

Mann Marzi

EXPRESSIVE INDIAN CUISINE BY CHEF NIMISH BHATIA

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

NITRO MANGO DAHI BHALLA 🌾📄🌀🌿🍷

125 AED

Semolina crisp | edible flowers | mango yoghurt cloud | nitro fruits | chooran | smoked Boondi
A playful mix of floral notes and nostalgic sweet-spice.

♦ FIRED KEBAB ♦

STEAM CHICKEN KEBABS QUICK FLIPPED 🌾📄🌀🍷

130 AED

Steamed chicken kebab | bellpepper strings | House
Special Spice | Spiced Guava Drizzle

(OR)

125 AED

PURPLE POTATO TIKKI 🌾📄🌀🍷

A melting fired kebab, inspired from the Mughal
kitchen, with a soft centered surprise.

♦ PAANCH TOLA RASOI ♦

SAAG 🌾📄🌀

275 AED

Chana dal, grilled onion, coco jaggery, tempered tomatoes,
clarified butter, choice of topping, whole wheat soft bread.

GHOST 🌾📄🌀

300 AED

Slow-cooked lamb with chana dal, grilled onions
and jaggery, served with whole wheat soft bread.

♦ TOASTED IDLI CROSTINI ♦

Fermented rice batter, clarified butter, gun powder, choice of
topping, coconut chutney, roasted tomato chutney.

ASPARAGUS AND VEG 🌾📄🌀🍷🍷

130 AED

(OR)

KONDAPUR PRAWN GHEE ROAST 🌾🌀🍷

150 AED

JALEBI ICE CREAM ON KADAK MALAI TOAST 🌾📄🍷

120 AED

Jalebi fritters | house ice cream | buttered
golden toast.



🌿 Celery 🐟 Seafood 🍤 Shellfish 🍳 Egg 🌾 Gluten 📄 Dairy 🌿 Nuts 🍷 Mustard
🌀 Soy 🌿 Sesame 🍷 Mushroom 🍷 Chef Recommend 🌀 Lupin 🍷 Sulphur Dioxide

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

SALADS

CHERRYWOOD SMOKED JAR *(Vegan option available)* 🥗🌱🥗

90 AED

Smoked greens | brie | mint | orange

Fresh, smoky.

(Add Chicken - AED 105, Prawn - AED 115)

OOTY 🥗🌱🥗

70 AED

Roasted squash and paneer | assorted | apricots & walnuts | crisp pomegranates pillows. Sweet-earthy balance with a touch of crunch.

(Add Chicken - AED 80, Prawn - AED 90)

CHOICE OF DRESSINGS:

PICKLE DRESSING / KALE CHUTNEY DRESSING / HONEY LEMON DRESSING

CHEF BHATIA SIGNATURE

COLD

CORN SEEKH KEBAB 🥗🌱🥗

75 AED

Tandoor-roasted corn | jasmine rub | berry chutney | yoghurt – phylli cream | Guava relish

Smoky and sweet.

CHEF BHATIA'S SIGNATURE COLD CHICKEN KEBAB 🍴🥗🌱🥗

85 AED

chicken kebab moussll truffle oil | Grand Cruchocolate chip | toasted pine nuts

Mischievously gourmet, Whimsically Delicious

HOT

INDIAN UTTERLY BUTTER CHICKEN NAANERI 🍴🥗

65 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.

PANEER MAKHANWALA 🍴🥗

60 AED

Grilled paneer | makhani cream | hand-churned butter

Old Delhi classic charred tender paneer chunks enveloped in saffron scented makhani cream, embraced within gold-speckled, pillowy baked naan, brushed with fragrant hand-churned butter.

SMALL PLATES

VEGETARIAN

DEHYDRATED DOSA 🌱🌱

Dehydrated Masala Dosa Shards | coconut espuma | sambar Infusion
shards of dosa dipped in sambar's tang.

90 AED

FIRANGI RANI 🌱🥥🍷

Fresh Burrata | lotus stem Chips | pineapple chutney | crispy corn | lentil fritter
Rich and refreshing, spiced Burrata chaat with a crisp lentil crown.

