

ATUL'S PASSIONFRUIT MARTINI 12.5

Ketel One vodka, passion fruit chutney, passion fruit, lemon juice, sugar

KANISHKA KISS 12.5

Vodka, Blue Curacao, lemon juice, topped with Champagne

MATHURA COCKTAILS

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

THE JEWEL OF INDIA 10

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

THE BEAUTY OF BHUTAN 10

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

ROYAL NEPAL 10

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

THE BANGLADESH TIGER 10

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

EXQUISITE MYANMAR 10

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

BIG BEN 10

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

As this cocktail is full of so much love and joy, it will take longer to prepare

NON-ALCOHOLIC COCKTAILS

REGAL AFGHANISTAN 6

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

MAJESTIC PAKISTAN 6

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

THE IRAN CHARISMA 6

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.

CREATED BY ATUL KOCHHAR – Taking the heritage, spices and traditional cooking techniques from the myriad of countries around India. The ‘Master of Spice’ has blended the flavours of India with the rugged landscapes of its neighbouring countries.

MATHURA TASTING MENU

£95 per person

Wine pairings are an additional cost – £55 for premium pairing wines and £75pp for deluxe pairing wines

BE PART OF HISTORY

Enjoy a 25ml glass of 1906 Cognac for £75

This will be served with your dessert course

AMUSE BOUCHE

Chef's Daily Creation

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

FIRST COURSE

Garlic King Prawns, Mint, Prawn Cracker (d) (g)

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

Deluxe · Chablis J Moreau Et Fils, Burgundy, France

SECOND COURSE

Black Truffle, Paneer, Morels, Portobello (d)

Premium · Vermentino, Prendas Dolianova, Sardinia, Italy

Deluxe · Brouilly, Château De Briante, Beaujolais, France

THIRD COURSE

Halibut, Clams, Asparagus, Coconut and Fennel Sauce (d)

Premium · Marlborough Pinot Gris, Greywacke, New Zealand

Deluxe · 'Enchanted Garden of the Eden Valley' Riesling, Dandelion Vineyards, Australia

PALATE CLEANSER

Cranberry and Sage Sorbet, Limoo Foam (vg)

FOURTH COURSE

Saffron and Yoghurt marinated corn-fed Chicken Jujeh Kebab,

Namak Mandi Chopan Lamb Chops Dolma (d) (n)

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

MAIN COURSE

Koh-E-Roganjosh: West Country Lamb Leg simmered in Hot Spices and Onion Yoghurt Gravy (d)

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

Served with Saffron Rice (v) (d), Dal Bukhara (v) (d) and Butter Naan (d) (g)

DESSERT

Chocolate & Walnut Ganache, Saffron Shrikhand, Cardamom & Mascarpone Ice Cream (v) (d) (g) (n)

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

Deluxe · Tokaji Blue Label Azsu, 5 Puttonyos, Hungary

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

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

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

STARTERS

Lehsuni King Prawns (d) (g) 20
Scottish grilled garlic king prawns, mint chutney, prawn cracker

Atul's Chicken Tikka Pie (d) (g) 15
Tandoor-smoked chicken tikka masala pie with cranberry and raw mango chutney

Persian Vegetarian Kebab Platter (v) (d) 20 (38 for a sharing platter)
A feast of: Tandoor smoked paneer, tapioca pearls seekh kebab, spinach tikki, grilled soya chaap with pickles

Lucknow Chaat (v) (d) 17.5
A selection of chaat: Crispy potato, yellow peas ragda, spring vegetable fritters served with yoghurt foam & tamarind jelly chaat

Black Truffle (v) (d) 19
Spiced paneer stuffed morels, portobello puree and shimji pickle

Persian Kebab Platter (d) (n) 22 (42 for a sharing platter)
A feast of: Saffron and yoghurt marinated corn-fed chicken jujeh kebab, sumac and walnut beef torsh kebab, namak mandi chopan lamb chops minced lamb koobideh kebab, dolma

SIDES

Stir-fried Sata Bhajiyun (vg) 9
Sindhi home-style seven vegetables cooked with cumin, tomato, spinach and fenugreek

Kabuli Chickpeas (vg) 9
Overnight tea-soaked pindi chole, cooked with dry mango and pomegranate seeds

Mathura Signature Dal Bukhara (v) (d) 9
Afghani 36 hour slow-cooked black lentil and kidney beans

Panchmel Yellow Dal (vg) 8
Five lentils tempered with cumin and garlic

Saffron Rice (v) 6 / **Steamed Rice** (vg) 5

Cucumber Mint Raita (v) (d) 4

Persian Salad with Pomegranate Molasses (vg) 4

Masala Onion Salad (vg) 3

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MAINS

Tibetan Chilli Chicken (g) 26
Chinese hakka style egg noodles, ginger, garlic, onion, capsicum, pak choi and fresh green chilies

