

# Mann Marzi

EXPRESSIVE INDIAN CUISINE BY CHEF NIMISH BHATIA

## MANN MARZI ELEGANCE

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

# BUSINESS LUNCH MENU

**3 COURSE**  
(Aed 110)

**4 COURSE**  
(Aed 169)

**5 COURSE**  
(Aed 200)



*Prices are all inclusive, with a glass of wine*

## ◆ SALADS ◆

### GARDEN IN JAR

Smoked Greens | Brie | Mint | Orange Fresh, smoky  
*(Available in Vegetarian & Non-Vegetarian options)*

### RUBY CHEST

Beetroot pouches | Fennel | Apricots & walnuts  
Sweet-earthy balance with a touch of crunch  
*(Available in Vegetarian & Non-Vegetarian options)*

## ◆ SOUP ◆

### PIMENTO AND POPCORN SOUP

Smoked Corn Chowder | Curry Oil | Nimbu Cob Corn Charred corn & zesty nimbu mingle with golden curry oil a sun-kissed ode to Thar's warmth & scents Tweaked With: *(Vegan Version)*

### BROCCOLI RASSAM

Kokum | Tomato | Tamarind | Pepper broth with Broccoli. South Indian spice meets global style

### BHUTA KI RASSA

Charred corn | Curry oil | Lemon zest warm, creamy, and comforting



 Seafood  Vegan  Gluten  Dairy  Nuts  Mustard  Sesame

*All prices are in UAE Dirhams. Our prices are inclusive of 5% VAT, 7% municipality fees, and a 10% service charge.*

## ◆ STARTER ◆

### KADAI SPINACH POUCH

Steamed spinach parcels | Kadhai vegetables | Guava chutney | Truffle-parmesan foam  
Healthy, earthy, aromatic. *(Vegan option available)*

### MUSTARD PANEER

Kasundi-marinated paneer | Lemon | Pickle salad

### MURADABADI CHAAT

Buttered yellow dal | Potato dauphinoise | Pineapple salsa.  
Classic street chaat with a creamy & citrus twist. *(Vegan option available)*

### AJMERI KADHI KACHORI

Hand pounded flaky pastry | Yogurt – gram flour sauce | Tamarind gel |  
Pineapple coulee | Mint relish | Vermicelli potato.

### CHERMOULA CHICKEN KEBABS

Chermoula spice | Chicken tikka | Lemon | Radish yoghurt chutney  
Chermoula-spiced kebabs with cucumber wrap & mint labneh.

### ANANAS EMBER BAAS

Chilean Seabass | Pineapple Salsa | Herb-Lemon Foam | Radish  
Yoghurt Chutney Luscious, tandoor-grilled fish kebab.

 Seafood  Vegan  Gluten  Dairy  Nuts  Mustard  Seasame

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## ◆ MAIN COURSE ◆

### MUTTON MEAT CURRY

Slow-braised mutton | Potato | Aromatic spices  
Light yoghurt-lime masala with bold whole spices.

### JALLANDAR CONNECTION

Five leafy greens | Golden garlic | Paneer | Feta | Achari paratha  
Garlic-flavoured greens with paneer & feta in buttery achari paratha. *(Vegan option available)*

### KOLKATA LAMB BIRYANI

Succulent lamb chunks and potato nestled in saffron & kewra  
scented basmati rice

### CHICKEN VARUVAL SET DOSA

Chicken thigh | Yoghurt | South Indian spice | Curry leaf | Rice  
pancakes. South Indian delicacy curry

### MAZZEDAR SULTAN

Pulled Chicken Tikka | Choor-choor Naan | Makhani Sauce | Potato  
Shards | Pickled Shallots. A refined ode to the iconic butter chicken.

### RAJ BHOG

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

 Seafood  Vegan  Gluten  Dairy  Nuts  Mustard  Sesame

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### HYDERABADI VEG BIRYANI

Made with Dehradun-grown basmati, a one-pot masterpiece of aromatic spices and the perfect mélange of flavours.

### VEG MOILEE WITH SET DOSA

Broccoli | Snow Peas | Kerela Moilee Cream | Rice pancakes  
Velvety moilee infused vegetables paired with rice pancakes.

### CHUPA RUSTAM

Sago pearl | Mushroom | Asparagus | Olives | Leeks | Black lime pickle | Shawarma spice dust  
Sago pearls tossed with mushroom, asparagus & black lime pickle. *(Vegan option available)*

## CURRIES ONLY

*Choose one side*

### RICE

- ◆ Basmati
- ◆ Khuska Pulao

### BREAD

- ◆ Naan (Plain/Butter/Garlic)
- ◆ Paratha (Plain/Butter)
- ◆ Kadak Roti (Plain/Butter)

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## ◆ DESSERT ◆

### O HONEY

Philadelphia cheesecake | Kunafa | Pistachio praline | Burnt honey  
Crisp, silken & caramel-rich.

### BEACH BANANA

Sous-vide banana with English banana pudding, Philadelphia cream cloud, and rose-butter glaze an elevated English-inspired treat

### NIGHT FOREST, CHOCOLATE CHURAN

A chromatic play of buttery avocado mousse meets the bittersweet crunch of dark chocolate shards, speckled with chooran. *(Vegan)*

### CHOCOLATE, DATES 'N' SESAME ICE CREAM

Rich chocolate ice cream blended with sweet dates and toasted sesame for a nutty, indulgent finish.

 Seafood  Vegan  Gluten  Dairy  Nuts  Mustard  Sesame

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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](mailto:manager@mannmarzi.social)**

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



[@mannmarzi.dubai](https://www.instagram.com/mannmarzi.dubai)