

मंथन

Manthan

MAYFAIR

01

Gali Ka Khaana

Ram Laddoo 8

YELLOW LENTILS, DATES,
RADDISH

Pyaz Kachori 10

ROSCOFF ONION, MINT, TAMARIND,
SPROUTS

Mattar Ki Tikki 9

GREEN PEAS, CURRY LEAF,
STRAWBERRY CHUTNEY

Jackfruit Uthappam 12

RICE LENTIL PANCAKE,
SOUTHERN SPICE, CHUTNEY

Dahi Ke Kebab 10

YOGHURT, KASHMIRI CHILLI,
PLUM

Aloo Paratha 9

HOME-CHURNED BUTTER,
PICKLE

Ghati Masala Prawns 12

SESAME, PEANUT, COCONUT,
CHILLI

Cafreal Machhi 14

SEA BASS, GOAN SPICE,
BURNT TOMATO

Chicken Buttermilk 12

PINK PEPPERCORN, GINGER,
CURRY LEAF

Kerala Beef 10

PANCAKE, COCONUT,
BANANA SHALLOTS

Shami Kebab 12

GOAT, BONE MARROW SAUCE,
BLACK CARDAMON, PARATHA

02

Rassedaar

Osso Buco 18

LAMB, CURRY LEAF, JAFFNA SPICES

Methi Murgh 16

BONELESS THIGH, FENUGREEK,
WHOLE SPICES

Makhani Bharwan Aloo 16

KING EDWARD POTATO, NUTS, TOMATO

Egg Curry 12

BURFORD BROWN EGG, FENUGREEK,
STONE FUNGUS

Tarkari Miloni 10

SEASONAL GREENS, GARLIC, TADKA

Dal Muradabadi 8

PINK LENTIL, CLARIFIED BUTTER,
TAMARIND

03

Chatpata Chops & Tikka

Soya Chops 12

RAW MANGO, PICKLED ONION, AVOCADO

Paneer Makkai 14

GREEN CHUTNEY, CORN CHAAT,
CAROM SEED

Black Pepper Fish 16

SALMON, MALABAR PEPPERCORN,
PACHADI

Sarson Chicken 14

MUSTARD, KASHMIRI CHILLI,
FENUGREEK

Lamb Chops 20

INDIAN ONION, ROYAL CUMIN, MINT

04

Thoda Aur

Plain Rice 5

Tawa Paratha 4

Sri Lankan Pol Roti 3

Raita 4

Makhani Sauce 3.50

Bone Marrow Sauce 3.50

Kerala Fish Sauce 3.50

Popaddums & Chutneys 5

05

Meetha

Malpua Rabri 10

PISTACHIO, MIXED BERRIES,
SAFFRON

Classical Trio 12

BESAN BURFI, GULAB JAMUN, SRIKHAND

Narangi Chocolate 9

ORANGE, TRUFFLE, SOIL