Cornish Cod Macher Curry (d) 36
Pan-seared cod, grilled asparagus, clams, mild coconut & fennel sauce

Atul's Butter Chicken (d) 31
Tandoor cooked corn-fed chicken tikka simmered in a plum tomato and fenugreek gravy

Aubergine Khoresh (vg) 26
Roasted aubergine, tomato, sour grapes, yellow peas stew with potatoes

Koh-E-Rogan Josh 31
West Country lamb leg simmered in hot spices and red onions gravy

Paneer Makhani (v) (d) 24
Tender paneer simmered in a plum tomato and fenugreek gravy

ATUL'S CLASSIC FAVOURITES

Chicken Tikka Masala (d) 28
Tandoori chicken tikka simmered in a onion, tomato and butter gravy

Paneer Kadhai (v) (d) 24
Paneer cooked with pepper and onion sauce

Lamb Rogan Josh (d) 29
Tender pieces of lamb cooked with Kashmiri red chillies and garlic

Awadhi Lamb Biryani (d) 31 – **Awadhi Veg Biryani** (v) (d) 28
From the Royal Kitchens in Lucknow; fragrant basmati rice cooked with lamb (or vegetables), along with delicate spices served with cucumber raita

Prawn Malai Curry 31
Prawns cooked in coconut, cardamom and mace sauce

Chicken Tikka Biryani (d) 31
Layered and cooked fragrant basmati rice with chicken tikka, aromatic spices, served with cucumber raita

BREADS

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

Vegetable Stuffed Kulcha (v) (d) (g) 5

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

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MATHURA VEGETARIAN TASTING MENU

£95 per person

Wine pairings are an additional cost –
£55 for premium pairing wines and £75pp for deluxe pairing wines

BE PART OF HISTORY
Enjoy a 25ml glass of 1906 Cognac for £75
This will be served with your dessert course

AMUSE BOUCHE

Chef's Daily Creation

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

FIRST COURSE

Morels, Wild Mushrooms, Truffles (v) (d)

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

SECOND COURSE

Sago Seekh Kebab, Spinach Tikki (v) (d)

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

THIRD COURSE

Tandoori Paneer, Stuffed Baby Capsicum, Asparagus, Pepper Sauce (v) (d)

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

PALATE CLEANSER

Cranberry and Sage Sorbet, Limoo Foam (vg)

FOURTH COURSE

Roasted Aubergine, Cucumber and Herb Yoghurt, Saffron Sauce (v) (d) (n)

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

MAIN COURSE

Baked Bottle Gourd, Minced Soya, Shitake, Fermented Soya Bean Sauce (v) (d)

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

Served with Saffron Rice (v) (d), Mathura Signature Dal Bukhara (v) (d) and Butter Naan (d) (g)

DESSERT

Chocolate & Walnut Ganache, Saffron Shrikhand, Cardamom & Mascarpone Ice Cream (v) (d) (g) (n)

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

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MATHURA SET MENU

2 courses for £26.50 • 3 courses for £33.50

Available 12pm–2:30pm • 5pm – 7:30pm

STARTER

Pan-fried Sea Bass, Mustard, Apple, Mint & Chilli Chutney (d)

Tandoori Goose, Cranberry & Mango Chutney (d)

Stir fried Chilli Garlic Tofu, Jackfruit and Mushroom (vg)

Lehsuni King Prawns (d) (g) Supplement £8

MAIN

Tandoor Spiced Corn-fed Chicken Supreme, Veg Pickle, Saffron Sauce (d)

Garam Masala Roasted Cauliflower, Stuffed Grapes Leaves, Coconut Gravy (vg)

Banana Leaf Wrapped Halibut, Asparagus Pulao, Roasted Pepper Sauce (d)

Persian Kebab Platter – Tandoori Lamb Chop, Grilled Prawn
and Paneer Tikka (d) (n) Supplement £11

DESSERT

Saffron & Cardamom Shrikhand with Seasonal Berries (v) (d) (g)

Dark Chocolate, Coffee, Caramel Bomb (v) (d) (g)



NIBBLES & SIDES

Spring Vegetable Pakora (v) 8

Stir-fried Sata Bhajiyun (vg) 9

Sindhi home-style seven vegetables cooked with cumin, tomato, spinach and fenugreek

Mathura Signature Dal Bukhara (v) (d) 9

Afghani 36 hour slow-cooked black lentil and kidney beans

Saffron Rice (v) 6

Cucumber Mint Raita (v) (d) 4

Persian Salad with Pomegranate Molasses (vg) 4

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

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