

# MAMA'ESH

"Your Gateway to Palestinian & Middle Eastern Cuisine"

## Green from our Garden

### PALESTINE FATTOUSH SALAD

(Palestine Chunky Salad, Tossed in Lemon, Mint, Olive Oil, Sumac, Pomegranate Syrup, Cubes of Fries Bread)

260

### CEASER SALAD WITH CHIC./PANEER

(Low Carb Salad With French Baguette, Extra Virgin Olive Oil, Parmesan Cheese, Small Garlic Cloves, Fresh Lemon Juice)

290

### FALAFEL SALAD

(Our Special Green Chunky Salad, Tossed in Lemon Juice, Olive Oil Topped With Falafel & Tahina)

290

## Soup

### PAYA ARAK

(Goat Trotters paste, Bay leaf, Spices, Mutton Paya Masala, Lemon & Ginger)

320

### CHICKEN HOT & SOUR SOUP

(Chicken Broth, Sliced Fresh Mushrooms, Sliced Bamboo Shoots, Drained, Fresh Ginger Root)

270

### CHICKEN MANCHOW SOUP

(Chicken Broth, Sliced Fresh Mushrooms, Sliced Bamboo Shoots, Drained, Fresh Ginger Root, green Chillies)

270

### BADAMI MURGH SHORBA

(MAMA'ESH Version Of Overnight Simmered Chicken Broth With Aromatic Herbs And Almonds)

280

## Cold Mezze

### HUMMUS

(Chickpeas With Tahina and Lemon Juice Topped with Extra Virgin Oil)

250

### PALESTINE MUTABAL

(Palestine Favorite, Olive Oil, Roasted Eggplant, Tahina, Yoghurt & Garlic)

290

## Hot Mezze

### HUMMUS BIL LAHAM

(Creamy Textured Dip of Chickpeas Topped with Minced Meat)

750

### HUMMUS BIL TOVUK

(Creamy Textured Dip of Chickpeas Topped with Minced Chicken)

650

## Shawarma

### CHICKEN SHAWARMA PLATTER

(Shawarma Chicken & Pickled Vegetables, Served with Fries, Rice & Whole Wheat Bread)

320

### PANEER SHAWARMA PLATTER

(Shawarma Paneer & Pickled Vegetables, Served with Fries & Rice & Whole Wheat Bread)

290

### LAMB SHAWARMA PLATTER

(Strips Of Lamb Fillet Marinated In Tahina, Grilled Onions & Tomatoes, Served with Fries & Rice)

390

## Chicken from the grill

### PALESTINIAN MUSAKHAN

(Roasted chicken and caramelized onions, garnished with pine nuts and arranged on top of Taboon bread)

749

### TAVUK DUMAN

(Marinated In Ginger & Garlic Paste Greek Yogurt Roasted In Charcoal)

749

### TOVUK PALESTINE

(Chef Signature Tovuk Marinated In Ginger & Garlic Paste with White Creamy Sauce)

419

### DAJAJ MEDITERRANEAN KEBAB

(Dajaj in Mediterranean Style, Marinated In Ginger & Garlic Paste with Olive Oil & Cheese Cream)

399

### TOVUK GILAFI SEEKH

(Indian Style Minced Chicken Marinated In Ginger & Garlic Paste Service with Tossed Tomatoes & Onions)

449

### BHATTI KA MURGH (H/F)

(Indian Style Chicken Marinated In Yogurt & Green Chillies)

349/

599

### MURGH AFLATOONI (H/F)

(Indian Style Chicken Marinated In Yogurt & Green Chillies Mixed with Onion And Desi Ghee)

499/

649

### LABAN-E-GARLIC DAJAJ

(MAMA'ESH Classic Recipe Marinated In Zesty Blend of Mix Spices)

399

### TOVUK ZAATAR KEBAB

(Tender Chicken Tikka Pieces Marinated In Mix Spices, Fusion of Middles East & Indian Flavor)

449

### TOVUK BARRA

(Handpicked Chicken Pieces Marinated In Yogurt & Special Tandoori Masala, Cooked To Perfection In Tandoor)

