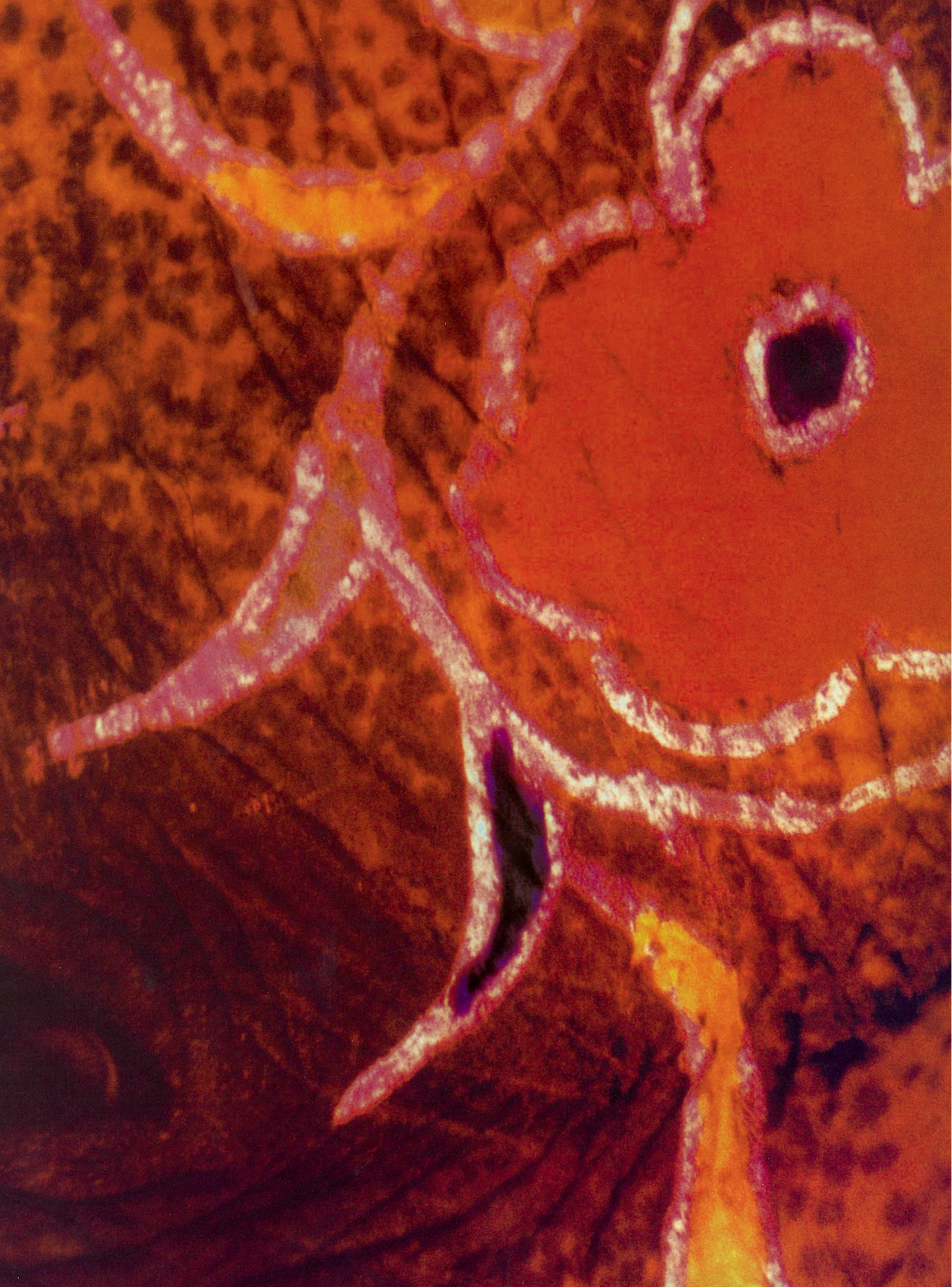


The background is an abstract composition of textured, painterly strokes. A large, vibrant blue area occupies the upper half, transitioning into darker, more muted blues and purples towards the bottom. Interspersed throughout are patches of bright orange, yellow, and deep red, creating a sense of depth and movement. The overall effect is reminiscent of a night sky or a close-up of a colorful mineral surface.

