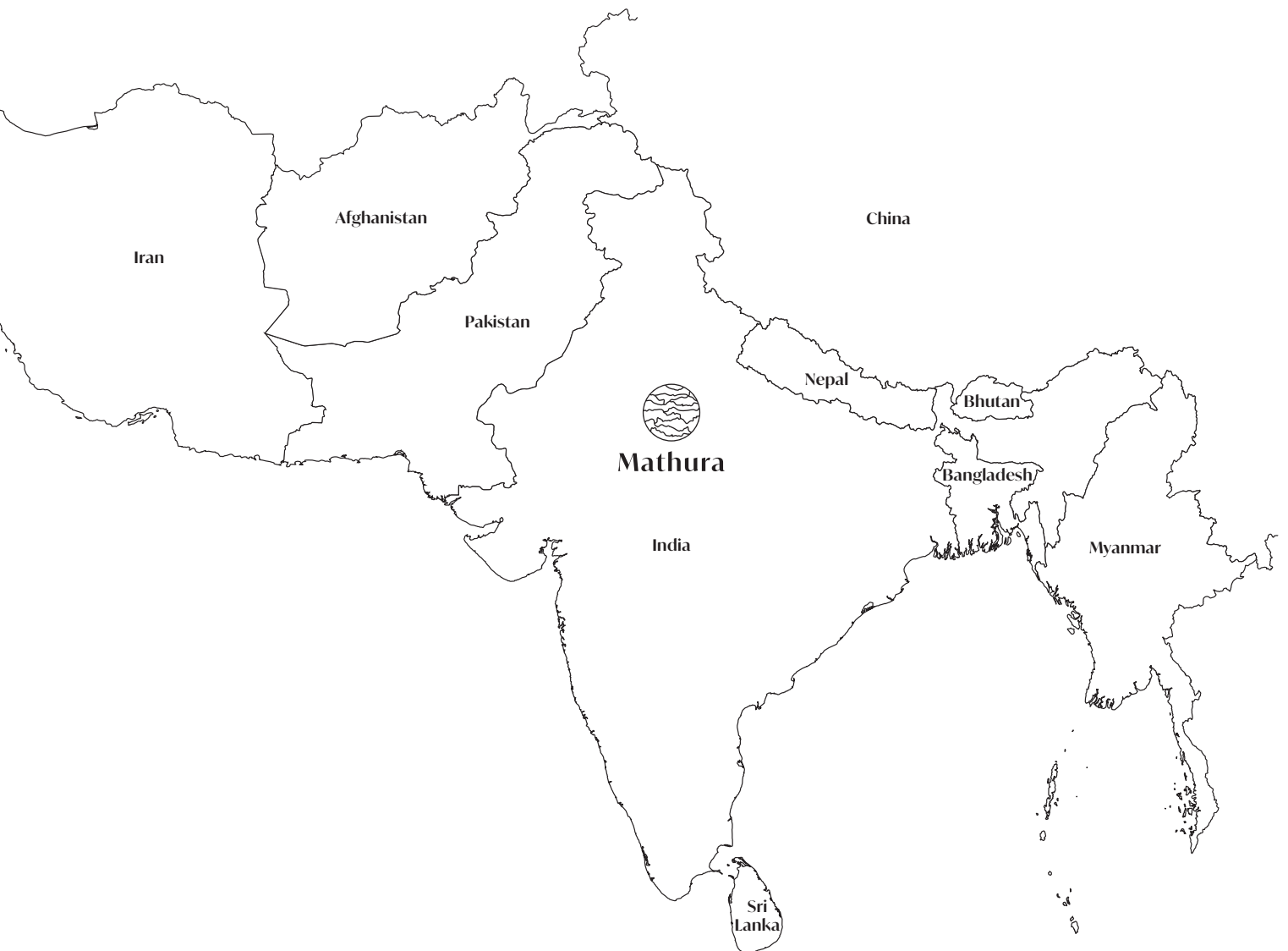




Mathura



**MAKE MEMORIES,
ENJOY THE CULTURE OF INDIA
AND ITS CLOSE-BY COUNTRIES...**



MATHURA VEGETARIAN TASTING MENU

AMUSE BOUCHE

Chef's Choice Selection

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

1ST COURSE

Lucknow Ki Chaat (v) (d)

Crispy potato, yellow peas stew, spring vegetable fritters, buttermilk foam, tamarind jelly

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

2ND COURSE

White Truffle and Morels Tartlet (v) (d)

Cream cheese stuffed morels, wild mushroom, shimeji pickle

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

3RD COURSE

Paneer and Apricot Tikka (v) (d)

