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 favorite 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  
Freshly squeezed orange juice  
AED 37

Tarbuz Ka Ras  
Freshly squeezed watermelon juice  
AED 36

Ananas Ka Ras  
Freshly squeezed pineapple juice  
AED 37

Peru Pyala  
Guava juice with hint of lemon juice and mint syrup  
AED 37

Choice of Lassi  
Popular drink of Punjab made of thick yoghurt with choice  
AED 30

Masala Chaas  
Soothing yogurt flavored drink infused with ground spices  
AED 27

Jal Jeera  
Made with Chef Special herbs, pinch of lemon juice, coriander, fresh mint leaves  
AED 27

Khet Aur Khalyano Se
‘Salad and Yoghurt’

Dahi Bhalla  
Stuffed dumpling with loads of nuts and generously poured creamy yoghurt  
AED 31

Bahar-e-Bagiya  
Array of fresh seasonal garden greens  
AED 29

Papaya and Cashew nut  
Julienness of green papaya, cucumber, carrot, onion tossed with roasted cashew nut and lemon juice  
AED 31

Mix vegetable Raita  
Creamy yoghurt preparation with mix vegetable to smoothen your palate  
AED 26

Boondi Raita  
Deep fried gram our boondi mixed with creamy yoghurt  
AED 26

Mixed Fruit Raita  
Cubes of seasonal melon, pineapple, grapes and apple, tossed with black salt and roasted cumin  
AED 30

Masala Papad Pindi Salad  
Julienne of onion and tomato tossed in chaat masala, lemon juice placed in a papad basket topped with boiled chick peas  

Shorba Handi Se
‘From the Soup Pot’

Zafrani Badami Murgh Shorba  
Pre-meal sensation in true Punjabi Style enjoyed scintillating saffron flavored, almond and chicken soup  
AED 32
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paaya Ka Shorba</td>
<td>AED 32</td>
</tr>
<tr>
<td>Connoisseur’s favorite full bodied lamb trotter soup with hint of freshly crushed black pepper</td>
<td></td>
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<tr>
<td>Dal Lemongrass Marag</td>
<td>AED 28</td>
</tr>
<tr>
<td>Lentil soup infused with lemongrass and crushed black pepper</td>
<td></td>
</tr>
<tr>
<td>Tamatar Dhaniya Ka Shorba</td>
<td>AED 29</td>
</tr>
<tr>
<td>A vegetarian delight of delicate tangy tomato and, freshened with coriander</td>
<td></td>
</tr>
<tr>
<td>Tomato Basil Shorba</td>
<td>AED 30</td>
</tr>
<tr>
<td>For tomato soup lovers, fresh basil add a healthy touch to the Indian tomato soup</td>
<td></td>
</tr>
</tbody>
</table>

**Chowpatty Ki Chat-Pataein**

‘Refreshing vegetarian starters at the outset of a delicious meal’