Muntaz



COCKTAILS

€ 16.00

JAIPUR PRINCESS 21ST CENTURY

Watermelon vodka, Archers peach schnapps, lychee nectar, barberry jam, hibiscus and raspberry tonic

MUMTAZ – RITA XXV

Ceylon Arrack, Grand Marnier, mango pulp, chilli cordial, basil & mint syrup, citrus

ICY RAJAN ELEPHANT ❄

Bombay bramble gin, St Germain liqueur, thyme, popcorn syrup, rose water, citrus

HIMALAYAN PASSION SOUR

Jack Daniel's Fire, cardamom-infused Campari, passion fruit pulp, chilli cordial, yuzu, egg white

ROSE – SAFFRON GOA

Saffron infused Vodka, Chartreuse yellow liqueur, rose water, date tamarind chutney, ginger ale top-up, citrus

TIKI KASHI – ALMOND

Bacardi Spiced, Amaretto Disaronno, falernum, sesame seed syrup, pineapple juice, citrus

GANGA SUBMARINE

Curry leaf infused Bombay Sapphire Gin, Italicus Bergamot liqueur, Cynar Amaro bitters, blood orange pulp, grapefruit tonic top-up

TODDY MELON DAIQUIRI ❄

Ceylon Arrack, Malibu, melon pulp, vanilla extract, apple pie syrup, citrus

WEST BENGAL HORNBILL

Mezcal, Darjeeling tea, prickly pear liqueur, passion fruit pulp, egg white, yuzu

TAMAR-INDO MARATHI MULE

Tamarind Vodka, Cherry Heering liqueur, citrus, ginger beer top-up

*We strive to bring you the finest flavours of the Indian subcontinent.
Our expert mixologists craft each cocktail to our signature specifications,
but we are always happy to tailor it to your taste — simply let us know your preference.*

INDIAN LASSI

🍷 8.95

A traditional Indian drink, cooling and probiotic-rich. Made with yoghurt and agave. Non alcoholic

MANGO & CARDAMOM

SALTY ALMOND & TOASTED PISTACHIO

WATERMELON & ROSE WATER

GINGER, LIME, BASIL & MINT

STARTERS



CRISPY PAPDI & PINEAPPLE CHAAT (V)	12.00
Indian street food, topped with tangy tamarind chutney, sweet yoghurt, mint chutney & crispy tortilla	
🥗 🥥 🥛 🍷	
VEGETARIAN SAMOSA CHANA CHATPAT (V)	13.00
Flaky vegetable samosas, chickpea masala, drizzled with tamarind & mint chutney, sweet yoghurt	
🥗 🥛 🥥 🍷	
MUMTAZ WINGS	14.50
Fried chicken wings, tossed in black honey, jaggery & coriander sesame glaze	
🥗 🥥 🍷 🍷 🍷	
AMRITSARI FISH PAKORA	16.00
Carom seed & ginger marinated crispy fried fish, served with pickled mayo	
🍷 🥛 🥗 🍷 🍷	
ONION BHAIYA (V)	12.00
Crunchy red onion & caraway seed flavoured gram flour fritters, with lemon salted Padron peppers	
🍷	
PRAWN PURI	19.00
Tiger prawns tossed in an onion and tomato Bengali-style masala, served on a fried tortilla	
🥗 🍷 🥛 🥛	