Apricot cottage cheese, grilled broccoli, quinoa bhel

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

PEACH GRANITA

4TH COURSE

Pepper and Asparagus (v) (d) (g)

Spiced tofu stuffed baby capsicum, asparagus, coconut sauce, curry leaf sambal

- Premium • Grüner Veltliner, 'Crazy Creatures', Weingut Malat Kremstal Austria •
- Deluxe • Marlborough Pinot Gris, Greywacke, New Zealand •

MAIN COURSE

Isle of Wight Aubergine (v) (d) (n)

Pan-fried vegetables stuffed aubergine steak, sesame peanut sauce, yoghurt chutney

or

Ricotta and Spinach Kofta (v) (d) (n) supplement £10

Ricotta raisin stuffed spinach dumpling, almond and cashew sauce, fenugreek oil, parmesan crisp

- Premium • Château Cantin Grand Cru, Saint-Émilion, France •
- Deluxe • Chateauneuf-du-Pape Tardieu-Laurent, Rhone, France •

Served with Saffron Rice (vg) (d), Black Dal (v) (d) and Garlic Naan (v) (d) (g)

DESSERT

Chocolate and Walnut Ganache, Saffron flavoured hung Curd, Mascarpone Ice Cream (v) (d) (g) (n)

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

PETIT FOUR

£85 per person

Wine pairings are an additional cost –£145 for premium pairing wines and £170pp for deluxe pairing wines

This menu is available lunch until 1:45pm and dinner until 9pm.

(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.

TAKING THE HERITAGE, SPICES AND TRADITIONAL COOKING TECHNIQUES FROM THE MYRIAD OF COUNTRIES AROUND INDIA. BLENDING THE FLAVOURS OF INDIA WITH THE RUGGED LANDSCAPES OF ITS NEIGHBOURING COUNTRIES.

MATHURA TASTING MENU

AMUSE BOUCHE

Chef's Choice Selection

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

1ST COURSE

King Prawn (d) (g)

Grilled garlic shrimp, shrimp cake, wild garlic mayo, nori dusted crackers

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

2ND COURSE

White Truffle and Morels Tartlet (v) (d)

Cream cheese stuffed morels, wild mushroom, shimeji pickle

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

3RD COURSE

Free-range Chicken (d)

Saffron marinated chicken tikka, wild garlic mayo, quinoa bhel

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

PEACH GRANITA

4TH COURSE

Mustard Seabass and Clam (d) (g)

Tawa fried seabass, clams, asparagus, coconut & fennel sauce, curry leaf sambal

- Premium • Grüner Veltliner, 'Crazy Creatures', Weingut Malat Kremstal Austria •
- Deluxe • Marlborough Pinot Gris, Greywacke, New Zealand •

MAIN COURSE

West Country Lamb (d) (g)

Herbs-crusted lamb canon, lamb chop, Rogan josh sauce, Norfolk carrot, pickled turnip

or

Red Deer (d) (g) supplement £11

Hot spices dusted venison tenderloin, masala jus, beetroot sauce, tender stem broccoli, venison pie

- Premium • Château Cantin Grand Cru, Saint-Émilion, France •
- Deluxe • Chateauneuf-du-Pape Tardieu-Laurent, Rhone, France •

Served with Saffron Rice (vg) (d), Black Dal (v) (d) and Garlic Naan (v) (d) (g)

DESSERT

Chocolate and Walnut Ganache, Saffron flavoured hung Curd, Mascarpone Ice Cream (v) (d) (g) (n)

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

PETIT FOUR

£85 per person

Wine pairings are an additional cost – £145 for premium pairing wines and £170pp for deluxe pairing wines

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MATHURA – A LA CARTE

BASKET OF POPPADOMS (v) (d) 6
served with mango and cranberry chutney

STARTERS

King Shrimp (d) (g) 20
Grilled garlic shrimp, shrimp cake, wild garlic mayo, nori dusted crackers

Lucknow Ki Chaat (v) (d) 14
Crispy potato, yellow peas stew, spring vegetable fritters, buttermilk foam, tamarind jelly

Mathura Kebab Platter (d) (n) 20 for one / 38 for two
Saffron and yoghurt marinated corn-fed chicken, mustard marinated seabass, nutmeg smoked minced lamb seekh, grilled garlic prawns
• Vegetarian option available •

Paneer Tikka (v) (d) 16
Apricot stuffed cottage cheese, green mango chutney, quinoa bhel

