

Mann Marzi

EXPRESSIVE CUISINE BY CHEF NIMISH BHATIA

The Tasting Menu at Mann Marzi is dining by desire, guided by feeling, flavour, and the heart.

Inspired by the meaning “by one’s own will,” Mann Marzi brings Indian cuisine, music, romance, and soulful hospitality together in an intimate fine-dining experience.

Every moment is created to be felt, not just tasted.

CHEF'S TASTING MENU

7 COURSE MENU

NON VEGETARIAN

AMUSE BOUCHE

COURSE 1

COLD KEBABS - CHEF BHATIA SIGNATURE

SMOKED CHICKEN ON A CHOCO CHIP

chicken kebab mousse | truffle oil | Grand Cru chocolate chip | toasted pine nuts
Mischievously gourmet, Whimsically Delicious.

COURSE 2

CHERRYWOOD SMOKED JAR

Smoked greens | brie | mint | orange
Fresh, smoky.

COURSE 3

LIVE ACTION

SMOKIN' NITRO DAHI BHALLA

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

COURSE 4

SOUPY MURGH MALAI KEBAB

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

COURSE 5

ROGAN JUS SEEKH KEBAB

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

PALLET CLEANSER

GUAVA SORBET

COURSE 6

APRICOT CHICKEN CURRY

Smoked chicken | rustic curry | baby naan | apricot
A tribal smoked chicken curry - robust and rustic.

(OR)

JASMINE PRAWNS MOILEE

Jasmine-Rubbed Prawns | arabic spices | kerala malai
moilee | string hoppers | zucchini fritters Jasmine prawns
in Kerala coconut curry with string hoppers & fritters.

GOGJI MUTTON CURRY 'N' NAAN BATASHA

New Zealand lamb rack | turnip | mountain garlic |
demi sphere naans. Rich Waza-style mutton curry

COURSE 7

THE TAILS' TALE

A Choco - mole | nutty glaze Inspired from folk
tales of India on a palate, a play of lip smacking
choco mole, and surprising ber chooran.

IN CASE OF ALLERGIES, PLEASE LET YOUR SERVER KNOW

Gluten Dairy Nuts Lupin Mustard



CHEF'S TASTING MENU

7 COURSE MENU

VEGETARIAN

AMUSE BOUCHE

COURSE 1

COLD KERABS – CHEF BHATIA SIGNATURE

SMOKED MUSHROOM ON A CHOCO CHIP

Mushroom kebab mousse | truffle oil | Grand Cru chocolate chip | toasted pine nuts
Mischievously gourmet, Whimsically Delicious

COURSE 2

CHERRYWOOD SMOKED JAR

Smoked greens | brie | mint | orange
Fresh, smoky.

COURSE 3

LIVE ACTION

WHISPER OF CHAAT NITRO MANGO DAHI BHALLA

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

COURSE 4

GALLI GOSSIP – A SAMOSA SOUP

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

COURSE 5

SMOKED ARTICHOKE

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

COURSE 6

CHILGOZA GUCCHI

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

(OR)

MASKED JALFREZI

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

COURSE 7

THE TAILS' TALE

A Choco - mole | nutty glaze Inspired from folk
tales of India on a palate, a play of lip smacking
choco mole, and surprising ber chooran.

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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 1:00 AM. Enjoy every thing 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 – 1:00 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.