

MATHURA COCKTAILS 20

OUR COCKTAILS ARE CREATED AND CURATED BY OUR MATHURA MIXOLOGIST.

“Celebrating India and its surrounding countries, each country has inspired the cocktail, whether with a fruit, herb or shrub.”

Nick Smith – Group Executive of Bars

INDIA

Roast cashew nut infused Johnnie Walker Black whiskey, apple bitters, orange peel, demerara syrup

BHUTAN

Crazy Gin, green mango and black pepper shrub, lime ginger beer, dried mango with black pepper

NEPAL

Cazabel honey tequila, lemon curd, ginger shrub, lemon juice, served frozen and with candied lemon pieces

BANGLADESH

Absolut vodka, compressed watermelon, lime and mint oleo sacherum, sparkling rosé

MYANMAR

House made pomelo liqueur, vodka, ginger syrup, grapefruit bitters, champagne

SRI LANKA

Clarified coconut milk rum punch, ceylon tea, ceylon arrack, lime, spices

WESTMINSTER

Tanqueray gin, strawberry purée, black pepper, basil, vanilla syrup, lemon, white chocolate cream, Eton Mess garnish

NON-ALCOHOLIC COCKTAILS 12

AFGHANISTAN

Green apple, lime and mint oleo sacherum, apple juice, non-alcoholic sparkling wine

PAKISTAN

Seedlip Citrus, mango and toasted coconut shrub, black cardamom, mango juice, lime

CHINA

Pomegranate and green cardamom molasse, clementine juice, blood orange and cinnamon Lixir Tonic

IRAN

Saffron and honey lassi

All classic cocktails available upon request.

On these premises the standard serve is 50ml (25ml measure available upon request).

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information available on request.



MATHURA TASTING MENU

£110 per person

Wine pairings are an additional cost
£60 for premium pairing wines and £85pp for deluxe pairing wines



Amuse Bouche

Premium • Pirani Prosecco DOC, Veneto, Italy
Deluxe • Castelnau Brut, Reims, France

Sea Urchin or Scallops, Parsnip, Caviar

Premium • Cotes de Provence, Verite du Terroir, Chateau La Gordonne, France
Deluxe • Chablis J Moreau Et Fils, Burgundy, France

Iberico Pork Belly, Apple, Black Garlic

Premium • Vermentino, Prendas Dolianova, Sardinia, Italy
Deluxe • Brouilly, Château De Briante, Beaujolais, France

Steamed Halibut, Lotus Stem, Potato, Malai Jhol

Premium • Marlborough Pinot Gris, Greywacke, New Zealand
Deluxe • 'Enchanted Garden of the Eden Valley' Riesling, Dandelion Vineyards, Australia

Cranberry and Sage Sorbet, Limoo Foam (v)

Corn-fed Chicken Jujeh Kebab, Lamb Chopan, Mast o Khair, Dolma

Premium • 'RUA' Central Otago Pinot Noir, Akarua, New Zealand
Deluxe • Joel Gott Pinot Noir, Oregon, USA

Lamb Bhuna with Okra

or

Khoresh Qarch: Yorkshire Wagyu Fillet, 24-carat Gold,

Morel, Truffle (£29)

Premium • Château Cantin Grand Cru, Saint-Émilion, France
Deluxe • Château Brown, Pessac-Léognan, France

Served with Narenj Palaw, Dal Bukhara and Rumali Roti

Sarpuria, Tulumba, Kushmand, Gulkand, Til Chikki (v)

Premium • Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy
Deluxe • Tokaji Blue Label Azsu, 5 Puttonyos, Hungary

Fully vegan or vegetarian menu available.

(v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. If you have any allergies please inform your server. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.



MATHURA – A LA CARTE

STARTERS

Jungali Bhatti 22

Goose tikka, wood pigeon, quail, beetroot, onion

Atul's Murgh Tikka Pie (d) (g) 19

Tandoor-smoked chicken tikka masala, cranberry and raw mango chutney

Kekda 22

Devonshire crab, sweet corn, pickled shrimps, grapes

Mathura ki Chaat (v) (d) (g) 15

Bedai, Fara, Bhalla, sweet yoghurt, mint and tamarind

Newari Bandel Choila 21

Crispy Iberico pork belly, apple, fermented garlic

Bengali Bhapa Maccher Paturi 21

Steamed halibut, mustard chutney, chicory

Awadhi Gucchi (v) (d) 20

Spiced paneer stuffed morels, portobello and black truffle

Hindukush Nadru Tikki (vg) (g) (n) 18

Lotus stem and walnut tikki, lotus seed, lotus crisp, lotus puree

Samudri Seep Sahi 24

Seared scallops, sea urchin, coconut, parsnip, caviar

SIDES

Seyal Bhee Patata (vg) 9

Authentic Sindhi lotus stem and potatoes

Kumror Chokka (vg) 9

Bengali pumpkin and black gram

Dum Olav (v) (d) 9

Kashmiri dum cooked potatoes with chillies, tomatoes and yoghurt

Pindi Chole (vg) 9

Traditional Punjabi chickpeas

Mathura Signature Dal Bukhara (v) (d) 9

Afghani 36 hour slow-cooked black lentil and kidney beans

Akbari Dal (vg) 8

Mughalai tempered five lentils

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MAINS

Macher Jhol 45

Pan-fried turbot, banana stem, Indian gooseberry, macher jhol

Kufte Rize 84

Yorkshire Wagyu fillet, 24-carat gold, herbs, kidney beans, kufte rize

Murgh Musallam (d) (n) 35

Spice-roasted whole corn-fed poussin, braised plum tomatoes, saffron, almonds and poppy seeds gravy

