

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 sacherrum, 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 VEGETARIAN & VEGAN TASTING MENU

£110 per person

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



Amuse Bouche (v)

Premium · Pirani Prosecco DOC, Veneto, Italy

Deluxe · Castelnau Brut, Reims, France

Tandoori Artichoke, Parsnip, Crisps (v)

Premium · Cotes de Provence, Verite du Terroir, Chateau La Gordonne, France

Deluxe · Chablis J Moreau Et Fils, Burgundy, France

Morels, Hen of the Woods, Fermented Soyabean, Truffles (v)

Premium · Vermentino, Prendas Dolianova, Sardinia, Italy

Deluxe · Brouilly, Château De Briante, Beaujolais, France

Herb and Rice Kofta, Baby Capsicum, Malai Jhol (v)

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)

Aubergine, Mast O Khair, Gooseberry, Saffron Qormah (v)

Premium · 'RUA' Central Otago Pinot Noir, Akarua, New Zealand

Deluxe · Joel Gott Pinot Noir, Oregon, USA

Cauliflower Musallam, Braised Plum Tomatoes,

Almonds and Poppy Seeds (v) (£29)

Premium · Château Cantin Grand Cru, Saint-Émilion, France

Deluxe · Château Brown, Pessac-Léognan, France

Served with Narenj Palaw, Dal Bukhara and Rumali Roti (v)

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

Premium · Moscato d'Asti DOCG Fratelli Antonio e Raimondo, Italy

Deluxe · Tokaji Blue Label Aszu, 5 Puttonyos, Hungary

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

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MATHURA VEGETARIAN & VEGAN A LA CARTE

STARTERS

- Tandoori Artichoke** (vg) 21
Tandoori globe artichoke, chilli-coconut, mustard chutney, chicory
- Persian Chukandar Mantu** (vg) 20
Beetroot stuffed dumplings, pickle, pearls, puree, fermented garlic
- Atul's Kaddu Pie** (v) (d) 19
Butternut squash, chickpeas, feta pie, cranberry and raw mango chutney
- Newari Tempeh Choila** (vg) 19
Stir-fried tempeh, ginger, king chilli, jackfruit, brussels sprout
- Awadhi Gucchi** (v) (d) 20
Spiced paneer stuffed morels, portobello and black truffle
- Hindikush Nadru Tikki** (vg) (g) (n) 18
Lotus stem and walnut tikki, lotus seed, lotus crisp, lotus puree
- Mathura ki Chaat** (v) (d) (g) 15
Bedai, Fara, Bhalla, sweet yoghurt, mint and tamarind

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

- Kabuli Kofta Sabzi Shirazi** (vg) 28
Chickpeas, herbs and rice dumplings, sweet potato, figs, malai jhol
- Mughalai Gobhi Musallam** (vg) 31
Spice roasted cauliflower, braised plum tomatoes, almonds and poppy seeds
- Kashmiri Al Yakhni** 32
Stuffed bottle gourd, turnip, shitake, fermented soya bean yakhni
- Srilankan Kuzhambu** (vg) 33
Baked pumpkin, coconut sambal, tempered greens, kuzhambu curry
- Persian Khoresh e Bademjoon** (vg) 26
Grilled aubergine and tomato stew, sour grapes, potatoes, yellow peas
- Sindhi Phepho Mirch** 32
Roasted baby capsicum, red beans, narenj palaw, hen of the woods, saffron qormah
- Subz Kebab** (v) 35
Lotus kebab, tapioca pearls seekh, spinach tikki, halloumi, pickles, 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 VEGETARIAN & VEGAN 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

Bhein Kebab, Sai Bhaji, Kadu Bauranee

Magadh

Artichoke Chargha, Anjeer, Litti, Chokha

Thandai

Badam, Kesar, Doodh

Bangal

Lauki, Nariyal Malai Curry, Posola Khar, Sarso Chutney

Himalayan

Tempeh Choila, Jackfruit, Syau Achar

Kapica

Kufte Sabzi, Sabudana Seekh, Mast o Khair, Dolma

Kala Khatta and Beetroot Gola

Hindu Kush

Mirchi, Namak Mandi Karahi, Bendei, Bakarkhani

Awadh

Kumbhi Bhuna, Dal Akbari, Baingan Musallam, Zafrani Pulao

Gandhar

Mantu, Qormah e Gobhi, 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

Butternut Squash Chaat (v)



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



Saffron Shrikhand (v)

Cashew Nuts, Pistachio and Orange Cassata (v)

Dark Chocolate, Coffee, Caramel Bomb (v)



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 (v) 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 (v) 12

Spiced milk chocolate souffle, raspberry chutney, basil sorbet

Passion Fruit Love Cake (v) 12

Persian love cake, halwa, sorbet, glass tuille

Mathura Mithai (v) 14

Sarpuria, Tulumba, Mawa PotoI, Til Chikki

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