



#### I. Start with the Bread

CIABATTA
MULTIGRAIN
SPINACH
TOMATO

MARBLED
COUNTRY (DAIN DE

COUNTRY (PAIN DE CAMPAGNE)

FRENCH VIENNESE



### 2. Choose your Fillings (5 filling: 3 veg, 2 non veg)

BOMBAY SANDWICH
CHANA MASALA
ZUCCHINI ROLL
CROQUE MONSIEUR (HAM N CHEESE)
CHICKEN SALAMI

### 2. Feeling Saucy?

MOROCCAN PESTO

BASIL PESTO

SUN DRIED TOMATO PESTO

PARSLEY BUTTER

GUACAMOLE

MAYONNAISE PLAIN (EGGLESS)



(taxes as applicable)

	1KG	1/2KG	PER PC.	
Disk cake café Coffee flavored semi-sweet chocolate les	e	55000	15000	•0
HAZELNUT MUD Hazelnut flavor dark checolate mud cake, with crunchy hazelnu		65000	17500	0
RICH CHOCOLATE FRUIT AND NUTS	120000	650.00	17500	00
DARK CHOCOLATE PEANUT BUTTER BLUSTER	120000	650.00	-	00
RED VELVET All-time favourite smooth texture and buttery rich frosting cake		650.00	-	0
WHITE CHOCOLATE RASPBERRY Cake filled with sweet vaspberry jam topped with a smooth white chocolate cream cheese fraction		55000	15000	•0
CARAMEL COFFEE TOFFEE PEARS	100000	550.00	150.00	00
A delicious rich cramb cake, subtle sweet flavor of carrot with arange cream cheese frosting	120000	65000	-	0
PISTACHIO CHIFFON Pistachio cake with honey vanilla cream almond nougat	1200.00	65000	-	0
DUTCH TRUFFLE  A dense moist chocolate layer cake silk chocolate truffle frosting and chocolate flate	4	55000	15000	•0
SWISS TRUFFLE	100000	550.00	150.00	00
DARK CHOCOLATE CHERRY CREAM	1000.00	550.00	150.00	00
Vanilla sponge cake spaked with sugar syru and topped with white chocolate and crea	p	550.00	15000	•0
FRUIT EXOTICA  A perfect combination of truits extravagans		65000	175.00	00
PHILADELPHIA CHEESE CAKE OR Mascarpone cheese cale		65000	-	0



Simply Irresistible!!!

PINEAPPLE CAKE 100000 55000 15000 ♥ ○

0RDER 24 HRS IN ADVANCE 022 42485044 / 45 • +91 9920185856 131 / B. NEW LINK ROAD, CHAKALA ANDHERI (EAST), MUMBAI 400 099



### BREAD MENU

500 gm | 175<sup>-00</sup>

120 gm | 175°00

022 42485044 / 45 · +91 9920185856 | 131 / B. New Link Road, Chakala, Andheri (East), Mumbai 400 099

- VIENNESE -MULTIGRAIN -150 gm | 125<sup>00</sup> 150 gm | 125<sup>∞</sup> TOMATO FRENCH BAGUETTE 500 gm | 175<sup>00</sup> 150 gm | 125<sup>00</sup> CIABATTA COUNTRY LOAF 150 gm | 120<sup>00</sup> 150 gm | 125<sup>00</sup> SPINACH MARBLED

WHITE | 100% WHOLE WHEAT

500 gm | 175°°

500gm | 175<sup>00</sup> 500 gm | 175<sup>∞</sup> CROISSANT

the Mirador

f MIRADOR, MUMBAI | ♥ THEMIRADOR HOTEL | ☐ THEMIRADOR MUMBAI | W THEMIRADOR, COM

rates are exclusive of all taxes • grammage of the breads will vary by 10%



\* \* \* **022 66495000** \* \* \*

THE MIRADOR

### GOLO BEVERAGES



Delve into the rich, aromatic flavors of our

### HOT BEVERAGES





## the OFFICIAL GRAB-N-GO



W THEMIRADOR COM THEMIRADORHOTEL

f Mirador Mumbai Themiradormumbai

131 / B. NEW LINK ROAD, CHAKALA ANDHERI (EAST), MUMBAI 400 099



In anticipation of a fundamental change in eating habits, Mirador Hotel is launching Grab-N-Go, a new counter-service area providing access to a range of food 12 hours a day. This new concept has been developed in response to three observations regarding trends in Indian eating habits.

