



FINE DINING DIRECTLY DELIVERED TO YOUR DOOR
FROM THE HEART OF WESTMINSTER

Mathura

HOME DELIVERY



WELCOME TO THE MATHURA HOME DELIVERY EXPERIENCE

Inspired by flavours, key ingredients, methods of cooking from Iran, Afghanistan, Pakistan, Sri Lanka, Nepal, Bhutan, China, Bangladesh, Myanmar and blending them with the heritage and spices of India, you can enjoy a new type of Indian fine dining experience at MATHURA.

This abundance of flavours can now be delivered directly to your door and is also available for collection Monday to Sunday.

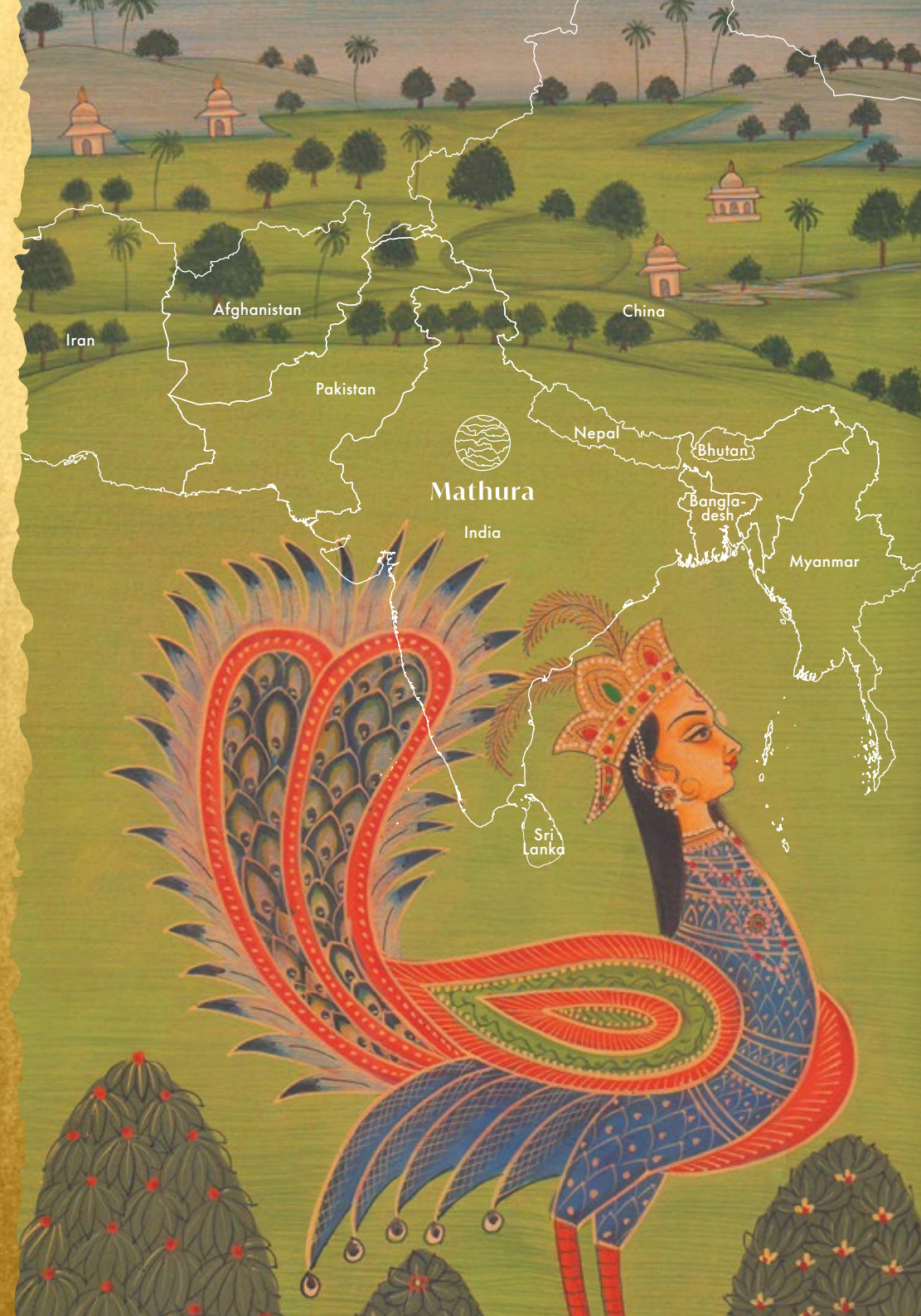
The highest levels of safety and hygiene are maintained and our deliveries come exclusively from the kitchens at MATHURA. Quality, standards and excellence are guaranteed.

