



mumtaz mahal
Indian speciality



Mumtaz Mahal - The Inspiration

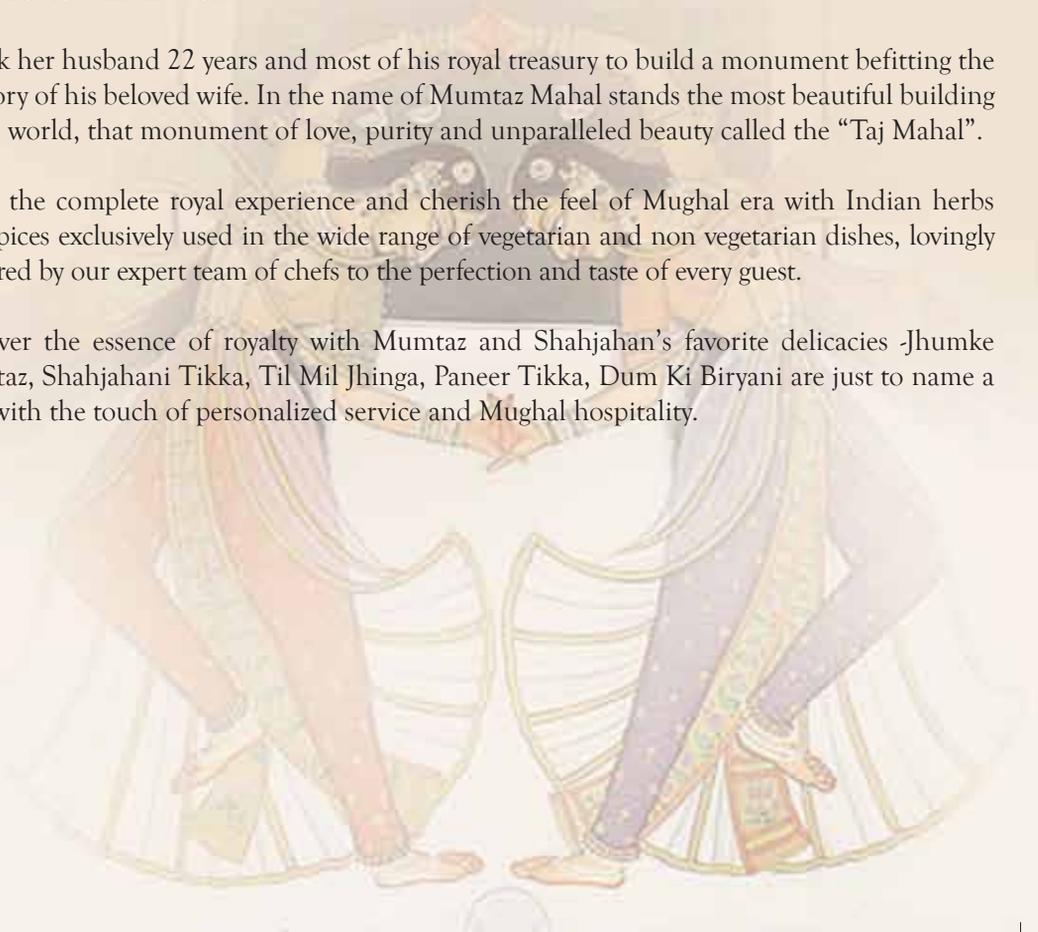
Mumtaz Mahal or Arjumand Banu was the woman in whose memory the Taj Mahal was built. Perhaps, there is no better and grand monument built in the history of human civilization dedicated to love. Arjumand Banu was daughter of Asaf Khan and when she married Shahjahan at the age of 14 years, imperial city of Agra was already agog with the stories of her beauty. She was the third wife of Prince Khurram or Shahjahan and the favourite one throughout his life. She became Mumtaz Mahal in 1612 after her marriage and remained an inseparable companion of her husband till her 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 honor of the land - the royal seal - Mehr Uzaz from Shahjahan, the emperor. According to the legends, stories of her virtue spread all over the Mughal Empire.

The emperor and his pregnant empress moved towards Maharashtra or Deccan in the year 1630 to suppress the Lodi Empire that was gaining strength at the time. This was going to be the last journey that Mumtaz Mahal ever took. She breathed her last after delivering their 14th child (a daughter) in the city of Burhanpur on June 17, 1631. It is said that Mumtaz Mahal on her deathbed asked Shahjahan to create a symbol of their love for 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 and most of his royal treasury to build a monument befitting the memory of his beloved wife. In the name of Mumtaz Mahal stands the most beautiful building in the world, that monument of love, purity and unparalleled beauty called the "Taj Mahal".

