

MANNMARZI MÉLANGE

A Theatre of Nostalgia Reimagined

*Bask in the delight of old aromas of memorable tales,
reimagined with a delicious twist*

THE MANN MARZI EMBRACE

In the quietness of desert winds and the soft echo of a merchant's solitary steps, memories awaken, rising gently from hand-beaten brass vessels, drifting like rose petals through syruped musings, and unfolding in the slow simmer of fire-kissed clay. Welcome to the fragrant, soulful world of Mann Marzi, where culinary craftsmanship courts nostalgia, and every creation carries the gentle mischief of memory, retold.

Rooted in the scented pages of Chef Nimish Bhatia, infused with the aromatic tales of the ancient Silk Route, our menu is a delightful ode to times passed and palates remembered. Mann Marzi is not merely a menu, it is an ever-evolving folio of epicurean folklore, where nitro-kissed fruits, floral effervescence, and scrolls of sweetspice theatrics bring forgotten tales to the table.

Each dish is a sensory chapter—aromatic, textured, and timeless. A souk of longing where the past pirouettes with the present, and every bite stirs the embers of a thousand journeys.

Chef Nimish Bhatia

LIVE CREATIONS

WHISPER OF FEAST 🐟🍷

AED 110

Edible Flowers | Nitro Fruits | Spiced Aam Papad | Chooran | Medjool Dates

A lyrical blend of nostalgia and whimsical flavours of sweet-spice poetry, floral sparks & nitro fruits

Tweaked With: No Onion, No Garlic

BOMBAY POSTCARD 🍷🍷🍷

AED 95

Deconstructed Vada Pav | Frozen Peanut Chutney | Garlic Pickle Air

Street romance meets sub-zero theatrics

Tweaked With: No Garlic

Mann
Marzi

🐟 Seafood 🍷 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🌰 Nuts 🧄 Mustard 🥜 Peanuts 🌿 Sesame

🍄 Mushroom 🌱 Vegan 🍴 Chef Special 🍆 Vegetaria 🍌 Non-Vegetarian

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SALAD SYMPHONIES

A rhythmic medley of foraged herbs, seasonal seeds, artisanal cheeses and more

CHERRYWOOD GARDEN IN A JAR

AED 80

Bagan E Rooth

Smoked Greens | Brie | Mint | Orange | Za'atar Pita Crisps

ELEVATE WITH:

PULLED SHEESH TAWOOK CHICKEN

AED 95

HARRARA RUBIYA

AED 105

From the fabled gardens of Persia, a stunning terrarium of smoke-kissed tender greens & buttery brie

RUBY'S CHEST

AED 60

Chasme E Shahi

Beetroot Pouches | Fennel | Apricots | Walnuts

ELEVATE WITH:

PULLED TANDOORI CHICKEN

AED 75

LEMON BUTTER PRAWNS

AED 85

From palace banquets to modern plates, beetroot waxes its garnet-hued eloquence — sensual & timeless

 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard  Peanuts  Sesame

 Mushroom  Vegan  Chef Special  Vegetaria  Non-Vegetarian

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AAB E HAYA

Golden elixir where Persian saffron met Anatolian spices in steaming bowls of sheer deliciousness

SHIMLA ROUGE 🍷🍷

AED 65

Chilled Tomato & Red Pepper Soup | Rocket Melon Bricks | Parmesan Truffle Cloud | Aam Papad Jewels

A sultry swirl of tomato and pepper, crowned with playful melon cubes, parmesan fogs, and spiced aam papad gems

Tweaked With: Dairy-free

LADAKHI CORN RAAB 🌽

AED 45

Smoked Corn Chowder | Curry Oil | Nimbu Cob Corn

Charred corn & zesty nimbu mingle with golden curry oil—a sun-kissed ode to Thar's warmth & scents

Tweaked With: Vegan Version

THE RASSAM ALCHEMY 🍷

AED 55

Asparagus | Kokum & Pepper Rassam

The retelling of Rasam Chronicle with kokum tang & coastal pepper dancing with global accents of lobster or green asparagus