HOW TO ORDER

Order A La Carte or celebrate with one of MATHURA's exquisite bundles starting at £68.50.

Simply email info@mathurarestaurant.com at any time or call **020 4549 1906** to make a booking.

Your bespoke car and driver will bring it hot and fresh to your door. If you would rather collect your takeaway... you can order online and pick up your food and drinks directly from us!





MATHURA BUNDLE

£80.00 for two

Grilled King Prawns (d) – 2 pcs –
King prawns marinated and grilled,
served with a coriander and mint chutney

Lamb Bhuna (d)
Aromatic Nawabi lamb in an onion and garam masala gravy

Prawn Malai
King prawns simmered in traditional Malai gravy

Mathura Signature Black Dal (v) (d)
Afghani 36 hour slow-cooked black lentils

Saag Aloo (vg)
Slow cooked potatoes and spinach with spices

Steamed Rice (vg)

Paratha x 2 (v) (d) (g)

Cucumber Mint Raita (v) (d)

Kachumber Salad (vg)

Gulab Jamun (v) (d) (g) (n)
Sweet milk dumplings in a sugar syrup –
a traditional dessert from India

Mathura's Chocolate Cake (v) (d) (g) (n)
Dusted with berries and sparkles

WESTMINSTER FIRE STATION BUNDLE

£60.00 for two

Lucknow Chaat (vg) (d)
A selection of chaat:
Crispy potato, yellow peas ragda,
vegetable fritters served with yoghurt
and tamarind

Chicken Malai Tikka (d) – 3 pcs –
Saffron and yoghurt marinated corn-fed
chicken served with a beetroot chutney

Butter Chicken (d)
Tandoor smoked chicken tikka, simmered
in plum tomatoes & delicate spices

Lamb Bhuna (d)
Aromatic Nawabi lamb in an onion
and garam masala gravy

Yellow Dal (vg)
Mughalai tempered five lentils

Steamed Rice (vg)

Naan x 2 (v) (d) (g)

Cucumber Mint Raita (v) (d)

Kachumber Salad (vg)

Gulab Jamun (v) (d) (g) (n)
Sweet milk dumplings in a sugar syrup –
a traditional dessert from India

Mathura's Chocolate Cake
(v) (d) (g) (n)
Dusted with berries and sparkles

WESTMINSTER FIRE STATION VEGETARIAN BUNDLE

£58.00 for two

Paneer Tikka (v) (d) – 3 pcs –
Tandoor-smoked paneer served with
a coriander and mint chutney

Lucknow Chaat (vg) (d)
A selection of chaat:
Crispy potato, yellow peas ragda,
vegetable fritters served with yoghurt
and tamarind

Paneer Makhani (v) (d)
Tender Paneer (Indian cottage cheese)
simmered in plum tomatoes & delicate spices

Pindi Chole (vg)
Traditional Punjabi chickpeas

Yellow Dal (vg)
Mughalai tempered five lentils

Steamed Rice (vg)

Naan x 2 (v) (g) (g)

Cucumber Mint Raita (v) (d)

Kachumber Salad (vg)

Gulab Jamun (v) (d) (g) (n)
Sweet milk dumplings in a sugar syrup –
a traditional dessert from India

Mathura's Chocolate Cake
(v) (d) (g) (n)
Dusted with berries and sparkles

(vg) vegan (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.