Enjoy the complete royal experience and cherish the feel of Mughal era with Indian herbs and spices exclusively used in the wide range of vegetarian and non vegetarian dishes, lovingly prepared by our expert team of chefs to the perfection and taste of every guest.

Discover the essence of royalty with Mumtaz and Shahjahan's favorite delicacies -Jhumke Mumtaz, Shahjahani Tikka, Til Mil Jhinga, Paneer Tikka, Dum Ki Biryani are just to name a few - with the touch of personalized service and Mughal hospitality.



Shuruwaat Amrit Aur Jal

‘Traditional Indian Beverage’

Santra Ka Ras...35 Dhs

Freshly squeezed orange juice

Tarbuz Ka Ras...35 Dhs

Freshly squeezed watermelon juice

Ananas Ka Ras...35 Dhs

Freshly squeezed pineapple juice

Kiwi Ka Ras...35 Dhs

Freshly squeezed kiwi juice

Mausami Phalon Ka Ras...35 Dhs

Freshly squeezed mixed fruit juice

Choice of Lassi...28 Dhs

Popular drink of Punjab made of thick yoghurt with choice of sweet or salted or mango or saffron to quench your thirst

Chaos...25 Dhs

Salted buttermilk touched with roasted fresh cumin seeds

Jal Jeera...25 Dhs

Made with Chef Special herbs, pinch of lemon juice, coriander, fresh mint leaves

 Denotes Vegetarian  Denotes Mild Spicy  Chef's Recommendation

Prices are inclusive of 10% Municipality Fees and 10% Service Charge

Khet Aur Khalyano Se

‘Salad and Yoghurt’

Dahi Bhalla...28 Dhs

Stuffed dumpling with loads of nuts and generously poured creamy yoghurt

Bahar-e-Bagiya...26 Dhs

Array of fresh seasonal garden greens

Kachumber Salad...26 Dhs

Crunchy julienne of pepper, onions and seasonal vegetables in lemon honey dressing

Mix vegetable Raita...24 Dhs

Creamy yoghurt preparation with mix vegetable to smoothen your palate

Boondi Raita...24 Dhs

Deep fried gram flour boondi mixed with creamy yoghurt

Creamy Cucumber Onion Raita...24 Dhs

Grated young fresh cucumber and onion mixed with creamy yoghurt
for extreme pleasure of taste

Shorba Handi Se ‘From the Soup Pot’

Zafrani Badami Murgh Shorba...28 Dhs

Pre-meal sensation in true Punjabi Style enjoyed scintillating
saffron flavoured almond and chicken soup

Paaya Ka Shorba...28 Dhs

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

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Chief's Recommendation

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Dal Shorba...25 Dhs

A perfect blend of yellow lentil and fresh herbs garnished with basmati rice, served with lemon

Tamatar Dhaniya Ka Shorba...25 Dhs

A vegetarian delight of delicate tangy tomato and, freshened with coriander

Taza Subzi Ka Shorba...25 Dhs

Chick pea and mixed vegetables simmered with local herbs and flavored with cumin seed and garlic

Chowpatty Ki Chat-Pataein

'Refreshing vegetarian starters at the outset of a delicious meal'

Paneer Kurkuri...40 Dhs

Cheese wrapped in a thin waq of wheat deep fried to crispy texture

Chatpata Aloo...36 Dhs

Escallops of potato deep fried and tossed with Chef's Special spices

Crispy Chili Baby Corn...36 Dhs

Babycorn marinated and tossed in onion, chilli and spices

Kurkuri Bhindi ...44 Dhs

Baby okra marinated with ajwain and spices deep fried to crispy texture

Hara Kebab ...36 Dhs

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

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Chatpata Rawa Batata Tikki...34 Dhs

Crispy semolina coated spiced cottage cheese and potato patties infused with ginger, chili, fresh coriander finished to golden fried

Aloo Channa Chaat (served cold)...28 Dhs

Chick pea and potato mixed with chopped onion, coriander and bell pepper flavoured with Indian spices and lemon juice

Kheti Methi Chaat (served cold)...28 Dhs

Bean sprout, pineapple, sweet corn, potato tossed in sweet and tangy saunth

Dahi Papdi Chaat (served cold)...28 Dhs

Wafer thin Indian puff, flavoured with ajwain, tangy saunth, yoghurt and potato

Khidmat-e-Noush

Refreshing non vegetarian starters at the outset of delicious meal'



