

SOUP

Mulligatawany Soup (v) : £4.95

South Indian spiced lentil soup, served with fresh lime.

Jehangiri Shorba: £5.50

Chicken broth consommé with spices and herbs, a royal favourite!

APPETISERS

Onion Bhajia (v) : £4.95

Thinly sliced onions coated in ground chick-pea flour before frying for a marvellous texture.

Chana Chaat (v) : £4.95

Indian street food, made with potato, chickpeas and layered with yoghurt and chutneys, and topped with crunchy papri.

Sabzi Ke Samosa (v) : £5.50

Made with hand-crafted pastry, the most popular of Indian appetisers. A delicious blend of soft velvety potatoes and spicy vegetable filling. Served with tamarind sauce.

Lamb Samosa: £6.00

Hand made pastry filled with lamb mince flavoured with our in house blend of spices. Fried to a crisp and served with chutney.

Shami Kebab : £6.50

Minced lamb mixed with spices and shallow fried, this delectable starter has a unique texture. Served with green chutney.

Vegetable Pakoras (v) : £5.50

Mushrooms, peppers, potatoes and aubergine dipped in gram flour, fried and served with imli ki chutney.

Kalmino Sahs :£9.50

Prawns sautéed in spiced sweet and sour sauce served with a fluffy crisp, poori & a wedge of lemon.

Dahi Puri (v) £5.50

The ultimate street food! Crispy shells stuffed with chickpeas & potatoes and topped with yogurt and sauces. A real taste sensation!

*Please advise your server if you have any allergies and you will be provided with an allergen matrix prior to ordering.

Chilli Paneer (v) : £6.95

Paneer cooked with onion, papers and green chilli to give a delicious taste

Chilli Chicken : £7.95

Chicken morsels are coated in a mix of gram floor, chilli, garlic, ginger and then fried to make delicious crispy snack.

Fish Pakoras : £8.50

Chunks of prime tilapia fish dipped in gram flour and fried, a real taste sensation. Served with green chutney.

Mixed Appetizer : £8.95

Includes seekh kebab, chicken tikka and vegetable samosa.

SEAFOOD MAINS

Karahi Prawns : £16.00

King prawns tossed with spring onions, tomatoes, fresh ginger, garlic and coriander. Served in a Karahi (traditional iron pot).

Crab Ginger Masala : £17.00

A classic from the coastal regions of India. Crab meat infused with ginger, garlic, paprika and chillies. Simmered in yoghurt and served with plain basmati rice.

Fish Curry : £16.00

Succulent chunks of tilapia fish cooked in a delicious hot and spicy sauce.

Mumtaz Butterfly Prawns: £16.00

King prawns marinated in a delicately spiced yogurt sauce. Coated with roasted vermicelli and pan fried for a crispy coating. Served with homemade chutney and salad.

Jhinga, Methi aur saag : £16.00

King prawns gently cooked with spinach, fenugreek leaves, herbs and spices, with a hint of lemon and spices.

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TANDOORI GRILLS

Preserving the North West Frontier traditions, our chefs have created a special tandoori menu that showcases this particular cooking process. Only the choicest cut of meats or seafood are prepared in special marinades, to be slowly grilled on skewers within our authentic tandoori ovens.

(Please allow 10-20 minutes for cooking)

Seekh Kebab

Starter: £8.00 Main Course: £12.00

Tender minced lamb kebab with fresh herbs barbecued on skewers.
Created for the Nizam of Hyderabad, one of the world's richest men, famed for his culinary flare.

Lamb Chops :

Starter: £9.50 Main Course: £18.00

Lamb on the bone marinated in our unique herb and spice mix.
Barbecued in the tandoor for succulency

Murgh Tandoori :

Starter: £6.50 Main Course: £11.95

Tandoori chicken on the bone, marinated in yoghurt and spices.

Murgh Tikka Nawabi :

Starter: £6.95 Main Course: £12.50

Succulent pieces of boneless chicken breast marinated in yoghurt and spices, Garnished tomatoes and lemon.

Machli Tikka :

Starter: £8.50 Main Course: £16.00

Chunks of tilapia fish coated in a hot and spicy marinade. Tandoori grilled for the classic North Indian style.

