

ME NU





Unveiling the Pearls of The Deep Blue Oceans

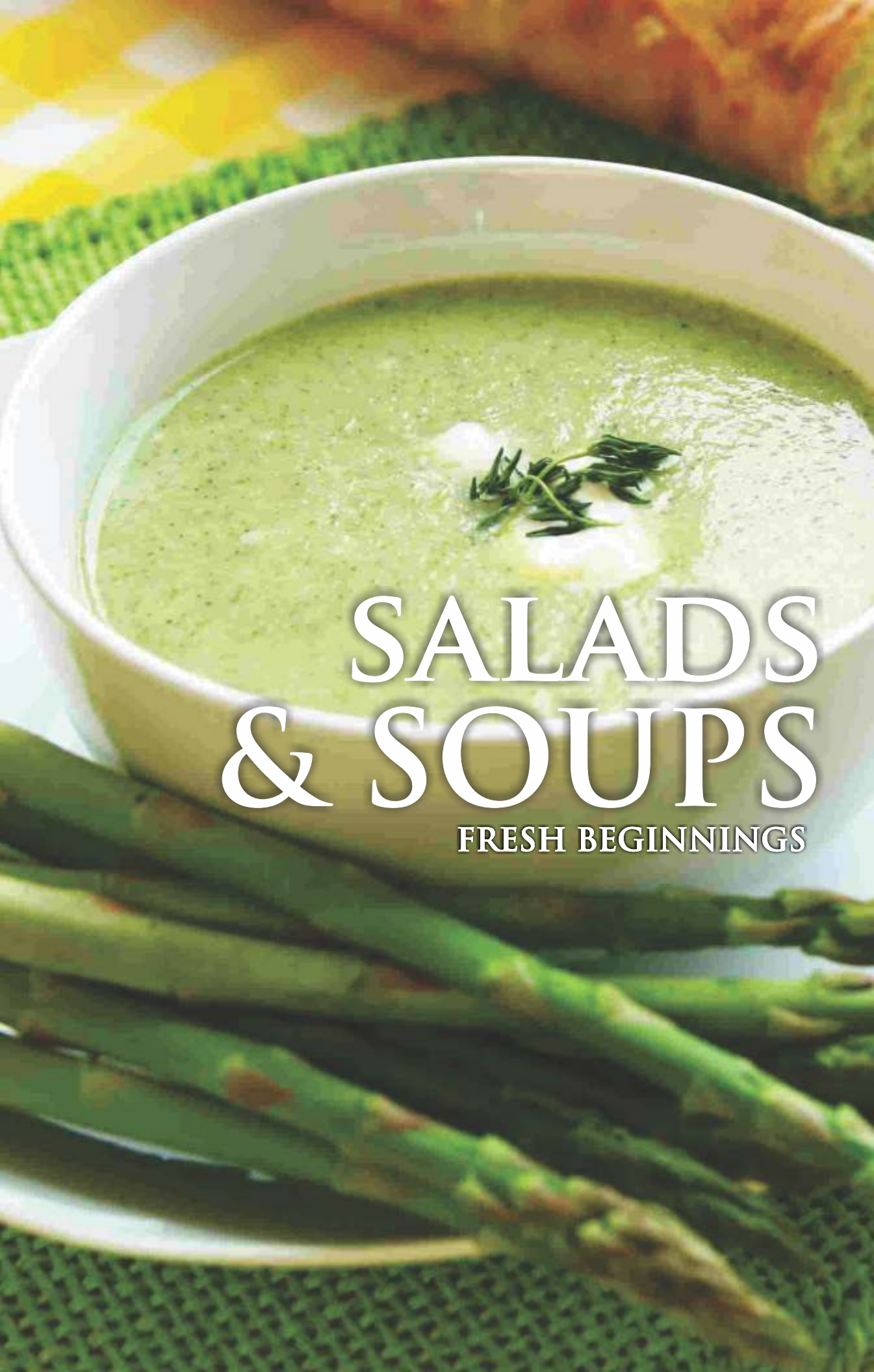
We at Something's Fishy unveil the gems of the ocean on a platter exclusively for you... it has been an iconic destination for sea food lovers for over a decade now.

Having mastered the art of offering you only the best catch, each day, to pairing them with the grandeur of cuisines from the coasts of the world... let our new ambience and refreshing menu entice you to cherish the great aroma, delicate tastes & robust flavours.

Simply dive into the ocean unknown and let us pamper you to your heart's content...

Welcome!



A close-up photograph of a white ceramic bowl filled with a vibrant green soup. The soup has a smooth, creamy texture. In the center of the soup, there is a small dollop of white cream topped with a fresh green herb, possibly thyme. In the foreground, several stalks of green asparagus are laid out horizontally. The background is softly blurred, showing a green textured placemat and a portion of a yellow and orange patterned cloth.