105 AED

BLACKENED CHAACH POORI (*Classic version available*) 🌱🥥🍷

Gluten free charcoal poori | berry burst | hing chaach
A street-style snack with a smoky twist.

50 AED

HUMMUS MOSAIC 🥥🌱

Black Chole Hummus | pomegranate hummus | avocado hummus | labneh sphere | jodhpur bhakri
A fusion of Middle Eastern and Indian Flavors our expressions of Mezze.

70 AED

CHILLI PANEER CHILLA 🌱🥥🍷🍷

Spiced cottage cheese | lentil crepes | tomato mustard spread
Tangra style chilli paneer in banarasi chilla

60 AED

BANGALORE CRAVINGS 🌱🥥🍷🌱

Tempered curd | short grain rice | cashewnuts | tomato chutney
Unpredictably delicious crackling curd rice.

50 AED

MORADABAD DAL CHAAT (*Vegan option available*) 🌱🌱

Buttered Yellow dal | potato dauphinoise | pineapple salsa.
Classic street chaat with a creamy & citrus twist Mann Marzi expressions.

60 AED

AJMERI KADI KACHORI 🌱🌱

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

65 AED

🌱 Celery 🐟 Seafood 🐚 Shelfish 🥚 Egg 🌱 Gluten 🥛 Dairy 🥥 Nuts 🥫 Mustard
🌱 Soy 🌱 Sesame 🍄 Mushroom 👑 Chef Recommend 🌱 Lupin 🥫 Sulphur Dioxide

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

SMALL PLATES

NON-VEGETARIAN

MANGO MAKHAN SCALLOPS

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

125 AED

BLACK MEEN 65

Black berry sauce | curry tempering | fruity chutney | white fish
A rendition from southern coast of India.

130 AED

PAPER CHICKEN STACKS

Chicken | kebabi spice | egg | kadai spice | roomali
rotiHandkerchief thin torched chicken, with a kebabi wiff.

70 AED

FLAKY POTATO PRAWNS

Potato flakes | citrus marinade | house salad | buttered corn cobs
A crispy flaky prawn delight.

110 AED

KADAK LAMB BITES

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

105 AED

MUTTON BIRYANI BITES

Hyderabadi fragrant lamb biryani | Burani raita | Peanut salan
Classic biryani, reimagined.

95 AED

 Celery  Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard
 Soy  Sesame  Mushroom  Chef Recommend  Lupin  Sulphur Dioxide

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

SOUPS

GALLI GOSSIP – A SAMOSA SOUP 🌿 🍲 🥛 🥜

Spiced chickpea broth | petit samosas | yoghurt air | chutney medley
Dilli - wallas gupsup cravings – a redefined samosa chola temptation.

65 AED

DESSERT CORN RAAB 🌿 🍲 🥛

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

55 AED

🌶️ RASAM ALCHEMY 🌿 🥛

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

(Elevate with Prawn) 🦐

65 AED

SOUPY MURGH MALAI KEBAB 🌿 🍲 🥛

Smoked chicken veloute | airy crisp chapati threads
An eight-hour regenerated chicken kebab velouté silken and indulgently creamy and robust.

65 AED



🌿 Celery 🐟 Seafood 🦐 Shellfish 🥚 Egg 🌿 Gluten 🥛 Dairy 🥜 Nuts 🧄 Mustard
🌱 Soy 🌿 Sesame 🍄 Mushroom 🌟 Chef Recommend 🥛 Lupin 🧪 Sulphur Dioxide

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

THE FIRE CHRONICLES

NON-VEGETARIAN

PURPLE CHICKEN TIKKA 🌿 📦 🥄 🥑

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

110 AED

NIMBU MAKHAN JHUMKA 🌿 📦 🥄 🥑 🍤

King prawns | Gondhoraj lemon and butter Marinade | chilli mint air | radish yogurt chutney.
Magnificent charcoal kissed creation

175 AED

ANANAS EMBER BAAS 🌿 📦 🥄 🥑 🐟

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

140 AED

🌟 **TANDOORI LAMB CHOPS** 🌿 📦 🥄 🥑

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

155 AED

ROGAN JUS SEEKH KEBAB 🌿 📦 🥄

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

155 AED

🌶️ **CHILLI CILANTRO CHICKEN TIKKA** 🌿 📦 🥄 🥑

Chilli cilantro marinade| Chicken thigh | lemon | yoghurt | radish yogurt chutney
A fiery fresh take on your classic chicken tikka.

