

M.I.T.R.O.N  
— ANDHERI —

FOOD MENU



# M.I.T.R.O.N

## — ANDHERI —



### ☞ BREAKFAST ☞

7.00am to 11.00am

#### HEARTY BREAKFAST

Two Eggs any style with chicken sausages, Baked Beans, Grill Tomatoes Tea or coffee with white/brown toast and freshly squeezed juice.

472

#### CONTINENTAL BREAKFAST

Freshly squeezed juice; choice of cereals with hot /cold milk; choice of breakfast rolls (croissants, muffins, danish pastry)

417

#### EGGS/ OMELETTE

Omelets of your choice i.e. masala, Mushroom, Tomato, Cheese, Served with toast (2pcs), grilled tomato and french fries.

329

#### CHICKEN SAUSAGES

Grilled chicken sausages served with saute mushroom and french fries.

329

### ☞ SANDWICH & BURGER ☞

#### SANDWICH

Served with French fries and coleslaw (shredded cabbage, carrot & capsicum with Mayonnaise)

274

#### MUMBAIKAR'S SANDWICH

Mouth Watering street style slice bread sandwich

329

#### JEANS GRILL SANDWICH

Choice of grilled sandwiches, cheese chilly & tomato chicken, cheese & bellpeppers

329

262

#### COUNTRY CLUB SANDWICH

Non-Vegetarian: (fried egg, chicken, vegetables & seasoning) 472  
Vegetarian: (lettuce, cucumber, tomato, zucchini & capsicum) 417



HEALTHY



VEGAN



JAIN



CHEF'S RECOMMENDATIONS

ADD ONS: CHICKEN|PRAWN|BACON 100|150|130

\*NOTE: Can be served in the above options

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## SANDWICH & BURGER

<b>JUST BURGER</b>	472
Served with French fries.	
<b>Vegetarian</b>	329
<b>Chicken</b>	384
<b>Lamb</b>	494

## SOUP


<b>TOMATINA</b> 	274
Basil flavored tomato soup with veggie	
<b>CREAM OF MUSHROOM</b> 	274
Puree of button mushroom seasoned and folded with cream	
<b>VEG CLEAR SOUP</b> 	274
Exotic vegetables simmered in vegetable stock and seasoning	
<b>VEG MANCHOW SOUP</b> 	274
Chopped Veggies Simmered in a Broth with Generous Helpings of Ginger, Garlic, soya sauce and seasonings	
<b>VEG HOT N' SOUR SOUP</b>	274
Shredded Vegetables Stir-Fried On A Hot Flame and Cooked With Vegetable Stock, Sauces and Spices	
<b>CREAMY SWEET CORN SOUP</b> 	
Creamy & Tasty Vegetable and Sweet corn Soup	
<b>Veg</b>	274
<b>Chicken</b>	274
<b>Prawn</b>	362

## SALAD

<b>CHANA CHAAT HUMMUS</b> 	329
Mashed Chickpeas Blended with Tahini and Olive Oil Served with Chatpata Chana Chaat	
<b>THE GREEK GOD</b> 	329
Refreshing salad with Feta & Oregano, Olive oil dressing	
<b>MESCLUN, CORN AND FRENCH BEAN SALAD</b>	329
Cherry tomatoes, black olives in extra virgin olive oil dressing	
<b>CHICKEN KALE SALAD</b>	384
Apple, Cheddar, Pumpkin seeds & honey-dijon mustard dressing	



## SALAD

<b>HAIL CAESAR SALAD</b> 	329
Iceberg lettuce tossed with caesar dressing (garlic, mustard, olive oil & cheese, served with garlic bread)	
<b>Plain</b>	329
<b>Chicken</b>	384
<b>Prawns</b>	714
<b>CARIBBEAN CHICKEN SALAD</b>	384
Tortila chips, Pica de galo, Jerk chicken, Pineapple, lettuce in honey mustard dressing	



 HEALTHY  VEGAN  JAIN  CHEF'S RECOMMENDATIONS

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# PIZZA

## MAKHANI PIZZA

(Tikka, bellpepper, Jalapenos, Onions & cilantro)

**Paneer Tikka** 439  
**Butter Chicken** 549

## MARGHERITA PIZZA J

Tomato, Mozzarella cheese, Basil and olive oil.

