



M · I · T · R · O · N

— NAVI MUMBAI —

FOOD MENU

Everyone loves a good story - ours is one inspired by taking liberty to create. Since M.I.T.R.O.N.'s inception, it has been a space for all to connect with dear and peer ones. We take pleasure in bringing you progressive fusion delicacies, as well as unique signature concoctions inspired by our very own city. Our pocket-friendly, all-day Café & Bar's interiors are versatile, transforming into vibrant nightlife spaces over the weekend. Amidst the city's chaos, we're home to patrons from all walks of life - from families and friends, to corporates and expats.

M.I.T.R.O.N.'s affinity for making and fostering bonds, memories and social networks is apparent in the way we operate. Through our various offers, that enjoys camaraderie we've managed to create a community over innovative dishes, curated cocktails and music. Our Liquor Shop - where happiness comes at a lower price - is an extensive menu of beverages inspired by the city, as well as esprit.

Exchange ideas, make memories, forge bonds - no matter what time, year or season, M.I.T.R.O.N. is your reason.

SOUP

SINGAPORE LAKSA  290/350/390

(vegetable / chicken / prawns)
spicy coconut milk-based soup with noodles, fresh lime with fresh coriander

TOM YUM 280/290/360

(vegetable / chicken / prawns)
traditional thai clear soup hot, spicy and sour

BEIJING SOUP  280/290/360

(vegetable / chicken / prawns)
mildly spiced thick soup with glass noodles, spinach, tomato and mushrooms, garnished with roasted garlic and chinese parsley

BROCCOLI AND ALMOND  330

broccoli cream soup with slivered almonds and goat's cheese

ROASTED RED BELL PEPPERS AND TOMATO SOUP 290

a thick soup of oven roasted tomatoes and red bell peppers served with corn tortilla and quenelles of avocado cream

SPINACH & MINT SHORBA  290/350

(vegetable / chicken)
classique preparation of shorba served with chilli oil flavoured mini naan

SALAD

SPINACH, TOFU & EDAMAME   480

baby spinach, wakame, edamame and japanese cucumber tossed in ponzu dressing topped with roasted garlic and sesame seeds

MISO AUBERGINE GOMAI   430

aubergine and peanut with miso and gomaino dressing

SOM TOM SALAD    440

classic raw papaya tangy spicy salad with roasted peanuts, beans and cherry tomatoes

ARUGULA SALAD 340

arugula leaves, asparagus, roasted broccoli, orange segments and beetroot dressed with orange reduction and feta cheese

AVOCADO AND MINCED CHICKEN SALAD   460

avocado, sauted minced chicken, pine nuts, cherry tomatoes in passion fruit dressing

CAESAR SALAD 390/420/460

sun dried tomatoes/Chicken tikka or grilled chicken/steamed prawns

PIZZA'S / BURGER'S / SLIDERS

CLASSIC MARGHERITA  580

tomato sauce mozzarella, buffalo mozzarella & basil

QUATTRO FORMAGGI (V)  680

tomato & barbeque sauce, mozzarella, fresh mozzarella, parmesan & yellow cheddar with arugula

INDIAN TREAT  650

In house tomato sauce, paneer tikka, fried onion, coriander

CHARCOAL CHICKEN 660

In house tomato sauce, chicken tikka, fried onion, coriander

BBQ POLLO FUNGI 650

Barbeque sauce, mozzarella, herbed grilled bbq chicken, sauteed mushroom

CAJUN CHICKEN WITH SAUSAGES 650

spicy sauce, grilled chicken, sausages and mozzarella

SPICY CHICKEN PEPPERONI 650

spicy sauce, grilled chicken, sausages, mozzarella

CEREAL BURGER 430

smoked bbq patty, avocado slice, melted cheese, chimichurri served with slaw and yucca fries

OATMEAL CHICKEN BURGER 460

crispy chicken, Ice berg lettuce, almond chilli mayo, aged yellow cheddar served with yucca fries and coleslaw

HASH BROWN SLIDERS 390

hash brown in lotus flour buns with spicy mayo and uzu mayo

CHICKEN SIRACHA SLIDERS 440

chicken patty in lotus flour buns with spicy mayo

CHILLY WRAP 440/520
PANEER/CHICKEN

 -Jain

 -Glutenfree

 -Vegan

 -Contains Nuts

We levy 10% Service Charge & Government Taxes as applicable.