Chatpata Prawns...50 Dhs

Shrimp marinated in herbs and lemon juice, ginger garlic sautéed with bell pepper onion and chili deep fried



Lahori Machi...42 Dhs

Hammour marinated with dry coriander, dipped in gram flour, butter and golden fried

Murgh Kolawadi...40 Dhs

Strips of chicken sautéed with onion, bell pepper and Chef's Special spices

Nizami Murgh Chaat (served cold)...38 Dhs

Cubes of tandoori chicken tikka tossed with onion, sweet bell pepper, mint and fresh coriander

Chapli Kebab...42 Dhs

Made with the freshest minced mutton and mixed with pomegranate seed, coriander seed, ginger garlic and spices



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Tandoori Nabatiyat Ki Paishkash

'Rich vegetarian offerings from the tandoor'



Mumtaz Mahal Vegetarian Kebab Platter... 65 Dhs

“Family Treat” vegetarian kebab platter which includes selection of four kebabs



Makai Aur Paneer Ka Seekh...48 Dhs

Corn and homemade cottage cheese skewered and cooked to perfection of tandoor

Pudina Paneer Tikka...48 Dhs

Chargrilled cottage cheese piccatas marinated with home yoghurt, fresh mint and homemade spices

Haldi Mirch Ka Paneer Tikka...48 Dhs

Cottage cheese piccatas spiced with turmeric and Kashmiri red chili, cooked in clay oven

Malai Hari Phool Gobi...40 Dhs

Broccoli florets topped with home-made cream

Til Mil Kebab...38 Dhs

Garden fresh vegetables and paneer skewered topped with sesame and grilled

Tandoori Dhingri...44 Dhs

Baby mushroom stuffed with cottage cheese and spices marinated in yoghurt served chargrilled

Aatish-e-Aloo...44 Dhs

Stuffed potato with cottage cheese with nuts and khoya (condensed milk) cooked in tandoor

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Tandoori Nazraane

'Rich non vegetarian offerings from the tandoor'

Tandoori Lobster...135 Dhs

“King” of seafood spiced to perfection with authentic Indian spices and freshly squeezed lime juice



Samundari Khazana...125 Dhs

Mixed grilled seafood platter marinated with Chef's Special spices

Jhumka - e -Mumtaz...95 Dhs

Gulf water prawn marinated in home spices, yoghurt and pomegranate juice

Hariyali Methi Machi...75 Dhs

Fillet of hammour matched with fresh fenugreek leaves and asafetida to entice your taste buds

Hammour Ka Tikka...75 Dhs

Chunk of hammour matured in a marinade with mustard oil, gram flour and yoghurt

Tawa Machi...75 Dhs

Gulf water hammour marinated with gram flour, ajwain and Indian spices



Mumtaz Mahal Kebab Platter...89 Dhs

“Family Treat” non vegetarian kebab platter which includes selection of Chef's Special kebab

Adraki Mutton Chap ...65 Dhs

Tender mutton chops marinated with ginger & spices



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Afghani Mutton Kebab...65 Dhs

Mutton mixed with onion tomato, green chili, eggs, spices and corn flour coked in char coal

Laal Mirch Ki Boti...65 Dhs

Chargrilled fresh mutton chunks marinated with traditional spice and Kashmiri chili paste



Kakori Kebab...65 Dhs

Lamb mince skewer famous for its softness and flavor, blended with almonds, melon seeds, rose-petals and saffron



Tandoori Chooza...59 Dhs

Charcoal grilled spiced chicken served whole

Murgh Gola Kebab...59 Dhs

Chicken mince kebab' double glazed' cheddar cheese, eggs, spices and chargrilled

Gilafi Seekh Kebab...59 Dhs

Chicken mince kebab mixed with bellpeper, onion &homemade cottage cheese

Achari Chicken Tikka...59 Dhs

Morsels of chicken marinated in pickled spices

Lahori Murgh Tikka Lal...59 Dhs

Reviving the memories of undivided-Punjab, chicken tikka perfected with over toning of 'Degi Mirch' from Lahore

Zaffrani Murgh Tikka...59 Dhs

Tender chicken morsel blended with cream, cheese, saffron, indian spices grilled to perfection