110 AED

OCEAN FRESH TANDOORI LOBSTER 🌿 📦 🥄 🍤

Fresh lobster | cardamon cream | lemon yoghurt | dolop of butter
King of kebabs, lobster cooked to perfection.

195 AED

NON-VEGETARIAN KEBAB PLATTER

Selection of prawn, fish, lamb and chicken kebabs.

375 AED



🌿 Celery 🐟 Seafood 🍤 Shelfish 🥚 Egg 🌿 Gluten 📦 Dairy 🥄 Nuts 🍷 Mustard
🌿 Soy 🌿 Sesame 🍄 Mushroom 🌟 Chef Recommend 🥄 Lupin 🍷 Sulphur Dioxide

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

THE FIRE CHRONICLES

VEGETARIAN

MUSHROOM, EDAMAME GALOUTI & TRUFFLE

115 AED

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

MUSTARD CREAM PANEER

95 AED

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

BESAN BARFI KEBAB

95 AED

Bengal gram steam cakes | yoghurt cream garlic marinade | sun dried pomegranate
A unique combination Bengal gram and muthania chilli yoghurt cream, char smoked.

PANEER ROULADE

95 AED

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

SMOKED ARTICHOKE (*Vegan option available*)

95 AED

Artichoke | sweet pickle | Yoghurt and guntoor chilli marinade.
Artichoke hearts with cheddar, achari glaze & chilli confit.

VEGETARIAN KEBAB PLATTER

295 AED

Selection of paneer, mushroom, artichoke
and purple potato kebabs.



 Celery  Seafood  Shellfish  Egg  Gluten  Dairy  Nuts  Mustard
 Soy  Seasame  Mushroom  Chef Recommend  Lupin  Sulphur Dioxide

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

NON-VEGETARIAN EPICS

 ALASKAN LOBSTER TAIL   	Flash-grilled lobster baharat spice citrus tabbouleh jeera potatoes chur chur paratha A delicious treasure chest of spice, sweet, citrus, blending into Imperial taste & oceanic grace.	205 AED
JASMINE PRAWNS MOILEE  	Jasmine-Rubbed Prawns arabic spices kerala malai moilee string hoppes zucchini fritters Jasmine prawns in Kerala coconut curry with string hoppes & fritters.	150 AED
SINDHI SALMON STEAK   	Norwegian Salmon heirloom tomato curry machboos rice Norwegian salmon with sindhi tomato curry & machboos rice.	125 AED
 GOGJI MUTTON CURRY 'N' NAAN BATASHA   	Newzealand lamb rack turnip mountain garlic demi sphere naans. Rich Waza-style mutton curry.	120 AED
MURSHIDABAD NALLI   	Slow-cooked Mutton Nalli mathura pumpkin cold proofed khameeri roti 24 hrs-cooked Australian lamb shanks in Nihari Mathura pumpkin.	125 AED
 MEZZEDAR SULTAN   	Pulled chicken tikka choor-choor naan makhani sauce potato shards pickled shallots An Ode to classical butter chicken.	110 AED
 APRICOT CHICKEN CURRY  	Smoked chicken rustic curry baby naan apricot A tribal smoked chicken curry – robust and rustic.	110 AED
 COASTAL FISH CURRY  	Sea bass coconut coastal spices Kokum kal Dosa Aromatic Fish curry recipe from the fishermen folk.	135 AED
BOW BARAK STEAK  	Sous-vide Wagyu ribeye with tomato bharta aloo chokha taftan bread Japanese Wagyu meets Anglo Indian cooking style of Bengal.	575 AED

VEGETARIAN EPICS

👑 CHILGOZA GUCCH 🌱🥬🥜

Kashmiri morel | pine nuts | rose-scented pilaf | toasted lotus seeds | fresh jalapeni chillies
Kashmiri morels with rose pilaf & curried almonds.