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kasoori Paneer</td>
<td>AED 42</td>
</tr>
<tr>
<td>Malai paneer coated in crushed black pepper, dry fenugreek leaves, cream cheese and grilled in tandoor</td>
<td></td>
</tr>
<tr>
<td>Karara Subz Roll</td>
<td>AED 36</td>
</tr>
<tr>
<td>Crisp savory rolls with crunchy vegetables, flavored with Indian spices and deep fried</td>
<td></td>
</tr>
<tr>
<td>Chatpata Aloo</td>
<td>AED 38</td>
</tr>
<tr>
<td>Escallops of potato deep fried and tossed with Chef’s Special spices</td>
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</tr>
<tr>
<td>Bhatti ke Badami Aloo</td>
<td>AED 40</td>
</tr>
<tr>
<td>Potato stuffed with banana, chili and dry prunes, flavored with almonds and finished in tandoor</td>
<td></td>
</tr>
<tr>
<td>Crispy Chili Baby Corn</td>
<td>AED 39</td>
</tr>
<tr>
<td>Baby corn marinated and tossed on onion, chili and spices</td>
<td></td>
</tr>
<tr>
<td>Kurkuri Bhindi</td>
<td>AED 46</td>
</tr>
<tr>
<td>Baby okra marinated with Ajwain and spices deep fried to crispy texture</td>
<td></td>
</tr>
<tr>
<td>Hara Kebab</td>
<td>AED 39</td>
</tr>
<tr>
<td>A kebab made of green peas and potatoes, ginger, coriander, spinach with aromatic spices and shallow fried</td>
<td></td>
</tr>
<tr>
<td>Bhutte de Kebab</td>
<td>AED 39</td>
</tr>
<tr>
<td>Corn and potato pattie marinated in sumptuous Indian spices and shallow to a crisp</td>
<td></td>
</tr>
<tr>
<td>Chatpati Rava (Batata Tiki)</td>
<td>AED 37</td>
</tr>
<tr>
<td>Crispy Semolina coated spiced cottage cheese &amp; potato patties infused with ginger, chili &amp; fresh coriander and golden fried</td>
<td></td>
</tr>
<tr>
<td>Aloo Channa Chaat (served cold)</td>
<td>AED 32</td>
</tr>
<tr>
<td>Chick pea and potato mixed with chopped onion, coriander and bell pepper flavored with Indian spices and lemon juice</td>
<td></td>
</tr>
<tr>
<td>Lobia ke Kebab</td>
<td>AED 34</td>
</tr>
<tr>
<td>Black eye bean mash, roasted gram flour, fresh coriander, Indian spices, formed in an egg shaped roll breaded and shallow fried</td>
<td></td>
</tr>
<tr>
<td>Dahi (Papdi Chaat) (served cold)</td>
<td>AED 32</td>
</tr>
<tr>
<td>Wafer thin Indian puff, flavored with Ajwain, tangy sauce, yoghurt and potato</td>
<td></td>
</tr>
</tbody>
</table>
Khidmat-e-Noush

‘Refresh non Vegetarian Starters at the Outset of Delicious meal’

Chatpata Prawns AED 56
Shrimp marinated in green herbs and lemon juice, ginger garlic sautéed with bell pepper onion and chili deep fried in a fennel flavored butter

Tandoori Mint Prawns AED 56
Marinated, grilled in a tandoor and finished with creamy yogurt and fresh mint

Lahori MACHI AED 46
Hammour marinated with dry coriander, dipped in gram flour, butter and golden fried

Nimbu Mirch Tawa AED 46
Fillet of fish dipped in a lemon and chili marinade and grilled till crisp

Murgh Kolawadi AED 44
Strips of chicken sautéed with onion, bell pepper and Chef’s Special spices

Murgh Kasoori Methi AED 46
Chicken Supremes coated with kasoori methi, crushed black pepper and grilled in a tandoor

Lemongrass Chicken Tikka AED 46
Chicken tikka accentuated in lemongrass and grilled in a tandoor

Chappli Kebab AED 48
Made with the freshest minced mutton and mixed with pomegranate seed, coriander seed, ginger garlic and spices

All dishes will be accompanied with Julienne of green papaya, cucumber, carrot and onion drizzled with light cream cheese

Tandoori Nabatiyat Ki Paishkash

‘Rich vegetarian offerings from the tandoor’

Mumtaz Mahal Vegetarian Kebab Platter AED 71
“Family Treat” vegetarian kebab platter which includes selection of four kebabs

Haripppa Paneer Tikka AED 52
Cottage cheese taken to the next gourmet level coated with chili, tomato and garlic

Haldi Mirch Ka Paneer Tikka AED 52
Cottage cheese piccata spiced with turmeric and Kashmiri red chili, cooked in clay oven

Malai Hari Phool Gobi AED 44
Broccoli florets topped with home-made cream

Til Mil Kebab AED 42
Garden fresh vegetables and paneer skewered topped with sesame and grilled

Shabnam ki Moti AED 47
Mushroom caps coated in cheese and deliciously grilled to golden brown hue
Aatish-e-Aloo  
Stuffed potato with cottage cheese with nuts and khoya (condensed milk) cooked in tandoor

All dishes will be accompanied with Juliennes of green papaya, cucumber, carrot and onion drizzled with light cream cheese

Tandoori Nazraane
‘Rich non vegetarian offerings from the tandoor’

Samandar ka Badsha  
Tender lobster marinated in Lakhvani spices and char grilled  
AED 139

Samundari Khazana  
Mixed grilled seafood platter marinated with Chef’s Special spices  
AED 132

Jhumke - e –Mumtaz  
Gulf water prawn marinated in home spices, yoghurt and pomegranate juice  
AED 99

Ginga dum Nisha  
Gulf water prawns marinated in cheese and yogurt and spices  
AED 99