ELEVATE WITH: LOBSTER

AED 65

Allergen: Seafood (in the Lobster version)

LAVENDER VELVET SOUP 🍷🍷🍷🍷

AED 50

Lavender-Infused Chicken Soup | Pithi Tortellini | Cold-Pressed Olive Oil | Pine Nut Dust

A perfumed silken soup cradling pithi tortellini, olive oil & pine nut dust – a tribute to the explorer's spirit

Tweaked With: Gluten-free

🐠 Seafood 🍷 Shellfish 🍳 Egg 🌾 Gluten 🥛 Dairy 🌰 Nuts 🧄 Mustard 🥜 Peanuts 🌿 Sesame

🍄 Mushroom 🌱 Vegan 🍷 Chef Special 🍷 Vegetaria 🍷 Non-Vegetarian

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COLD NIBBLES

Our signature ensemble of caravanserai appetisers retold with a modern flair

BLACKENED CHHACH POORI

AED 50

Shajahan-e-Taak

Charcoal Poori | Berry Burst | Mint | Tzatziki Trail

A moonlit echo weaving & wafting through the lanes of Empress Jahanara's Chandni Chowk.

Tweaked With: No Onion

STEAMED SILK PINWHEELS

AED 50

Kathiyawadi Riwayaat

Phyladelphia Cream | Pomegranate Molasses | Sous-vide Pulled Poached Chicken | Haricot Beans Khurchan

A verse wrapped in silken golden scrolls of woven spice tales

ELEVATE WITH: SOUS-VIDE PULLED POACHED CHICKEN

AED 70

HUMMUS MOSAIC WITH JODHPURI BHAKRI

AED 60

Safar-e-Mezze

Black Chickpea | Avocado Silk | Labneh | Pickles | Bhakari Crisp

A charcuterie of Persian flavours, Sindh boldness & Awadhi charisma

Tweaked With: Gluten-free

LOTUS CRUNCH BURRATA WITH MATHRI SOIL

AED 105

Taaz-e-Mauski

Chilled Burrata | Lotus Stem Crackle | Spiced Mathri Crumb | Plum Munakka & Apricot | Pumpkin Seeds

A delightful tapestry of Deccan flavours & Rajputana fiery notes

Tweaked With: Gluten-free

 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard  Peanuts  Seasame

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DEHYDRATED DOSA, COCONUT CLOUD & SAMBAR TRILOGY 🍴 🍴 🍴

AED 90

Sangam Stories

Dehydrated Masala Dosa Shards | Coconut Espuma | Sambar Infusion

Coconut-veiled shards of dosa drift in sambar's tang, carrying the soft murmurs of Chola heritage

Tweaked With: Without Peanuts & Mustard Seeds

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COLD KEBABS BY CHEF BHATIA

Epicurean tales of the souk retold with icy seduction

MELON POTLI KEBAB 🐟🥬🍄🥚🥛🥜

AED 70

Shirin e Mehfil

Muhammara | Paneer Tikka | Wild Berry Chutney

Delicate melon cradling paneer draped in muhammara elegance & whisper of chutney mischief

Tweaked With: Vegan & Gluten-free

THAR DESERT CORN SEEKH 🐟🥬🍄🥚🥛

AED 75

Bhutte Ka Aksh

Tandoor Corn | Jasmine Rub | Mustard Ash | Seasonal Berry Chutney

A nostalgic play on a chilled corn seekh, dusted with jasmine rub, mustard ash & brushed with berry chutney

TANDOOR KISSED CHIFFON PRAWNS 🐟🥬🍄🥚🥛🥜

AED 115

Balkash Rubina

Tiger Prawns | Pistachio Emulsion | Zereshk Rub

Charcoal-fired prawns, cocooned in pistachio with green chilli ash & zereshk accents

Tweaked With: Vegan, Nuts-free, Gluten-free

OLIVE PASTEL CHICKEN PICCATA 🥬🍄🥚🥛

AED 80

Zeytuni Murg Khush Kebab

Tandoori Chicken Carpaccio | Silky Olive Paste | Fruit Tabouleh | Sirka Pyaaz | Pickled Plum Beet