175 AED

JALLANDAR CONNECTION (*Vegan option available*) 🌱🥬

Five leafy greens | golden garlic | paneer | feta | achari paratha
Garlic-flavoured greens with paneer & feta in buttery achari paratha.

75 AED

ZAFFRANI LIFAFI 🌱🥬🥜

Lachha paneer | fenugreek malai sauce | chutney cream | poached raisin | toasted pine nuts | pudin
Paneer in creamy fenugreek sauce with raisins & pine nuts.

80 AED

THE GREAT INDIAN KHICHDI AFFAIR (*Vegan option available*) 🥬

Hing butter khichdi | crisp onion samosa | crunchy okara | chutney foam | spinach crackle
Hing-butter khichdi with onion samosa & chutney foam.

120 AED

INDORI CHAAP (*Vegan option available*) 🌱🥬

Plant-based protein | lababdar gravy | roasted pepper & onions | missi roti
Plant protein chaap in lababdar gravy with missi roti.

75 AED

👑 CHUPA RUSTAM (*Vegan option available*) 🥬

Sago pearl | mushroom | asparagus | olives | leeks | black lime pickle | shawarma spice dust
Sago pearls tossed with mushroom, asparagus & black lime pickle.

90 AED

🌶️ RAJ BHOG 🌱🥬🥜

Saffron-scented kofta | gilafi naan
Saffron almond kofta with gilafi naan.

85 AED

🌶️ MASKED JALFREZI 🌱🥬

Jalfrezi in baby peppers | lagan ki khurchan | khameeri roti
Vegetable jalfrezi with lagan khurchan & khameeri roti.

75 AED



🌿 Celery 🐟 Seafood 🐚 Shellfish 🥚 Egg 🌱 Gluten 🥛 Dairy 🥜 Nuts 🧄 Mustard
🌱 Soy 🌿 Sesame 🍄 Mushroom 👑 Chef Recommend 🥜 Lupin 🧪 Sulphur Dioxide

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

TASTEMAKING COMFORTS (BREADS)

CLASSIC NAAN 🍞

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

30 AED

CHLOORAN & ACHAAR NAAN 🍞 🍷

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

45 AED

GARLIC & HERB NAAN 🍷 🍞

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

50 AED

CLASSIC PARATHA 🍷 🍞

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

30 AED

CHILLI GARLIC PARATHA 🍷 🍞

Fiery heat of crushed red chilli mellowed with roasted, chopped garlic.

45 AED

CARROM SEED TRIANGLE PARATHA 🍞

Hand-warmed ajwain seeds folded with clarified butter.

40 AED

ANDA PARATHA 🍷 🍞 🥚

Whisked egg encased in crisp layers of paratha.

50 AED

TANDOORI KADAK ROTI 🍷 🍞

Clay tandoor-baked, crisp & flaky flatbread.

30 AED

MISSI ROTI 🍞

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

35 AED

🌶️ CORN 'N' CHILLI KULCHA 🍷 🍞

A combination of sweet corn kernels and spicy bird chillies.

55 AED

AMCHUR BHINDI KULCHA 🍷 🍞

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

45 AED

🌶️ TANDOORI CHICKEN KULCHA 🍷 🍞

A classic combination.

60 AED

LAMB SEEKH KEEMA KULCHA 🍷 🍞

Succulent lamb seekh keema, in crisp khameer kulcha.

65 AED

FRAGRANT RICE

FLOWER & NUTS PULAO 🌸🥜

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

85 AED

STEAMED BASMATI RICE

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

55 AED

DELICIOUS POT-FUL BIRYANI

SABZ BIRYANI 🥗🥜

A medley of seasonal harvest cooked with fragrant rice and aromatic spices.