Mahi Afghani  
Succulent fish tikka marinated in lemon juice and coriander and Afghani spices  
AED 76

Hammour Ka Tikka  
Chunk of hammour matured in a marinated with mustard oil, gram flour and yoghurt  
AED 76

Tawa Machi  
Gulf water hammour marinated with gram flour, Ajwain and Indian spices  
AED 76

Mumtaz Mahal Kebab Platter  
“Family Treat” non-vegetarian kebab platter which includes selection of Chef’s Special kebab  
AED 94

Adraki Mutton Chap  
Tender mutton chops marinated with ginger & spices  
AED 69

Afghani Mutton Kebab  
Mutton mixed with onion tomato, green chili, eggs, spices and corn flour cooked in charcoal  
AED 69

Golati Kebab  
Minced mutton marinate in Mughlai spices and shallow fried  
AED 69

Kakori Kebab  
Lamb mince skewer famous for its softness and flavor, blended with almonds, melon seeds, rose-petals and saffron  
AED 69

Tandoori Chooza (Tandoori Murgh)  
Charcoal grilled spiced chicken served whole  
AED 65

Zafrani Murgh Kebab Afghani  
Minced chicken marinated in Afghani spices and saffron  
AED 65

Gilafi Seekh Kebab  
Chicken mince kebab mixed with bell pepper, onion & homemade cottage cheese  
AED 65

Achari Murgh Tikka  
Morsels of chicken marinated in pickled spices  
AED 65

Lahorî Murgh Tikka Lal  
Reviving the memories of undivided-Punjab, chicken tikka perfected  
AED 65
with over toning of ‘Degi Mirch’ from Lahore

Murgh Malai Tikka  
AED 59  
Succulent chicken morsel blended with cream, cheese, fenugreek, grilled to perfection

Murgh Behari Kebab  
AED 59  
Succulent chunk of chicken marinated with brown onion, papaya and spices

Choukandari Tangri Kebab  
AED 65  
Chicken drumstick marinated in beetroot, cheese, cashew nut and Indian spices

* Bahar-e-Subzar  
Vegetarian Main Course

Mumtaz Ka Dum Paneer  
AED 52  
Soft melting cottage cheese cubes simmered in mildly spiced gravy cooked in classic dum style

Kadai Paneer  
AED 52  
Batons of cottage cheese toasted in spice tomato gravy with mélanges of onions, tomatoes and capsicum

Paneer Makhani  
AED 52  
Cottage cheese cooked in tomato gravy, infused with fenugreek seed and cream

Paneer Taka Tak  
AED 52  
Bite size paneer tikka cooked dry on a griddle with tomato, onion and garlic

Paneer Shimla Mirch Bhaji  
AED 52  
Homemade cottage cheese tossed with mild spicy Kashmiri chili

Motiyo Ki Curry  
AED 52  
Home style preparation of mushroom and green peas in a rich tomato and onion gravy with cashew nuts

Baigan ka Bharta  
AED 48  
Tandoor roasted eggplant, finished with onion, ginger, garlic and spices

Aloo Sialkoti  
AED 49  
Cubes of roasted new potato tossed in Chef’s special sweet and sour sauce

Subzi Kofta  
AED 49  
Vegetable dumplings cooked in tomato and brown onion gravy

Baoli Handi  
AED 49  
Astonishingly tasty preparation of mixed vegetables in brown gravy with homemade garam masala

Mirch Baigan Ka Salan  
AED 49  
Baby eggplant and chili cooked in gravy made of peanut, coconut and sesame.  
A delicacy of Hyderabad

Sarson Da Saag  
AED 39  
Famous Punjabi greens cooked home style

Tawa Subzi  
AED 46  
Stir fried vegetables sautéed with Indian spices

Gobi Mutter Masala  
AED 51  
Florets of fresh cauliflower and green peas stirred with spices and herbs cooked dum Style

Bhindi Do Pyaza  
AED 49  
Okra cooked with onion, green chili and ground spices

Masaladar Bhuna Aloo  
AED 49  
Crispy cubes of potato tossed with cumin, green chili and Chef’s Special spices
Methi Malai Mutter
Green peas & fenugreek cooked in cashew nut gravy finished with cream

Peshawari Chole
Chickpeas cooked Rawalpindi style with dry mango powder, pomegranate seeds, Ajwain powder and fenugreek leaves

