

# Mann Marzi

EXPRESSIVE INDIAN CUISINE BY CHEF NIMISH BHATIA



## THE MANN MARZI EMBRACE

In the quietness of desert winds and the soft echo of a merchant's solitary steps, memories awaken, rising gently from hand-beaten brass vessels, drifting like rose petals through syruped musings, and unfolding in the slow simmer of fire-kissed clay. Welcome to the fragrant, soulful world of Mann Marzi, where culinary craftsmanship courts nostalgia, and every creation carries the gentle mischief of memory, retold.

Rooted in the scented pages of Chef Nimish Bhatia, infused with the aromatic tales of the ancient Silk Route, our menu is a delightful ode to times passed and palates remembered. Mann Marzi is not merely a menu, it is an ever-evolving folio of epicurean folklore, where nitro-kissed fruits, floral effervescence, and scrolls of sweetspice theatrics bring forgotten tales to the table.

Each dish is a sensory chapter—aromatic, textured, and timeless. A souk of longing where the past pirouettes with the present, and every bite stirs the embers of a thousand journeys.

Chef Nimish Bhatia

## ◆ LIVE CREATIONS ◆

### WHISPER OF CHAAT 🌿🥥🥛

110 AED

Bhel | Mathri | Edible Flowers | Yoghurt Whiff | Nitro Fruits |  
Spiced Aam Papad & Chooran | Smoked Boondi  
*A playful mix of floral notes, nostalgic sweetness, and warm spice*

### FIRED KEBAB 🍷🍳

115 AED

Chicken Rui Kebab | Grated Eggs | Assorted Greens | Spiced Guava Drizzle  
*A melting, fire-kissed kebab inspired by the brass pots of the Mughal kitchen*

(OR)

Purple potato tikki | Peruvian purple potato | Amritsari marinade |  
smoked pineapple chutney Lip-smacking tandoored purple potato

### PUSHKAR MALPUA 🍷🍳🥥

120 AED

Malpua Pancakes | choco- cinnamon Rabri ice | fresh Berries  
*A live take on American pancakes with Classic Indian Twist*



🐟 Seafood 🍤 Shellfish 🍳 Egg 🌿 Gluten 🥛 Dairy 🥜 Nuts 🧄 Mustard

🥜 Peanuts 🌱 Sesame 🍄 Mushroom 🌿 Vegan 🍷 Chef Special 🌿 Vegetarian 🍷 Non-Vegetarian

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## ◆ SALADS ◆



### CHERRYWOOD SMOKED JAR 🍴🥗

90 AED

Smoked greens | Brie | Mint | Orange |  
Fresh, smoky (*vegan option available*)

ADD

CHICKEN - AED 95

PRAWN - AED 105

### RUBY CHEST 🍴🥗

60 AED

Beetroot pouches | fennel | apricots & walnuts  
Sweet-earthy balance with a touch of crunch

ADD

CHICKEN - AED 75

PRAWN - AED 85

◆◆◆◆◆ CHOICE OF DRESSINGS: ◆◆◆◆◆  
PICKLE DRESSING / KALE CHUTNEY DRESSING / HONEY LEMON DRESSING

🐟 Seafood 🍤 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🥜 Nuts 🧄 Mustard  
🥜 Peanuts 🌱 Sesame 🍄 Mushroom 🌿 Vegan 👨‍🍳 Chef Special 🌱 Vegetarian 🚫 Non-Vegetarian

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## ◆ SOUPS ◆



### SHIMLA ROUGE

65 AED

Chilled tomato | red pepper | melon cubes | truffle - parmesan Air  
Cool, vibrant, and tangy. *(vegan option available)*

### DESERT CORN RAAB

45 AED

Charred corn | curry oil | lemon zest  
Warm, creamy and comforting

### RASAM ALCHEMY

55 AED

Kokum | tomato | tamarind | pepper broth with Green Asparagus  
South Indian spice meets global style

### *ELEVATE WITH PRAWN (SF)*

65 AED

### LAVENDER CHICKEN SOUP

50 AED

Lavender-infused velvet soup | Chicken tortellini | toasted pinenuts  
Silky and aromatic comfort.



