it's own or mix any two of your choice.

Aubergine	4.50	Cauliflower	4.50	Spinach	4.50
Courgette	4.50	Okra	4.50	Broccoli	4.50
Baby Potatoes	4.50	Baby Carrots	4.50		

26 **Rice Orders**

Biryani Pilau	3.90
Saffron Pilau	2.90
Boiled Rice	2.50

27 **Nan Breads**

Rogony Nan	3.50
Peshwari Nan	3.50
Garlic Nan	3.50
Garlic and Cheese Nan	3.50
Plain Nan	2.90
Chips	3.50

DESSERTS

28 Asian Pan Fried Banana	6.95
With maple syrup and melted chocolate.	
Basmali	6.95
Ponir dumpling, cardamom, condensed milk.	
Fruit Sorbets	6.95

