



## Mumtaz Mahal - The Inspiration

Taj Mahal – a symbol of true love built in the memory of beautiful Mumtaz Mahal or Arjumand Banu, still stands as the supreme unparalleled grand monument ever built in the history of human civilization. Arjumand Banu was the daughter of Asaf Khan, who was married to Shahjahan at an early age of 14 years. Imperial city of Agra was already agog with stories of her charm and beauty. She was the third wife of Shahjahan (Prince Khurram) and the most favourite one throughout his life. She was named Mumtaz Mahal in 1612 after her marriage and remained as an inseparable companion of her husband till death. As a symbol of her faith and love, she bore Shahjahan 14 children and died during the birth of their last child. For the love and affection she showed to her husband, Mumtaz Mahal received highest honour of the land – with Royal seal – ‘Mehr Uzaz’ from the Emperor - Shahjahan.

The emperor and his empress moved towards Maharashtra or Deccan in the year 1630 to suppress Lodi Empire that was gaining strength at that time. This was the last journey that Mumtaz Mahal ever took. She breathed her last after delivering their 14<sup>th</sup> child (a daughter) in the city of Burhanpur in June 17, 1631. It is said that Mumtaz Mahal on her deathbed asked Shahjahan to create a symbol of their Love for its posterity, and her loyal husband accepted it immediately. Though, many historians do not agree with this story, saying that it was the grief-stricken emperor himself who decided to build the most memorable symbol of love in the world.

It took her husband 22 years along with most of his royal treasury to build a monument befitting the memory of his beloved wife. In the name of Mumtaz Mahal stand the most beautiful building in the world, a monument of love, purity and unparalleled beauty as “Taj Mahal”.

Recapturing the same essence of Pragmatic Love between two souls; while conquering the hearts of your craving substance desires; our Indian Speciality Restaurant named “Mumtaz Mahal” will relish you to same era where love and passion kindles on our exclusive *Dastarkhan*\*. You will experience the same royalty and will cherish the feel of Mughal era with our diversified Indian menu selection, with some of Mumtaz and Shahjahan’s personal favourite delicacies like Jhumka-e-Mumtaz, Shahjahani Tikka, Til Mil Jhinga, Paneer Tikka, Dum pukht Biryani, and Afghani Pilaf. Each dish prepared in our Mumtaz Mahal Kitchen by speciality Mughlai Chefs, is to its utmost perfection to meet the expectations of our every guest. (Mehmaan-e-Khaas\*) We use an exclusive variety of Indian herbs and spices to prepare a wide range of vegetarian and non-vegetarian dishes, carried over from Mughal Era.

You will be amazed to discover our Nawabi Dastarkhan of Mumtaz Mahal’s royal ambience, alongside of Live entertainment by our talented artists and musicians, coupled with excellent service and hospitality.

*\*Dastarkhan: Turkish word meaning great food spread.*

*\* Mehmaan-e-khaas: term used for special guests of Mughal era.*

**Shuruwaat Amrit or Jal**  
**‘Traditional Indian Beverage’**

<b>Santra Ka Ras</b>	<b>AED 35</b>
<i>Freshly squeezed orange juice</i>	
<b>Tarbuz Ka Ras</b>	<b>AED 35</b>
<i>Freshly squeezed watermelon juice</i>	
<b>Ananas Ka Ras</b>	<b>AED 35</b>
<i>Freshly squeezed pineapple juice</i>	
<b>Lassi</b>	
<i>Popular drink of Punjab made of thick yoghurt</i>	
<b>Choice of Salted / Sweet / Mango</b>	<b>AED 28 / AED 30 / AED 32</b>
<b>Masala Chaas</b>	<b>AED 25</b>
<i>Soothing yogurt flavored drink infused with ground spices</i>	
<b>Jal Jeera</b>	<b>AED 25</b>
<i>Made with Chef Special herbs, pinch of lemon juice, coriander, fresh mint leaves</i>	

**“ Khet Aur Khalyano Se”**  
**‘Salad’**

<b>Bahar-e-Bagiya</b>	<b>AED 29</b>
<i>Array of fresh seasonal garden greens</i>	
<b>Papita, Peanut Kachumber</b>	<b>AED 29</b>
<i>Juliennes of green papaya, tossed with roasted peanut and lemon juice</i>	
<b>Makai, Annanas ka salad</b>	<b>AED 29</b>
<i>A combination of golden corn and pineapple with bell paper and tangy taste of chaat masala</i>	