An ornate odyssey of chicken carpaccio filled with fruit tabouleh paired with pickled onion pearls & plum beet

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🍄 Mushroom 🌿 Vegan 🍴 Chef Special 🥬 Vegetaria 🐟 Non-Vegetarian

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WARM NIBBLES 🍷

A celebration of the humble opulence of the regal kitchen

SPINACH POUCHES WITH KADHAI VEGETABLES 🍴📦 **AED 45**

Pahadi Dastur

Steamed Spinach Pouches | Kadhai Vegetables | Guava Chutney | Truffle Foam

Steamed & pan-fried spinach parcels cradling a mosaic of rainbow vegetables dotted with guava chutney & Truffle Foam

Allergen: Dairy

Tweaked With: Dairy-free

DAUPHINOISE MURADABADI CHAAT 🍴 **AED 55**

Qissa Dal Ka

Moradabadi Dal | Gratin Potato | Pineapple Salsa

A delicate waltz of French technique and Mughal opulence – Prince Murad Bakhsh's obsession

Tweaked With: Gluten-free

AJMERI RAGDA RHAPSODY 🍴🍴📦🍷 **AED 65**

Sufiyana Niyazkat

Ajmeri Kachori | Punjabi Kadhi Mousse | Tamarind Gel | Mustard Crackle

A symphony of imperial flair & fables of silken Punjabi kadhi mousse, tangy tamarind gel & mustard crackle in a delectable kachori

Tweaked With: No Onion, No Garlic

BIRYANI MOSAIC 🍴🍴🍴📦 **AED 65**

Aks e Biryani

Hyderabadi Biryani | Burani Espuma | Onion Confetti

A lyrical embrace of aroma, texture & heritage elevated with Burani espuma, adorned with onion confetti

ELEVATE WITH: DUM GOSHT **AED 95**

Tweaked With: Dairy-free

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WARM NIBBLES

From the cedar fires of Persia to the sigri of Awadh, a tale in smoke & silk

KEBAB TRILOGY CORNETTOS

AED 85

Serai Dastarkhwan

Sheesh Tawook | Mutton Galouti | Prawn Meshwi | Nimbu-Makhan Air

A trio of spiced treasure kebabs lifted by the veil of nimbu-makhan air, cradled in delicate cornettos

KONKAN CHILLI CRAB

AED 90

Bahr e Ishq

Phyllo | Apple-Fennel Slaw

Snow crab nestled in crisp phyllo, draped with apple-fennel slaw

SCALLOPS ON MULGAPODI WAFFLE

AED 120

Malgudi Days

Green Mango Gel | Mango Salsa | Garlic Drizzle | Mulgapodi | Idli Waffle

A melody of seared scallops perched on a crisp mulgapodi waffle dotted with green mango gel, mango salsa & garlic drizzle

YUZU CHILEAN SEA BASS FRITTO

AED 125

Samundari Rang

Yuzu Tempura | Sea Bass Fillet | Cilantro Emulsion

A delicious voyage of oceanic grace of sea bass enveloped in airy yuzu tempura, crowned with cilantro emulsion

MUSKAAN SHAWARMA SCROLL

AED 60

Paigam-e-Zaika

Pulled Chicken Tikka | Kadhai Spice | Pine Nuts | Phulka Wrap | Kadi Drip

A joyful melange of kadhai-spiced chicken, toasted pine nuts wrapped in a soft phulka, draped in kadhai spice

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ROASTED DUCK AATI MATI 🍴📦

AED 85

Pakwane Saaz

Pickled Ginger | White Butter | Shawarma Spice | Aati-Maati Phulka

Flame-kissed meat from Emirati souks meets the rhythmic flavours of the Indian kitchen, draped in a soft aati-maati phulka

NZ LAMB KADAK BITES 🍴🌿

AED 95

Rajbari's Golpo

New Zealand Lamb Kosha Mangsho | Chilli Espuma | Kadak Naan

A regal play of spice, smoke, and rustic Bengali elegance, served on a stone-baked naan