Rajmah Masala
Red kidney beans cooked semi dry in tomato gravy with onion, ginger and garlic

Dawat-e-Aam
‘Round at Seed of Lentil’

Dal Makhani
Distinguished black lentil preparation of undivided Punjab saliently spiced with “Degi Mirch” and dry fenugreek

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

Dal Khichidi
Duo of lentils and rice tempered and simmered with onion, garlic and cumin

Dawat-e-Lazeez
‘Non Vegetarian Main Course’

Maharaja Masala
Cubes of succulent lobster cooked with onion, tomato and cashew nut gravy

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

Machi Mazedar
Fresh hamour fillet cooked in spicy yellow gravy with a splash of coconut milk and garam masala

Goan Fish Curry
Tangy spicy fish curry cooked in Goan way

Machi Amritsari Masala
Deep fried fish cooked the Punjabi way with spices tomato gravy

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

Murgh Kadhai
Chicken cooked with crushed black pepper, coriander seeds and tomatoes

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

Murgh Vindaloo
Boneless tender chicken cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Murgh Dhaniawala</td>
<td>AED 64</td>
</tr>
<tr>
<td>Boneless chicken cooked with green coriander and spices</td>
<td></td>
</tr>
<tr>
<td>Murgh Jalfrezi</td>
<td>AED 64</td>
</tr>
<tr>
<td>Chicken morsel tossed with bell peppers and onions, stirred in tomato gravy</td>
<td></td>
</tr>
<tr>
<td>Murgh Handi</td>
<td>AED 64</td>
</tr>
<tr>
<td>Cubes of chicken cooked with onion, tomato puree yoghurt cream and homemade spices</td>
<td></td>
</tr>
<tr>
<td>Chef Special Murgh Sham -e-Awadh</td>
<td>AED 64</td>
</tr>
<tr>
<td>Chicken cooked in mild spice saffron flavored cashew gravy finished with hardboiled egg</td>
<td></td>
</tr>
<tr>
<td>Rogani Murgh</td>
<td>AED 64</td>
</tr>
<tr>
<td>Tender chicken pieces cooked in red aromatic gravy with homemade spices</td>
<td></td>
</tr>
<tr>
<td>Raan-e-Begum</td>
<td>AED 105</td>
</tr>
<tr>
<td>An absolute delicacy of North-West Frontier cuisine flavored with Chef’s Special masala and created after a lot of time and patience</td>
<td></td>
</tr>
<tr>
<td>Shikandari Raan</td>
<td>AED 105</td>
</tr>
<tr>
<td>Baby lamb shank marinated in Chef’s special marination grilled in a tandoor and served on a sizzler with vegetables</td>
<td></td>
</tr>
<tr>
<td>Mutton Rogan josh</td>
<td>AED 69</td>
</tr>
<tr>
<td>Popular Kashmiri’s mutton preparation cooked in tomato gravy and finished with rogan</td>
<td></td>
</tr>
<tr>
<td>Lal Maas</td>
<td>AED 69</td>
</tr>
<tr>
<td>Fiery mutton gravy cooked with spicy red chili from the Thar Desert</td>
<td></td>
</tr>
<tr>
<td>Bhuna Gosht</td>
<td>AED 69</td>
</tr>
<tr>
<td>Mutton morsel roasted in natural juice with brown onion, black pepper and dry spices</td>
<td></td>
</tr>
<tr>
<td>Chef Special Dhaba Masala</td>
<td>AED 69</td>
</tr>
<tr>
<td>A traditional sumptuous mutton and egg dish cooked with Chef’s Special masala</td>
<td></td>
</tr>
<tr>
<td>Achari Mutton Masala</td>
<td>AED 69</td>
</tr>
<tr>
<td>Fresh mutton marinated in our own special masala and finished tomato, onion pickled gravy</td>
<td></td>
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<tr>
<td>Nawabi Korma</td>
<td>AED 69</td>
</tr>
<tr>
<td>Choice of chicken or mutton cooked in yoghurt, onion paste and brown gravy</td>
<td></td>
</tr>
<tr>
<td>Keema Mutter</td>
<td>AED 69</td>
</tr>
<tr>
<td>Choice of mince chicken or mutton cooked with onion, tomato, kadai spices and fresh coriander</td>
<td></td>
</tr>
<tr>
<td>Kadai Masala ka Champ</td>
<td>AED 69</td>
</tr>
<tr>
<td>Succulents lamb chops cooked with Chef’s special kadai spices</td>
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</tbody>
</table>