SALADS & SOUPS

FRESH BEGINNINGS

SALADS

NON-VEGETARIAN

SHRIMP COCKTAIL (Shrimps blended with cocktail dressing)	245
TUNA FISH SALAD (Tuna fish blended with vinaigrette to perfection)	295
CHICKEN PASTA SALAD (Shredded chicken blended with penne & fusilli in cocktail dressing)	240
CHICKEN CAESAR SALAD (Crispy iceberg lettuce, garlic, croutons, chopped chives, parmesan shavings, topped with caesar dressing)	295
CURRIMBHOY SALAD IN LETTUCE CUPS (Shredded lettuce, eggs delicately blended with mayo filed in lettuce cups)	175

VEGETARIAN

PASTA (Assorted pasta in vinaigrette dressing)	225
HONEY TOSSED SALAD (Cucumber, bell pepper, sweet lime & pineapple tossed with honey sesame dressing)	155
DALILA SALAD (Apple & banana in cream dressing)	155
CORN & MUSHROOM SALSA (American corn & mushroom in salsa dressing)	200
COTTAGE CHEESE PARMESAN SALAD (Cottage cheese & peppers in parmesan cheese dressing)	255



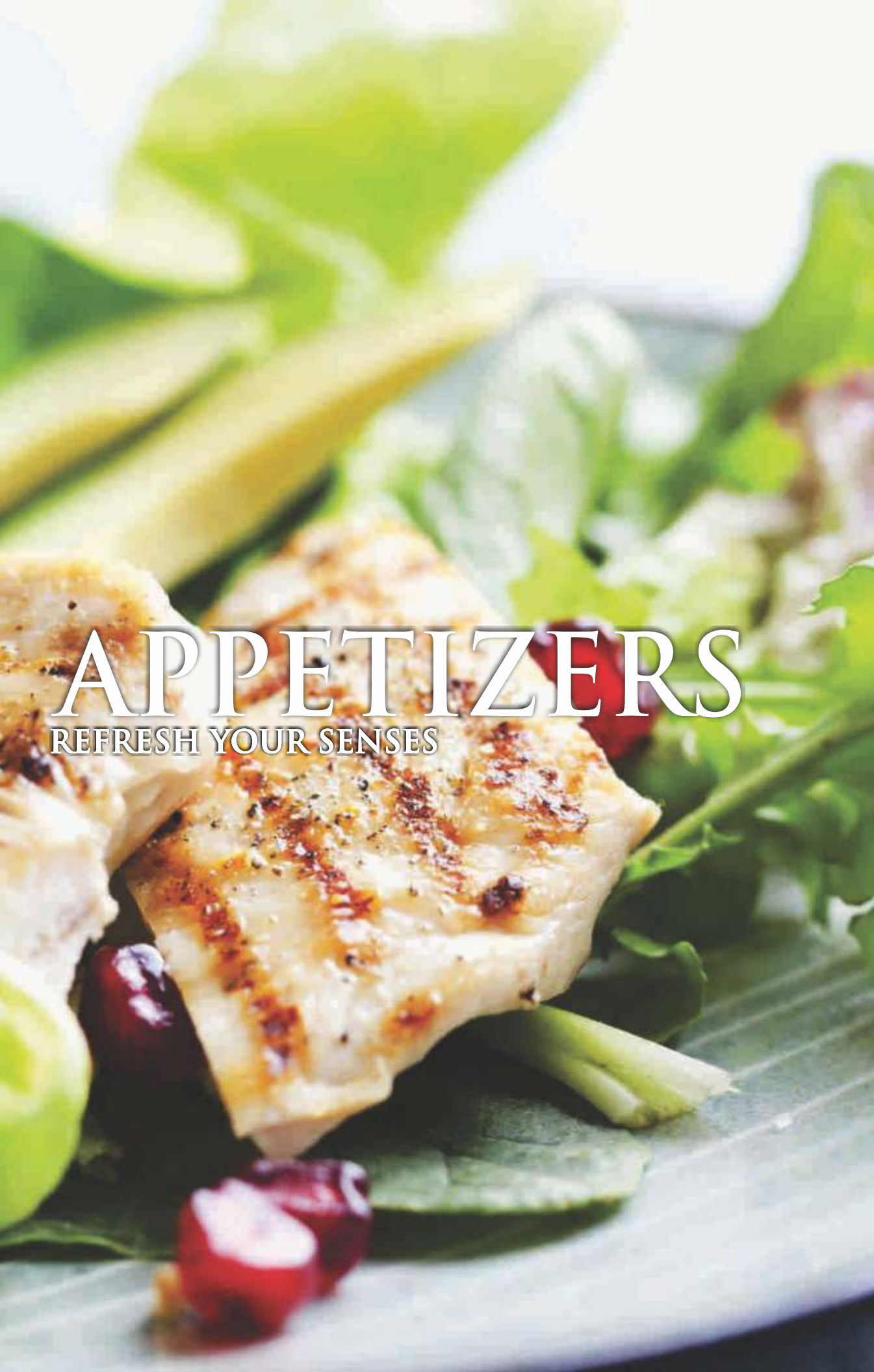
SOUPS

NON-VEGETARIAN

CURRIED SEAFOOD BROTH	225
(Mixed seafood cooked with curry and finished with coconut milk)	
MONGOLIAN MIX SEAFOOD SOUP	195
(Assorted seafood in tangy flavor)	
CHICKEN AND SILKEN EGG SOUP	185
CLASSICS	185
(Chicken Clear/ Manchow / Wanton / Hot & Sour / Lung Fung)	
PAYA SOUP	245
(A delicacy of lamb trotters simmered overnight)	