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Tandoori Jhinga:

Starter: £11.50 Main Course: £21.00

Kingsize Prawns, marinated in Indian spices, and served with salad and chutneys.

Mumtaz Mixed Grill: £18.00

An enticing variety of chicken & lamb tandoori grills, served on a sizzling hot plate.

Mumtaz Platter: £85.00

A delectable assortment of chicken tikka, lamb chops, seekh kebab, tandoori Chicken and shami kebab. Served on a bed of vegetable rice, pilau rice and with 4 tandoori naan. An enticing platter ready to share with family & friends!

CHICKEN MAIN

Butter Chicken : £11.50

A Delhi classic. Cooked in a creamy mild sauce.

Mumtaz Masala : £12.50

A Mumtaz speciality, Chicken Tikka are simmered in a rich and creamy coconut sauce. Flavoured with fenugreek leaves and gently cooked in butter.

Karahi Murg : £12.50

A speciality of Lahore, diced boneless chicken, stir fried with tomatoes, onions and capsicums. Served in a Karahi (traditional iron pot).

Mirch Masala : £11.50

Hyderabadi style chicken curry cooked with five varieties of chillies. Each is roasted independently prior to being ground with browned onions and garam masala.

Murgh De Gama: £12.50

Inspired by the Portuguese arrival in Goa, tender breast of chicken is cooked with mushrooms in a mild yogurt sauce to our chefs unique recipe.

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LAMB MAIN

Kashmiri Rogan Josh : £12.00

The classic lamb curry from Kashmir named after its fiery red colour. Cooked medium hot.

Achar Gosht :£12.50

Slightly tart lamb curry, derived from the 'achar' flavour of pickled fruits and vegetables. Cooked medium hot.

Lamb Shank Rogan Josh : £16:00

Slow cooked lamb shank, this delectable dish is perfect served with naan to soak up the delicious rich sauce.

Gosht Methi Aur Saag : £12.50

Tender cubes of spring lamb, gently cooked with spinach, fenugreek leaves, herbs and spices, with a hint of butter.

Karahi Gosht : £12.50

Spring lamb, cooked with coarsely ground spices, tomatoes, onions and capsicums.
Served in a Karahi (traditional iron pot).

Handi Gosht: £12.50

Lamb mixed with special herbs and spices, then cooked in an earthenware vessel till the meat is tender.
Served in a handi (traditional pot).

Bhindi Gosht: £11.50

Sautéed okra added to cubes of spring lamb, onions, and tomatoes. Cooked in our special spice mix.

MUMTAZ CLASSICS

Bhuna (lamb or chicken) : £12.50

Tender pieces of lamb or chicken cooked in a sauce reduction, resulting in a rich and luxurious gravy.

Jalfrezi (lamb or chicken) : £12.50

Surprisingly not a traditional Indian dish, the jalfrezi combines elements from Chinese cuisine.
Lamb or chicken cubes cooked with chillies, mixed peppers and onions in a dry sauce. Cooked hot.

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Korma (lamb or chicken) : £12.50

Lamb or chicken cubes cooked in a creamy sauce made from ground almonds, cashew nuts, coconut and cream. Cooked mild.

Dhansak (lamb or chicken) : £12.50

A well known Parsi dish combining sweet and sour flavours.
Made from lamb or chicken cubes in a thick lentil sauce. Cooked medium hot.

Madras (lamb or chicken) : £12.50

Made from lamb or chicken cubes, this classic dish is cooked with a complex blend of spices, for a hot and tangy flavour.

BIRYANI FEASTS

Prawn Biryani : £18.00

King prawns marinated in the traditional Bombay Chilya Muslim-style dahi masala.
Cooked in pure Basmati rice and served with cucumber raita.

Bombay Chicken Biryani : £14.00

Chicken pieces marinated in traditional Bombay style dahi masala.
Cooked with pure basmati rice, accompanied by cucumber raita.

Sindhi Masala Lamb Biryani : £14.00

A popular Sindhi Muslim pilau speciality. Spring lamb and roast potatoes marinated with yoghurt, herbs and spices are cooked with basmati rice in a sealed degchi (traditional cooking pot).
Served with cucumber raita.