Lamb Chops (d) 18
Clay oven cooked lamb cutlets marinated with smoked yoghurt and spices, fennel and celeriac slaw
Wine recommendation:
Barbera d'Alba Fratelli Antonio e Raimondo, Piedmont, Italy

ACCOMPANIMENTS

Saffron Rice (vg) 6

Steamed Rice (vg) 5

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

Paratha (v) (d) (g) 5

Garlic Naan (v) (d) (g) 4

Naan (v) (d) (g) 4

Roti (vg) (g) 4

Cherry and Coconut Naan (v) (d) (g) 6

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

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MAINS

Scottish Wild Prawn (a) 34
Goan spiced prawn, seafood mussel curry, coconut podi, pickled onion
Wine recommendation:
Chablis, J Moreau Et Fils, Burgundy, France

Lemon Butter Chicken (d) (n) 32
Tandoori free-range poussin, quail egg pickle, creamy plum tomatoes gravy

Red Deer (g) 38
Hot spices dusted venison tenderloin, beetroot puree, tender stem broccoli, venison pie
Wine recommendation:
Aventura Los Chacayes Sur Malbec, Kaiken Aventura, Mendoza, Argentina

West Country Lamb (d) (g) 36
Spring herbs crust lamb canon, lamb leg Rogan josh, Norfolk carrot, pickled turnip

Garhwal Kid Goat Curry (d) 32
Himalayan hand-crushed spices, green chili, ginger and yoghurt sauce, served with purola red rice

Ricotta and Spinach Kofta (v) (d) (n) 26
Ricotta raisin stuffed spinach dumpling, almond and cashew korma, caramelised onion kulcha
Wine recommendation:
'Enchanted Garden of the Eden Valley' Riesling, Dandelion Vineyards, Australia

SIDES

Broccoli and Asparagus (vg) 8
Grilled five spice tender stem broccoli and asparagus

Saag Aloo (v) 7
Spinach and potato tempered with cumin and garlic

Chickpeas (vg) 7
Overnight tea-soaked Kabuli chickpeas cooked along with dry mango and pomegranate

Black Dal (v) (d) 8
36 hour slow-cooked black lentil and kidney beans

Yellow Dal (vg) 8
Cumin and garlic tempered five lentils

Vegetable Pakora 8

Cucumber Mint Yoghurt (v) (d) 4

Masala Onion Salad (vg) 3

Assorted Poppadom (v) (d) 6

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MATHURA SET MENU

2 courses for £28.50 • 3 courses for £34.50

AVAILABLE LUNCH 12pm–2.30pm

We recommend a 500ml carafe of:

Harmonie De Gascogne Blanc, Rouge or Rosé £20.00

or if you would like to try bottle of unique wine, you could try our:

Soul Tree, Sauvignon Blanc or Cabernet Sauvignon £47.00

STARTER

Yellow mustard sea bass, apple, green mango chutney (d)

Saffron chicken tikka, pickled onion, summer berry chutney (d)

Koffmann's potato and green pea cake, tamarind, yellow peas stew (vg)

Malai lamb chops, mint sauce, fennel & apple slaw (d) supplement £11

Tandoori garlic prawns, wild garlic mayo, prawn cracker (d) supplement £10

MAIN

Tandoor-grilled herbs-marinated corn-fed chicken fillet, creamy tomato sauce, salad (d)

Aubergine steak, stir-fried mix vegetable, sesame sauce, tempered yogurt chutney (d) (n)

Pan-fried Rawa seabream, seafood khichdi, asparagus (d) (g)

Ricotta stuffed paneer kofta, cashew and coconut sauce (d) (n) supplement £10

Kebab Platter – lamb mince seekh, tandoori garlic prawn, chicken tikka (d) (n) supplement £11

DESSERT

Mango and cardamom shrikhand with seasonal berries (v) (d) (g) (n)

Dark chocolate, coffee, caramel bomb (v) (d) (g)



NIBBLES & SIDES

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

Black Dal (v) (d) or Yellow Dal (vg) 8

36 hour slow-cooked black lentil and kidney beans or Cumin and garlic tempered five lentils

Saag Aloo (vg) 7

Spinach and potato tempered with cumin and garlic

Vegetable Pakora 8

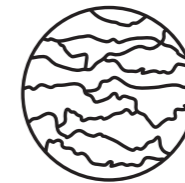
Cherry and Coconut Naan (v) (d) (g) 6

Saffron Rice (vg) 6

Steamed Rice (g) 5

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ARE YOU LOOKING TO HOST
A PRIVATE EVENT, CELEBRATING
A SPECIAL OCCASION?

Please get in touch with us

info@mathurarestaurant.com

or speak to a member
of the team today.