SUSHI VEGETARIAN

CRISPY AVOCADO ROLL 	4pc / 8pc 430/820
<i>avocado tempura, sesame seed, chilli mayo</i>	
AVOCADO & CREAM CHEESE 	420/820
<i>fresh avocado, cream cheese</i>	
SPICY SHITAKE ROLL	420/820
<i>shitake mushrooms marinated with garlic, chilli, togarashi, coriander cream cheese</i>	
BOSTON INARI ROLL 	450/850
<i>inari, silken tofu, asparagus and wasabi mayo wrapped in mamenori sheet</i>	
SRIRACHA BLUSH	450/700
<i>jalapeno tempura, cucumber, avocado, cream cheese and sriracha mayo</i>	
ASPARAGUS TEMPURA ROLL 	420/790
<i>asparagus tempura, cream cheese roll</i>	
CHILLI TEMPURA VEG ROLL	450/850
<i>avocado asparagus, cucumber, chilli, sesame seeds and mayo</i>	
ASSORTED MATRIX VEG	1990
<i>chef's choice 21 pcs of maki roll and nigiri</i>	
SUSHI BOAT VEG	2490
<i>chef's choice 29 pcs of maki roll and nigiri (takuan, inari, smoked avocado)</i>	

SUSHI NON-VEGETARIAN

NON- VEG CALIFORNIA ROLL	4pc / 8pc 450/790
<i>uramaki style sushi with cucumber, avocado, crab sticks, orange tobiko</i>	
EDAMAME TRUFFLE ROLL IN CHARCOAL RICE	490/990
<i>crabstick, avocado, cucumber, edamame, truffle and cream cheese in charcoal rice</i>	
SALMON CREAM CHEESE ROLL	460/890
<i>salmon, avocado and cream cheese roll</i>	
SPICY TUNA ROLL	475/910
<i>uramaki style sushi with tuna and jalapenos</i>	
SPICY PRAWN TEMPURA ROLL	520/990
<i>prawn tempura, sprinkled with shichimi powder and kimchi mayonnaise</i>	
OPEN SUSHI-4 pcs	650
<i>prawns</i>	
DRAGON SUSHI ROLL	1190
<i>sushi rice, tempura prawns wrapped in nori sheet cured salmon and teriyaki sauce</i>	
ASSORTED MATRIX NON-VEG	2290
<i>chef's choice 21 pcs of maki roll and nigiri</i>	
SUSHI BOAT NON-VEG	2990
<i>chef's choice 29 pcs of maki roll, sashimi and nigiri</i>	

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DIMSUM VEGETARIAN

XIAO LONG BAO	465
<i>soupy dumplings with yuzu soy foam</i>	
PHILADELPHIA TRUFFLE WILD MUSHROOM	445
<i>assorted mushrooms marinated in rich cream cheese, truffle oil and wrapped in a crystal sheet</i>	
EDAMAME TRUFFLE	490
<i>a translucent dumpling with edamame, water chestnuts, truffle oil.</i>	
CRYSTAL VEGETABLE	410
<i>a translucent dumpling with carrot, celery, water chestnuts, black fungus and corn</i>	
CHEESE & CHILLI OIL J	410
<i>cheese, mushrooms, water chestnuts, chilli, sesame oil, wrapped in translucent dumpling with chilli oil</i>	
CHEUNG FUN VEG STEAM / CRISPY	440
<i>vegetables wrapped in crunchy rice flour sheet served with spicy cantonese soy sauce</i>	
VEGETABLES SHANGHAI	410
<i>water chestnuts, celery, lotus root & american corn wrapped in gyoza skin</i>	
CHILLY PANEER OPEN BAO (2 Pcs) J	450
<i>bao filled with chilli paneer</i>	
TRUFFLE MUSHROOM BAO (3 Pcs)	490
<i>shiitake and oyster mushrooms in thai paste, cream cheese with tobanjan paste wrapped in fermented lotus flour bun</i>	
VEGETABLE STEAM DIMSUM BASKET (9 pcs)	890
<i>selection of 3 types of dimsum</i>	