VEGETARIAN

BHUNE MAKAI KA SHORBA	175
(Popped corn soup blended with Indian spices)	
HARA CHANA KA SHORBA	175
(Green gram soup blended with Indian spices)	
MULLIGATAWNY SHORBA	175
(Traditional Indian lentil soup flavored with Indian spices)	
SPICY LEMON AND CORIANDER SOUP	175
(Spicy clear soup, vegetable. topped with fresh coriander)	
CURRIED VEG BROTH	175
(Mixed Vegetables cooked with curry, finished with coconut milk)	
CREAMY SOUPS	175
(Tomato / Mushroom / Vegetable / Asparagus)	
CLASSICS	175
(Sweet Corn / Manchow / Hot & Sour / Noodles / Clear)	



APPETIZERS

REFRESH YOUR SENSES

APPETIZERS

NON-VEGETARIAN

FISH

 BHARLI MACCHI (MALWANI) (Pomfret stuffed in green chutney)	APS
POMFRET TUKRA FRY (MALWANI)	APS
BOMBIL FRY (MALWANI)	385
STUFFED BOMBIL (MALWANI)	475
 POMFRET / SURMAI TAWA FRY (MANGALORIAN)	APS
KARAIKHODI FISH (TAMILNADU) (Fish stuffed with prawns and marinated with southern inspired spices)	APS
POMFRET RECHEADO (GOAN) (Pomfret stuffed with traditional Goan vinegar red masala)	APS
MAHI TIKKA LASOONI (TANDOOR) (Fillet of Pomfret marinated in peppery garlic and charcoal grilled)	APS
SALMON TANDOORI (Steaks of blush pink salmon, spiked with bishop's weed, cooked in the clay oven)	1050
FISH FINGER (CONTINENTAL)	APS
BEER BATTER FISH (CONTINENTAL) (Pomfret batter fried served with wedges, tartare sauce)	APS
 PATRA - NU - MACCHI (PARSI) (Marinated pomfret with Parsi style green chutney & rolled with banana leaf & steamed)	APS
STEAMED POMFRET	
GINGER SCALLIONS & CHILLY (CHINESE)	APS

PRAWNS 🇮🇳

🌶️ PRAWNS MALWANI SUKKE (MALWANI)	565
🌶️ PRAWNS TAWA FRY (MANGALORIAN)	565
🌶️ PRAWNS GOAN TAWA FRY (GOAN)	565
🌶️ JHINGA KOLIWADA (KOLI STYLE) (Prawns marinated with spices & herbs, batter fried)	565
ZAFRANI JHINGA (TANDOOR) (Barbequed prawns marinated in saffron and Indian herbs)	APS
🌶️ HARIMIRCH TANDOORI JHINGA (TANDOOR) (Prawns marinated in green masala and spiced with hot green chilies)	APS
BHATTI KA PRAWNS (TANDOOR) (Prawns with traditional bhatti marination cooked in the tandoor)	APS
🌶️ SIZZLING PRAWNS IN CHILLI SAUCE (CHINESE) (Pan fried prawns in spicy combo sauce served with hot plate)	565
PRAWNS BARBEQUE (CHINESE) (King size prawns in BBQ sauce with capsicum and fried onions)	565
CRISPY PRAWNS CHILLY BUTTER GARLIC (CHINESE) (Butter chilly garlic and pepper salt)	565

SQUIDS 🇮🇳

🌶️ SQUID AJADINA (MANGALORIAN) (a tempting préparation of squid with dry spices and coconut)	385
🌶️ SQUID KOLIWADA (KOLI STYLE) (Koli style crispy fried squids)	385
🌶️ KALAMARI PEPPER SAUCE (CHINESE) (Fresh squids in black pepper sauce)	385
CRISPY RING FRIED SQUID (CHINESE) (Golden fried crispy squid)	385
SQUID CHILLI BEAN (CHINESE)	385

CLAMS

-  **TESERYO SUKKE (MALWANI)** 385
(Clams in a smoked coconut masala in malwani style)
-  **MARWAI AJADINA (MANGALORIAN)** 385
(A tempting preparation of clams with dry spices and coconut)
- CLAMS BUTTER PEPPER GARLIC (CHINESE)** 385

CRAB

STUFFED CRAB (MALWANI) AS PER SIZE

-  **ANGAAR-E-CRAB (TANDOOR)**
(Barbequed crab marinated with our exotic spices & grill to perfection)
- CRAB LASOONI (TANDOOR)**
(A unique preparation of crab with fresh garlic delicately barbequed in clay oven)
- STEAM CRAB (CHINESE)**

-  **SINGAPORE CHILLY CRAB (CHINESE)**
(Whole crab cooked in Chef's special secret recipe)
- CRAB BUTTER GARLIC (CHINESE)**
- CRAB BUTTER PEPPER GARLIC (CHINESE)**
- CRAB SWEET CHILLY BASIL (CHINESE)**
- FENNEL CRAB PISTACHIO (CONTINENTAL)**