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STARTERS

Paneer Tikka – 3 pcs – (v) (d) 12
Tandoor-smoked paneer served with a coriander and mint chutney

Lucknow Chaat (vg) (d) 9
A selection of chaat:
Crispy potato, yellow peas ragda, vegetable fritters
served with yoghurt and tamarind

Lamb Chops – 2 pcs – 14
Tandoori lamb chops served with a coriander and mint chutney

Chicken Malai Tikka – 3 pcs – (d) 12
Saffron and yoghurt marinated corn-fed chicken
served with a beetroot chutney

Grilled King Prawns – 2 pcs – (d) 14
King prawns marinated and grilled,
served with a coriander and mint chutney

SIDES

Yellow Dal (vg) 8
Afghani 36 hour slow-cooked black lentils

Saag Aloo (vg) 8
Slow cooked potatoes and spinach with spices

Steamed Rice (vg) 5

Paratha (v) (d) (g) 5

Naan (v) (d) (g) 4

Roti (vg) (g) 4

Cucumber Mint Raita (v) (d) 4

Kachumber Salad (vg) 4

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MAINS

Butter Chicken (d) 17
Tandoor smoked chicken tikka, simmered in plum tomatoes and delicate spices

Lamb Bhuna (d) 18
Aromatic Nawabi lamb in an onion and garam masala gravy

Paneer Makhani (v) (d) 14
Tender Paneer (Indian cottage cheese)
simmered in plum tomatoes and delicate spices

Pindi Chole (vg) 14
Traditional Punjabi chickpeas

Prawn Malai 18
King prawns simmered in traditional Malai gravy

Panchmel Yellow Dal (vg) 10
Five lentils tempered with cumin and garlic

Chicken Tikka Masala (d) 17
Tandoori chicken tikka simmered in an onion, tomato and butter gravy

Paneer Kadhai (v) (d) 14
Paneer cooked with pepper and onion sauce

Biryani (d) 17
Choose: lamb, vegetable (v), chicken
Layered and cooked fragrant basmati rice, aromatic spices,
served with cucumber raita

DESSERTS

Gulab Jamun (v) (d) (g) (n) 7
Sweet milk dumplings in a sugar syrup – a traditional dessert from India

Mathura's Chocolate Cake (v) (d) (g) (n) 7
Dusted with berries and sparkles

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WINE LIST

WHITE WINE

Bottle 750ml

Harmonie De Gascogne Blanc, Domaine Du Pellehaut, Gascony, France 35

2020 – This is a blend of local grape varieties which distinguishes itself by its powerful and aromatic bouquet, its freshness and its explosion in the mouth.

Marlborough Sauvignon Blanc, Ribbonwood, New Zealand. 48

2020 – Aromas of grapefruit peel, thyme and stony minerality. On the palate, there are flavours of bitter lemon with sweet herbal and redcurrant flavours. Supple and satisfying, with a fine acid backbone.

RED WINE

Bottle 750ml

Any replacement for Atul's wine? xx

xxxxx

2016 – Juicy and fleshy on the palate with aromas of plum, black cherry and berry with hints of Mediterranean spices.

Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy 48

2019 – Perfumed, seductive Barbera; a dark-fruited beauty, from the Levis Brothers in Alba, Northern Italy.

SPARKLING & CHAMPAGNE

Bottle 750ml

Pirani Prosecco DOC, Veneto, Italy 30

NV – Classic Prosecco from Bisol, with wonderful fruit clarity and poise.

Castelnaud Brut, Reims, France 60

NV – Full and flavoursome style, balanced with crisp, refreshing acidity and a clean pitch perfect finish.

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COCKTAILS

Passion Fruit Martini 7

Ketel One Vodka, passion fruit puree, lemon juice, passion fruit juice, sugar syrup

Old Fashioned 7

Buffalo Trace whisky, Orange bitter, Angostura bitter, brown sugar

Mango Margarita 7

Tequila infused with mango, mango juice, lime, triple sec

G&T 7

Jin Dea, spiced rum liqueur, lemon, ginger beer

Plum Elixir 7

non-alcoholic

Plum infused Seedlip Spice, ginger ale

Passion Fruit Martini 7

non-alcoholic

Seedlip Citrus, passion fruit puree, lemon juice, passion fruit juice, sugar syrup

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.



OPENING NEW HORIZONS IN THE WORLD
OF TASTE;

MATHURA CELEBRATES THE FLAVOURS OF

INDIA
AND ITS CLOSE-BY COUNTRIES –

IRAN, AFGHANISTAN, PAKISTAN,
SRI LANKA, NEPAL, BHUTAN, BANGLADESH,
CHINA AND MYANMAR.



Mathura

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   @mathurawfs #mathurawfs

www.mathurarestaurant.com