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THE FIRE CHRONICLES 🔍

A theatre of scent, smoke, grill & beyond

PURPLE CHAR MERAKI CHICKEN TIKKA 🍗🥒🌱

AED 110

Jamun-Inked Chicken Tikka | Pickled Shallots | Purple Radish Tzatziki | Herb Foam | Labneh | Guava Chutney

A monochromatic play of flavour artistry with jamun-inked tikka paired with delightful relish

Tweaked With: On Special Request

TANDOOR JHUMKA KEBABS 🍗🥒🌱

AED 165

Yoghurt & Cashew Marinade | Saffron Emulsion | Purple Radish Tzatziki | Herb Foam | Labneh

Golden charred kebabs, bathed in saffron silk, adorned with jewel-hued tzatziki

Tweaked With: On Special Request

ANNANAS EMBER BASS 🐟🥒🌱

AED 125

Samac | Chilean Seabass | Dooars Pineapple Salsa | Purple Radish Tzatziki | Herb Foam

A delicious saga of spice, sweet & smoke from the spice-laden Samarkand to the orchards of Dooars

Tweaked With: On Special Request

GILAFI NEW ZEALAND LAMB CHOPS 🍖🥒🌱

AED 140

Sous-vide Stuffed Lamb Chops | Rogan Josh Emulsion | Mint Labneh | Pickled Shallots

A poetic replay of Awadhi grandeur of perfumed, slow-cooked lamb cloaked in rogan josh & mint labneh

Tweaked With: On Special Request

ROGAN JUS SEEKH KEBAB 🍖🥒

AED 140

Australian Lamb Seekh | Rogan Josh Emulsion | Mint Labneh | Pickled Shallots

Mutton seekh filled with fragrant rogan jus, accented with mint labneh and pickled shallots – an ode to the artistic flair of Khana-i-Matbakh

Tweaked With: On Special Request

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CHERMOULA TIKKLETS

AED 105

Arabic Mint | Chermoula Kebabs | Cucumber Pinwheel | Mint Labneh | Pickled Shallots

Chermoula-infused kebabs played with Arabic mint, nestled in crisp cucumber wraps

Tweaked With: On Special Request

HAND-POUNDED RUI KEBAB

AED 95

Cottony-soft Chicken Medallion | Guava Gel | Mint Labneh | Pickled Shallots

Velvety light chicken medallions meet guava gel & mint labneh as a delectable tale on a plate

Tweaked With: On Special Request

CLAYPOT PANEER ROULADE

AED 95

Saffron & Pickle Paneer Roulade | Purple Radish Tzatziki | Herb Foam

A jewelled log of saffron and pickle-scented paneer, adorned with violet tzatziki and herb foam veil

Tweaked With: On Special Request

SMOKE'N JERUSALEM ARTICHOKE

AED 90

Smoked Red Cheddar | Achari Glaze | Guntur Chilli Confit | Jerusalem Artichoke

Earthy artichoke meets smoked red cheddar, enriched with achari glaze and fiery Guntur chilli confit

Tweaked With: On Special Request

FIVE SHROOM & EDAMAME CHAAPLI

AED 115

Wild Mushrooms | East Asian Edamame | Mountain Garlic | Kerala Pepper

A medley of mushrooms, tender edamame infused with garlic and cracked peppercorns – an ode to Marcus Gavius Apicius' feastbook

Tweaked With: On Special Request

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EMIRATI ZA'ATAR-CRUSTED

BABY CAULIFLOWER

AED 105

Za'atar-flavoured Baby Cauliflower | Achari Tomato Mash | Garlic Crumbs | Kerala Pepper

Za'atar-crusteD crowns rest atop achari tomato mash, speckled with garlic crumbs & crushed pepper

Tweaked With: On Special Request

MUSTARD CREAM- TANDOOR DAIRY BITES

AED 90

Paneer | Bengali Kasundi | Cream & Jaggery Reduction | Pickled Radish

Charred paneer flavoured with kasundi & sweet jaggery cream – a delightful song of spice and silk