LOBSTER

LOBSTER TELLICHERRY (KERALA) AS PER SIZE

-  **LOBSTER TANDOORI (TANDOOR)**
-  **LOBSTER CHILLY GARLIC (CHINESE)**
(Lobster stir fried with fresh chilly & garlic sauce)
- CRYSTAL LOBSTER (CHINESE)**
(Stir fried ginger flavored lobster chilly clear sauce served on a bed of lettuce and beans sprout)
- BARBEQUE LOBSTER (CHINESE)**
(Lobster marinated in barbeque sauce with capsicum and fried onions)
- LOBSTER BUTTER CHILLY OYSTER (CHINESE)**

CHICKEN

 CHICKEN FRY (MALWANI)	375
 CHICKEN SUKKA (MANGALORIAN) (A tempting preparation of chicken with dry spices and coconut)	375
 ALISHAN KABAB (TANDOOR) (Chef's special creation in tandoor masala)	375
DOODHIYA MURGH TIKKA (TANDOOR) (Creamy chicken kababs cooked in a clay oven glazed with fresh thick cream)	375
MURGH MALMALI KABAB (TANDOOR) (Chicken supreme marinated with saffron and hung curd cooked in the tandoor)	375
TRADITIONAL TIKKAS (TANDOOR) (Tikka / Pahadi / Banjara / Reshmi / Kalimiri chicken chunks marinated in exotic tandoor masala)	375
SHAAN-E-TANDOOR (TANDOOR) (An assorted kebab platter)	1050
 STIR FRIED CHICKEN IN BLACK PEPPER SAUCE (CHINESE) (Pan-fried Julian chicken in black pepper sauce)	375
 PEPPERY HUNAN CHICKEN (CHINESE) (Diced chicken tossed in pepper, spring onion with Hunan sauce)	375
 CRISPY SPINACH CHICKEN (CHINESE)	375
CRISPY CHICKEN SUPREME WILD PEPPER PINENUT (CHINESE)	375
CHICKEN WITH CASHEWNUT AND BASIL (CHINESE)	375
STIR FRIED CHICKEN IN OLIVE SAUCE (CHINESE)	375

MUTTON

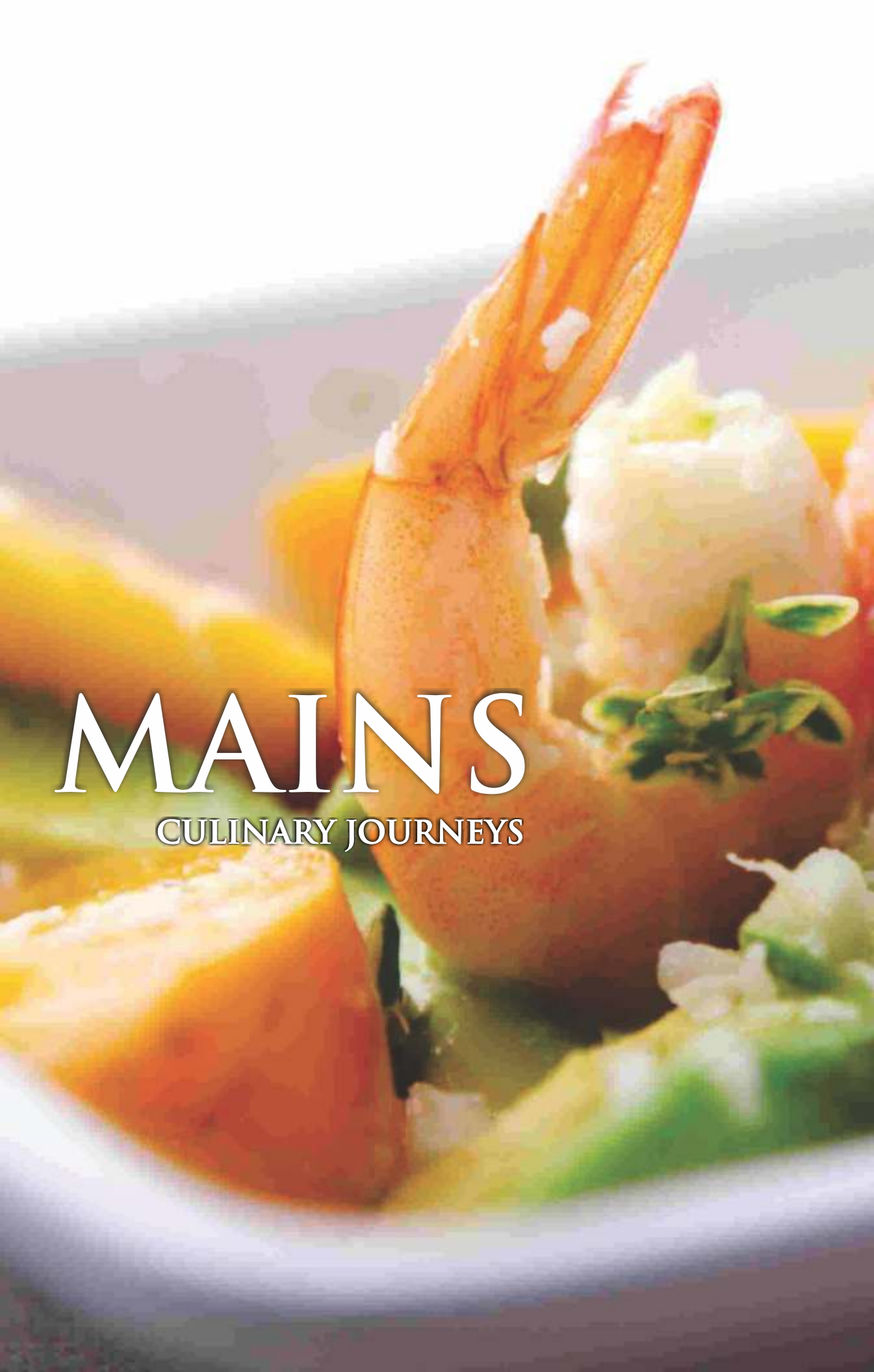
 KALE SUKKE MUTTON (MALWANI)	575
 MUTTON SEEKH KABAB (TANDOORI)	575
 ROASTED LAMB CHILLY (CHINESE)	575