**“Chatpati Laziz Chaat”**  
**‘Chaat & Chutney’**

<b>Dahi Bhalla</b>	<b>AED 29</b>
<i>Stuffed dumpling with loads of nuts and generously poured creamy yoghurt</i>	
<b>Choice of Raita</b>	<b>AED 25</b>
<i>Boondi / Mixed Vegetable / Pineapple / Mint and Coriander</i>	
<b>Masala Papad</b>	<b>AED 25</b>
<i>Chopped onion and tomato tossed in chaat masala, lemon juice placed On the papad</i>	
<b>Dahi Papdi Chaat</b>	<b>AED 29</b>
<i>Mini papadi topped with potato served with mint and tamarind chutney</i>	
<b>Aloo Anardana Chaat</b>	<b>AED 29</b>
<i>Chick peas and potato mixed with chopped onion, coriander, fresh lemon juice flavored with Indian spices, topped with pomegranate seeds</i>	
<b>Malta Murgh Chaat</b>	<b>AED 32</b>
<i>Combination of Shredded tandoori chicken, onion, bell pepper and orange segments</i>	

**Shorba Handi Se**  
**'From the Soup Pot'**

 **Vegetarian Soup**

**Dal Dhaniya Shorba** **AED 28**

*Lentil soup infused with fresh coriander and crushed black pepper*

**Tamatar Tulsi Shorba** **AED 28**

*For tomato soup lovers, fresh basil add a healthy touch to the Indian tomato soup*

**Subz Makki Shorba** **AED 28**

*Creamed sweet corn soup with vegetable*

**Non Vegetarian Soup**

**Paaya Ka Shorba** **AED 32**

*Connoisseur's favorite full bodied lamb trotter soup with hint of freshly crushed black pepper*

**Murgh Badami Shorba** **AED 32**

*Pre-meal sensation in true Punjabi style enjoying scintillating almond and chicken flavored soup*

**Murgh Makai Shorba** **AED 32**

*Creamed sweet corn soup with Chicken*

**Chandani Chawk ki Saugaat & Tandoori Peshkash**  
**'Refreshing vegetarian starters from the Indian streets'**

**Mumtaz Mahal ka Shakahari Khazana** **AED 70**

*"Family Treat" vegetarian kebab platter which includes selection of four kebabs*

**Karara Subz Roll** **AED 38**

*Crisp savory rolls with crunchy vegetables, flavored with Indian spices and deep fried*

**Dahi ke Kebab** **AED 38**

*Shallow fried hunged yogurt and coconut dumpling*

**Sikampuri Kebab** **AED 38**

*Shallow fried Cheese stuffed pattie of green pea, potato, coriander and spinach*

**Tandoori Badami Aloo** **AED 38**

*Potato stuffed with banana, chili and dry prunes, flavored with almonds and finished in tandoor*

**Chili Baby Corn** **AED 38**

*Baby corn marinated and tossed in onion, chili and spices*

**Kurkuri Bhindi** **AED 32**

*Baby okra marinated with Ajwain and spices deep fried to crispy texture*

**Hara Bara Kebab** **AED 38**

*A kebab made of green peas and potatoes, ginger, coriander, spinach with aromatic spices and shallow fried*

**Makai Ka Shammi Kebab** **AED 38**

*Corn and potato pattie marinated in sumptuous Indian spices and shallow fried to a crisp*

**Kasoori Paneer Tikka** **AED 45**

*Homemade cottage cheese coated with spinach puree, fenugreek and Indian spices grilled in a tandoor*

<b>Peshawari Paneer Tikka</b>	<b>AED 45</b>
<i>Cottage cheese piccata spiced with turmeric and red chili, cooked in clay oven</i>	
<b>Malai Hara Phool</b>	<b>AED 45</b>
<i>Broccoli florets topped with home-made cream</i>	
<b>Shabnam ke Moti</b>	<b>AED 45</b>
<i>Mushroom caps coated in cheese and deliciously grilled to golden brown hue</i>	
<b>Aatish-e-Aloo</b>	<b>AED 45</b>
<i>Stuffed potato with cottage cheese with nuts and khoya (condensed milk) cooked in tandoor</i>	