• DIMSUM NON-VEGETARIAN •

XIAO LONG BAO (Chicken / Prawn)	490/530
<i>soupy dumplings with yuzu soy foam</i>	
CHICKEN & PRAWNS POACHED	470
PEKING DUMPLING	
<i>minced prawn and chicken marinated in sesame oil, japanese spice and fresh chilli wrapped in a transparent dough served with homemade umami sauce</i>	
CHICKEN PAK CHOI WRAPPED DUMPLING ...	440
<i>diced chicken wrapped in pak choi, served with chilli bean sauce</i>	
SHANGHAI CHICKEN DUMPLING	490
<i>minced chicken marinated in sesame oil, japanese spice wrapped in gyoza skin and pan grilled</i>	
PRAWN N CHIVES DIMSUM	520
<i>a translucent dumpling filled with minced prawns marinated with chinese flower chives and sesame oil</i>	
CHEUNG FUN STEAM/CRISPY	560/650
(Chicken/Prawn)	
<i>chicken wrapped in crunchy rice flour sheet served with spicy cantonese soy sauce</i>	
CHILLY CHICKEN OPEN BAO	460
<i>open faced Chicken chilly bao</i>	
CHICKEN GYOZA	530
<i>pan seared steamed chicken dumpling</i>	
KOREAN CHICKEN BAO (3 Pcs)	530
<i>korean bao filled with shredded chicken, roasted in gochujang sauce, steamed in fermented dough and pan seared</i>	
ASSORTED NON-VEGETARIAN STEAM	990
DIMSUM BASKET (9 pcs)	
<i>selection of 3 types of dimsum</i>	



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APPETIZER VEGETARIAN

ASIAN BBQ COTTAGE CHEESE.  490
deep fried cottage cheese tossed in peppery bbq sauce.

TURNIP CAKE490
rice cake with turnip, carrot, celery and daikon topped with kim yum sauce

TWO WAYS POPPEKAR 430
assorted corn and jalapenos cheese balls served with theccha mayo

RAINBOW QUINOA TACOS. 430
ragi flour taco shell, chipotle and guacamole

HUMMUS- TRADITIONAL CHEAKPEAS/ EDAMAME540/560
served with herbed pita and pickled root vegetable

PANEER PARMESANO 520
parmesan coated cottage cheese strips serve with spicy pomodoro sauce

TAFFAN POTATO 410
taffan style bhatti baked mini kulcha with fillings serve with dal makhani

ZAFRANI PANEER TIKKA. 580
malai paneer filled with yellow cheddar and mawa marinated with curd, indian spices, mustard oil and saffron

PAN SEARED DAHI KE KEBAB. 390
rawa coated fried dahi ke kebab served with mint and tamarind chutney

PANEER CHIMMICHURI 420
cheese stuffed paneer rolled with chutney and kachumber

BHARWAN MUSHROOM 420
cheese and cherry tomato stuffed tandoori mushroom with curry sauce

AVOCADO MUSHROOM TARTAR
avocado king mushroom, shimeji shitake, truffle oil, sesame seed and mango with black coral truffle

APPETIZER NON-VEGETARIAN

TIGER CHILLI CHICKEN520
deep fried cubes of chicken tossed in garlic ginger and thai bird chillies

FIRE ROASTED MANDARIN WHISKEY CHICKEN....590
chicken thigh marinated in our chef's spice sauce, grilled to perfection and flambeed

CHILLY TEMPURA PRAWNS.....690
deep fried prawn tossed in dry red chilli, fried garlic, five spice powder and spring onion.

