

मंथन

Manthan

MAYFAIR



Gali Ka Khaana / Starters

Ram ~ Laddoo 8

ONION CORIANDER CHUTNEY, RADISH,
TAMARIND



Pyaz ~ Kachori 10

ROSCOFF ONION, MINT, TAMARIND,
SPROUTS

Artichoke ~ Tikki 9

CRISPY JERUSALEM CAKE, PICKLE,
STRAWBERRY CHUTNEY

Jackfruit ~ Uthappam 12

RICE LENTIL PANCAKE,
SOUTHERN SPICE, CHUTNEY

Samosa ~ Chaat 10

SOYA YOGHURT, POMEGRANATE, WHEAT CRISP



Gobhi Paratha ~ Achaar 9

CAULIFLOWER, TURNIP PICKLE,
MULTI-GRAIN FLOUR

Pheasant ~ Ghee Roast 12

KAL DOSA, PACHADI, CLARIFIED BUTTER



Ghati Masala ~ Prawns 14

SESAME, PEANUT, COCONUT, CHILLI



Fish ~ Recheado 14

GRILLED SEA BASS, GOAN SPICE, TAMARIND



Chicken ~ Buttermilk 12

PINK PEPPERCORN, GINGER, CHUTNEY

Partridge ~ Kempu 14

SOUTHERN SPICES, YOGHURT, CURRY LEAF



Shami ~ Kebab 12

GOAT, BONE MARROW SAUCE,
BLACK CARDAMOM, PARATHA



Chatpata Chops & Tikkas / Grills

Soya ~ Chops 12

GOOSEBERRY, YOGHURT, GREEN CARDAMOM

Paneer ~ Tikka 14

RAW MANGO, CORN CHAAT, MINT

Tandoori ~ Salmon 16

DILL, MUSTARD, KACHUMBER



Tandoori Chicken ~ Chaat 14

CHARRED BREAST, SALLI, MINT CHUTNEY



Lamb ~ Chops 24

INDIAN ONION, ROYAL CUMIN, MINT

Bone Marrow Sauce 4

Makhani Sauce 4



Rassedar / Mains



Jaffna ~ Lamb 20

CURRY LEAF, BLACK PEPPER, WHOLE SPICES

Chicken Tikka ~ Masala 18

KASHMIRI CHILLI, FENUGREEK, TOMATO



Kacchi Mirch ~ Gosht 22

SLOW-COOKED VENISON, GREEN PEPPERCORN, FENNEL

Fish ~ Curry 18

TAMARIND, MATHANIA CHILLI, CURRY LEAF

Mattar Paneer ~ Makhani 16

GREEN PEAS, COTTAGE CHEESE, FENUGREEK



Bharli ~ Vangi 14

BABY EGGPLANT, POPPY SEEDS, BLACK SPICE



Thoda Aur / Sides

Saag Paneer 8

Tawa Paratha 5

Popaddums & Chutneys 5

Sarson Aloo 8

Pol Roti 5

Raita 5



Kaali Dal 8

Basmati Rice 6

Pickled Onions & Chilli 3



- Manthan Favourites

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
Prices include VAT. A discretionary service charge of 13% applies