## **Tandoori Nazraane**

*‘Rich non vegetarian offerings from the Tandoor*

### **Sea Food**

<b>Samandar Ka Badshah</b>	<b>AED 119</b>
<i>Boneless whole lobster marinated in Lakhnavi spices and char grilled served in the shell</i>	
<b>Khazana – e - Samundari</b>	<b>AED 125</b>
<i>Mixed grilled seafood platter marinated with Chef’s Special spices</i>	
<b>Jhumke –e-Mumtaz</b>	<b>AED 95</b>
<i>Gulf water prawn marinated in home spices, yoghurt and pomegranate juice</i>	
<b>Jingha Sultani</b>	<b>AED 95</b>
<i>Shrimp marinated in green herbs. Tossed in red chili sauce and lemon juice with Ginger, garlic, bell pepper and onion</i>	
<b>Lahori Zaykedar Machli</b>	<b>AED 65</b>
<i>Fish marinated with dry coriander, dipped in gram flour, batter and golden fried</i>	
<b>Machli Ajwani Tikka</b>	<b>AED 65</b>
<i>Succulent fish tikka marinated in lemon juice, coriander and Ajwain</i>	
<b>Zafrani Machli Tikka</b>	<b>AED 65</b>
<i>Cubes of hammour matured with olive oil, gram flour and yoghurt</i>	
<b>Tawa Haryali Machli</b>	<b>AED 65</b>
<i>Gulf water fish marinated with gram flour, Ajwain and Indian spices</i>	
<b><u>Lamb</u></b>	
<b>Adraki Mutton Chap</b>	<b>AED 69</b>
<i>Tender mutton chops marinated with ginger &amp; spices</i>	
<b>Raan-e-Sikandari</b>	<b>AED 75</b>
<i>Whole leg of spring lamb marinated with Indian spices, finished in tandoor</i>	
<b>Mutton Boti Ka Tikka</b>	<b>AED 69</b>
<i>Morsel of tender mutton marinated in authentic Indian spices</i>	
<b>Kakori Kebab</b>	<b>AED 69</b>
<i>Lamb mince skewer famous for its softness and flavor, blended with almonds, melon seeds, rose-petals and saffron</i>	
<b>Chapli Kebab</b>	<b>AED 69</b>
<i>Made with the freshest minced mutton and mixed with pomegranate seed, coriander seed, ginger garlic and spices</i>	
<b>Kadak Seekh Kebab</b>	<b>AED 65</b>
<i>Char grilled mutton mince rolls, stuffed with green chilli &amp; cheese, batter-fried and served crisp</i>	

## **Chicken**

<b>Afghani Murgh Tangri</b>	<b>AED 54</b>
<i>Chicken drumstick marinated in yogurt and Afghani spices</i>	
<b>Tandoori Chooza</b>	<b>AED 64</b>
<i>Charcoal grilled spiced chicken served whole</i>	
<b>Zafrani Murgh Tikka</b>	<b>AED 59</b>
<i>Morsels of tender chicken marinated in saffron, cream, cheese</i>	
<b>Gilafi Seekh Kebab</b>	<b>AED 54</b>
<i>Chicken mince kebab mixed with bell pepper, onion &amp; homemade cottage cheese</i>	
<b>Achari Murgh Tikka</b>	<b>AED 54</b>
<i>Morsels of chicken marinated in pickled spices</i>	
<b>Lahori Murgh Tikka</b>	<b>AED 54</b>
<i>Reviving the memories of undivided-Punjab, chicken tikka perfected with over toning of Degi Mirch' from Lahore</i>	
<b>Murgh Malai Tikka</b>	<b>AED 59</b>
<i>Succulent chicken morsel blended with cream, cheese, fenugreek, grilled to perfection</i>	
<b>Murgh Behari Kebab</b>	<b>AED 54</b>
<i>Succulent chunk of chicken marinated with brown onion, papaya and spices</i>	
<b>Murgh Kalimirch Tikka</b>	<b>AED 54</b>
<i>Chicken Supremes marinated in Indian spices and coated with crushed black pepper</i>	
<b>Murgh Hyderabad Tikka</b>	<b>AED 54</b>
<i>Coated in spinach, fresh coriander, mint, green chili and Indian spices</i>	
<b>Chicken Baano Kebab</b>	<b>AED 54</b>
<i>Yellow marinated chicken grilled and coated in cheese, cream and fresh coriander</i>	
<b>Noorani Seekh</b>	<b>AED 69</b>
<i>Duo of chicken and mutton mince marinated and skewered</i>	
<b>Mumtaz Ka Khazana</b>	<b>AED 99</b>
<i>"Family Treat" non-vegetarian kebab platter which includes selection of Chef's Special kebab</i>	