DRY FRY CHILLI FISH 550
deep fried river sole, bell pepper, chilli paste tossed in oyster sauce and wine

JERK CHICKEN SKEWERS. 530
jamaican jerk marinated chicken with cabbage slaw, pepper coulis

ASADO CHICKEN TACOS.....540
spicy chicken, ragi flour taco shell, guacamole and chipotle sauce

CARAMELISED WINGS 490
oven roasted chicken wings, garlic aioli, caramel sauce, leeks and side salad

PRAWNS AJILO 620
prawns cooked with seafood butter brot

MUTTON GALOUTI KEBAB 640
lucknow style succulent mutton meat with sheermal naan and tzatziki

MITRON PARTY PLATTER1590
chef's choice assorted platter

BLACK GARLIC CHICKEN 560
dark soy sauce, schezwan peppercorn & roasted garlic flavoured chicken

LAI MAI KAI CHICKEN..... 540
crispy fried chicken tossed in chilli oil, ketchup & garlic

GRILLED SANPEI CHICKEN540
chicken marinated in garlic sweet soy sauce pan seared with basil fresh red chilli sanpei sauce

TANDOORI POMFRET. 820
hung curd indian spices marinated boneless pomfret with sesame chutney

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• BAR NIBBLES VEGETARIAN •

EDAMAME SALTED / SPICY 490



HAWAIIAN ASPARAGUS CHEESE ROLL 480

deep fried 6 pcs of roll served with black bean jam

CRISPY LOTUS STEM 490



lotus root tossed in barbeque sauce with devil's chilli, plum sauce

YUCA POTATO CHILLI FRIES 370

home made yucca potato cut finger chips, mix chilli, cheddar fondue, scallions and sriracha

HOME MADE TRUFFLE FRIES 430
WITH PERI PERI MAYO

REFRIED BEAN NACHOS 430/480
VEG/CHICKEN

PAPAD BASKET WITH DIPS 240

BAR NIBBLES NON-VEGETARIAN

INDO-ASIAN CHICKEN POPCORN 440

chicken poppers with spiced mayo

JAWA CHICKEN LOLLIPOP 460

chicken lollipop tossed in umami Sauce

THECCHA MURGH KEBAB 460



chicken leg boneless cubes marinated in green chillies, spinach, mint and coriander paste

DYNAMITE SHRIMP 650

deep fried prawns served with cointreau mayo

GANDHARI SUPREME KEBAB 490

cheese, chilli filled in chicken supreme in a brown onion marinade

AFGHANI CHOPAN KEBAB 470

grapes and sumac powder marinated mutton boti kebab with mini laccha

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MAINS VEGETARIAN

STIR FRY CHINESE GREENS 	460
<i>snow peas, haricot beans, asparagus, chinese pok choy, tossed in garlic, sesame oil finished with Shaoxing wine and garlic chips</i>	
SIZZLING MALA VEGETABLES	460
<i>fresh shitake king mushroom, broccoli, bean curd, tossed in sizzling mala sauce served on a hot plate</i>	
EXOTIC VEGETABLE IN PICKLE CHILLI SAUCE	530
THAI CURRY RED/ GREEN	550
<i>authentic thai curry served with jasmine sticky rice</i>	
SRILANKAN CURRY 	550
<i>authentic sri lankan curry served with steam rice</i>	
ASSORTED MUSHROOM IN THAI CHILLI 	530
BASIL SAUCE	
<i>assorted mushroom tossed in thai chilli basil sauce</i>	
PENNE PAPRIKA 	490
<i>creamy paprika sauce with zucchini and olives</i>	
HERB RAVIOLI	530
<i>mix herbs, roasted beet, ricotta cheese, and red pepper coulis and parmesan foam</i>	
MAC N CHEESE 	550
<i>creamy macaroni and cheese with yellow cheddar and truffle oil</i>	
SPAGHETTI AGLIO-OLIO PEPPERONCINO	530
<i>spaghetti with olives and capers</i>	
PESTO PISTACHIO SPAGHETTI AND BURRATA 	550
<i>spaghetti in creamy basil pesto sauce and burrata</i>	
ASPRAGUS RISOTTO	650
<i>arborio rice cooked with green asparagus puree and wine</i>	
MUSHROOM RISOTTO	590
<i>assorted mushroom with truffle oil and goat cheese</i>	
PANEER TIKKA MASALA	530
<i>paneer tikka cooked in clay oven and finished in masala gravy</i>	
PANEER KADAI	490/530
<i>garden fresh vegetables / malai paneer served in kadai masala</i>	
VILYATI KADAI SUBJI	540
<i>exotic english vegetable cooked in kadai masala</i>	
LASOONI MUSHROOM IN KHADA PALAK	490
<i>fresh mushrooms tossed with leafy spinach, garlic and indian spices</i>	
DAL MAKHANI	390
YELLOW DAL TADKA 	320
ACHARI DAL KHICHIDI 	340