439

## FARM HOUSE PIZZA J

Tomato, Mozzarella cheese, Mushroom, Bellpepper, Broccoli, Onion and olive oil

439

## CHEESY FUNDA PIZZA J

Cheese, Roasted bellpeppers, Olives, Confit tomato, Basil duet

439

## CHICKEN CHILLY PIZZA

Wok tossed green chilli, Bellpepper, onions & chicken

549

## BBQ CHICKEN PIZZA

Barbeque chicken, caramelized onion and jalapenos

549

## MEATY FEAST PIZZA

Chicken tikka, Irani Kheema and chicken sausage laid on top of a rich her by tomato sauce and cheese

659

## TU CHEESE BADI HAI MAST J

Mumbai street food - spicy cheese toast

329

## QUESADILLA J

pan seared quesadilla with salsa and sour cream

**Vegetable** 362  
**Chicken** 439

## WOK FRY PANEER J

Soft paneer tossed with chilli & peppers

384

## VEGAN SPICY TOFU V

Onion, Garlic, capsicum, Tofu

362

## VEGAN MANCHURIAN V

Onion, garlic, capsicum, tomatoes, cabbage

362

## MUSHROOM AND BABY CORN

Mushroom and baby corn toss with chopped garlic, ginger, onions, green chilly and soya

384

## SALT N PEPPER

Mushroom and baby corn toss with chopped garlic, ginger, onions, green chilly and soya

## COTTAGE CHEESE AGLI OLIO

cottage cheese tossed in herbed chilli garlic sauce

384

## BHURJI PAAJI

Mumbai style egg bhurji with ladi pav

329

## CILANTRO PESTO CHICKEN STIX

Tender chicken Skewered marinated in coriander pesto sauce and serve with peanut butter sauce

439

## TECCHA CHICKEN POPCORN

Fried chicken chunks marinated with green chilli and garlic

439

## FIERY CHICKEN

Chicken tossed with fire cracker sauce

384

## ASIAN TWIST CHICKEN WINGS

chicken wings wok tossed with barbeque sauce and serve on a bed of beansprout and bellpepper

384

## CHICKEN TIKKA SLIDER

Chicken tikka toss in spicy mayo, apple coleslaw and served with mint chutney

384

## WOK FRY CHILLI

wok toss chicken with chilli & peppers

439

## DRUMS OF HEAVEN

Deep fried double sided chicken wings, toss in schzewan sauce

439

## PERI PERI FISH FINGER

Panko crumb fried fish marinated in a hot portuguese chilly marinade, served with garlic mayo

439

# SMALL PLATES (NON-VEGETARIAN)

## THAT GARLIC DOUGH

Garlic rubbed french baguette toast  
Add Cheese - Rs. 50

329

## MASALA PEANUTS

Roasted peanuts mixed with chopped onion, Tomato, Chilli & coriander.

274

## NACHOS J

Refried beans, Jalapeno tomato salsa, Sheese sauce and sour cream

**Vegetable** 362

**Anda Bhurji** 384

**ButterChicken**

## CRUSTY MAGGI BALLS

Chatpata Deep Fried Maggi Fritters Served With Curried BBQ Sauce

329

## LOADED CHEESE BALL BITES J

Fried poppers with thecha mayo

329

## DESI MASALA FRIES

With our signature dips

329

## PESTO COTTAGE CHEESE SLIDER J

Cottage cheese patty with lachha onion and cilanto pesto mayo

329

## CORN CHEESE CAKE J

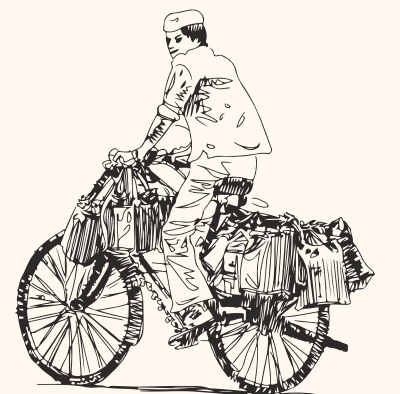
Crushed American corn, cottage cheese marinated with spices and coated with panko and deep-fried.

