

मंथन

Manthan

M A Y F A I R

01

CHARITRA

SIGNATURE

£50PP (ADD WINE PAIRING £50PP)

Ghati Masala Prawns

SESAME, PEANUT, COCONUT, CHILLI
(Jacquart, Mosaique Signature, Brut, Reims,
Champagne, France)

Cafreal Machhi

SEA BASS, GOAN SPICE, BURNT TOMATO
(Not Your Grandma's Riesling, Chaffey Bros,
South Australia, Australia)

Sarson Chicken

MUSTARD, KASHMIRI CHILLI, FENUGREEK
(Trapiche, Cabernet Franc, Estacion 1883,
Mendoza, Argentina)

Osso Buco

LAMB, CURRY LEAF, JAFFNA SPICES
(Ramon Bilbao, Tempranillo, Reserva,
Journey Collection, Rioja, Spain)

SERVED WITH DAL MURADABADI, RICE & PARATHA

Narangi Chocolate

ORANGE, BERRIES, CHOCOLATE SOIL
(Quinta do Crasto, Finest Reserve Ruby Port, Portugal)

02

PAVITRA

VEGETARIAN

£45PP (ADD WINE PAIRING £50PP)

Dahi Ke Kebab

YOGHURT, KASHMIRI CHILLI, PLUM
(Jacquart, Mosaique Rose, Reims,
Champagne, France)

Matter Ki Tikki

GREEN PEAS, CURRY LEAF, CHUTNEY
(Thelama, Sauvignon Blanc, Stellenbosch,
Western Cape, South Africa)

Paneer Makkai

GREEN CHUTNEY, CORN CHAAT, CAROM SEED
(Cannonball, Chardonnay, California USA)

Makhani Bharwan Aloo

KING EDWARD POTATO, NUTS, TOMATO
(Love by Leoube, Organic Rose, Domaine de Leoube,
Provence, France)

SERVED WITH DAL MURADABADI, RICE & PARATHA

Classical Trio

BESAN BARFI, GULAB JAMUN, SRIKHAND
(Sauternes Les Garonelles, Lucien Lurton, Bordeaux, France)

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 12.5% applies.