Vegetable Biryani : (v) £11.00

Pilau rice tossed with seasonal vegetables garnished with brown onions, aromatic rose water and served with a vegetable sauce

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VEGETABLE DISHES

All vegetable dishes can be ordered as a side dish to compliment your meal.
Any main dish will be charged £2.00 more than side course price.

Saag Paneer : £8.50

Luxurious and thick spinach curry with cubes of homemade Indian cheese.

Mattar Paneer : £8.50

A rich curry sauce cooked with peas and cubes of homemade Indian cheese.

Bombay Potato : £7.50

Also known as Khatte Aloo, cubed potatoes cooked spicy hot and sprinkled with fresh lime.

Masala Daal : £7.50

A delicious dish of tempered yellow lentils, cooked Punjabi style.

Daal Makhani £8.00

A rich slow cooked black daal, topped with cream!

Chana Masala : £7.50

Whole chickpeas, delicately spiced and cooked in a tangy tamarind sauce.

Aloo Gobi masala: £7.50

Florets of cauliflower and potatoes, braised and then cooked in a saffron cream sauce.

Bhindi Do Pyaza : £8.50

Okra sautéed in onions, tomatoes and spices.

Baingan Bhujia: £8.50

Aubergines cooked in a dry medium hot sauce.

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Karahi Paneer : £8.50

Cubes of homemade Indian cheese, pan fried and cooked in a karahi sauce.

Chana, Halwa Puri: £13.50

Chickpeas cooked in a special sauce, served with 2 crispy puris and a delicious homemade suji halwa.

Mixed Vegetables : £7.50

Seasonal vegetables stir fried with onions, fresh greens chillies and tomatoes. Cooked spicy hot.

RICE DISHES

Plain Steamed Rice : £3.50

The perfect accompaniment for many of our dishes.

Pilau Rice : £4.00

Long-grain basmati rice, infused with cardamom and saffron during cooking.

Mushroom Pilau : £4.95

Pilau rice cooked with button mushrooms.

Special Fried Rice: £4.95

Stir fry rice with egg and peas.

BREAD

Tandoori Naan : £2.75

Traditional bread made in the Tandoor oven. Baked under intense heat for a crispy bread with a light fluffy texture inside.

Garlic Naan : £4.00

Tandoori naan topped with freshly chopped garlic and drizzled with butter.

Keema Naan : £5.50

Tandoori naan stuffed with spiced minced lamb.

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Peshawari Naan: £4.00

Sweet flavoured naan stuffed with dried fruit, coconut and cream.

Tandoori Roti : £2.50

Made quite simply with whole wheat flour, can be served extra crisp if desired.

Lacha Paratha: £4.25

Rich tasting flat bread, cooked on a stove, with soft, flaky layers.

Puri: £3.50

Rich tasting flat bread, cooked on a stove, with soft, flaky layers.

SIDES

Poppadoms : £3.50

Thin crisp snacks made from lentil flour, served with chutneys.

Delhi Salad (v) : £4.75

A rainbow salad of crunchy lettuce, tomatoes, cucumber and radishes in a citrus-olive oil dressing.

Kachumber Salad : £4.00

Freshly chopped onion, cucumber, tomato, coriander with citrus dressing.

Raita (v) : £3.50

The perfect cooling accompaniment for your meal made from our own homemade yoghurt. A chilled salad of onions and cucumber blended into cumin flavoured yoghurt.

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Minerals & Juices

Mango Lassi £4.50

Rose Lassi £4.50

Orange Juices £3.50

Apple Juices £3.50

Mango Juices £3.50

Still mineral water Small £2.50 Large £5.00

Sparkling mineral water Small £2.50 Large £5.00

Coca-Cola, Diet Coke, 7UP, Fanta £3.50

Appetizer, Redbull £4.00

Beer

Cobra 660ml £7.50

Cobra 330ml £4.75

Kingfisher 330ml £4.75

Budweiser 300ml £4.50

Non Alcoholic Beer 330ml £4.50

A discretionary service charge of 12.5% will be added to your bill.