329

## DYNAMITE ROLL

Cheese, exoctic vegetable chopped and seasoned with chinese spices, rolled in rice flour skin and deep fried

329



HEALTHY



VEGAN



JAIN



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## SMALL PLATES (NON-VEGETARIAN)

<b>AMRITSARI FISH N DIPS</b> Batter fried carom and fennel flavoured fish gilded with grated cheese	439	<b>JHINGAT</b> Jumbo prawns marinated in cheese and hungcurd cooked in tandoor served with cheddar based sauce	934
<b>BUTTER GARLIC PRAWNS</b> Wok fried prawns toss in garlic soya sauce	934	<b>A FISHY AFFAIR</b> Charcoal grilled fish with boiled eggs	604
<b>MAGIC PRAWNS</b> Fresh prawns stuff with chicken and toss in green garlic sauce	934	<b>TANDOORI POMPFRET (350/500)</b> Pompfret infused in homemade tandoori marinade and cooked in clay oven	1319
<b>BASIL PRAWNS</b> Stir fried prawns with basil & chilli	934	<b>TANDOORI POMPFRET (350/500)</b> Pompfret infused in homemade tandoori marinade and cooked in clay oven	1539
<b>TANDOORI MALAI BROCCOLI</b> Healthy and creamy broccoli marinated with balanced indian spices and yoghurt	439	<b>VEG KABAB PLATTER</b> A delicious combination of house specialities. Perfect for sharing	714
<b>PANEER GILAFI SHEEKH</b> Cottage cheese delicately flavoured with green chilli, cilantro and wrapped around & skewered with bellpepper confetti	439	<b>CHICKEN DELIGHT PLATTER</b> Shish taouk, chooza kebab, kashmiri salami, achari chicken tikka and chips served with pickled vegetables	1099
<b>PANEER POPS</b>  Tender cottage cheese marinated in spicy yoghurt and chargrilled	439		
<b>PANEER CC</b>  Spicy stuffed cottage cheese with capsicum and carrot	439		

## KEBABS

<b>MURGH CHEESE CHILI KEBAB</b> Silken chili cheese coated chicken kebab	494
<b>HUMMUS YOU !</b> With chicken tikka & zaatar flat bread	494
<b>CHICKEN SHISH TAOUK</b> Tender chicken morsels in a creamy marinade, and char roasted	494
<b>IRANIAN JOOJEH KEBAB</b> Juicy chunks of chicken, saffron marinated and finished with hint of lemon	494
<b>CHOOZA KEBAB</b> Tandoor roasted chicken lollypops	494
<b>CHICKEN CC</b> Spicy chicken tikka with carrot and capsicum	494
<b>KALONJI MUTTON SEEKH</b> Kebab infused with a marinade of yogurt, Nigella seeds and home ground masala, cooked to perfection	689
<b>HARISSA FISH TIKKA</b> Medallions of sole flavoured with harrisa spice cooked in clay oven	494
<b>CILANTRO PESTO FISH TIKKA</b> Fish cubes marinated in coriander, mint chutney and chargrilled	549