HOT STONE GRILL & TANDOORI OVEN







HYDERABADI LAMB SEEKH KEBAB	16.00
Flame-grilled lamb mince kebabs infused with brown garlic, cheese and roasted coriander. Served with tangy achari mayo and sliced onion	
🥛 🍷 🥛 🍷	
MALAI CHICKEN TIKKA	14.50
Yellow chilli & dry fenugreek infused creamy chicken tikka served with cream & white butter sauce on the side	
🥛 🥛 🥛	
LOBSTER & TIGER PRAWN TANDOORI SEEKH KEBAB	26.00
Buttery lobster & jumbo prawn mince kebab, smoked in a charcoal tandoori oven, served with yuzu chilli crème	
🥛 🍷 🍷 🥛 🍷	
SHAHI PANEER & BROCCOLI TIKKA (V)	15.00
Tandoori paneer tikka & creamy tandoori broccoli, dried tomato & crispy garlic chutney	
🥛 🥛 🥛	


TANDOORI KING PRAWNS	40.00
Specially spiced Jumbo prawns cooked on charcoal in the tandoor	
🍷	
ANGARA TANDOORI LAMB CHOPS	36.00
French-trimmed tandoori lamb chops, marinated with fennel, aniseed & three chillies, maple glaze. Served with beetroot & almond salad	
🥛 🥛 🥛 🍷 🍷 🍷	

TANDOORI CHICKEN CHOP CHOP 16.00
Spiced saffron tandoori marinated chicken thigh chop, smoked in the tandoori oven, served with mint chutney
  

MALAI SALMON & DILL TIKKA 23.00
Dill & cream cheese crusted salmon tikka, served with house salad
   



SHARING FOR TWO

MIXED MEAT GRILL PLATTER 38.00
Chicken tikka, Angara tandoori lamb chops, Tandoori chicken chop chop
     

TANDOORI SEAFOOD PLATTER 41.00
Lobster & tiger prawn kebab, Malai salmon & dill tikka, Tandoori prawn bhuna
     





TIFFIN BOX - VEGETARIAN INDIAN DABBA (V) 39.00
Chef's selection including onion bhajiya and samosa, rice, dal, breads & a vegetarian curry
Add a dessert +4.00

TIFFIN BOX - BUTTER CHICKEN INDIAN DABBA 42.00
Chef's selection including chicken tikka, rice, dal, breads, & a butter chicken curry
Add a dessert +4.00



BUTTER CHICKEN KATHI ROLL KULCHA 16.00
Creamy butter chicken masala wrapped in naan bread, served with pickled onion, mint chutney & crisps
   

BIRYANI & PULAV

All biryanis & pulav are served with Pineapple & Mint Raita or Classic Raita

LUCKNOWI CHICKEN DUM BIRYANI 29.00
Rolls Royce of Biryani! Saffron flavoured Hyderabad biryani topped with paratha
   

LUCKNOWI MIXED VEG & TANDOORI PANEER BIRYANI (V) 26.00
Seasonal mixed vegetables and biryani flavoured masala tossed with saffron rice and topped with fried onion and tandoori paneer
 

LAMB SHANK BOMBAY BIRYANI 34.00
Slow-cooked lamb shank with apricot & brown onion & dried rose petals
 

JUMBO PRAWNS & GARLIC BUTTER LOBSTER PULAV 43.00
Prawns & lobster tail cooked with spiced basmati rice & fried onion, coriander & mint
  

CURRY · RUBY

BUTTER CHICKEN 24.50
Chicken tikka simmered in creamy San Marzano tomato curry, dried fenugreek & butter
🍷 🍷

CHICKEN METHI KORMA 24.00
Tender smoked chicken in cashew nut & fennel korma
🍷 🍷 🍷

CHICKEN TIKKA MASALA 24.00
Chicken tikka masala in Mumtaz garam masala
🍷 🍷

CHICKEN TIKKA JALFREZI 24.00
Tandoori chicken with Kashmiri chillies, mixed peppers, onion & San Marzano tomato masala
🍷 🍷 🍷

KADHAI GOSHT 25.50
Lamb cubes braised in tomato, dried bird's-eye chillies & crushed coriander, with onion & pepper kadhahi masala
🍷

LAMB ROGAN JOSH 25.00
Braised lamb chunks, cooked in tomato & chilli gravy, fried chilli & ginger
🍷

