



# MATRAM

INDIAN CULINARY MASTERY

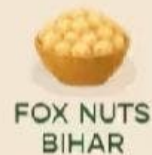
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FOOD MENU

# A Tale of Legacies

From Assam's Black rice to Himachi's Gucchi, we've spiced up the scene.

At Matram, our Chefs honors every dish as a tribute to India, blending regional spices, heritage herbs, and nostalgic flavours crafted to stay with you long after the meal.



# SMALL PLATES

DELICATE BITES TO AWAKEN THE PALATE, INSPIRED BY INDIA'S REGIONAL TAPESTRY.

## Small Plates

### Mini Samosa Bhang ki Chutney 🌟 299

Crisp potato and hemp parcels with roasted hemp chutney.  
120 KCAL | 100G

### Kashmiri Nadru Fritters 299

Lotus stem fritters served with trio dips.  
100 KCAL | 120G

### Sakarkand & Kachalu Chaat Canapes 299

Tangy sweet potato and yam on crisp canapes.  
130 KCAL | 100G

### Gunpowder Podi Idli with Coconut & Tomato Chatney 🌶️ 299

Fiery podi idlis with coconut espuma and curry leaf oil.  
110 KCAL | 120G

### Bhang Approved Chicken Samosa • 299

Minced chicken in crisp pastry with hemp chutney.  
140 KCAL | 100G

### Quinoa Upma with Smoked Chili-Smoked Pineapple 🌶️ 349

Tempered quinoa with mustard, chili, and curry leaves.  
150 KCAL | 120G

### Pahadi Fruit Salad with Bhang Jeera Dressing 349

Fresh fruits tossed with roasted hemp and cumin.  
110 KCAL | 120G

• Vegetarian

• Non-Vegetarian

🌶️ Spicy

🌟 Chef's Signature

## Mushroom Ghee Roast Appam 349

Mushrooms slow-cooked in clarified butter and spices. serve with appam

180 KCAL | 120G

## Creamy Avocado Jhaal 449

Creamy avocado with tangy spices and fresh herbs.

150 KCAL | 120G

## Slow-Braised Keema Pao • 449

Slow-cooked mutton mince with buttery pao.

200 KCAL | 150G

## Tandoori Chicken Chaat •🔥 499

Char-grilled chicken with pickled onions and chaat masala.

200 KCAL | 180G

## Kasundi Fried Fish (Kolkata) • 449

Mustard-marinated crisp river fish.

180 KCAL | 200G

## Prawns Koliwada • 549

Crisp fried coastal prawns marinated in a fiery blend of garlic, ajwain, Kashmiri chili

310 KCAL | 160G

## Shorbas & Salads

### Classic Ratanjot Rasam 249

Tamarind broth with spices and curry leaf.

70 KCAL | 150G

### Veg Mulligatawny 249

Peppered lentil broth with Anglo-Indian flavors.

120 KCAL | 150G

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👨🍳 Chef's Signature



## Smoky Pineapple Curry Delight 🍷 599

Caramelized pineapple simmered in smoky masala with mustard seeds.

190 KCAL | 400G

## Kadhai Mirch Masala Paneer 599

Paneer with kadhai masala, bell peppers, and onions.

230 KCAL | 400G

## Palak Paneer Pasanda with Nuts 599

Spinach curry with nut-stuffed paneer.

210 KCAL | 400G

## Charcoal Makhani Paneer 599

Paneer in charcoal butter makhani sauce.

240 KCAL | 400G

## Chef Special Mushroom Do Pyaaza 699

Button mushrooms and double onions simmered in a rich, spiced tomato-onion masala.

340 KCAL | 400G

## Gucchi Mushroom Butter Masala 799

Wild morel mushrooms simmered in a creamy tomato-butter gravy, finished with Kashmiri saffron.

420 KCAL | 400G

## Chicken •

## Fiery Chettinad Chicken Masala 🍷 699

Fiery Tamil chicken masala with curry leaf and pepper.

280 KCAL | 400G

## Karnataka Coconut-Spiced Chicken Curry 699

Coconut-spiced Karnataka chicken curry.

320 KCAL | 400G

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## Mutton •

### Dohra Kebab Duo – Mutton & Chicken Seekh 🔥 799

Mutton and chicken seekh kebabs served with mint chutney.

260 KCAL | 200G

### Kerala Mutton Pepper Fry 🔥 699

Spicy black pepper mutton with curry leaves.

250 KCAL | 200G

### Smoked Mutton Seekh 699

Charcoal-grilled lamb seekh with hand-pounded garam masala and smoked aromas.

410 KCAL | 200G

## Seafood •

### Rum-Spiced Tiger Prawn Tandoori 🔥 899

Tiger prawns in rum-spice marinade.

270 KCAL | 200G

### Smoked Fish Tikka 🔥 799

Spiced curd-marinated grilled river fish.

200 KCAL | 200G

### King Fish Rawa / Masala Fry 🌶️ 799

Crisp semolina-crusted or masala fiery coastal masala-seared king fish a duo of texture and spice.

260 KCAL | 200G

### Charcoal Grilled Trout 🔥 799

Charcoal-grilled trout with smoky herbs.

390 KCAL | 250G

# SIGNATURE STARTERS

## Veg Starters •

### Asparagus & Kachampuli Seekh Kebab 🔥 559

Grilled asparagus kebabs with sour kachampuli glaze.

160 KCAL | 200G

### Creamy Paneer Tikka with Mango Chutney 🌶️ 549

Paneer marinated with cream and spices, served with mango chutney.