 HEALTHY  VEGAN  JAIN  CHEF S RECOMMENDATIONS

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## PASTA

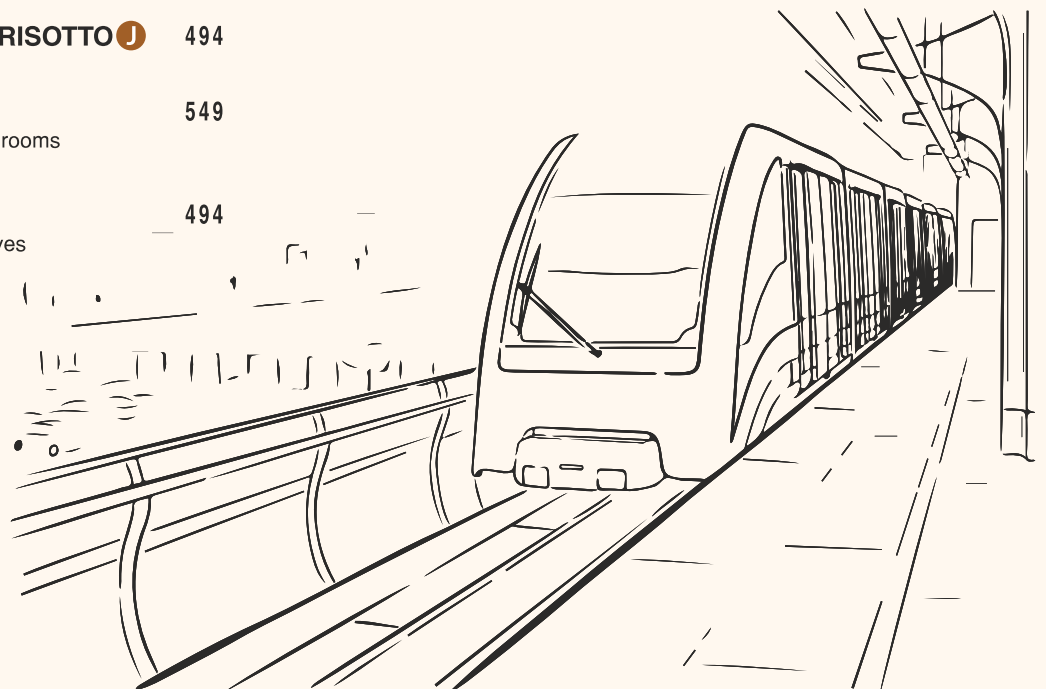
<b>PENNE ARRABBIATA</b> Penne tossed in a spicy tomato sauce	384
<b>PENNE ALFREDO</b> <b>J</b> Penne rich cream sauce with mushrooms	384
<b>PENNE MAMA ROSA</b> <b>J</b> Penne and broccoli tossed in a creamy-tomato sauce	384
<b>MAC N CHEESE PASTA</b> <b>J</b> Creamy macaroni and cheese with yellow cheddar and truffle oil	384
<b>M.I.T.R.O.N STYLE SPAGHETTI</b> Spaghetti with chicken meat balls in marinara sauce	439
<b>SPAGHETTI MERMAID</b> Fresh prawns tossed with spaghetti in rich creamy white wine sauce & asparagus	934
<b>PARMESAN ZOODLES PASTA</b> Zucchini noodles pasta with garlic, bellpepper, cherry tomato & parmesan cheese	439
<b>SPAGHETTI AGLIO OLIO</b> Spaghetti with bell peppers & mushrooms	384
<b>SPAGHETTI MARCO POLO</b> Curry spaghetti with spinach & chicken tikka	439
<b>LASAGNE</b> <b>J</b> Fresh layered lasagna, finished with cheese	439
<b>VEG</b>	439
<b>CHICKEN</b>	494

## RISOTTO

<b>MAKHANI RISOTTO</b> Arborio rice cooked in rich & creamy tomato gravy	384
<b>Paneer</b>	494
<b>Chicken</b>	549
<b>GARDEN FRESH VEGETABLE RISOTTO</b> <b>J</b> Served with a crisp parmesan crackers	494
<b>MUSHROOM RISOTTO</b> Served with a creamed melange of mushrooms and buttered vegetables	549
<b>RISOTTO ROSSO</b> <b>J</b> Creamy tomato risotto with broccoli & olives	494

## RISOTTO

<b>PANEER TIKKA MASALA</b> Cottage cheese char-grilled and folded into spicy tomato gravy	439
<b>PANEER MUSSALLAM</b> Spiced paneer chunks with mashed paneer in a rich red gravy	439
<b>PANEER MUSSALLAM</b> <b>J</b> Cottage cheese Simmered in rich tomato gravy	439
<b>PANEER LAHOORI</b> Barbequed cottage cheese in aromatic yellow gravy	439
<b>SUBZI MAJEDAR</b> <b>J</b> Mashed vegetables with paneer in a spicy masala	439
<b>SOYA KHEEMA MASALA</b> <b>V</b> Chop soya vegetables cooked in a spicy indian masala	439
<b>AMRITSARI CHHOLE</b> White chickpeas simmered with onion, tomato and spices; served with kulcha	417
<b>KHADA PALAK LEHSUNI</b> Spinach, garlic tempered, mildly spiced with fresh red chillies and ginger	417
<b>KHADA PALAK LEHSUNI</b> <b>J</b> Fresh mushroom and green peas in a rich cashew tomato gravy	417
<b>SUBZI DIWANI HANDI</b> medley of vegetables in a rich white gravy with spinach	384



