

# All-day Menu

## Small plates

**MOONSON PAKORA (GF)** \_\_\_\_\_ 50.000  
Thinly sliced potato, onion rings and okra, coated in wild spice batter

**TRIO OF SAMOSA** \_\_\_\_\_ 70.000  
Traditional favourite with a twist; crunchy pastry filled with 3 different flavours: cheese, beetroot and vegetable.

**ONION BHAJI (VG, GF)** \_\_\_\_\_ 50.000  
Traditional mild spices and sliced onions, combined and fried

**CHICKEN PAKORA (GF)** \_\_\_\_\_ 55.000  
Tender strips of chicken coated in a spicy batter.

**SAMOSAS CHAAT (VG)** \_\_\_\_\_ 100.000  
An ultimate Indian street food bursting with flavour. Broken samosas drizzled with tamarind and mint chutney then adorned with fresh coriander and chopped onion.

**CLUB SANDWICH INDIAN WAY** \_\_\_\_\_ 90.000  
Chicken tomato chutney, lettuce, cucumber, and grilled chicken. First-rate sandwich in Mumbai.

**OKRA FRIES (V, GF)** \_\_\_\_\_ 65.000  
Fresh okra coated in mild batter then fried.

**MASALA FRIES (V, GF)** \_\_\_\_\_ 70.000  
Chips fried in Indian way.

**BEEF KEBAB PARATHA** \_\_\_\_\_ 180.000  
Mince beef marinated with spices, grill in the Tandoor. Served with Mumbai street paratha.



## Salad

**RHANGAY RAITA** \_\_\_\_\_ 40.000  
Fresh yogurt mixed with cucumber, carrot, and coriander - a proper Indian way

**KACHUMBER** \_\_\_\_\_ 50.000  
Indian most favourite salad. Onion, tomatoes, and cucumber

## Naan wrap

Each Naan is freshly baked to order in Indian clay oven. With a touch of chilli tomato jams and fresh coriander, and wrapped around on these first-class fillings:

**CHICKEN TIKKA WRAPP** \_\_\_\_\_ 75.000  
Grilled marinated chicken.

**PANEER WRAPP (VG)** \_\_\_\_\_ 115.000  
Grilled Paneer (Indian cheese).

**TOFU WRAPP (VG)** \_\_\_\_\_ 65.000  
An Indian-inspired with a Vietnamese twist. Marinated Tofu then fired. Mix with fresh salad and green chutney.

## Grill

**MIX PLATTER (GF)** \_\_\_\_\_ 180.000  
A mouth-watering selection of chicken tikka, Beef seekh kebab, honey chicken tikka, and Murgh Malai

**SALMON TIKKA (GF)** \_\_\_\_\_ 170.000  
Grilled salmon fillet flavoured with mild spices.

**TANDOORI HONEY CHICKEN TIKKA** \_\_\_\_\_ 150.000  
Succulent pieces of chicken breast, marinated overnight to achieve a true harmony of flavours.

**MANPASANDER MURGH** \_\_\_\_\_ 150.000  
Succulent pieces of chicken tikka breast marinated overnight

**MURGH MALAI** \_\_\_\_\_ 150.000  
Chicken in a creamy marinade with a touch of yogurt, ginger, herbs and grill in the Tandoor.

**BEEF SEEKH KEBAB (GF)** \_\_\_\_\_ 150.000  
Moist mince beef roasted on iron skewers, mixed with a selection of Indian spices.



## Vegetarian Curry

**SAAG MUTTAR PANEER (VG, GF)** \_\_\_\_\_ 115.000  
Chunks of Indian cottage cheese combined with fresh spinach, peas, onions and capsicum and medium spices; recognised as a maharaja cuisine.

**SAHBZE KI MILAN (V, GF)** \_\_\_\_\_ 90.000  
A colourful and aromatic dish that achieves a true harmony of herbs, spices and freshly chopped mixed vegetables; for those who like it a little healthier

**ALOO GOBI (V, GF)** \_\_\_\_\_ 90.000  
A combination of diced potatoes and cauliflower

**PANEER MAKHANI HANDI** \_\_\_\_\_ 115.000  
Paneer (Indian cheese) cooked in medium sauce with touch of butter and cream for a smooth taste.

**TARKA DAAL (V, GF)** \_\_\_\_\_ 100.000  
Tempered lentils garnished with fresh garlic and brown onions, cooked in a thick soup; a light alternative and a true classic.



## Curry



**BUTTER CHICKEN (GF)** \_\_\_\_\_ 140.000  
Chicken simmered in a rich flavoured Indian sauce of ghee, coconut milk and fresh cream.

**CHICKEN TIKKA MASALA** \_\_\_\_\_ 140.000  
Chicken cooked in a creamy sauce

**CARAMELISED KASHMIRI WITH CHICKEN (GF)** \_\_\_\_\_ 160.000  
Our unique, very popular curry. Caramelised onions, very subtly sweet with spices producing a unique flavor. Available in Chicken or Lamb.