 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard

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## ◆ COLD BITES ◆

### BLACKENED CHAACH POORI

50 AED

Gluten free charcoal poori | Berry burst | Hing Chaach  
A street-style snack with a smoky twist  
*(Classic version also available)*

### STEAM SILK PINWHEELS

50 AED

Philly cream | pomegranate molasses | beans khurchan  
Silken golden scrolls  
*(Add: Pulled chicken AED 70)*

### HUMMUS MOSAIC

60 AED

Black Chicken Hummus | Pomegranate Hummus | avocado hummus |  
labneh sphere | Jodhpur bhakri  
A fusion of Middle Eastern and Indian Flavors – our expressions of Mezze

### CHAAT OF BURRATA AND LOTUS STEMS

105 AED

Fresh Burrata | lotus stem chips | spiced mathri crumb | apricot chutney  
Rich and refreshing

### DEHYDRATED DOSA

90 AED

Dehydrated Masala Dosa Shards | Coconut Espuma | Sambar  
Infusion shards of dosa dipped in sambar's tang



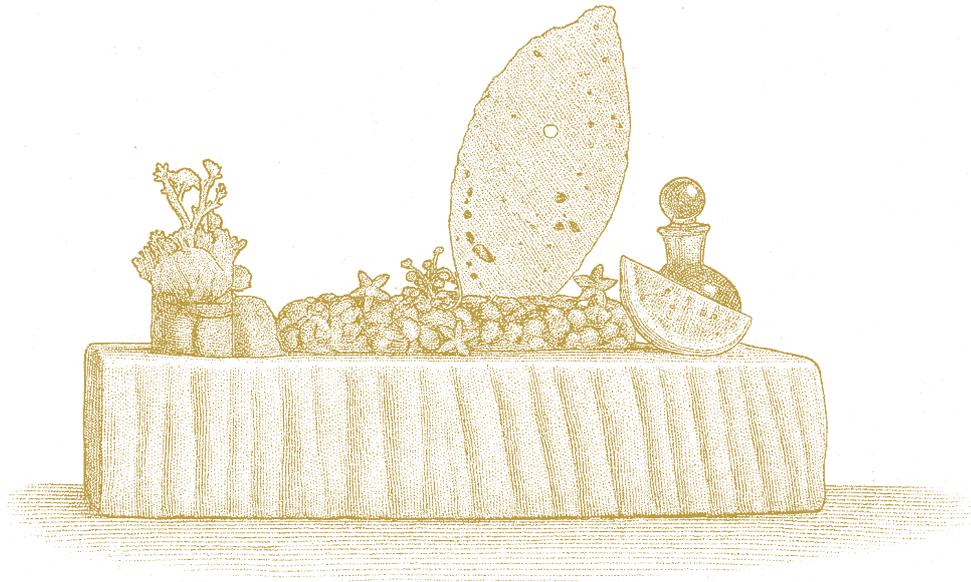
 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard

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## ◆ COLD KEBABS ◆

◆ CHEF BHATIA SIGNATURE ◆



### MELON POTLI KEBAB

70 AED

Melon pockets | spiced tandoori paneer | muhammara  
Cool, nutty, and refreshing  
*(vegan option available)*

### CORN SEEKH KEBAB

75 AED

Tandoor-roasted corn | jasmine rub | berry chutney  
| Yoghurt – phylli cream | Guava relish  
Smoky and sweet

### CHILLED CHICKEN POCKETS

80AED

Tandoori chicken piccata | olive paste | fruit tabouleh | pickled onion  
Delicate and tangy

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## ◆ HOT SMALL PLATES ◆

### VEGETARIAN

#### SPINACH POUCHES

45 AED

Steamed Stuffed spinach parcels | kadhai vegetable  
| guava chutney | truffle-parmesan foam  
Healthy, earthy, and aromatic *(vegan option available)*

#### MORADABADI DAL CHAAT

55 AED

Buttered Yellow dal | potato dauphinoise | pineapple salsa  
Classic Street chaat with a creamy & citrus twist – Mann Marzi expressions  
*(vegan option available)*

#### AJMERI KADI KACHORI

65 AED

Hand pounded flaky pastry | yogurt – gramflour sauce | Tamarind  
gel | pineapple coulie | mint relish & vermicelli potato

#### HYDERABADI BIRYANI CRESCENTS

65 AED

Hyderabadi fragrant biryani | Burani raita | Peanut salan  
Classic biryani, reimagined  
*(Add: Dum Gosht AED 95)*

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## ◆ WARM NIBBLES ◆

### KEBAB CORNETTOES

85 AED

Phyllo cones | chicken tikka | pulled lamb boti | prawn chappali kebabs | signature spice trilogy of kebabs