VEGETARIAN

 PANEER POLLICHATU (KERALA) (Cottage cheese southern spices rolled in banana leaves)	325
KAJU KOTHAMBIR VADI (MALWANI) (Cubes of soft steamed gram flour mixed with cashew nuts, coriander leaves & deep-fried)	190
RAJASTHANI BHINDI (RAJASTHAN) (Crispy fried "okra" an Indian delicacy)	190
CHEESE TIKKA (TANDOOR) (Our in-house speciality made of mozzarella cheese)	425
 TANDOORI MUSHROOM (TANDOOR) (Mushroom marinated with red masala)	325
BHATTI KA PANEER (TANDOOR) (Paneer marinated in freshly ground spices, cooked over glowing embers, a speciality from Amritsar)	325
SARSON KA PHOOL (TANDOOR) (Broccoli flowerets marinated with achari paste. Cooked in the tandoor)	245
LAAL MIRCH KA PANEER (TANDOOR)	325
JAITUNI PANEER TIKKA (TANDOOR) (Cottage cheese marinated with olives cooked in the tandoor)	325
SHAKAHARI TARANE (TANDOOR) (An assorted vegetable kebab platter)	750
 EGG PLANT SINGAPORE CHILLY (CHINESE) (Crispy fried fingers of brinjal toast with chef's secret recipe)	245
BROCCOLI WILD PEPPER (CHINESE) (Batter fried broccoli tossed with wild pepper)	245
CRUNCHY WATER CHESTNUT (CHINESE) (Traditional Chinese preparation of batter fried water chestnut tossed in Chinese spices)	325
KUNG PAO POTATO (CHINESE)	245
DRY COOKED HARICOT BEANS (CHINESE) (Haricot beans wok tossed with soya and sesame oil)	245
MONGOLIAN BABY CORN (CHINESE) (Crispy fried baby corn tossed with chilly and garlic)	325

PANEER IN CHOICE OF SAUCE (CHINESE)	325
(Black Bean Chilly / Garlic Pepper / Chilly Pepper Salt)	
PANEER DRY RED CHILLY (CHINESE)	325
PANEER SWEET CHILLY BASIL (CHINESE)	325
RAVIOLI PESTO DRESSING (CONTINENTAL)	595
(Ravioli stuffed with 3 cheese, tossed with pesto dressing)	





MAINS

CULINARY JOURNEYS

MAINS

NON-VEGETARIAN

FISH

 POMFRET / SURMAI MALWANI CURRY (MALWANI) (Fish prepared in original Malwani masala)	APS
POMFRET PICKLE CURRY (MALWANI)	APS
POMFRET / SURMAI ALLEPPY CURRY (KERALA) (Fish cooked with raw mango, ginger & curry leaves, finished with coconut milk)	APS
 POMFRET / SURMAI GASSI (MANGALORIAN) (Fish cooked in dry spices and coconut gravy)	APS
 POMFRET / SURMAI PULIMUNCHI (MANGALORIAN) (A sour & spicy preparation of Fish with hand ground spices)	APS
 POMFRET / SURMAI GOAN CURRY (GOAN) (Fish cooked in traditional Goan masala)	APS
 POMFRET / SURMAI RAI TAMATAR (NORTH INDIAN) (Fish cooked in mustard based tomato gravy)	APS
SLICED POMFRET SAUTE DRY RED CHILLY (CHINESE) (Wok tossed sliced fish with dry red chilly sauce)	APS
SLICE POMFRET FRESH CHILLY CORIANDER (CHINESE)	APS
SLICE FISH CHILLY OYSTER (CHINESE)	APS
FISH STEAK (CONTINENTAL) (Fillet of fish on the bed of seasoned rice served with peppery brown sauce & French fries)	APS
GRILLED FISH, LEMON BUTTER, WILTED PAKCHOY (CONTINENTAL)	APS