Mann
Marzi

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EPICS ON PLAY

An exciting odyssey through land and sea, from ember-smoked decadence to delicately fragrant stories

NON VEGETERIAN EPICS

ALASKAN LOBSTER TAIL 🦞🦞🥞🥞

AED 135

Flash-Grilled Lobster Tail | Pulled Paratha Shavings | Baharat Spice | Aloo Jeera Spirals | Nawabi Onion Gastrique | Citrus Fruit Tabbouleh

A delicious treasure chest of spice, sweet, citrus, blending into Imperial taste & oceanic grace

JASMINE PRAWNS ALEPPY MOILEE 🦞🌿

AED 145

Jasmine-Rubbed Prawns | Arabic Spices | Kerala Malai Moilee | String Hoppers | Zucchini Fritters

A delicious tale of spiced, perfumed prawns, soaked in coconut moilee, embraced by delicate string hopper fritters
Tweaked With: Gluten-free

KUTCHI SALMON ON SINDHI TAMATAR CURRY 🐟

AED 115

Coastal salted Salmon | Scallion Curl | Heirloom Tomato Curry | Machboos Rice Cradle

Crystal cured salmon rests on an aromatic rice bed, soaked in lush tomato curry, decked with dewy scallion curls

KASHMIRI GOGJI TI MAAZ WITH NAAN BATASHA 🌿🥞

AED 120

Grass-fed Mutton Curry | Naan Batasha Bread

An ode to Waza's magical rendition of mutton drenched in rich gravy paired with naan batasha

24 HOURS SIMMERED MURSHIDABAD NALLI 🥞🥞

AED 120

Slow-cooked Mutton Nalli | Mathura Pumpkin | Cold proofed Khameeri Roti

Nawab Wajid Ali Shah's epicurean artistry of slow-braised mutton nihari, enriched with sweet pumpkin & stone-baked khameeri roti

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KOODUGU MOUNTAIN DUCK CURRY

AED 110

Mountain Duck Curry | Arabic Mandi Rice

Smoky duck meets saffron-kissed mandi rice—Ibn Batutta's tale of rich spice and desert gold

MEZZE-DAR SULTAN

AED 95

Pulled Chicken Tikka Tawook | Choor-Choor Naan | Shaved Onion | Punjabi Makhani | Sumac Onion Ribbons | Cucumber Labneh Ribbons | Toasted Pistachio

A delicious tapestry of chicken sheesh tikka, choor-choor naan, and makhani, jewelled with homemade potato sev cucumber labneh & Iranian pistachio

MAITHILI CHICKEN SAAZ

AED 95

Smoked Maithili Chicken Curry | Tulo Roti | Achari Vegetables

A fragrant tale of Bihari heritage & hearth of rich charred chicken curry paired with flaky tulo roti and pickled vegetables

Tweaked With: Dairy-free

MALWANI KEKDA

AED 230

Soft shell Crab | Coastal Malwani Curry | Artisan Papad | Uttappam

A coastal soiree of crab soaked in Malwani curry & golden butter, nestled with Uttappam

BOW BARAK STEAK

AED 575

Sous vide Wagyu Ribeye | Heirloom Tomato Bharta | Aloo Chokha | Nalli tari Jus | Taftan Bread

Japanese Wagyu meets smoky Bengali tomato bharta, Bihari chokha, enriched with Bhopali nalli jus, draped in Iranian taftan

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VEGETERIAN EPICS

SILVER LEAF GUCHCHI 🌿🥣🥜

AED 170

Kashmiri Morel | Mussallam Glaze | Rose-Scented Pilaf | Curried Almonds

Empress Nur Jahan's favourite guchchi glazed in rich Musallam jus, paired with rose-scented pilaf & curried almonds

JALANDAR CONNECTION 🌿🥣

AED 60

Five Leafy Greens | Golden Garlic | Paneer | Feta | Achari Paratha

A rustic love story of golden garlic-flavoured saag, studded with paneer-feta cubes, wrapped in flaky, white-butter brushed achari paratha