### MANGO- MAKHAN SCALLOPS

120 AED

Buttered scallops' | textures of mango | mullagapodi idli waffle | beet leather Sensuous Expression

### YUZU SEA BASS FRITTO

125 AED

Yuzu lemon | Sea bass | fruity chutney  
Yuzu tempura sea bass with cilantro emulsion

### MUSKAAN CHICKEN ROLL

60 AED

Pulled chicken kebab | pine nuts | gooseberry chutney | kadai spice | roomali roti  
Happy pallet chicken roll

### PRAWN ATI MATI

105 AED

Crunchy prawns' | whole wheat wrap | mustard wiff | cucumber crunch  
A Scrumptious bite

### KADAK LAMB BITES

95 AED

Lamb Bhuna gosht | papad roti | curry jus | sirka onion  
Aromatic & Succulent lamb on crisp dome

## ◆ THE FIRE CHRONICLES ◆

### CHARRED, SPICED & SMOKED CREATIONS

### PURPLE CHICKEN TIKKA

110 AED

Jamun | plums | Chicken thigh | lemon | radish yogurt chutney  
Inked chicken tikka -Mann Marzi signature recipe

### TANDOORI JHUMKA KEBAB

165 AED

King prawns | Yoghurt & Cashew Marinade  
| Saffron Emulsion | lemon | radish yogurt chutney  
Magnificent charcoal kissed creation

**ANANAS EMBER BAAS** 🐟🍷🥗

125 AED

Chilean sea bass | pineapple salsa | herb foam lemon | radish yogurt chutney  
Luscious tandoori fish kebab

👑 **GILAFI LAMB CHOPS** 🍷🥗

140 AED

Newzealand lamb chops | lamb mince | sumac | edible gold | lemon | radish yogurt chutney  
Sous-vide lamb chops with rogan josh glaze & mint labneh

🌶️ **ROGAN JUS SEEKH KEBAB** 🍷

140 AED

Lamb mince | kebab spices | Rogan jus | cilantro | lucknowi marination  
Spiced lamb seekh with rogan jus & pickled shallots

**CHERMOULA CHICKEN KEBABS** 🍷

105 AED

Chermoula spice | chicken tikka | lemon | radish yogurt chutney  
Chermoula-spiced kebabs with cucumber wrap & mint labneh

**PANEER ROULADE** 🍷🥗

95 AED

Paneer | sauteed pimentos | saffron marinade | lemon | radish  
yogurt chutney, Saffron-pickle paneer with tzatziki & herbs

👑 🌶️ **SMOKED ARTICHOKE** 🍷

90 AED

Artichoke | sweet pickle | Yoghurt and guntoor chilli marinade  
Artichoke hearts with cheddar, achari glaze & chilli confit  
*(vegan option available)*

**MUSHROOM , EDAMAME CHAPLI & TRUFFLE** 🍷🥗

115 AED

Five mushrooms | edamame | truffle oil | garlic | Kerala pepper  
Hand pounded shrooms and edamame beans pan seared kebab

👑 🌶️ **TANDOORI PURPLE POTATO** 🍷

105 AED

Peruvian purple potato | Amritsari marinade | smoked pineapple chutney  
Lip-smacking tandoored purple potato

**MUSTARD CREAM PANEER** 🍷

90 AED

Paneer | Bengal Kasundi marinade | lemon | pickled salad  
Kasundi-marinated paneer with yogurt & pickled radish

## ◆ NON-VEGETARIAN EPICS ◆

### ALASKAN LOBSTER TAIL 135 AED

Flash-grilled lobster | citrus tabbouleh  
| jeera potatoes | chur chur paratha | mughal onion sauce  
A delicious treasure chest of spice, sweet, citrus, blending into Imperial taste & oceanic grace

### JASMINE PRAWNS MOILEE 145 AED

Jasmine-Rubbed Prawns | Arabic Spices | Kerala Malai Moilee | String  
Hoppers | Zucchini Fritters  
Jasmine prawns in Kerala coconut curry with string hoppers & fritters

### SINDHI SALMON STEAK 115 AED

Norwegian Salmon | Sindhi Tomato Curry | Machboos Rice  
Norwegian salmon with sindhi tomato curry & machboos rice