PRAWN

 PRAWNS AMBAT (MALWANI)	575
 PRAWNS MASALA (MALWANI) (Prawns prepared in original Malwani masala)	575
 PRAWNS PICKLE CURRY (MALWANI)	575
 PRAWNS PULIMUNCHI (MANGALORIAN) (A sour and spicy preparation of Prawns with hand ground spices)	575
 PRAWNS GASSI (MANGALORIAN) (Prawns cooked in dry spices & coconut gravy)	575
 PRAWNS GOAN CURRY (GOAN) (Prawns cooked in traditional masala)	575
 TAWA JHINGA MASALA (NORTH INDIAN) (Fresh prawns light cooked in an exquisite masala)	575
ANARDANA JHINGA (NORTH INDIAN) (Prawns tossed with onion tomato based gravy finished with pomegranate seeds)	575
 PRAWNS IN BABY CHILLY GARLIC SAUCE (CHINESE) (Sauté prawns with garlic chops, fresh baby red chilly in hot garlic sauce)	575

SQUID

 SQUID GASSI (MANGALORIAN) (Squid pieces tenderly cooked in rich coconut gravy)	385
 SQUID MASALA (NORTH INDIAN)	385

CLAMS

TESERYO KOSHIMBIR (MALWANI) (Clams tossed with Konkani home-style masala)	385
 TESERYO MASALA (MALWANI)	385
 MARWAI GASSI (MANGALORIAN) (Clams tenderly cooked in rich coconut gravy)	385

CRAB

 CRAB MASALA (MALWANI) (Crab cooked in traditional coastal Malwani masala)	AS PER SIZE
 CRAB GASSI (MANGALORIAN) (Crab marinated with dry spices & cooked in coconut gravy)	

 **CRAB RATNAGIRI (MALWANI)**
(Crab cooked in traditional spices from Ratnagiri belt)

CRAB MANDОВI (GOAN)
(Crab cooked with exotic spices from the coast of Mandovi)

LOBSTER

 **LOBSTER MALWANI MASALA (MALWANI)** AS PER SIZE
(Lobster cooked in traditional coastal Malwani masala)

 **LOBSTER GASSI (MANGALORIAN)**
(Lobster marinated with dry spices and cooked in coconut gravy)

 **LOBSTER GOAN MASALA (GOAN)**
(Lobster cooked traditional Goan masala)

 **LOBSTER MASALA (NORTH INDIAN)**

LOBSTER THERMIDOR (CONTINENTAL)

CHICKEN

 **CHICKEN MALWANI MASALA (MALWANI)** 385

 **KORI GASSI (MANGALORIAN)** 385
(Chicken pieces tenderly cooked in rich coconut gravy)

 **CHICKEN VINDALOO (GOAN)** 385
(Chicken in a vinegar flavored spicy Goan curry)

 **KOMBDI TAMBDA RASSA (KOLHAPURI)** 385
(As the name suggests, a red fiery curry in a rigged Kolhapuri masala, truly hot & spicy)

 **DHANIA MURGH (NORTH INDIAN)** 385
(Boneless leg piece chicken cooked in coriander spicy gravy)

MURGH KHATTA PYAZ (NORTH INDIAN) 385
(Delicate combination of chicken & pickled onions)

MURGH KALIMIRI (NORTH INDIAN) 385
(Delicate combination of chicken cooked with pepper corns, cashew)

 **MURGH KADAI (NORTH INDIAN)** 385
(Delightful combination of Chicken in Kadai masala)

 **LEMON CHICKEN WITH
BABY CHILLI (CHINESE)** 385
(Breast chicken marinated fresh chopped red chili,
sweet and spicy red sauce)

SAUTE CHICKEN DRY RED CHILLY (CHINESE) 385

KUNG PAO CHICKEN (CHINESE) 385
(Slice chicken with burnt chilli cashewnuts cooked in tangy soy gravy)

CHICKEN STROGANOFF (CONTINENTAL) 475
(Shredded chicken, diced of mushroom & capsicum in espagnole sauce on a bed of rice)

**GRILLED CHICKEN,
VEGETABLES JUS (CONTINENTAL)** 475

MUTTON

 **MUTTON MALWANI MASALA (MALWANI)** 575
(Lamb prepared in original Malwani masala)

 **MUTTON CHOP MASALA (MALWANI)** 575

 **MUTTON TAMBDA RASA (KOLHAPURI)** 575
(A red curry in a rigged Kolhapuri masala. Truly hot and spicy)

 **MUTTON GASSI (MANGALORIAN)** 575

 **MUTTON VINDALOO (GOAN)** 575
(Lamb in a vinegar flavored spicy Goan curry)

 **MUTTON ROGAN JOSH (NORTH INDIAN)** 575
(Traditional Kashmiri dish)

 **MUTTON BHUNA MASALA (NORTH INDIAN)** 575

 **NALLI NIHARI (NORTH INDIAN)** 675
(A mughlai delicacy lamb shanks cooked in rich gravy)

 **DUM KA GOSHT (NORTH INDIAN)** 575
(Traditional north Indian style lamb preparation)

**DRY COOKED PEPPER LAMB
ONION AND PEPPER (CHINESE)** 675
(Dry cooked lamb with soya sesame oil)

 **SLICED LAMB BLACK BEAN
CHILLY (CHINESE)** 675

LAMB STEAK (CONTINENTAL) 675
(Lamb steak on the bed of seasoned rice served with peppery brown sauce & French fries)