LUCKNOWI LAMB PASANDA 26.00
Braised lamb chunks, cooked in rich almond & onion curry, finished with chilli oil
🍷 🍷
















CURRY · RUBY











TANDOORI PALAK PANEER (V) Smoked paneer tikka, served on a creamy spinach & crispy garlic masala 🥛 🥛 🥜	17.00
PANEER BUTTER MASALA (V) Fried paneer cubes tossed in a velvety tomato cream curry, with a hint of garam masala 🥛 🥛	17.00
KASHMIRI MIXED VEG & SWEET POTATO KORMA (V) Butter-tossed seasonal vegetables & roasted sweet potato in cashew nut & onion korma 🥛 🥜	17.50
TANDOORI KING PRAWN BHUNA MASALA Garlic, ginger & chilli marinated king prawns, on a smoky yoghurt & mustard curry, with burnt lime 🥜 🥛 🥛 🥜	33.00
MONKFISH MOILEE CURRY Backwater delicacy of coconut & mustard fish curry 🥜 🥛	26.00
SADHA MASALA Mild, everyday style curry made with gentle spices, onions and tomato. No cream, just flavour. Options: Mild, Madras or Vindaloo!	
CHICKEN 🥛	24.00
LAMB 🥛	26.00
PRAWNS 🥜 🥛	33.00



SIDES

DAL MAKHNI (V) Red & black lentils slow-cooked on charcoal overnight, finished with crispy garlic, butter & cream 	10.00
TADKA DAL (V) Yellow lentils & Channa Dal, tempered with onion & tomato, finished with smoked cumin  	9.00
ALOO DO PYAZA (V) Masala-style Bombay potatoes, tossed with onion & mixed peppers  	10.00
CHANNA MASALA (V) Punjabi chickpea curry, tempered in cinnamon & garlic with fried onion 	10.00
PAPADS WITH CHUTNEY TRIO (V) Mint, mango & chilli garlic     	5.00
PINEAPPLE & MINT RAITA (V) Steamed pineapple chunks, fresh mint whipped with thick yoghurt, roasted cumin & green chillies 	5.00
CLASSIC RAITA (V) Thick creamy yoghurt mixed with cucumber, cumin, and fresh herbs. Served chilled. 	5.00
MIXED SALAD (V) Mixed green leaves, radish, onion, tomato	9.00
KACHUMBER (V) Traditional Indian salad with chopped cucumber, tomato, onion, peppers, lemon juice and fresh coriander	5.00

BREADS

CHEESE NAAN (V) Stuffed naan bread with grated cheese & onion, clarified butter glaze  	6.50
BUTTER NAAN (V) / GARLIC NAAN (V)  	6.00
TANDOORI ROTI (V) 	5.00
TEAR-&-SHARE BREAD BASKET (V) Cheese naan, Butter naan & Roti in a basket  	14.00
PESHAWARI KULCHA (V) Mixed nuts, coconut & salted caramel maple glazed kulcha   	7.00

RICE

MUSHROOM FRIED RICE (V)



7.00

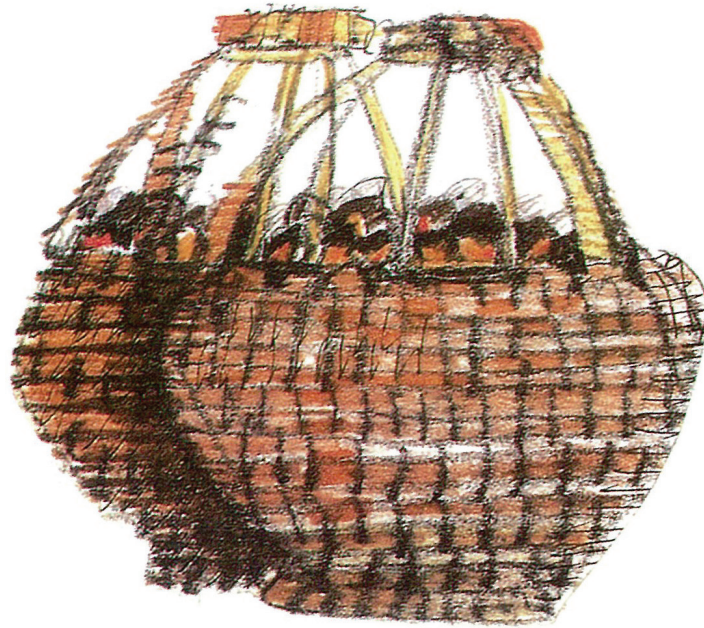
ZAFFRANI PULAV RICE (V)



