मंथन
Manthan
MAYFAIR

GLUTEN INTOLERANCE

GALI KA KHAANA / STARTERS

Ram ~ Laddoo (V) 12
ONION CORIANDER CHUTNEY, RADISH, TAMARIND

Artichoke ~ Tikki (V) 12
CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHUTNEY

Jackfruit ~ Dosa Tacos (V) 14
RICE LENTIL PANCAKE, SOUTHERN SPICE, CHUTNEY

Ghati Masala ~ Prawns 16
SESAME, PEANUT, COCONUT, CHILLI

Fish ~ Tawa Fry 14
SEA BASS, SOUTHERN SPICES, SAMBAL

Chicken ~ Buttermilk 14
PINK PEPPERCORN, GINGER, CHUTNEY

Lamb ~ Ghee Roast 14
KAL DOSA, PACHADI, CLARIFIED BUTTER

THODA AUR / SIDES

Saag ~ Makkai 12
SPINACH, SWEET CORN, FENUGREEK

Aloo ~ Gobhi 10
POTATOES, CAULIFLOWER, CUMIN

Kaali ~ Dal 10
BLACK LENTIL, FENUGREEK, BUTTER

Tadka ~ Dal 8
YELLOW LENTIL, ASAFOETIDA, CUMIN

Rice & Lentil ~ Pancake 5

Raita 4

Basmati ~ Rice 5

CHATPATA CHOPS & TIKKA / GRILLS

Paneer ~ Tikka (V) 14
RAW MANGO, CORN CHAAT, MINT

Tandoori ~ Salmon 16
DILL, MUSTARD, KACHUMBER

Basil Chicken ~ Tikka 14
CHARRED, SPROUTS, BASIL

Lamb ~ Chops 28
INDIAN ONION, ROYAL CUMIN, MINT

Tandoori ~ Murgh 16
BABY CHICKEN, MINT CHUTNEY, ONION

RASEDAAR / MAINS

Neelgiri ~ Kofta (V) 16
SEASONAL VEGETABLES, JAGGERY, COCONUT

Paneer ~ Butter Masala (V) 20
TOMATOES, COTTAGE CHEESE, FENUGREEK

Alleppey ~ Fish Curry 24
RAW MANGO, MATHANIA CHILLI, CURRY LEAF

Chicken Tikka ~ Masala 24
BONELESS THIGH, FENUGREEK, TOMATO

Lamb ~ Jaffna 26
BONELESS, CURRY LEAFS, BLACK PEPPER

Venison ~ Kacchi Mirch 24
SLOW-COOKED, GREEN PEPPERCORN, FENNEL



DESSERTS

Mango Sago ~ Kheer 10
KULFI, CHIKKI, PISTACHIO

Bhappa Doi ~ Berry 10
STEAMED YOGHURT, CRANBERRY, HONEYCOMB

Chocolate ~ Passion Fruit 12
CHILLI, SALTED CARAMEL, SOIL

Classical ~ Trio 12
BESAN LADDOO, GULAB JAMUN, SRIKHAND

Please speak to your server for allergens information. Dishes may contain traces of allergens despite our persistent efforts.
Prices include VAT. A discretionary service charge of 15% applies.