VEGETARIAN

 BHENDI SUKKE (MALWANI)	275
 BHENDI MALWANI CURRY (MALWANI)	275
 TARKARI GASSI (MANGALORIAN) (Selected vegetable tenderly cooked in rich coconut gravy)	275
 VEG ALLEPPEY CURRY (KERALA)	275
 SUBZI HYDERABADI (NORTH INDIAN) (Diced vegetables cooked in a traditional Hyderabad style)	275
 PANEER KADAI (NORTH INDIAN) (Delightful combination of cottage cheese in kadai masala)	325
 MUSHROOM TIKKA MASALA (NORTH INDIAN) (Charcoal grilled mushroom cooked with tomatoes, tempered with black cumin)	325
PILI MIRCHI ADRAK KI PANEER (NORTH INDIAN) (Paneer cooked in rich cashew gravy flavored with yellow chili powder, ginger)	325
PANEER KALIMIRI (NORTH INDIAN) (Paneer cooked in rich cashew gravy)	325
BAINGAN BHARTHA (NORTH INDIAN) (A delicacy of roasted brinjal cooked with onion, tomato)	275
BHINDI METHI CHURAN (NORTH INDIAN) (Okra tossed with fenugreek leaves, pickled onions)	275
PANEER LABABDAR (NORTH INDIAN) (Paneer cooked in thick onion tomato gravy)	325
 SUKHA LASOON KA PALAK (NORTH INDIAN) (Spinach cooked with burnt garlic)	275
SINGADA MUTTER (NORTH INDIAN) (Water chestnut, green peas cooked in tangy tomato gravy)	325
 KHUD SUBZI (NORTH INDIAN) (Seasonal vegetables cooked in a spicy thick onion tomato, Bengal gram flour based gravy)	275
SUBZI KALONJI (NORTH INDIAN) (Mixed vegetables flavoured with onion seeds in a tangy gravy)	275
METHI MUSHROOM MALAI MUTTER (NORTH INDIAN) (Mushroom, fenugreek leaves cooked in rich gravy finished with cream)	325

CHANNA MASALA 275

HALDI MALAI KI SUBZI (NORTH INDIAN) 275
(Vegetables cooked in fresh cream with a hint of turmeric)

MIX VEGETABLE HOT GARLIC SAUCE (CHINESE) 275
(Seasonal vegetable cooked in a hot garlic sauce)

SEASONAL VEGETABLE
CHILLY BEAN SAUCE (CHINESE) 275

SEASONAL VEGETABLE
BLACK PEPPER SAUCE (CHINESE) 275

 STIR FRIED TOFU SNOW PEAS,
BROCCOLI, PEPPER (CHINESE) 375

 ASPARAGUS CHILLY OLIVE
PROVENCAL (CONTINENTAL) 375
(Dutch asparagus in tomato sauce, peppers & chilly stuffed olives)

PASTA ALFREDO 325

PENNE ARRABIATA 325

PASTA A LA NORMA (CONTINENTAL) 375
(Pasta with tomato sauce, mozzarella, aubergine, basil)

DAL

DAL BUKHARA (NORTH INDIAN)  250
(Black whole lentils tempered with homemade butter)

LANGARWALI DAL (NORTH INDIAN) 250
(A lentil preparation of Amritsar)

MOONG DAL PALAK (NORTH INDIAN) 250
(Yellow lentil tenderly cooked with chopped spinach)