ZAFFRANI LIFafa 🌿🥣🥜

AED 75

Lachha Paneer | Fenugreek Malai Sauce | Chutney Cream | Poached Raisin | Toasted Pine Nuts | Pudina Paratha

Retelling of the Mystic Feast journey with soft paneer lost in the folds of creamy methi malai sauce, adorned with poached raisin, pine nuts & pudina paratha cradle

WAZA TARAMI 🥣🥜

AED 70

Lotus Stem Crisp | Baby Methi Aloo | Yakhani Sauce | Toasted Lotus Seeds | Fragrant Pilaf

An enchanted tale of stuffed lotus stem, methi aloo, lotus seeds, draped in velvety yakhani sauce, paired with rose-scented pilaf

THE MUZIRIS FABLE 🍷🥜

AED 65

Broccoli | Snow Peas | Kerala Moilee Cream | String Hoppers | Tabouleh Tart

A delicate citrus fruit tabouleh shell filled with velvety moilee-infused vegetables, paired with delicate string hoppers

THE GREAT KICHIDI AFFAIR 🥣

AED 120

Hing Butter Khichdi | Crisp Onion Samosa | Crunchy Okara | Chutney Foam | Spinach Crackle

A spirited tale of fragrant khichdi paired with golden samosa, fried okara, crowned with chutney foam and spinach crackle
Tweaked With: Vegan Version

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INDORI CHAAP 🌿🥛🥜

AED 75

Plant-Based Protein | Lababdar Gravy | Roasted Pepper & Onions | Missi Roti

The rustic charm of spiced chaap soaked in velvety lababdar gravy, paired with missi roti

CHUPA RUSTAM 🍄🥜

AED 85

Sago Pearl | Mushroom | Asparagus | Olives | Leeks | Black Lime Pickle | Shawarma Spice Dust

A mischievous play on the traditional sago made aglio olio style, elevated with aged black lime pickle & shawarma spice dust

THE 'RAJ' BHOG 🌿🥛🥜

AED 75

Saffron-Scented Kofta | Gilafi Naan

A regal tale of perfumed almond kofta embraced by a gold-speckled gilafi naan

BELL PEPPER EN CROUTE JHALFREZI 🥛🥜

AED 65

Jalfrezi Vegetables | Lagan Ki Khurchan | Rose & Jasmine-Scented Pilaf

When French finesse meets Awadhi craftsmanship in this delicious tale of jalfrezi vegetables paired with lagan ki khurchan, rose & jasmine-scented pilaf

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NAANERI – THE BREAD CASK

Crafted from 48-hour cold-fermented, scented stuffed sourdough, baptised in tonir fire

THE GREAT INDIAN BUTTERY BUTTER CHICKEN **AED 60**

Charred Chicken | Makhani Cream | Hand-Churned Butter

Old Delhi classic charred tender chicken enveloped in saffron-scented makhani cream, embraced within gold-speckled, pillowy baked naan, brushed with fragrant hand-churned butter

PULLED RAJASTHANI LAL MAAS **AED 70**

Slow-Braised Mutton | Jodhpur Mathania Mirch | Arabic Spice Mix

Chilli-flavoured slow-braised, shredded mutton, embraced in fragrant Arabic spice mix, cradled in a flame-kissed, hand-rolled naan

PANCHRANGA KADAI PANEER **AED 55**

Hand-Churned Cottage Cheese | Fresh Fenugreek Leaves | Makhani Cream

Makhani cream-glazed fresh paneer rolled in with sun-ripened tomatoes, crushed coriander, and peppers, cocooned within a fenugreek-scented naan

FIVE-LEAF BUN **AED 55**

Spinach | Kale | Amaranth | Fenugreek | Bathua | Roasted Garlic Confit | Sirka Onion

Pillowy soft, spiced sourdough bun cradling a medley of leafy greens, braised & tempered with roasted garlic confit, served with sirka onion

PIND CHOLEY BUN **AED 55**

Black Chickpea Hummus

Heritage nestled in a warm, butter-brushed, cushion-soft bun paired with pickled onion & chutney