MAINS NON-VEGETARIAN

SIZZLING MALA CHICKEN	530
<i>deep fried diced chicken and baby spinach tossed in garlic, ginger, fresh red chilli, scallop sauce and mala oil served on hot plate</i>	
SPICY CLAY POT CHICKEN 	550
<i>shallow fried diced chicken tossed thai chilli sauce</i>	
LAMB SHANK MASSAMAN CURRY, 	780
SERVED WITH STICKY RICE	
<i>shallow cooked lamb shank serves with sticky rice</i>	
RED WINE SEABASS 	990
<i>steamed Indian seabass fish in red wine sauce</i>	
PENNE ALLA ROMANA	550
<i>creamy penne with porcini, Button mushroom & chicken</i>	
NEW BURG CHICKEN	550
<i>grilled chicken breast, lemon-jalapeno pilaf, mash potato and mushroom pepper corn jus</i>	
PARMESAN CRUSTED CHICKEN	590
<i>parmesan cheese coated grilled chicken breast saffron risotto and lemon garlic jus</i>	
BEER BATTER FISH	590
<i>beer battered tilapia fish with pea puree ,homemade potato wedges & orange reduction</i>	
NORWEGIAN GRILLED SALMON	640
<i>grill salmon with dill veloute sauce, mushroom, pokchoy and asparagus</i>	
BUTTER CHICKEN	590
<i>creamy-tomato chicken gravy with Indian breads</i>	
CHICKEN BHUNA MASALA	540
<i>thigh boneless chicken cooked in onion, tomato gravy and indian spices</i>	
GHEE ROAST	620/690/720
<i>(chicken / prawns / mutton)</i>	
<i>ghee roast chicken / mutton comes from freshly ground spices dry chilly, curry leaves and ghee</i>	
RAILWAY MUTTON CURRY	720
<i>rich mutton curry with choice of ghee rice or Indian breads</i>	

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RICE AND NOODLES

STEAMED JASMINE RICE 290

WOK TOSSED RICE340/360/390

*vegetable/chicken/prawns
burnt garlic/burnt chilli/schezwan*

PAD KRAPAO RICE 350/370/390

*sticky rice with chilli basil sauce (veg / chicken / prawns)
served with a fried egg sunny side up*

UDON NOODLES 340/360/390

*vegetable / chicken / prawn
japanese wheat flour noodles tossed in butter garlic, mirin and sake*

JAJANGMYEON NOODLES

*stir fried hand pulled noodles with gochujang or korean spicy
sauce and vegetables*

KASHMIRI VEGETABLE PULAO 630

BIRYANI STEAM RICE 290

JEERA RICE 310

NASI GORENG SEAFOOD 690

Katsu prawn, chicken rollo, prawns cracker

BIRYANI

VEGETABLE DUM BIRYANI 560

CHICKEN DUM BIRYANI 630

MUTTON DUM BIRYANI 740

BREADS

NAAN 90/110/120

plain / butter garlic / cheese

CHEESE CHILLY NAAN130

KULCHA120/140/160

plain / aloo / paneer

CHUR CHUR PARANTHA150

TANDOORI ROTI80/90

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M.I.T.R.O.N DESSERT

HAZELNUT MOUSSE 550

Hazelnut mousse with crispy praline and chocolate cake base, blueberry quenelle and green tea ice cream.

PULL ME UP TIRAMISU 650

Classic tiramisu cake with mascarpone mousse and coffee infused sponge and sugar nuts.

CRUNCHY BELGIUM CAKE 590

chocolate pastry- dark chocolate mousse with crispy crunch & chocolate cake base and blueberry quenelle and green tea ice cream.

LOTUS BISCOFF CHEESE CAKE 590

Biscoff flavoured Classic baked cheesecake with the perfect biscuit base below and blueberry quenelle and green tea ice cream.

CREPE CAKE 630

15 layers of home made crepe with cream ganache sandwiched between each layer and blueberry quenelle and green tea ice cream.

MITRON DESSERTS SAMPLER 1200

Serve 3 type dessert with fresh cute fruits ,chocolate ganache and green tea ice cream.