## **Bahar-e-Subzar**



### **'Vegetarian Main Course**

<b>Mumtaz Dum Paneer</b>	<b>AED 49</b>
<i>Soft melting cottage cheese cubes simmered in mildly spiced gravy cooked in classic dum style</i>	
<b>Kadai Paneer</b>	<b>AED 49</b>
<i>Batons of cottage cheese toasted in spice tomato gravy with mélanges of onions, tomatoes and capsicum</i>	
<b>Paneer Makhanwala</b>	<b>AED 49</b>
<i>Cottage cheese cooked in tomato gravy, infused with fenugreek seed and cream</i>	
<b>Adraki Dhaniya Paneer</b>	<b>AED 49</b>
<i>Bite size paneer tikka cooked dry on a griddle with fresh coriander and ginger</i>	
<b>Mushroom Hara Pyaaz</b>	<b>AED 38</b>
<i>Button mushroom tossed with onion, tomato and spring onion and Indian spices</i>	
<b>Makai Palak</b>	<b>AED 38</b>
<i>Home style preparation of fresh Sweet corn and spinach</i>	

<b>Sarson ka Saag</b>	<b>AED 38</b>
<i>Famous Punjabi greens cooked home style</i>	
<b>Methi Malai Mutter</b>	<b>AED 38</b>
<i>Green peas &amp; fenugreek cooked in cashew nut gravy finished with cream</i>	
<b>Milli Juli Subzi</b>	<b>AED 44</b>
<i>Astonishingly tasty preparation of mixed vegetables in brown gravy with homemade garam masala</i>	
<b>Baigan ka Bharta</b>	<b>AED 38</b>
<i>Tandoor roasted eggplant, finished with onion, ginger, garlic and spices</i>	
<b>Kashmiri Dum Aloo</b>	<b>AED 39</b>
<i>Fried baby potatoes floated in Kashmiri style tomato gravy</i>	
<b>Jeera Aloo</b>	<b>AED 38</b>
<i>Tit bit pieces of potato sautéed with cumin seed</i>	
<b>Sadabahar Kofta Curry</b>	<b>AED 44</b>
<i>Palak dumplings stuffed with homemade cottage cheese floated in chef special makhni gravy</i>	
<b>Mirch Baigan Ka Salan</b>	<b>AED 42</b>
<i>Baby eggplant and chili cooked in gravy made of peanut, coconut and sesame. A delicacy of Hyderabad</i>	
<b>Gobi Mutter Masala</b>	<b>AED 46</b>
<i>Florets of fresh cauliflower and green peas stirred with spices and herbs cooked dum Style</i>	
<b>Bhindi Do Pyaza</b>	<b>AED 46</b>
<i>Okra cooked with onion, green chili and ground spices</i>	
<b>Peshawari Chole</b>	<b>AED 42</b>
<i>Chickpeas cooked Rawalpindi style with dry mango powder, Ajwain powder and fenugreek leaves</i>	

### ***Dawat-e-Lazeez***

#### ***‘Non Vegetarian Main Course’***

#### ***Seafood***

<b>Maharaja Ki Pasand</b>	<b>AED 129</b>
<i>Cubes of succulent lobster cooked with onion, tomato and cashew nut gravy</i>	
<b>Jhinga Kali Mirch</b>	<b>AED 89</b>
<i>Succulent juicy prawn marinated in exotic spices and cooked with onion and tomatoes and its own juice</i>	
<b>Gulabi Machli Mazedar</b>	<b>AED 69</b>
<i>Fresh salmon fillet cooked in spicy yellow gravy with a splash of coconut milk and garam masala</i>	
<b>Machli Vindaloo</b>	<b>AED 69</b>
<i>Tangy gulf fish cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic</i>	
<b>Machli Amritsari Masala</b>	<b>AED 69</b>
<i>Deep fried fish cooked the Punjabi way with spices tomato gravy.</i>	

## **Mutton**

### **Raan-e-Begum**

**AED 99**

*An absolute delicacy of North- West Frontier cuisine lamb shank flavored with Chef's Special masala and created after a lot of time and patience*