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TASTEMAKING COMFORTS

A curated ensemble cast of cultural staples and gastronomic revolution

(Tweaked On Special Request)

CLASSIC NAAN   **AED 30**

Handcrafted, soft, flame-kissed, speckled unleavened flatbread

CHORAN & ACHAAR NAAN   **AED 45**

Tangy, spiced filling flavoured with the tarty, sweet notes of a traditional digestive

BABAGANOUSH NAAN   **AED 50**

When Levant's smoky aubergine purée gets folded into pillowy Lahori saffron-scented naan

BUTTER & ONION SEED NAAN   **AED 45**

Soft, pillowy flatbread brushed with crafted cultured butter, dotted with nutty kalonji

CLASSIC PARATHA   **AED 30**

Crisp, flaky, hand-rolled, griddle-crisped flatbread

CHILLI GARLIC PARATHA   **AED 45**

Fiery heat of crushed red chilli mellowed with roasted, chopped garlic

MINT-ONION PARATHA   **AED 40**

Fresh chopped mint tossed with sweet caramelised onion

CARROM SEED TRIANGLE PARATHA   **AED 40**


Hand-warmed ajwain seeds folded with clarified butter

ANDA PARATHA    **AED 45**

Whisked egg encased in crisp layers of paratha

TANDOORI KADAK ROTI   **AED 30**

Clay tandoor-baked, crisp & flaky flatbread

MISSI ROTI   **AED 35**

Herbed & spiced gram flour dough, griddle-cooked to soft crispness

 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard  Peanuts  Seasame

 Mushroom  Vegan  Chef Special  Vegetaria  Non-Vegetarian

All prices are in UAE Dhiraams. Our prices are exclusive of 5% vat, 7% municipality fees and 10% service charge.

KHAMIRI ROTI

Airy, tangy with mild notes of sweetness, cold-fermented flatbread

AED 35

CLASSIC PITA TOASTIES

A soft, fire-baked Lebanese flatbread with the signature pocket

AED 25

WITH ZA'AATAR ONION JAM

A delightful blend of herbaceous zataar & sweated onion

AED 40

WITH MANGO THOKKU

A deliciously tangy pickle, with the sweetness of mangoes

AED 35

WITH LAYERED LABNEH

Creamy, herbed labneh stacked between crisp pita shards

AED 40

FRAGRANT RICE

Steamed to soft perfection, with the aroma of the East

KHUSHKA PULAO

Light & airy delicately spiced long-grain rice

AED 75

FLOWER & NUT PULAO

A fragrant, delicately spiced rice, peppered with with toasted nuts & petals

AED 85

STEAMED BASMATI

The sheer deliciousness of steamed, long-grain, aromatic rice

AED 55

 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard  Peanuts  Seasame

 Mushroom  Vegan  Chef Special  Vegetaria  Non-Vegetarian

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BIRYANI

One-pot culinary masterpiece made with fragrant, Dehradun-grown Basmati

SABZ KOFTA 🍲

AED 70

A medley of seasonal harvest cooked with fragrant rice and aromatic spices

MUTTON KOFTA

AED 105

Delicious koftas nestled in saffron & kewra scented basmati rice

CHICKEN KOFTA

AED 90

Tender meat, boldly spiced, slow-cooked, paired with scented long-grain rice

Mann
Marzi

🐠 Seafood 🦞 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🥜 Nuts 🌶️ Mustard 🥜 Peanuts 🌿 Sesame

🍄 Mushroom 🌱 Vegan 🍴 Chef Special 🍲 Vegetaria 🚫 Non-Vegetarian

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RELISHES

Creamy, luxuriant dishes crafted to elevate the dining experience

SHAHI KALI DAL 🌱 🥛

AED 85

Slow-simmered black lentils, gently smoked and minimally spiced

CHIKAD CHOLEY 🌱

AED 80

Thick, tangy, generously spiced chickpea curry, Pind-style

HING-MOONG DAL 🌱 🥛

AED 70

Yellow moong tempered with fragrant Iranian asafoetida

ALOO JEERA 🌱 🥛

AED 60

Softened potatoes tossed in hand-churned ghee, flavoured with whole cumin

Mann
Marzi

🐟 Seafood 🦞 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🌰 Nuts 🥛 Mustard 🥜 Peanuts 🌿 Sesame