6.50

STEAMED RICE (V)

6.00



KIDS UNDER 12 YEARS

BUTTER CHICKEN & RICE

Soft chicken tikka in a creamy tomato gravy with steamed rice



14.00

FISH GOUJONS & CHIPS

Tempura fried fish chunks, served with chips



14.00

PANEER MAKHANWALA & NAAN (V)

Soft paneer cubes cooked in a buttery tomato curry, served with naan



14.00

DESSERTS

RASMALAI SAFFRON TRES LECHE

9.00

Soft cottage cheese patty soaked & served with saffron milk, layered with warm carrot & mascarpone



MALAI KULFI & BERRIES

9.00

Creamy condensed milk ice cream topped with pistachios, almonds & assorted berries



WARM GULAB JAMUN CHEESECAKE

9.00

Traditional cheesecake, topped with Indian fried & soaked balls of milk powder & cardamom



SORBET & ICE CREAM

6.00

Two scoops of your choice: mango sorbet 🌾🍃, chocolate 🌾🥛🥚, vanilla 🌾🥛🥚, strawberry 🌾🥛🥚, coconut 🌾🥛🥚, pistachio 🥜🌾🥛🥚

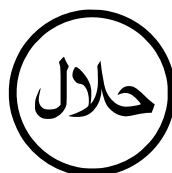
INDIAN CHAI TEA

HOMEMADE CARDAMOM & GINGER MASALA TEA WITH SUGAR 3.75



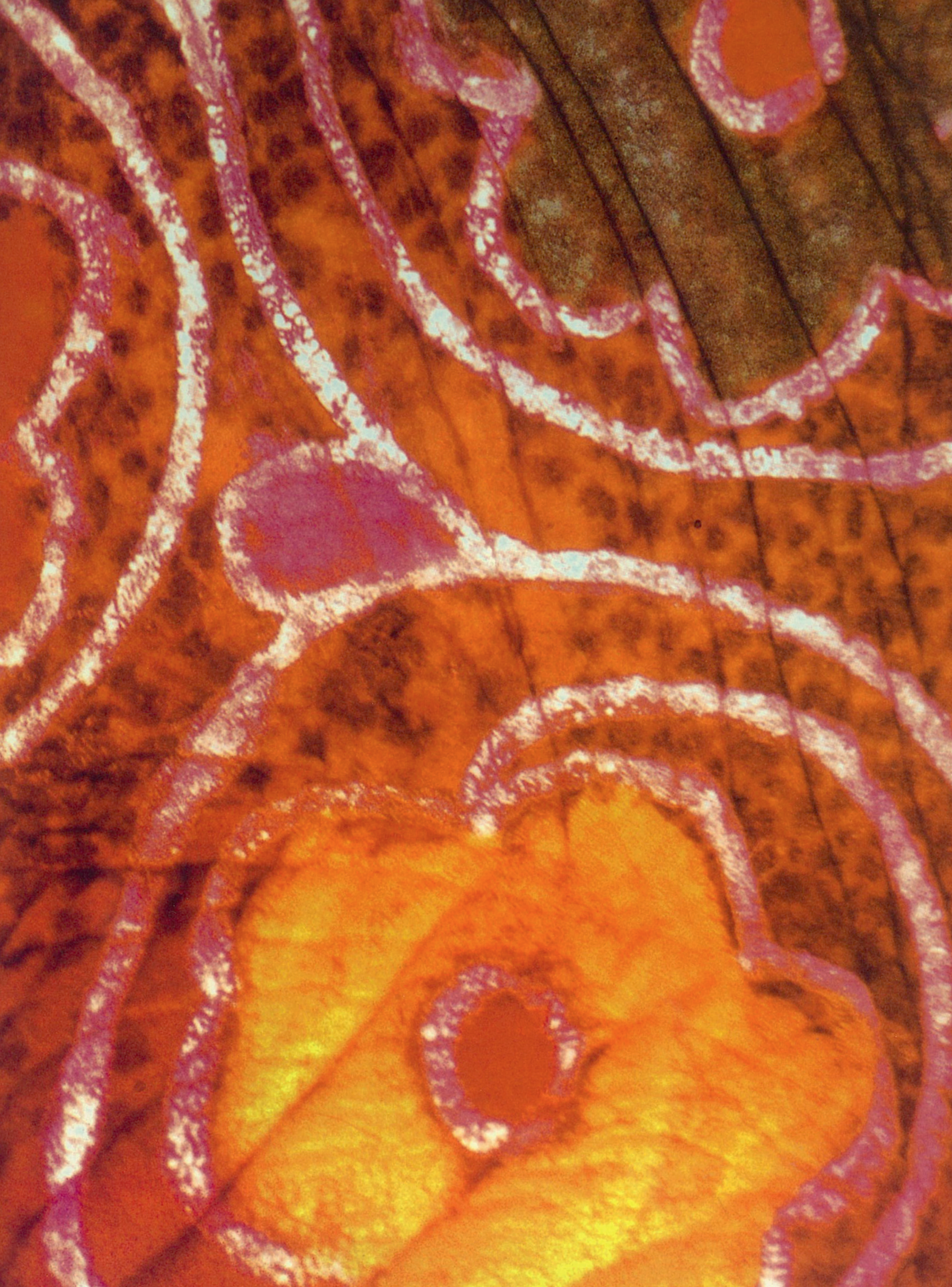
VAT Included

If there is a dish you may like and which is not listed on the menu, kindly enquire from the Manager, and if possible within the time available we will be happy to prepare it for you.



ALLERGENS

🌾 = GLUTEN (WHEAT) | 🐠 = SHELLFISH | 🥚 = EGG | 🐟 = FISH | 🥜 = PEANUT | 🥛 = SOY |
🥛 = LACTOSE | 🥜 = SHELL FRUIT / NUTS | 🌿 = CELERY | 🧄 = MUSTARD | 🌱 = SESAME |
☁ = SULPHUR DIOXIDE & SULPHITES | 🐚 = MOLLUSCS | 🌱 = LUPINS |