DAL TADKA (NORTH INDIAN) 250

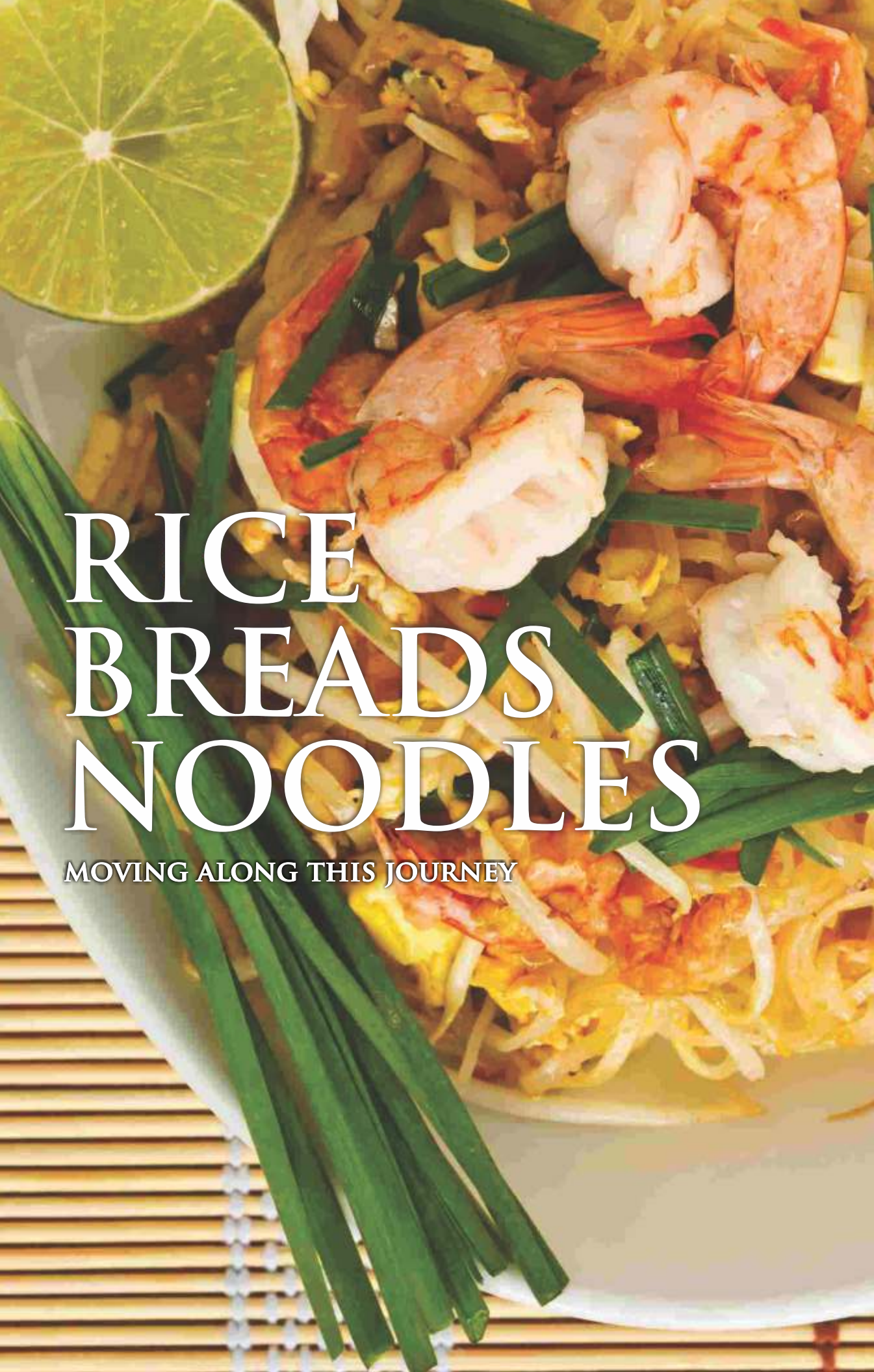
CURD & RAITA

PLAIN CURD  150

CHOICE OF RAITA 150
(Boondi/Mint//Mix veg/ P/A/Onion)

PAPAD FRIED/ROASTED 50

MASALA PAPAD 75



RICE BREADS NOODLES

MOVING ALONG THIS JOURNEY

RICE & NOODLES

NON-VEGETARIAN

 MACHHI KI BIRYANI	625
 JHINGA DUM BIRYANI	650
PRAWNS GOAN PULAO	650
 MURGH / GOSHT DUM BIRYANI	375/ 575
MUTTON PULAO (PARSI)	575
BROWN BUTTER GARLIC PEPPER LEMON CHICKEN FRIED RICE	295
BARBEQUE CHICKEN FRIED RICE	295
NASI GORENG (SEA FOOD)	545
CHICKEN KUNG PAO RICE	295
MIX MEAT FRIED RICE	295
CHICKEN BROWN BUTTER GARLIC NOODLE	295
PHAD THAI NOODLE (SEAFOOD)	325

VEGETARIAN

 SUBZI BIRYANI	250
GINGER FRIED RICE	250
VEG BURNT GARLIC FRIED RICE	250
VEG FRIED RICE	250
VEG HAKKA NOODLE	250
THREE FLAVOURED NOODLE	250
CURD RICE / PALAK KHICHDI / DAL KHICHDI	250
STEAM RICE	175

INDIAN BREADS

ROTI	45
BUTTER ROTI	55
ROTI (MISSI / MAKAI / METHI / KHASTA)	65
NAAN / PARATHA / KULCHA	65
BUTTER NAAN / PARATHA / KULCHA	75
STUFFED PARATHA / KULCHA	95
ROTI KI TOKRI	375
CHAPATI	30
APPAM	60
NEER DOSA	60

BEVERAGES

SOL KADI / LASSI	75
FRESH LIME SODA / WATER	75
AERATED WATER	95
SPARKLING WATER	225
FRESH JUICES	175
MINERAL WATER	60
TEA	175
COFFEE	175

- Government taxes as applicable
- Please grant us minimum 20 minutes to serve you
- All items prepared in Sunflower Oil
- Do ask for regular dishes
- No Smoking







The International By Tunga
Central road, MIDC, Andheri (east), Mumbai 400 093.
Call: 6144 6464