### **Rara Gosht**

**AED 69**

*A perfect combination of mince chicken and fresh mutton cooked with chef special gravy*

### **Mutton Rogan josh**

**AED 62**

*Popular Kashmiri's bone-in mutton preparation cooked in thin tomato gravy and finished with rogan.*

### **Ghost Lal Mirch**

**AED62/69**

*Fiery bone-in/boneless mutton gravy cooked with spicy red chili from the Thar Desert*

### **Bhuna Gosht**

**AED 69**

*Boneless mutton morsel roasted in natural juice with brown onion, black pepper and dry spices*

### **Chef Khaas Dhaba Masala**

**AED 62/69**

*A traditional sumptuous bone-in/boneless mutton and egg dish cooked with Chef's Special masala*

### **Nargisi Kofta**

**AED 64**

*Boiled egg stuffed inside a shell of fresh mince mutton cooked in chef special masala*

### **Khade Masala ka Chap**

**AED 69**

*Succulents lamb chops cooked with Chef's special whole grounded spices*

### **Keema Mutter**

**AED 59**

*Choice of mince chicken or mutton cooked with onion, tomato, kadai spices and fresh coriander*

## **Chicken.**

### **Murgh Makhani**

**AED 55/65**

*Bone-in/Boneless Lahori chicken cooked with butter and dry fenugreek leaves in fiery tomato gravy*

### **Saagwala Murgh**

**AED 52/62**

*Bone-in/Boneless chicken ingreen curry style with puree of fresh coriander, spinach and green chili*

### **Peshawari Murgh Karahi**

**AED 52/62**

*Bone-in/Boneless chicken preparation with tomatoes, browned sweet onion paste, all cooked to a flavor-rich gravy.*

### **Murgh Angara**

**AED 56**

*Boneless chicken cooked with onion, red chili paste, and homemade spice Angara and tomato gravy*

### **Murgh Vindaloo**

**AED 56**

*Boneless tender chicken cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic*

### **Murgh Jalfreezi**

**AED 56**

*Boneless chicken morsel tossed with bell peppers and onions, stirred in tomato gravy*

### **✂ Murgh Handi**

**AED 56/66**

*Bone-in/Boneless chicken cooked with onion, tomato puree yoghurt cream and homemade spices*

### **Bawarchi Azam khaas Sham -e-Awadh**

**AED 64**

*Boneless chicken cooked in mild spice saffron flavored cashew gravy finished With boiled egg*

### **Bawarchi Khaas Nawabi Korma**

**AED 62/69**

*Choice of chicken or mutton cooked in yoghurt, onion paste and brown gravy.*

Prices are inclusive of 10% Municipality fees and 10% Service charge

**Dawat-e-Aam**  
*'Round at Seed of Lentil'*

<b>Dal Mumtaz Mahal</b>	<b>AED 42</b>
<i>Distinguished black lentil preparation of undivided Punjab saliently spiced with "Degi Mirch" and dry fenugreek</i>	
<b>Dal Dhaba / Dal Palak</b>	<b>AED 39</b>
<i>Homemade masoor and moong dal magic perfected with the combination of onion, cumin and green chilies / Ask server to add palak in it.</i>	
<b>Rajmah Masala</b>	<b>AED 42</b>
<i>Red kidney beans cooked semi dry in tomato gravy with onion, ginger and garlic</i>	

**Shaan-e-Basmati**  
*'King of rice cooked on dum style'*

**Non Vegetarian**

<b>Jhinga Biryani</b>	<b>AED 69</b>
<i>Shrimp cooked along with basmati rice and finished with saffron and rose water</i>	
<b>Machli Tikka Biryani</b>	<b>AED 62</b>
<i>Tandoor marinated fish tikka tossed in long grain aromatic basmati rice</i>	
<b>Mumtaz Gosht Biryani</b>	<b>AED 65</b>
<i>Free flowing grains of basmati rice cooked with succulent boneless lamb, brown onions, whole spices and saffron in Awadh style</i>	
<b>Afghani Gosht Pulao</b>	<b>AED 65</b>
<i>Afghani special pulao with bone-in chunk of lamb</i>	
<b>Mumtaz Murg Biryani</b>	<b>AED 59/ 64</b>
<i>Long and slender basmati rice layered alternating with Bone-in/Boneless chicken cooked in concealed cookware to retain its fragrance</i>	