**HEALTHY** **VEGAN** **J JAIN** **★ CHEF'S RECOMMENDATIONS**

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## INDIAN VEG GRAVY

### PANEER TIKKA MASALA 439

Cottage cheese char-grilled and folded into spicy tomato gravy

### PANEER MUSSALLAM 439

spiced paneer chunks with mashed paneer in a rich red gravy

### PANEER MAKHANWALA 439

cottage cheese Simmered in rich tomato gravy

### PANEER LAHOORI 439

Barbequed cottage cheese in aromatic yellow gravy

### SUBZI MAJEDAR 439

Mashed vegetables with paneer in a spicy masala

### SOYA KHEEMA MASALA 439

Chop soya vegetables cooked in a spicy indian masala

### AMRITSARI CHHOLE 417

White chickpeas simmered with onion, tomato and spices; served with kulcha

### KHADA PALAK LEHSUNI 417

Spinach,garlic tempered, midly spiced with fresh red chillies and ginger

### MUSHROOM MUTTER LABABDAR 417

fresh mushroom and green peas in a rich cashew tomato gravy

### SUBZI DIWANI HANDI 384

medley of vegetables in a rich white gravy with spinach

## NON-VEG INDIAN GRAVY

### BUTTER CHICKEN 494

Tender chicken char-grilled, simmered in tomato gravy, finished with cream and butter

### CHICKEN TIKKA MASALA 494

chicken tikka cooked in rich thick gravy and finished with indian spices

### CHICKEN KADAI MASALA 494

tender chicken cooked in famous kadai masala gravy

### MURGH TIKKA METHI MASALA 494

Chicken tikka in a delicate fenugreek gravy

### MURGH TEEKHA TADKA 494

Boneless chicken pieces prepared in tomato and brown gravy and tempered with chillies

### KASHMIRI ROGAN JOSH 549

Lamb bone marrow cooked authentically in Indian spices.

### RAHRA GHOSHT 549

Combination of lamb pieces and mince flavoured with selected herbs in brown Onion gravy

### LAL MAANS 549

traditional rajasthani style lamb in fiery red gravy

### HARA MASALA KA JHINGA 934

fresh Arabian Prawns prepared in green chutney with mustard oil

1319

### GOAN FISH CURRY 633

(POMPFRET/SURMAI/PRAWNS)  
Traditional Fish curry from Goa

### GOAN FISH CURRY 934

(POMPFRET/SURMAI/PRAWNS)  
Traditional Fish curry from Goa

### GOAN FISH CURRY 637

(POMPFRET/SURMAI/PRAWNS)  
Traditional Fish curry from Goa

### ALTI PALTI TAWA MACCHI 1319

(SURMAI/POMPFRET)  
Pan-fried fish, marinated in homemade masala, red chilly paste and selected spices

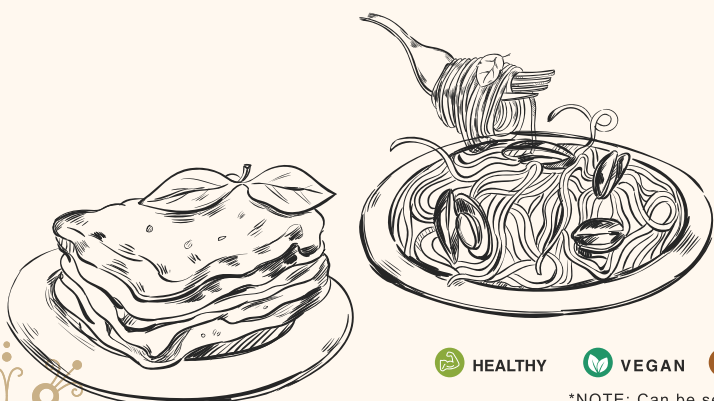
## RISOTTO

### DAL MAKHANI 329

Slow simmered black lentils and rajma with butter and cream

### DAL TADKA 274

Lentils boiled, seasoned and tempered with selected spices



HEALTHY



VEGAN



JAIN



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## INDIAN BREADS

<b>TANDOORI</b> – Roti	88
<b>PARATHA</b> – Laccha / Pudina / Masala	88
<b>STUFFED PARATHA</b> –Aloo /Muli /Methi	252
<b>KULCHA-Plain</b> / Hara Pyaz /Paneer	88
<b>KULCHA-Plain</b> / Hara Pyaz /Paneer	219
<b>NAAN</b> – Garlic /Kashmiri / cheese and chilli	132
<b>NAAN</b> – Garlic /Kashmiri / cheese and chilli	219
<b>PHULKA</b> -	77
<b>ROOMALI ROTI</b>	110
<b>PAPAD</b> – FRY /ROASTED/MASALA	77
<b>PAPAD</b> – FRY /ROASTED/MASALA	55
<b>PAPAD</b> – FRY /ROASTED/MASALA	88