**CHICKEN TIKKA DOPIAZA (GF)** \_\_\_\_\_ 140.000  
A medium curry with chicken tikka and crisp onions.

**MUGHLAI BEEF (GF)** \_\_\_\_\_ 190.000  
Beef simmered in south Indian spices with curry leaf and coconut milk.

**CHICKEN MAKHANI HANDI** \_\_\_\_\_ 140.000  
Chicken cooked in traditional North Indian sauce, with touch of butter and cream for a smooth taste.

**MAAZI SPECIAL GOAN BEEF (GF)** \_\_\_\_\_ 190.000  
Tender beef cooked with garlic, lime, ginger, fresh coriander, chilli, mint, roasted fennel, star anise and cinnamon.

**GARLIC CHILLI CHICKEN (GF)** \_\_\_\_\_ 140.000  
Chicken cooked with a fiery sauce, garlic, and green chilli with fresh coriander

**ARABIAN LAMB (GF)** \_\_\_\_\_ 180.000  
Selected pieces of lamb fillet, slowly cooked in a creamy sauce with fresh mint, coriander and mushrooms.

**DRUM BIRYANI** \_\_\_\_\_  
Most favourite from the region of Hyderabad. **Chicken** 140.000  
Fluffy rice cooked with flavourful chicken or lamb and adorned with herbs. **Lamb** 190.000

## Bread and Rice

**STEAMED BASMASTI RICE (V)** \_\_\_\_\_ 40.000

**AROMATIC PILAU RICE (VG)** \_\_\_\_\_ 50.000  
(Basmasti rice cooked with star anise, cinnamon, cumin seeds, black cardamom. A true Indian classic)

**LEMON AND CASHEW NUT RICE (VG)** \_\_\_\_\_ 60.000

**PLAIN NAAN** \_\_\_\_\_ 35.000  
(Freshly baked in clay oven and brushed with butter)

**GARLIC NAN** \_\_\_\_\_ 45.000  
(With mince garlic)

**CHEESE NAAN** \_\_\_\_\_ 50.000  
(cheddar is melted inside)

**CHEESE AND GARLIC CORIANDER NAAN (VG)** \_\_\_\_\_ 50.000

**KEEMA NAAN** \_\_\_\_\_ 90.000  
Mince lamb stuffed bread prepared in the Clay oven

**CHAPPATI** \_\_\_\_\_ 25.000  
A favourite all over homes in Punjab. Flat bread cooked in flat pan called Tawa.

**ROTI** \_\_\_\_\_ 30.000  
Crispy leavened bread cooked in the base of tandoor.



## Dessert

**SEASONAL FRUIT SALAD** \_\_\_\_\_ 60.000

**CHOCOLATE SAMOSA** \_\_\_\_\_ 60.000  
Traditional samosa - with a sweet twist.

**PASSION FRUIT MOUSSE** \_\_\_\_\_ 80.000  
Homemade passion fruit mousse serve with ice cream

**ICE CREAM** \_\_\_\_\_ 60.000  
Mixed of coconut and chocolate

**V: Vegan**

**VG: Vegetarian**

**GF: Gluten free**



# Drink Menu

## BEERS AND CIDER

HA NOI	45.000
SAI GON	45.000
TIGER	45.000
SAPPORO	55.000
HEINEKEN	55.000
BUDWEISER	60.000
BECKS	60.000
SAVANNA APPLE CIDER DRY	120.000

## SOFT DRINKS

SPARKLING WATER 500ML	100.000
STILL WATER 500ML	30.000
COKE, COKE LIGHT	35.000
SODA, SPRITE	35.000
THOMAS HENRY TONIC	70.000
THOMAS HENRY ELDER FLOWER TONIC	70.000
THOMAS HENRY GINGER BEER	70.000
THOMAS HENRY SLIM TONIC	70.000

## SEASONAL FRESH JUICE

LIME	60.000
WATERMELON	60.000
CARROT	60.000
POMELO	80.000
APPLE	75.000
PINEAPPLE	75.000
PASSION FRUIT	75.000
ORANGE	60.000
GUAVA	75.000

## COFFEE

VIETNAMESE COFFEE	40.000
FILTER COFFEE	45.000

## HOUSE WINES

"For more wine and spirits please ask our staffs for full menu"

SANAMA MERLOT	CHILE
GLASS (125ML)	105.000
GLASS (175ML)	120.000
SANAMA CHARDONNAY	CHILE
GLASS (125ML)	105.000
GLASS (175ML)	120.000

## INDIAN HOUSE CHAI

A home comfort, warm, and calm all the senses.  
Brew with spices and serve with a big heart.

50.000

## MAAZI TEA COLLECTION

ENGLISH BREAKFAST	
EARL GREY	
PURE CHAMOMILE	
ASSAM	
CRANBERRY & RASPBERRY	55.000
PURE GREEN TEA	
MANGO & STRAWBERRY	
SPICED GINGER	
FRESH MINT TEA	

## HOUSE LASSI

ROSE AND CARDAMOM LASSI	60.000
PASSION FRUIT LASSI	60.000
PINEAPPLE LASSI	60.000
MANGO LASSI	60.000
SWEET LASSI	60.000
SALTED LASSI	60.000
MIXED FRUIT LASSI	60.000

# MAAZI MENU

• ALL DAY EVERYDAY •