200 KCAL | 200G

### Matram Charcoal-Grilled Cottage Cheese with Nuts 549

Charcoal-grilled cottage cheese with herbs.

210 KCAL | 200G

### Ambadi-Marinated Charcole Grilled Paneer 549

Sorel-marinated paneer with earthy, tangy flavor.

200 KCAL | 200G

### Tender Coconut Chili Fry 549

Stir-fried coconut with bell peppers and curry leaf.

200 KCAL | 200G

### Tandoori Gucchi Mushroom Shatavari 849

Morels stuffed with asparagus and paneer, saffron glaze.

200 KCAL | 200G

### Broccoli Kali Mirch with Pine Nut Tandoori 🔥 549

Yogurt-marinated broccoli with toasted pine nuts and truffle oil.

200 KCAL | 200G

### Crispy Dahi ke Kebab with Apricot Chutney 549

Hung curd patties served with apricot chutney.

200 KCAL | 200G

## Chicken Mulligatawny • 299

Peppered lentil broth with Anglo-Indian flavors.

120 KCAL | 150G

## Mutton Mulligatawny • 319

Peppered lentil broth with Anglo-Indian flavors.

120 KCAL | 150G

## Green Apple Kosimbir 349

Crunchy apple and coconut salad with mustard tempering.

150 KCAL | 100G

## Smoked Veggie Salad with Naga Chili 🌶️ 299

Smoked vegetables with Naga chili and sesame.

150 KCAL | 100G

## Bhang Cucumber Salad 350

Cucumber in curd with toasted bhang and coriander.

100 KCAL | 150G

## Avocado Salad 399

Fresh avocado, greens, and citrus dressing.

140 KCAL | 150G

## Raitas

### Kumaoni Raita 229

Tamarind broth with spices and curry leaf.

110 KCAL | 150G

### Burani Raita 229

Peppered lentil broth with Anglo-Indian flavors.

130 KCAL | 150G

### Fruit Raita 249

Peppered lentil broth with Anglo-Indian flavors.

140 KCAL | 160G

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👨‍🍳 Chef's Signature



## Nepalese Bhang Chicken Curry 🌶️ 688

Nepalese chicken curry with hemp seeds and garam masala.

320 KCAL | 400G

## Kadaknath Heritage Black Chicken Curry 849

Heritage black chicken in roasted spices.

300 KCAL | 400G

## Creamy Charcoal Murgh Makhnwala 699

Creamy charcoal-laced makhani chicken.

290 KCAL | 400G

## Eggs •

## Kadaknath Egg Masala 🌶️ 499

Organic eggs in spicy masala gravy.

180 KCAL | 400G

## Mutton •

## Champaran Ahuna Clay-Roasted Mutton 🔥 899

Clay-roasted handi mutton with robust spices.

350 KCAL | 400G

## Bengali Kosha Mangsho with Luchi 899

Bengali goat curry with luchi.

340 KCAL | 400G

## Matram Slow-Cooked Mutton Curry 899

Slow-cooked homestyle mutton curry.

360 KCAL | 400G

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## Seafood •

### Goan Fish Curry 799

Coastal coconut fish stew with curry leaves.

330 KCAL | 400G

### Kokum-Tomato Lobster Curry 1599

Kokum-tomato lobster curry.

400 KCAL | 400G

### Goan Prawn Pickle Curry 799

Goan prawn pickle curry.

350 KCAL | 400G

## Rice & Biryani

### Matram Chicken Biryani with Mirch ka salan • 🔥 699

Hydrabadi styl chicken biryani with mirch ka salan.

200 KCAL | 400G

### Saffron-Dum Mutton Biryani with Raita Sphere • 🔥 799

Saffron dum biryani with raita sphere.

180 KCAL | 400G

### Jackfruit Mint Biryani with Fried Onions 🔥 649

Jackfruit biryani with mint and fried onions.

290 KCAL | 400G

### Kashmiri Gucchi Morel Pulao 749

Basmati rice with Himalayan morels and saffron.

210 KCAL | 200G

### Steamed Aromatic Rice 299

Simple steamed rice.

250 KCAL | 200G

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**Jeera-Spiced Basmati Rice** 299

Cumin-flavored basmati rice.

290 KCAL | 200G

**Peas Pulao with Whole Spices** 349

Fragrant rice cooked with green peas.

250 KCAL | 200G

## Indian Breads

**Phulka Flatbread** 69

Soft whole wheat flatbread.

50-60G

**Tandoori Roti** 89

Classic tandoor-baked wheat bread.

50-60G

**Missi Roti** 89

Gram flour and wheat flour bread with spices.

50-60G

**Khamiri Roti** 89

Fermented whole wheat bread.

50-60G

**Naan** 119

Soft white flour bread baked in tandoor.

50-60G

**Cheese Garlic Naan** 149

Cheese and garlic stuffed naan.

50-60G

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### Lal Mirch Lacha Paratha 🌶️

Spicy layered flatbread with red chili.  
50-60G

119

### Kulcha

Leavened bread, lightly spiced.  
50-60G

99

### Keema Naan

Mutton Minced stuffed naan.  
50-60G

179

### Kerala Parotta

Flaky layered parotta from Kerala.  
50-60G

89

### Ragi Roti 2 pc

Finger millet flatbread.  
50-60G

89

### Neer Dosa

Soft, lacy rice crepes from coastal Karnataka.  
50-61G

99

### Appam

Fermented rice hoppers with crisp edges and soft centre.  
50-62G

99

### Corn Kulcha

Cornmeal-stuffed kulcha bread.  
50-60G

119

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