## LARGE PLATES (NON.VEGETARIAN)

<b>THAITANIC</b> Thai curry of your choice served with steam rice	
<b>Veg</b>	439
<b>Chicken</b>	494
<b>Prawns</b>	714
<b>MANCHURIAN CHOW DOWN</b> <b>J</b> manchurian balls with chilli garlic fried rice	
<b>Veg</b>	439
<b>Chicken</b>	549
<b>THREESOME RICE</b> Schezwan fried rice,crisp noodles with gravy	
<b>Veg</b>	439
<b>Chicken</b>	494
<b>ZA'ATAR SPICED GRILLED CHICKEN</b>	549
Served with herbs mash potatoes, glazed french beans carrot sauteed & served with jus sauce	
<b>NEWBURG CHICKEN</b>	549
Grilled chicken breast, lemon jalapeno pilaf and mushroom pepper corn sauce	
<b>STUFFED CHICKEN BREAST</b>	604
Served with herbs mash potatoes sauteed baby carrot broccoli & green pepper corn jus sauce	
<b>ROAST LAMB IN PEPPER &amp; WINE SAUCE</b>	824
Sliced roast leg of lamb with chef's pepper & wine sauce	
<b>FISH N CHIPS</b>	659
London style fried fish with mushy peas & fries	
<b>GRILLED FISH / LEMON BUTTER SAUCE</b>	659
Served with chili garlic pilaf and kale salad	
<b>CLASSIC LOBSTER THERMIDOR (500 gms)</b>	1649
Pieces of lobster cooked in fish voloute with cream, Cheese & white wine	

## BIRYANI & PULAO

<b>JAFRANI DUM BIRYANI</b> <b>J</b> Selected vegetables cooked and layered with saffron flavored rice	
<b>Vegetable</b>	439
<b>Paneer Tikka</b>	494
<b>BOMBAY EXPRESS TAWA PULAO</b> <b>J</b> Street style tawa pulao serve with papad and pickle	
<b>Vegetable</b>	439
<b>Chicken</b>	494
<b>MOHAMMAD ALI ROAD BIRYANI</b> Tender chicken cooked with aromatic rice and dum cooked	
<b>Chicken</b>	494
<b>Mutton</b>	604
<b>Prawns</b>	714

## BEVERAGES

<b>TEA</b> Regular, Ginger, Masala	132
<b>COFFEE</b>	164
<b>ICED TEA</b> Mint, Peach, Lemon	219
<b>MINERAL WATER</b>	110
<b>FRESH JUICE</b> Seasonal Orange, Sweet Lime, Pineapple, Watermelon	274
<b>MILK SHAKE WITH ICE CREAM</b> (Vanilla / Strawberry / Mango)	274
<b>LASSI</b> sweet or salted	220
<b>CANNED JUICE</b> Orange / Mango /Pineapple	252
<b>AERATED WATER</b> Sprite, coke, diet coke, fanta	110 165
<b>ENERGY DRINK</b> Redbull	385
<b>THANDAI</b>	220

## DESSERT

<b>CHOICE OF ICE-CREAM</b> (Vanilla, Chocolate, Strawberry)	219
<b>Malai Kulfi</b> All time favourite	274
<b>Gadbad Ice Cream</b> Very popular cold flavorful dessert you crave for and more in a glass	384
<b>Kesar Malai Phirni</b> Rice pudding, flavoured with saffron, cardamom, toned milk & sugar	384
<b>Gajrela Truffles</b> Warm carrot halwa balls rolled in saffron infused coconut and milk chocolate crumble.	384
<b>Caramel Custard</b> Warm carrot halwa balls rolled in saffron infused coconut and milk chocolate crumble.	274
<b>Dessert of the Day</b> Please ask the server for the option	329



HEALTHY VEGAN J JAIN ★ CHEF'S RECOMMENDATIONS

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