🍄 Mushroom 🌱 Vegan 🍴 Chef Special 🌱 Vegetaria 🚫 Non-Vegetarian

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RAITA

Thick curd whipped into an airy delight, seasoned to delight

CUMIN & BER CHOORAN RAITA

AED 25

Whipped yoghurt flavoured with cumin and tangy Indian ber chooran spice

MIXED FLOWERED LABNEH

AED 30

Creamy labneh with edible blooms

MINT CURD

AED 25

Smooth, cooling curd flavoured with refreshing notes of fresh mint

Mann
Marzi

 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard  Peanuts  Seasame

 Mushroom  Vegan  Chef Special  Vegetaria  Non-Vegetarian

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SWEET SCROLLS OF INDULGENCE

Chef crafted entremets delicacies, each creation an ode to our rich heritage

DESSERT ROSE 🍰

Kannauj Rose-Perfumed Silken Custard over a fragrant cardamom crumble, paired with an atta cookie crisp

AED 115

THE HIMALAYAN SAFFRON 🍷 🍰

Mughal opulence meets Silk Route flair with scented sponge soaked in spiced trio milk, veiled with rosewater espuma, rose caviar, pistachio dust, and a gold leaf crown

AED 105

O' HONEY 🍰

A luxuriant wedding of Levantine crispness and New York cream in a silken cheesecake with deep caramel notes of burnt honey in a whisper-crisp kunafa shell

AED 95

THE BEACH BANANA 🍰

The English trifle-inspired treat of sous-vide banana pudding draped in Philadelphia cream cloud & rose butter glaze

AED 90

SHINE LIKE SUNFLOWER 🍰

Silken pudding meets the golden sweetness of ripe Alphonso, nestled atop a date & chocolate soil, adorned with a swirl of sunflower-hued purée

AED 95

NIGHT FOREST 🍷

A chromatic play of buttery avocado mousse meets the bittersweet crunch of dark chocolate shards, speckled with chooran

AED 105

DARK MARSH 🍷 🍰

Soft-centred fried globes of syrupy deliciousness embracing a heart of flowing dark chocolate, spiced crumble & a plume of saffron cream crown

AED 125

TROPICAL ICE & FRUIT 🍷 🍰

Good old chuski reimaged with vibrant tropical fruit pearls presented on shaved ice, crowned with a crisp crumble

AED 135

🐟 Seafood 🐚 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🌰 Nuts 🧄 Mustard 🥜 Peanuts 🌿 Sesame

🍄 Mushroom 🌱 Vegan 🍷 Chef Special 🍆 Vegetaria 🍷 Non-Vegetarian

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THE FROSTED BAR

A celebration of tradition and nostalgic flavour inked in ice

BANARASI PAAN 🍷

AED 65

Flavours of Banaras, draped in betel leaf filled with gulkand & spices in frozen embrace

CHOCOLATE LAVENDER SESAME 🍷🌿

AED 55

A symphony of dark chocolate, floral lavender, and toasted sesame in a delicious serenity

THE SCOTTISH PLAY (ALCOHOL-BASED) 🍷🍷

AED 95

Velvety chocolate and warm bourbon, frozen into a spirited fantasy

VALENCIA ORANGE & MINT 🍷🍃

AED 50

An icy sonnet of wafts of orange segments and whiffs of fresh mint

Mann
Marzi

🐠 Seafood 🍤 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🥜 Nuts 🌶️ Mustard 🥜 Peanuts 🌿 Sesame

🍄 Mushroom 🌱 Vegan 🍷 Chef Special 🍷 Vegetaria 🍷 Non-Vegetarian

All prices are in UAE Dhiraams. Our prices are exclusive of 5% vat, 7% municipality fees and 10% service charge.