Eating out is growing fast. It now accounts for one in four meals eaten in India, following the trend set in the USA, where half of all meals are now consumed outside the home.

Meal times are only a third as long as they were thirty years ago, averaging 31 minutes, which means that people often do not have time for a traditional seated meal. Meal times are becoming more flexible, and snacking throughout the day is gradually taking root in Indian eating habits



#### GRAB-N-GO BURGERS

Mumbai boss

(Our very own Mumbai vadapao, modernized burger)

Chicken cheese overload

(Cheesy chicken patty,with low cal mature cheddar in multigrain bun)

#### GRAB-N-GO SAVORY

200.00

275.00

Fontina puff

(Italian fontal cheese with bell pepper, herbs)

Desi chicken puff

(Country tandoori chicken puff)

Corn and spinach four cheese roll

Pepper chicken cheese roll

Veg hara bhara pattice

Prawns balchao croissant

#### GRAB-N-GO SALADS

225.00

Roasted apple, beetroot and chevre salad

Watermelon and goat cheese salad

Mexican Street Chicken and corn bhel (shredded chicken, corn, jalapeno, red onion, tangy salad) Classic Chicken Ceasar salad

#### GRAB-N-GO SANDWICH

275.00

Ciabatta roll sandwich

(zucchini filling with Mexican spice cheese serve with Aragulla, sour cream, guacamole)

Grilled Cottage Cheese Open Sandwich (pesto marinated grilled Cottage cheese with salsa Rosa served on footlong bread)

Wild Mushroom Focaccia

(three mushroom ragout, feta cheese and freese lettuce)

Russian Sandwich

Pollo Rotolo Panini

(Panini with chicken salami roll, lettuce, balsamic onion serve with chilly pickle)

Chicken Junglee sandwich

GRAB-N-GO KATHI ROLL

250.00

Wasabi paneer tikka kathi roll (whole wheat)

Cajun spice chicken tikka kathi roll

GRAB-N-GO BIRYANI

275.00

Waterchestnut and bambooshoot veg biryani in kullad

Awadhi chicken dum biryani, served in kullad

**GRAB-N-GO CURRIES** 

350.00

Veg red Thai curry, steamed rice

Bong Bong veg

(Burmese preparation of exotic vegs with steamed coriander noodles)

Malai rasgulle

(Indian spice marinated paneer tikka balls cooked in makhani gravy)

Chicken green Thai curry, steamed rice

Nimono chicken

(Rich soya chicken served with steamed Japanese soba noodles)

Murg Chutneywale

LIVE PASTA AND PIZZA COUNTER

350.00 375.00













# A cup of tea makes everything better



### Black Tea

### **PURE ASSAM TEA**

Place of Origin: Far north east corner of India, south of of the eastern Himalayan ranges - ASSAM

A velvety feel almost malty, yet with a hint of a mysterious blend of spiciness and gardeness. Smooth Assam tea, bright, full body, stunningly rich and absolutely refreshing! Slight nuttiness, slight smokiness, tongue coating, incorporating all your taste buds with no bitterness - perfectly balanced!

Pure Assam tea retains its identity with the addition of milk and sugar. An all day tea.

Ingredients: Black Tea Leaves

**Brewing Instructions** 

Tea leaves: 2gms / 1 tsp Water: 150 ml (100 degrees)

Time: 5-6 minutes







Place of Origin: Tea leaves from North East India, Assam and spices & herbs from South of India

This lively blend is dominated by an aromatic burst of sweet and tangy Mediterranean Tangerine added to some of the finest orthodox tea and dries orange peel & marigold petals, ensuring the most refreshing experience for the tea drinker.

Ingredients: Orthodox Tea Leaves, Dried Orange peels, Marigold petals, Bergamot oil

**Brewing Instructions** 

Tea leaves: 2gms / 1 tsp Water: 150 ml (100 degrees)

Time: 3-4 minutes



### LINGERING LIQUORICE

Place of Origin: Tea leaves from North East India, Assam and spices & herbs from South of India

An invigorating Herb Black Tea with flavour that's equal parts freshly ground cinnamon and ever so refreshing sweet liquorice, and a hint of the cool spearmint, making this tea comforting and invigorating all at once!

Ingredients: Orthodox Black Tea leaves, Sweet Liquorice, Crushed cinnamon, Dried mint leaves, flavour of spearmint

**Brewing Instructions** 

Tea leaves: 2gms / 1 tsp Water: 150 ml (100 degrees)

Time: 3-4 minutes





### Green Tea

### DARJEELING TEESTA VALLEY

popularly known as The Champagne of Teas!