85 AED

MUTTON BIRYANI 🍖🥜

Succulent lamb chunks nestled in saffron & kewra scented basmati rice.

120 AED

CHICKEN BIRYANI 🍗🥜

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

115 AED

MALAI PRAWN BIRYANI 🍤🦐

Jumbo prawns, boldly spiced, slow-cooked, paired with scented long-grain rice.

150 AED



🌿 Celery 🐟 Seafood 🦑 Shelfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🥜 Nuts 🧄 Mustard
🥬 Soy 🌱 Sesame 🍄 Mushroom 👑 Chef Recommend 🌱 Lupin 🧪 Sulphur Dioxide

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

CONVENIENCE SHARING PORTIONS

PANEER METHI MAKHAN 🍲🌱

Paneer | methi | tomato | cream | butter | spices
Creamy tomato-butter gravy simmered with fenugreek and soft cottage cheese.

110 AED

ACHARI SUBZI (*Vegan option available*) 🍲🌱

Mixed Vegetables | mustard | fennel | nigella | pickle spices | yogurt
Seasonal vegetables tossed in a tangy, spiced pickle masala.

80 AED

SMOKED MAA KI DAAL 🍲

Black Lentils | kidney beans | tomato | cream | butter | garlic | spices
Slow-cooked black lentils and red kidney beans enriched with cream, butter, and aromatic spices.

90 AED

CHIKAD CHOLEY (*Vegan option available*)

Chickpeas | tomato | onion | ginger | garlic | garam masala | ghee
Thick, tangy, generously spiced chickpea curry, Pind-style.

85 AED

HING MOONG DAL (*Vegan option available*) 🍲

Yellow Moong Dal | asafoetida | cumin | ghee | turmeric | green Chili
Yellow moong tempered with fragrant Iranian asafoetida.

70 AED

CHUTNEY WALE GUTKE 🍲

Roasted gram Flour | mint curry |
Phoolkari Wadi Simmered in Hot and Fiery mint chutney sauce.

85 AED

CHICKEN TIKKA MASALA 🍲🌱

Chicken | tomato | cream | butter | garam masala | kasuri methi
Char-grilled chicken tikka simmered in a rich, spiced tomato-butter gravy.

130 AED

MUTTON MEAT CURRY 🍲

Mutton | potato | lime | onion | tomato | ginger | garlic | whole spices | ghee
Slow-braised mutton in a light onion-yogurt - lime masala with bold, aromatic spices.

150 AED



🌿 Celery 🐟 Seafood 🐚 Shelfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🌰 Nuts 🧄 Mustard
🌱 Soy 🌿 Sesame 🍄 Mushroom 👑 Chef Recommend 🌱 Lupin 🧪 Sulphur Dioxide

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

RAITA

CUMIN & BER CHOORAN RAITA 🥛

Whipped yoghurt flavoured with cumin and tangy Indian ber chooran spice.

25 AED

MINT CURD 🥛

Smooth, cooling curd flavoured with refreshing notes of fresh mint.

25 AED



🌿 Celery 🐟 Seafood 🐚 Shelfish 🥚 Egg 🌾 Gluten 🥛 Dairy 🥜 Nuts 🧴 Mustard
🥛 Soy 🌱 Sesame 🍄 Mushroom 🌟 Chef Recommend 🌱 Lupin 🧴 Sulphur Dioxide

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

CROLLS OF INDU

115 AED

THE HIMALAYAN SAFFRON

115 AED

105 AED

THE TAILS' TALE

115 AED

125 AED

CHAI BISKUT

115 AED

CHOCOLATE LAVENDER SESAME ICE CREAM

75 AED

TODAY'S FRESH ICE CREAM

75 AED



 Celery
  Seafood
  Shellfish
  Egg
  Gluten
  Dairy
  Nuts
  Mustard
  Soy
  Sesame
  Mushroom
  Chef Recommend
  Lupin
 Sulphur Dioxide

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

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 12:00 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 – 12:00 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.