### KASHMIRI GOGJI MUTTON "N" NAAN BATASHA 120 AED

Newzealand lamb rack | turnip | mountain garlic | demi sphere naans  
Rich Waza-style mutton curry

### MURSHIDABAD NALLI 120 AED

Slow-cooked Mutton Nalli | Mathura Pumpkin | Cold proofed Khameeri Roti  
24 hrs-cooked Australian lamb shanks in Nihari Mathura pumpkin

### MEZZEDAR SULTAN 95 AED

Pulled chicken tikka | choor-choor naan | makhani sauce | potato shards | pickled shallots  
An ode to classical butter chicken



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 **MAITHILI CHICKEN CURRY**  

**95 AED**

Smoked chicken | rustic curry | Baby Naan | Pickled veg  
A tribal smoked chicken curry – robust and rustic

  **COASTAL FISH CURRY** 

**135 AED**

Sea bass | coconut | coastal spices | kokum | kal dosa  
Aromatic Fish curry recipe from the fisherman folk

**BOW BARAK STEAK**  

**575 AED**

Sous-vide Wagyu ribeye | aloo chokha | taftan bread  
Japanese Wagyu meets Anglo Indian cooking style of Bengal



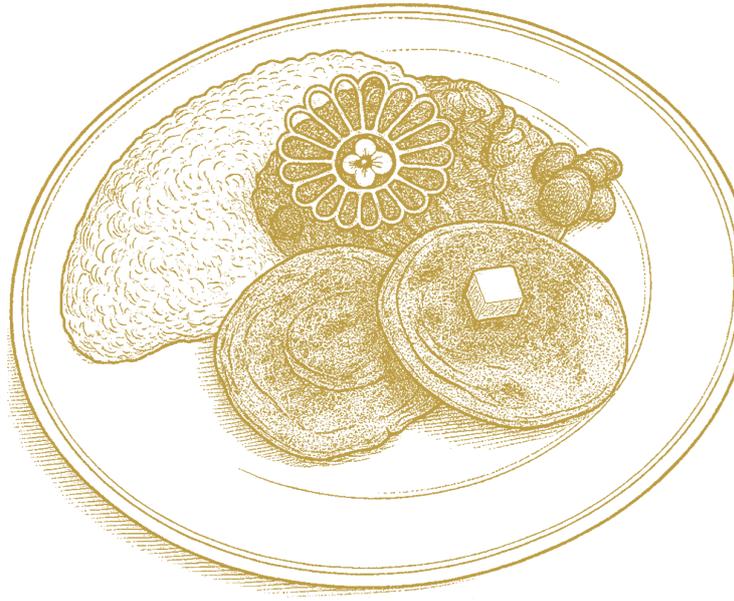
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## ◆ VEGETARIAN EPICS ◆

-  **SILVER LEAF GUCCHI**     **170 AED**  
Kashmiri Morel | Mussallam Glaze | Rose-Scented Pilaf | Curried Almonds, Kashmiri morels with rose pilaf & curried almonds
- JALLANDAR CONNECTION**   **60 AED**  
Five Leafy Greens | Golden Garlic | Paneer | Feta | Achari Paratha  
Garlic-flavoured greens with paneer & feta in buttery achari paratha
- ZAFFRANI LIFAFI**   **75 AED**  
Lachha Paneer | Fenugreek Malai Sauce | Chutney Cream | Poached Raisin | Toasted Pine Nuts | Pudina Paratha  
Paneer in creamy fenugreek sauce with raisins & pine nuts
-  **WAZA TARAMI**    **70 AED**  
Dum Aloo Gobi | Yakhani malai curry | Toasted lotus crisp | mini naan  
Our expressions of Himalayan cuisine
- THE GREAT INDIAN KHICHDI AFFAIR**  **120 AED**  
Hing Butter Khichdi | Crisp Onion Samosa | Crunchy Okara | Chutney Foam | Spinach Crackle  
Hing-butter khichdi with onion samosa & chutney foam
- INDORI CHAAP**   **75 AED**  
Plant-Based Protein | Lababdar Gravy | Roasted Pepper & Onions | Missi Roti  
Plant protein chaap in lababdar gravy with missi roti



 **CHUPA RUSTAM**  

85 AED

Sago Pearl | Mushroom | Asparagus | Olives | Leeks | Black  
Lime Pickle | Shawarma Spice Dust  
Sago pearls tossed with mushroom, asparagus & black lime pickle