Place of Origin: Darjeeling

This finest tea is grown in one of the worlds most magical place - Darjeeling! Located on the southern slopes of the Himalayas in the Northeast India, in the shadow of some of the tallest mountains in the world! Being blessed with the most unique combination of soil, climate, geography, this special terroir creates a distinct character in the Tea. The plentiful sunshine inspires the larger and less tender leaves into a bold muscatel character and the tea takes on an additional depth, fullness and body making every sip an experience to cherish!

Ingredients: Darjeeling Tea Leaves

**Brewing Instructions** 

Tea leaves: 2gms / 1 tsp Water: 150 ml (100 degrees)

Time: 2-3 minutes

### **PURE GREEN TEA**

Place of Origin: Darjeeling

The first recorded mention of green tea dates back well over 2000 years to the Chinese Zhou Dynasty. Lauded for being rich in antioxidants, Green Tea is associated with numerous health benefits. Normal cellular processes as well as environmental factors like polluting cells and tissues on smoking and stress result in the release of harmful molecules called free radicals in the body. Antioxidants inhibit the harmful effects of these free radicals, preventing damage to health. Tightly curled, full bodied with slight smokey chestnutty aroma, this bright yellow cuppa offers the bounty!

Ingredients: Pure Green Tea Leaves

**Brewing Instructions** 

Tea leaves: 2gms / 1 tsp Water: 150 ml (85 degrees)

Time: 2-3 minutes

175.00

150.00

taxes extra

taxes extra



### **GREEN TEA ROSE**

Place of Origin: Tea leaves from Darjeeling / Bhutan and other ingredients from North India

Our Green Tea Rose comes from the fabled land that nestles on the edge of the magical mountains, inhabited monks, fairies and fire breathing thunder Dragon Drut, almost like eternal kiss. The Rose petal infused Green Tea works as a refreshing antioxidant. A simple yet engaging brew - Hot or cold, best enjoyed with mild morning or afternoon snacks.

Ingredients: Green Tea Leaves, Dried Rose Petals, Natural Rose essential oil

**Brewing Instructions** 

Tea leaves: 2gms/1tsp

Water: 150 ml (80 - 85 degrees)

Time: 2-3 minutes



### **GREEN TEA JASMINE**

Place of Origin: Darjeeling

Our Green Tea Rose comes from the fabled land that nestles on the edge of the magical mountains, inhabited monks, fairies and fire breathing thunder Dragon Drut, almost like eternal kiss. Antioxidant Green Tea infused with Jasmine buds and flavour makes it a very relaxing brew. It is known to help in lowering heart rate and increase the BMR (body metabolic rate). A total health drink that can be enjoyed anytime of the day!

Ingredients: Green tea Leaves, Jasmine buds, Natural jasmine essential oil

**Brewing Instructions** 

Tea leaves: 2gms / 1 tsp

Water: 150 ml (80 - 85 degrees)

Time: 2-3 minutes

175.00

175.00

taxes extra

taxes extra



### **MUMBAI MASALA CHAI**

Place of Origin : Assam Tea leaves and spices form South India

A blend popular in India for many centuries (ayurveda has mentioned this concoction is a must drink to prevent all illnesses for eons...of course, it was consumed without tea leaves then), Mumbai Masala Chai is one of the most complete Tea anyone can ask for! when one is feelin cold, hot, tired, depressed, sick, exhausted, at ones wits end, sad, happy in the mood for celebrating - Mumbai Masala Chai is a Tea for anytime and so full of goodness, with the blend of most popular ayurveda approved spices, that it is actually HEALTH PERSONIFIED! MMC increase ones body's resistance and fights most diseases including age related parkinsons and alzheimer too! Drink a cup of MMC daily to live a long and more importantly healthy life!

Ingredients: Assam Tea Leaves, Cinnamon, Dried Ginger, Black Pepper, White Pepper, Cloves, Star Anise, Cardamom, Nutmeq.

**Brewing Instructions** 

Tea leaves: 2gms / 1 tsp Water: 150 ml (100 degrees)

Time: 5-6 minutes



### Soon to follow

### **UPCOMING FLAVOURS**

Green Tea Mint

White Tea Lavender

White Tea Jasmine

Yogi Chai

Mix Herbs

Green Tea Lemon Grass Ginger