🔥 = SPICY | V = VEGETARIAN | 🍃 = VEGAN





MUMTAZ MAHAL

The beautiful Mumtaz Mahal lived in the 17th century during the period of the fabulous Mughal emperor of India. She was the favourite wife of Emperor Shah Jahan, known as 'The King of the World', who showered her with his great love during the 18 years they were together.

Mumtaz's untimely death plunged the Emperor into a deepest gloom, from which he never fully recovered. He neglected the affairs of the state and found consolation from his grief in building the wonderful and famous Taj Mahal for his beloved Mumtaz, where she was finally interred.

It took 23 years to build the Taj Mahal, and the cost was so great that the finances of the state were completely exhausted. Shah Jahan's son Aurangzeb hated to see all this extravagance on what he considered a frivolous purpose. He quietly took control of the army, and the Emperor was dethroned and imprisoned in the Red Fort in Agra. Aurangzeb became the Emperor, and Shah Jahan had only one request to make of his son: to be permitted to occupy the part of the fort from where he could see his life's work, the Taj Mahal.

All his waking hours were spent gazing at the Taj Mahal, where his Mumtaz was buried, dreaming of those happy days when they were together. When Shah Jahan died, Aurangzeb arranged for him to be buried in the Taj Mahal alongside Mumtaz.



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Mumtaz

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