 **RAJ BHOG**   

75 AED

Saffron-Scented Kofta | Gilafi Naan Saffron almond kofta  
with gilafi naan

 **MASKED JALFREZI**  

65 AED

Jalfrezi in baby peppers | Lagan Ki Khurchan  
| Rose & Jasmine Scented Pilaf  
Vegetable jalfrezi with lagan khurchan & rose pilaf



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# TASTEMAKING ◆ COMFORTS ◆

## A CURATED ENSEMBLE CAST OF CULTURAL STAPLES

### CLASSIC NAAN 𑍇𑍆

30 AED

Handcrafted, soft, flame-baked, speckled unleavened flat bread

### CHORAN & ACHAAR NAAN 𑍇𑍆𑍇

45 AED

Tangy, spiced filling flavoured with the tarty, sweet notes of a traditional digestive

### GARLIC AND HERB NAAN 𑍇𑍆𑍇

50 AED

Handcrafted, soft, flame-baked, speckled unleavened flat bread

### CLASSIC PARATHA 𑍇𑍆𑍇

30 AED

Crisp, flaky, hand-rolled, griddle-crisped flatbread

### CHILLI GARLIC PARATHA 𑍇𑍆𑍇

45 AED

Fierly heat of crushed red chilli mellowed with roasted, chopped garlic

### CARROM SEED TRIANGLE PARATHA 𑍇𑍆𑍇

40 AED

Hand-warmed ajwain seeds folded with clarified butter

### ANDA PARATHA 𑍇𑍆𑍇

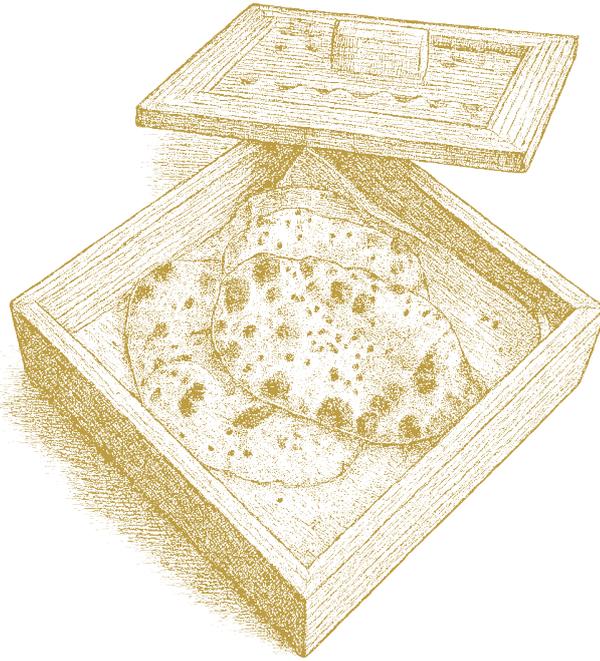
45 AED

Whisked egg encased in crisp layers of paratha

### TANDOORI KADAK ROTI 𑍇𑍆𑍇

30 AED

Clay tandoor-baked, crisp & flaky flatbread



### MISSI ROTI

35 AED

Herbed & spiced gram flour dough, griddle-cooked to soft crispness

### CORN “N” CHILLI KULCHA

50 AED

A combination of sweet corn kernels and spicy bird chillies

### AMCHUR BHINDHI KULCHA

45 AED

A unique taste of tender ladies’ finger and dry mango powder in a crisp fermented bread

### TANDOORI CHICKEN KULCHA

55 AED

A classic combination

### LAMB SEEKH KEEMA KULCHA

60 AED

Succulent lamb seekh keema, in crisp khameer kulcha



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# ◆ NAANERI ◆ THE BREAD CASK

## ◆ CHEF BHATIA SIGNATURE ◆

Crafted from 48-hour cold-fermented, scent-stuffed sourdough, baptised in tonir fire — The Great.