**Shaan-e-Basmati**

'King of rice cooked on dum style'

<table>
<thead>
<tr>
<th>Dish</th>
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</thead>
<tbody>
<tr>
<td>Jhinga Biryani</td>
<td>AED 90</td>
</tr>
<tr>
<td>Shrimp cooked along with basmati rice and finished with saffron and rose water</td>
<td></td>
</tr>
<tr>
<td>Machi Tikka Biryani</td>
<td>AED 70</td>
</tr>
<tr>
<td>Tandoor marinated fish tikka tossed in long grain aromatic basmati rice</td>
<td></td>
</tr>
<tr>
<td>Murgh Dum Biryani</td>
<td>AED 64</td>
</tr>
<tr>
<td>Long and slender basmati rice layered alternating with chicken cooked in concealed cookware to retain its fragrance</td>
<td></td>
</tr>
<tr>
<td>Awadhi Mutton Biryani</td>
<td>AED 69</td>
</tr>
<tr>
<td>Free flowing grains of basmati rice cooked with succulent lamb, brown onions, whole spices and saffron in Awadh style</td>
<td></td>
</tr>
<tr>
<td>Mutton Afghani Pulao Afghan</td>
<td>AED 65</td>
</tr>
<tr>
<td>Afghan special pulao with lamb</td>
<td></td>
</tr>
</tbody>
</table>
**Biryani Subzbahar**  
Mixture of garden fresh vegetables cooked with Indian spices and herbs  
AED 58

**Afghani Pulao**  
Scented basmati rice cooked with Kabuli channa, done Royal style  
AED 58

**Pulao Bahar**  
Aromatic experience of Mumtaz kitchen in the form of basmati rice cooked with seasonal vegetable and royal touch of saffron and nutmeg  
AED 51

**Steamed Rice**  
Long grain aromatic basmati rice from Northern Punjab cooked with cumin and butter or steamed  
AED 30

**Jeera Rice**  
Long grain aromatic basmati rice from Northern Punjab tempered with cumin  
AED 32

All biryanis will be accompanied with Chef's special raita

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

**Assorted Indian Breads**  
Chef's Special selection of four kinds of bread  
AED 49

**Choice of Naan**  
Leavened bread from clay oven with the choice of plain or butter or garlic and coriander or saffron and sesame or cheese  
AED 12

**Peshawari Naan**  
Leavened bread from tandoor available with the filling of fruits and savory nuts  
AED 15

**Kulcha**  
Leavened bread from tandoor available with the filling of cottage cheese or cauliflower or potatoes or onions  
AED 15

**Parata**  
Layered unleavened bread cooked in tandoor as plain laccha or with smearing of mint  
AED 12

**Stuffed Parata**  
Layered unleavened bread cooked in tandoor with the filling of cottage cheese or cauliflower or potatoes or onion  
AED 15

**Taftan or Rogani Naan**  
Soft fluffy bread of white wheat flour  
AED 12

**Roomali Roti**  
Unleavened paper thin bread cooked in its two variants: plain and spinach  
AED 12

**Missi Roti**  
Fenugreek flavored gram flour bread  
AED 12

**Makkai Di Roti**  
A flat, unleavened Indian bread made from corn flour  
AED 12

**Puri**  
Traditional Lahori fried bread  
AED 12

**Tandoori Roti or Chapatti**  
Unleavened bread made of whole wheat flour served plain or buttered  
AED 11
Sheer-e-Mehfil
“Dessert”

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

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

Kesari Rasmalai
Cottage cheese dumpling soaked in reduced milk syrup finished with saffron

Shahi Rabri
Sweetened milk with enriched cardamom and pistachio

Gajar Ka Halwa
Carrot cooked in milk flavored with green cardamom

Jelabi
Served with Rabri

Cut Fruit Platter
Sliced seasonal fresh fruit

Choice of Ice-Cream
Vanilla, chocolate, strawberry,

Tea
“Indian flavored tea”

Masala Chai
Cardamom flavored

Adraki Chai
Black tea with ginger and mint

Kahwa Afghani
Afghani green tea

AED 30
AED 30
AED 30
AED 30
AED 30
AED 30
AED 60, AED lg 120
AED 30
AED 31
AED 26
AED 26