

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

BRUNCH BONANZA MANN MARZI

PACKAGES

SOFT
(Aed 450)

HOUSE
(Aed 550)

PREMIUM
(Aed 650)

NON-VEGETARIAN BRUNCH

◆ AMUSE-BOUCHE ◆

Crisp Masala Fafda

Golden gram-flour crisps dusted with aromatic Gujarati spices, offering a light, savoury crunch

Mustard Fruit Pickle

A sweet mustard-spiced grated fruit relish, slowly preserved with jaggery and spices

Green Mango Thecha

A fiery Maharashtrian chutney of crushed raw mango, green chillies, garlic, and spices



Shellfish



Gluten



Dairy



Nuts



Peanuts



Soy

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



◆ LIVE COUNTER ◆ *CHAAT HUB*

Muradabadi Dal Katori 🍽️🌱

Crisp lentil cups filled with spiced potatoes, yogurt, chutneys and crunchy sev for a burst of textures

Petit Samosa Twist 🍽️🌱

Golden bite-sized samosas topped with chickpeas, yogurt, tamarind chutney and aromatic spices

◆ STARTERS ◆

Mutton Sukhad Megabyte 🍽️🌱

Succulent hand pulled mutton loaded in Cold Fermented & Sour dough Naan Bombs topped over with a dollop of goodness of dairy butter and Rogan josh emulsion

Prawn Ghee Roast on Idli Toast 🍽️🌱🌊

Crusty & Crunchy Hot Idli waffle pillow topped on with Mangalorean Ghee-Roast curry leaf aromatics

Mini Fig & Chicken Chapli Kebabs

Flash-grilled, hand-pounded chicken kebabs enriched with figs and aromatic spices



Shellfish



Gluten



Dairy



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◆ MAIN COURSE ◆

Rustic Choor Choor Chicken Curry

Comforting Punjabi-style shredded chicken simmered in a robust tomato-ginger-onion masala

Gulabi Gosht Biryani ke Liffafe

Twice cooked mutton, better known as pink meat and finished with fragrant basmati rice in parchment paper bags and served in the same

Tandoor Fresh Bread Basket

Assortment of freshly baked Indian breads including naan, kulcha and butter roti

Amritsari Langar-Style Dal

Slow-cooked black lentils enriched with butter and aromatic Punjabi tempering

◆ DESSERT ◆

Green Apple Jalebi Spirals

Crisp fermented jalebi infused with tart green apple reduction for a modern twist

Chocolate Gul Gule Fritters

Warm, golden fritters sweetened with jaggery and enriched with dark chocolate



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BRUNCH BONANZA MANN MARZI

PACKAGES

SOFT
(Aed 450)

HOUSE
(Aed 550)

PREMIUM
(Aed 650)

VEGETARIAN HERITAGE BRUNCH

◆ AMUSE-BOUCHE ◆

Crisp Gujarati Masala Fafda

Golden gram-flour crisps dusted with aromatic Gujarati spices, offering a light, savoury crunch

Fruit Chhundo Pickle

Traditional Gujarati sweet-spiced grated fruit relish, slowly preserved with jaggery and spices

Green Mango Thecha

A fiery Maharashtrian chutney of crushed raw mango, green chillies, garlic, and spices



Shellfish



Gluten



Dairy



Nuts



Peanuts



Soy

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◆ LIVE COUNTER ◆
CHAAT HUB

Muradabadi Dal Katori 🍲🌱

Crisp lentil cups filled with spiced potatoes, yogurt, chutneys and crunchy sev for a burst of textures

Petit Samosa Twist 🍲🌱

Golden bite-sized samosas topped with chickpeas, yogurt, tamarind chutney and aromatic spices

◆ STARTERS ◆

Delhi Soya Loaded Naan Bombs 🍲🌱🌰

Mini naans generously stuffed with spiced Delhi-style soya keema, baked until fluffy and aromatic

Gobi Varuval on Dhokla Pillow 🍲

Coconut and pepper seared cauliflower on soft dhokla pillow

Paneer Aji Amarillo 🍲

Soft paneer cubes smoked in Peruvian-inspired aji amarillo pepper sauce with subtle heat and citrus notes



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Dairy



Nuts



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◆ MAIN COURSE ◆

Paneer Nimbu Makhan

Delicate paneer simmered in a luxurious lemon butter curry Indian curry

Subz Chilman Rice

Fragrant basmati rice layered with seasonal vegetables, herbs and saffron beneath a delicate “Chilman” veil of aromatics

House Bread Basket

Assortment of freshly baked Indian breads including naan, kulcha and butter roti

Amritsari Langar-Style Dal

Slow-cooked black lentils enriched with butter and aromatic Punjabi tempering

◆ DESSERT ◆

Green Apple Jalebi Spirals

Crisp fermented jalebi infused with tart green apple syrup for a refreshing twist on the classic sweet

Chocolate Gul Gule Fritters

Soft jaggery-sweetened fritters enriched with dark chocolate and fried until golden



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BRUNCH BEVERAGE PACKAGES

SOFT PACKAGE

MOCKTAILS
SOFT BEVERAGES
ZERO PERONI

HOUSE PACKAGE

WHISKY
VODKA
GIN
TEQUILA
RUM
BEER
WINE (RED / WHITE)
COCKTAILS
MOCKTAILS & SOFT BEVERAGES

PREMIUM PACKAGE

WHISKY
VODKA
GIN
TEQUILA
RUM
BEER
WINE (RED / WHITE / SPARKLING)
COCKTAILS
MOCKTAILS & SOFT BEVERAGES