### INDIAN UTTERLY BUTTER CHICKEN 🍗🥛

60 AED

Charred Chicken | Makhani Cream | Hand-Churned Butter.  
Old Delhi classic charred tender chicken enveloped in saffron scented makhani cream, embraced within gold-speckled, pillowy baked naan, brushed with fragrant hand-churned butter

### 5 - LEAF SAAG 🍃🥛

55 AED

Assorted leafy greens | Roasted Garlic Confit | Sirka Onion Pillowy soft, spiced sourdough bun cradling a medley of leafy greens, braised & tempered with roasted garlic confit, served with sirka onion

## ◆ FRAGRANT RICE ◆

### KHUSHKA PULAO

75 AED

Light & airy delicately spiced long-grain rice

### FLOWER & NUT PULAO 🌸🥜

85 AED

A fragrant, delicately spiced rice, peppered with toasted nuts & petals

### STEAMED BASMATI

55 AED

The sheer deliciousness of steamed, long-grain, aromatic rice

🐟 Seafood 🦞 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🌰 Nuts 🧄 Mustard  
🥜 Peanuts 🌱 Sesame 🍄 Mushroom 🌿 Vegan 👑 Chef Special 🌱 Vegetarian 🍖 Non-Vegetarian

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# ◆ DELICIOUS ◆ POT-FUL BIRYANI

SERVED WITH MINT RAITA & SALAN



## SABZ 🌱🥬🥕

70 AED

One-pot culinary masterpiece curated with select aromatic spices, to find the best melange with, Dehradun-grown Basmati, A medley of seasonal harvest cooked with fragrant rice and aromatic spices

## MUTTON 🍖🥬

105 AED

Succulent lamb chunks nestled in saffron & kewra scented basmati rice

## CHICKEN 🍗🥬

90 AED

Tender meat, boldly spiced, slow-cooked, paired with scented long-grain rice

🐟 Seafood 🐚 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🥜 Nuts 🧴 Mustard

🥜 Peanuts 🌱 Sesame 🍄 Mushroom 🌿 Vegan 👨🍳 Chef Special 🌱 Vegetarian 🍖 Non-Vegetarian

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## ◆ CONVIENCE ◆ SHARING PORTIONS

### PANEER METHI MAKHAN

105 AED

Paneer | Methi | Tomato | Cream | Butter | Spices  
Creamy tomato-butter gravy simmered with fenugreek and soft cottage cheese

### SAAG PANEER

105 AED

Spinach | Paneer | Garlic | Ginger | Green Chili | Ghee  
Fresh spinach purée enriched with aromatic spices and cubes of tender paneer

### ACHARI SUBZI

65 AED

Mixed Vegetables | Mustard | Fennel | Nigella | Pickle Spices | Yogurt  
Seasonal vegetables tossed in a tangy, spiced pickle masala  
*(vegan option available)*

### SMOKED MAA KI DAAL

85 AED

Black Lentils | Kidney Beans | Tomato | Cream | Butter | Garlic | Spices  
Slow-cooked black lentils and red kidney beans enriched with cream, butter, and aromatic spices.

### CHIKAD CHOLEY

80 AED

Chickpeas | Tomato | Onion | Ginger | Garlic | Garam Masala | Ghee  
Thick, tangy, generously spiced chickpea curry, Pind-style  
*(vegan option available)*

### HING-MOONG DAL

70 AED

Yellow Moong Dal | Asafoetida | Cumin | Ghee | Turmeric | Green Chili  
Yellow moong tempered with fragrant Iranian asafoetida  
*(vegan option available)*

### ALOO JEERA

60 AED

Potato | Cumin | Green Chili | Coriander | Ghee | Spices  
Softened potatoes tossed in hand-churned ghee, flavoured with whole cumin  
*(vegan option available)*

### GOVIND GATTE KI KADI 🍲

70 AED

Gram Flour Dumplings | Yogurt | Curry Leaves | Mustard Seeds | Spices  
Gram flour dumplings simmered in a spiced yogurt curry, a royal Rajasthani delicacy.



### CHICKEN TIKKA MASALA 🍲

120 AED

Chicken | Tomato | Cream | Butter | Garam Masala | Kasuri Methi  
Char-grilled chicken tikka simmered in a rich, spiced tomato-butter gravy

### SAAG MURGH 🍲

120 AED

Chicken | leafy greens | Mustard Greens | Garlic | Ginger | Ghee | Spices  
Tender chicken cooked in a velvety spinach and mustard greens gravy, infused with rustic spices



### MUTTON MEAT CURRY 🍲

130 AED

Mutton | Potato | lime | Onion | Tomato | Ginger | Garlic | Whole Spices | Ghee  
Slow-braised mutton in a light onion-yogurt - lime masala with bold, aromatic spices