**Vegetarian**

<b>Tarkari Biryani</b>	<b>AED 52</b>
<i>Mixture of garden fresh vegetables cooked with Indian spices and herbs</i>	
<b>Afghani Pulao</b>	<b>AED 49</b>
<i>Scented basmati rice cooked with Kabuli channa, done Royal style</i>	
<b>Subz Bahar – e- Pulao</b>	<b>AED 48</b>
<i>Aromatic experience of Mumtaz kitchen in the form of basmati rice cooked with seasonal vegetable and royal touch of saffron and nutmeg</i>	
<b>Sada Chawal</b>	<b>AED 24</b>
<i>Long grain aromatic basmati rice from Northern Punjab cooked with cumin and butter or steamed</i>	
<b>Jeera Rice</b>	<b>AED 38</b>
<i>Long grain aromatic basmati rice from Northern Punjab tempered with cumin</i>	
<b>Dal Khichdi</b>	<b>AED 49</b>
<i>Duo of lentils and rice tempered and simmered with onion, garlic and cumin</i>	

*All biryanis will be accompanied with Indian traditional raita*

Prices are inclusive of 10% Municipality fees and 10% Service charge



**Zaiqadar Rotiyan**  
*'A delicious selection of Indian Bread'*

**Assorted Indian Breads** **AED 38**

*Chef's Special selection of four kinds of bread*

**Choice of Naan**

*Leavened bread from clay oven*

Plain / Butter

**AED 8**

Garlic / Cheese

**AED 10**

**Peshawari Naan**

**AED 12**

*Leavened bread from tandoor available with the filling of fruits and savory nuts*

**Choice of Kulcha**

**AED 12**

*Leavened bread from clay oven*

Potato cauliflower Cottage cheese Onion chilly

**Choice of Parata**

**AED 12**

*Layered unleavened bread from the clay oven*

Potato cauliflower cottage cheese Mix-Veg

**Pyaz Mirch Ki Roti**

**AED 12**

*Bread made with whole wheat flour and topping with fresh green chilly and chopped onions*

**Roomali Roti**

**AED 10**

*Unleavened paper thin bread cooked in its two variants: plain and spinach*

**Makai ki Roti**

**AED 12**

*A flat, unleavened Indian bread made from corn flour and a very good combination with Sarson da saag*

**Tandoori Roti or Chapatti**

**AED 8**

*Unleavened bread made of whole wheat flour served plain or buttered*

**Sheer-e-Mehfil**

**"Dessert"**

**Faluda Kulfi**

**AED 22**

*A frozen dessert made of condensed milk flavored with saffron garnished with pistachio and served with faluda*

**Gulab Jamun**

**AED 22**

*Fried dumpling of reduced milk served warm in rose flavored sugar syrup*

**Kesari Rasmalai**

**AED 24**

*Cottage cheese dumpling soaked in reduced milk syrup finished with saffron*

**Shahi Rabri**

**AED 22**

*Sweetened milk with enriched cardamom and pistachio*

**Gajar Ka Halwa**

**AED 22**

*Carrot cooked in milk flavored with green cardamom*

**Cut Fruit Platter (Small/Large)**

**AED 35 /AED 65**

*Sliced seasonal fresh fruit*

**Choice of Ice-Cream**

**AED 24**

*Vanilla, chocolate, strawberry,*

***Tea/ Chai***  
***“Indian flavored tea”***

<i>Masala Chai</i>	<i>AED 22</i>
<i>Adraki Chai</i>	<i>AED 22</i>
<i>Zafrani Chai</i>	<i>AED 22</i>
<i>Green Tea</i>	<i>AED 16</i>
<i>Karak Chai</i>	<i>AED 18</i>
<i>English breakfast Tea</i>	<i>AED 16</i>
<i>Earl Grey Tea</i>	<i>AED 16</i>
<i>Lemon Tea</i>	<i>AED 16</i>
<i>Moroccan Tea</i>	<i>AED 18</i>
<i>Hot Chocolate</i>	<i>AED 22</i>
<i>Café latte</i>	<i>AED 22</i>
<i>Cappuccino</i>	<i>AED 22</i>
<i>Americano</i>	<i>AED 18</i>
<i>Espresso</i>	<i>AED 16</i>