Kaoya 38

Chinese five spice Gressingham duck breast and leg confit, turnip, shitake, fermented soyabean sauce

Eraal Kuzhambu 49

Butter poached native lobster, claw, coconut sambal, tempered greens, kuzhambu curry

Khoresh e Bademjoon (vg) 26

Roasted aubergine and tomato stew, sour grapes, potatoes, yellow peas

Hiran Boti Qormah 43

New Forest venison steak, venison narenj palaw, hen of the woods, figs, saffron qormah

Nalli Kosha (d) 39

West Country lamb shank simmered in hot spices, mustard and yoghurt, gold, sweet potato

Persian Kebabs (d) (n) 41

Jujeh kebab, kebab torsh, chopan, koobideh kebab, pickles, dolma
Saffron and yogurt marinated corn-fed chicken supreme, sumac and walnut marinated beef,
Namak Mandi lamb chops, minced lamb kebab served with Mathura vegetable pickles,
mast-o-khiar and dolma

ACCOMPANIMENTS

Jafrani Palaw (v) 6

Saffron rice

Steamed Rice (v) 5

Cheese and Chilli Naan (v) (d) (g) 5

Paratha (v) (d) (g) 5

Naan (v) (d) (g) 4

Rumali Roti (vg) (g) 4

Kulcha (v) (d) (g) 6

Spiced vegetable stuffed bread

Bread Basket (v) (d) (g) 11

Selection of roti, paratha and butter naan

Cucumber Mint Raita (v) (d) 4

Salaateh Afghani (vg) 4

Tomato, cucumber, onion salad with lemon and herbs

Masala Onion Salad (vg) 3

Poppadom (v) (d) 6

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THE KUSHAN DYNASTY ROOM TASTING MENU

£160 per person

Wine pairings are an additional cost
£60 for premium pairing wines and £85pp for deluxe pairing wines



Amuse Bouche

Sindh

Turbot Seyal, Sai Bhaji, Kadu Bauranee, Bhee

Magadh

Bataer Chargha, Anjeer, Litti, Chokha

Thandai

Badam, Kesar, Doodh

Bangal

Bhapa Halibut, Nariyal Malai Curry, Posola Khar, Sarso Chutney

Himalayan

Xogoi Momo, Bandel Bhutuwa, Syau Achar

Kapica

Kufte Rize, Jujeh Kebab, Mast o Khair, Dolma

Kala Khatta and Beetroot Gola

Hindu Kush

Chopan, Namak Mandi Karahi, Bendei, Bakarkhani

Awadh

Nalli Bhuna, Dal Akbari, Baingan Musallam, Zafrani Pulao

Gandhar

Mantu, Qormah e Gosht (Venison/Wagyu), Narenj Palaw, Kulcha

Kushmand & Gulkand

Kushan Dynasty Room Sweets

Ghewar, Malai ki Gilori, Mawa Potol, Yakh Dar Behesht



This menu is available exclusively in our Kushan Dynasty Room
and is only available Thursday – Saturday at 7pm.

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MATHURA SET MENU

2 courses for £24.50 · 3 courses for £29.50

Lunch: 12:00pm–14:30pm

Sea Bass, Apple, Mint and Chilli Chutney

Jujeh Kebab – Grilled Corn-fed Chicken Tikka, Cranberry & Mango Chutney

Butternut Squash Chaat (v)



Kufte Rize – Persian Beef Meat Balls

Roasted Sweet Potato, Dolma, Coconut Malai Curry (v)

Pollack, Okra, Seyal Gravy



Saffron Shrikhand

Cashew Nuts, Pistachio and Orange Cassata

Dark Chocolate, Coffee, Caramel Bomb



NIBBLES & SIDES

Potato Bhaji (vg) 7

Bread Basket (v) (d) (g) 11

Selection of roti, paratha and butter naan

Dal Bukhara 9

Saag Aloo (vg) 9

Jafrani Palaw (v) 6

Saffron rice

Steamed Rice (v) 5

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DESSERTS

Ghewar 14

Crisp-fried sweet cake, saffron hung-curd, 24-carat gold, pistachio ice cream

Tarte (v) (d) (g) / (vg) 12

Apple and pear tarte, cardamom and mascarpone ice cream or vegan vanilla bean ice cream, ginger vanilla sauce

Chocolate (v) (d) (g) (n) 12

Dark chocolate and orange cannoli, walnut ganache, caramel, baked cream

Coconut (v) (d) 11

Coconut and lemon grass parfait, barfi, pineapple raita, sundried pineapple, batasha

Trio of Sorbet (vg) 9

Hand-crafted raspberry, mango and lemon sorbet

Souffle 12

Spiced milk chocolate souffle, raspberry chutney, basil sorbet

Passion Fruit Love Cake 12

Persian love cake, halwa, sorbet, glass tuille

Mathura Mithai 14

Sarpuria, Tulumba, Mawa PotoI, Til Chikki

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