## ◆ RAITA ◆

THICK CURD WHIPPED INTO AN AIRY DELIGHT,  
SEASONED TO DELIGHT

### CUMIN & BER CHOORAN RAITA 🍲

25 AED

Whipped yoghurt flavoured with cumin and tangy Indian ber chooran spice

### MINT CURD 🍲

25 AED

Smooth, cooling curd flavoured with refreshing notes of fresh mint

🐟 Seafood 🐚 Shellfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🥜 Nuts 🌿 Mustard

🥜 Peanuts 🌱 Sesame 🍄 Mushroom 🌱 Vegan 👑 Chef Special 🌿 Vegetarian 🍖 Non-Vegetarian

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# SWEET SCROLLS OF INDULGENCE



## DESSERT ROSE 🍰

115 AED

Mascarpone cheese | rose reduction | whole wheat flour | gold powder  
Kannauj Rose-Perfumed Silken Custard over a fragrant cardamom crumble,  
paired with an atta cookie crisp

## THE HIMALAYAN SAFFRON 🍰🥜🌸

105 AED

Evaporated milk | Condensed milk | reduce milk | saffron | pistachio  
Mughal opulence meets Silk Route flair with scented sponge soaked in spiced trio  
milk, veiled with rosewater espuma, rose caviar, pistachio dust, and a gold leaf crown

## O' HONEY 🍰🍯

95 AED

Philadelphia cream cheese | kunafa | pistachio praline | burnt honey  
A luxuriant wedding of Levantine crispness and New York cream in a silken  
cheesecake with deep caramel notes of burnt honey in a whisper-crisp kunafa shell

## THE BEACH BANANA 🍰

90 AED

Sous-vide banana | English banana pudding | Philadelphia cream cheese | English  
caramel sauce. The English trifle-inspired treat of sous-vide banana pudding draped in  
Philadelphia cream cloud & rose butter glaze



## SHINE LIKE SUNFLOWER

95 AED

Mango mahalabia | dark chocolate soil | blackberry  
Silken pudding meets the golden sweetness of ripe Alphonso, nestled atop a date &  
chocolate soil, adorned with a swirl of sunflower-hued purée

## NIGHT FOREST 🍫

105 AED

Avocado | malchoc dark chocolate | nutty glaze  
A chromatic play of buttery avocado mousse meets the bittersweet crunch of dark  
chocolate shards, speckled with chooran



 **DARK MARSH** 

125 AED

Valencia Dark chocolate | Gulab jamun | pliable chocolate garnish | Rasmalai ice cream  
Lucious Gulab Jamun embraced in flowing dark chocolate served with

**CHOCOLATE LAVENDER SESAME ICE CREAM**  

65 AED

Belgium dark chocolate | lavender | cream | reduced milk  
A celebration of tradition and nostalgic flavour inked in ice

**BASIL AND MINT KULFI**  

80 AED

House kulfi mix | Basil | Mint | Rose Gel  
Intricately carved Mann Marzi soul kulfi



 Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard

 Peanuts  Seasame  Mushroom  Vegan  Chef Special  Vegetarian  Non-Vegetarian

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## OPERATING HOURS

Mann Marzi welcomes guests throughout the day with a warm, romantic, and lively dining atmosphere. Whether you're joining us for a late lunch, catching up with friends, or celebrating a special moment, our doors are open from 12:00 PM to 3:00 AM. Enjoy everything from quick bites to leisurely meals, all crafted with the signature Mann Marzi touch.

## GROUP BOOKINGS & SPECIAL EVENTS

Mann Marzi is the perfect venue for birthdays, anniversaries, corporate outings, and intimate celebrations. We offer customized menus, including vegetarian, vegan, and gluten-free selections, to suit every preference. For larger gatherings, guests can reserve a private section of the restaurant or even the entire venue to enjoy a tailored and exclusive dining experience.

### BOOKING & INQUIRIES

Open daily from 12:00 PM – 3:00 AM

Perfect for lunch, casual meets, and late-night dining

Ideal for birthdays, anniversaries, and corporate events

Personalized event planning upon request

Private dining areas available for large groups

Customizable menus with vegetarian, vegan & gluten-free options

**For reservations or group booking details, please contact us:**  
**+971 55 275 9691**  
**manager@mannmarzi.social**

Our team will be happy to assist you with packages, custom menus, and all event arrangements.



THANK YOU FOR DINING WITH US.  
WE APPRECIATE YOUR VISIT AND HOPE TO SEE YOU AGAIN.



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