Murgh Malai Tikka...59 Dhs

Succulent chicken morsel blended with cream, cheese, fenugreek, grilled to perfection

Murgh Behari Kebab...59 Dhs

Succulent chunk of chicken marinated with brown onion, papaya and spices

Tandoori Kulfi...59 Dhs

Chicken drumstick marinated in crushed pistachio, spices and yoghurt

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Bahar-e-Subzar

'Vegetarian main course'



Mumtaz Ka Dum Paneer...48 Dhs

Soft melting cottage cheese cubes simmered in mildly spiced gravy cooked in classic dum style

Kadai Paneer...48 Dhs

Batons of cottage cheese toasted in spice tomato gravy with mélanges of onions, tomatoes and capsicum

Paneer Makhani...48 Dhs

Cottage cheese cooked in creamy tomato gravy, finished with fenugreek seed and cream



Paneer Chutneywala ...48 Dhs

House specialty of cottage cheese, filled with fiery green chutney and simmered in yoghurt spinach gravy

Paneer Jalfrezi...48 Dhs

Julienne of fried paneer, bell pepper, onion and green chili tossed with tomato and cumin

Motiyo Ki Curry...46 Dhs

Home style preparation of mushroom and green peas in a rich tomato and onion gravy with cashew nuts

Aloo Dum Chutneywala...46 Dhs

Stuffed baby potato cooked in tangy mint, coriander gravy

Subzi Kofta...44 Dhs

Vegetable dumplings cooked in tomato and brown onion gravy



Baoli Handi...44 Dhs

Astonishingly tasty preparation of mixed vegetables in brown gravy with homemade garam masala

Mirch Baingan Ka Salan...44 Dhs

Baby eggplant and chili cooked on gravy made of peanut, coconut and sesame. A delicacy of Hyderabad

Sarson Da Saag...35 Dhs

Famous Punjabi greens cooked home style



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Tawa Subzi...40 Dhs

Stir fried vegetables sautéed with Indian spices

Dum Ki Gobhi...44 Dhs

Florets of fresh cauliflower stirred with spices and herbs cooked in Dum Style

Bhindi Do Pyaza...44 Dhs

Okra cooked with onion, green chili and ground spices



Masaladar Bhuna Aloo...44 Dhs

Crispy cubes of potato tossed with cumin, green chili and Chef's Special spices

Methi Malai Mutter ...44 Dhs

Green peas & fenugreek cooked in cashewnut gravy finished with cream

Peshawari Chole...44 Dhs

Chickpeas cooked in Rawalpindi style with dry mango powder, pomegranate seeds, ajwain powder and fenugreek leaves

Dawat-e-Aam

'Round flat seed of lentil'



Dal Makhani...42 Dhs

Distinguished black lentil preparation of undivided Punjab saliently Spiced with "Degi Mirch" and dry fenugreek



Dal Tadka...40 Dhs

Homemade masoor & moong dal magic perfected with the combination of onion, cumin and green chilies

Dal Gosht ...52 Dhs

Homemade dal and mutton magic perfected with the combination of onion, cumin and green chilies

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Dawat-e-Lazeez

'Non vegetarian main course'



Samundari Maharaja...125 Dhs

Lobster cooked with onion, tomato and spices and finished with green coriander

Jhinga Kali Mirch...90 Dhs

Succulent juicy prawn marinated in exotic spices and cooked with onion and tomatoes in its own juice

Machi Mazedar...65 Dhs

Fresh river hammour fillet cooked in spicy yellow gravy with a splash of coconut milk and garam masala

Goan Fish Curry...65 Dhs

Tangy spicy fish curry cooked in goan way

Machi Chutneywala...65 Dhs

Fillet of fish cooked in mint, coriander and yoghurt gravy

Murgh Tikka Makhanwala...59 Dhs

Lahori chicken tikka cooked with butter and dry fenugreek leaves in fiery tomato gravy

Murgh Kadhai...59 Dhs

Chicken cooked with crushed black pepper, coriander seeds and tomatoes

Murgh Angara...59 Dhs

Boneless chicken cooked with onion, red chilipaste, and homemade spice Angara and tomato gravy

Murgh Vindaloo...59 Dhs

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

Murgh Dhaniawala...59 Dhs

Boneless chicken cooked with green coriander and spices



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Murgh Jalfrezi...59 Dhs

Chicken morsel tossed with bell peppers and onions, stirred in tomato gravy

Murgh Handi...59 Dhs

Cubes of chicken cooked with onion, tomato puree yoghurt cream and homemade spices

Chef Special Murgh Sham -e-Awadh...59

Chicken cooked in mild spice saffron flavoured cashew gravy finished with hardboiled egg

Rogani Murgh...59 Dhs

Tender chicken pieces cooked in red aromatic gravy with homemade spices

Raan-e-Begum...99 Dhs

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

Mutton Roganjosh...65 Dhs

Popular Kashmiri's mutton preparation cooked in tomato gravy and finished with rogan

Lal Maas...65 Dhs

A fiery mutton gravy cooked with spicy red chili from the Thar Desert

Bhuna Gosht...65 Dhs

Mutton morsel roasted in natural juice with brown onion, black pepper and dry spices

Chef Special Dhaba Masala...65 Dhs

A traditional sumptuous mutton and egg dish cooked with Chef's Special masala

Methi Gosht...65 Dhs

Cubes of mutton cooked with fresh fenugreek and spices

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Nawabi Korma...65 Dhs

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

Keema Mutter...65 Dhs

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

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

Jhinga Biryani...86 Dhs

Shrimp cooked along with basmati rice and finished with saffron and rose water

Murgh Dum Biryani...59 Dhs

Long and slender basmati rice layered alternating with chicken cooked in concealed cookware to retain its fragrance



Awadhi Mutton Biryani...64 Dhs

Free flowing grains of basmati rice cooked with succulent lamb, brown onions, whole spices and saffron in Awadh style

Mutton Afghani Pulao...61 Dhs

Afghani special pulao with lamb



Biryani Subzbahar...55 Dhs

Mixed of garden fresh vegetables cooked with Indian spices and herbs



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Chickpeas Pulao...55 Dhs

Basmati rice cooked with kabuli channa and done in Royal Style

Pulao Bahar...49 Dhs

Aromatic experience of Mumtaz kitchen in the form of basmati rice cooked with seasonal vegetable and royal touch of saffron and nutmeg

Steam Rice...28 Dhs

Long grain aromatic basmati rice from Northern Punjab cooked with cumin and butter or steamed

Jeera Rice...30 Dhs

Long grain aromatic basmati rice from Northern Punjab tempered with cumin
(All Biryani are accompanied with Raita)

Zaiqadar Rotiyan

'A delicious selection of Indian Bread'

Assorted Indian Breads...45 Dhs

Chef's Special selection of four kinds of bread

Choice of Naan 12 Dhs

Leavened bread from clay oven with the choice of plain or butter or garlic and coriander or saffron and sesame or peshawari or cheese

Kulcha...12 Dhs

Leavened bread from tandoor available with the filling of cottage cheese or cauliflower or potatoes or onions

Paratha...12 Dhs

Layered unleavened bread cooked in tandoor as plain laccha or with smearing of mint

Stuffed Paratha...12 Dhs

Layered unleavened bread cooked in tandoor with the filling of cottage cheese or cauliflower or potatoes or onion

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Taftan or Rogani Naan...12 Dhs

Soft fluffy bread of white wheat flour

Roomali Roti...12 Dhs

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

Missi Roti...12 Dhs

Fenugreek flavoured gram flour bread

Makkai Di Roti...12 Dhs

A flat, unleavened Indian bread made from corn flour

Puri...10 Dhs

Traditional Lahori fried bread

Tandoori Roti or Chappati...10 Dhs

Unleavened bread made of whole wheat flour served plain or buttered

Sheer-e-Mehfil

"Dessert"

Faluda Kulfi...28 Dhs

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

Gulab Jamun...28 Dhs

Fried dumpling of reduced milk served warm in rose flavoured sugar syrup

Kesari Rasmalai...28 Dhs

Cottage cheese dumpling soaked in reduced milk syrup furnished with saffron

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Chef's Recommendation

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Shahi Rabri...28 Dhs

Sweetened milk with enriched cardamom and pistachio

Gajar Ka Halwa...28 Dhs

Carrot cooked in milk flavoured with green cardamom

Fresh Fruit Salad...28 Dhs

Cut seasonal fruit with condensed milk

Cut Fruit Platter... small 60 Dhs, large 120 Dhs

Sliced seasonal fresh fruit

Choice of Ice-Cream...32 Dhs

Vanilla, chocolate, strawberry, mango

Tea

“Indian flavoured tea”

Masala Chai...29 Dhs

Cardamom flavoured

Adraki Chai...24 Dhs

Black tea with ginger and mint



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