419

### TOVUK PAARCHA

(Mamaesh Chef Special with Secret Spices)

599

### TOSHKA

(A Delicious Street Food Mostly Made with an Arabic Flatbread Stuffed with Kebabs & White Cheese)

499

## Mutton from the grill

### LAHAM NALLI BARRA

(Handpicked Nalli Pieces, Marinated in Yogurt & Special Tandoori Masala)

1599

### LAHAM CHOPPED BARRA

(Handpicked Mutton Chops, Marinated in Yogurt and Chef Special Mix Spices)

999

### LAHAM SUFYANI KEBAB

(Overnight Marinated Mutton Pieces with Chillies & Freshly Ground Spices, Cooked In Tandoor)

635

### LAHAM PATHANI

(MAMA'ESH Chef Special Laham with Secret Spices)

635

### LAHAM SEEKH GILAFI

(Famous Street Food, Spiced Minced Mutton Cooked On Skewers In Tandoor Served with Fresh Mint & Lime And Chutney)

599

### LAHAM STEAK

(Mama'esh Special Juicy Slice of Lamb Cooked with Secret Spices)

869

### ROTI PE BOTI

(Crispy Minced Mutton Kebab Served with Sheermal Naan Served with Red Chutney)

635

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## Fish from the grill

<b>PRAWNS KALIMIRI</b> (Flavorful Black Pepper Shrimp, A Spicy Delight for Seafood Lovers)	<b>539</b>
<b>DUMAN SAMAK POMFRET</b> (Fresh Whole Pomfret In Traditional Middle East Masala Cooked Over Live Fire)	<b>749</b>
<b>FISH TIKKA AJWANI</b> (Fresh Basa marinated In Indian Spices Cooked In Tandoor)	<b>449</b>
<b>TIGER PRWANS</b> (Tasty, Meaty Rich In Protein Marinated In Indian Spices Cooked To Perfection In Tandoor)	<b>649</b>

## Non-Veg Main Course

<b>TOVUK TABEEL</b> (Spicy Tandoori Chicken Marinated With In-house Spice Blend, Cooked In Tomato Gravy)	<b>489</b>
<b>TOVUK AL-MURRAQ</b> (Overnight Marinated Chicken Cooked In A Rich & Spiced Tomato & Onion Gravy)	<b>439</b>
<b>TOVUK MEDITERRANEAN</b> (Tossed Chicken Cooked In Smokey Flavor In Tangy & Spicy Gravy)	<b>449</b>
<b>TOVUK NARGISI KOFTA</b> (Special type of kofta which is prepared with chicken and Egg)	<b>459</b>
<b>TOVUK REZALA</b> (Overnight Marinated Chicken with In-house Special Blend In Onion Gravy)	<b>449</b>
<b>TOVUK KORMA</b> (A Dish From Chef Where Chicken Is Slow Cooked With A Rich & Aromatic Gravy)	<b>450</b>
<b>TOVUK JOOJEH</b> (Overnight Marinated Chicken Cooked In a Rich & Spiced Tomato & Onion Gravy with Chef Special Spices)	<b>499</b>
<b>LAHAM JOOJEH</b> (Overnight Marinated Mutton Cooked In a Rich & Spiced Tomato & Onion Gravy with Chef Special Spices)	<b>699</b>
<b>LAHAM TAZEEN</b> (Tenderised Mutton Overnight Marinated and Cooked On Slow Fire with Onion & Tomato Gravy)	<b>699</b>
<b>LAHAM DRY</b> (A Middle East Mutton Tossed with In-house Tempering and Coconut)	<b>649</b>
<b>LAHAM REZALA</b> (Overnight Marinated Mutton Meat Ball with In-house Special Blend In Onion Gravy)	<b>699</b>
<b>LAHAM NALLI NIHARI</b> (Overnight Marinated Mutton Bone Marrow Mixed with In-house Simmered Spices In Thick Gravy)	<b>749</b>
<b>LAHAM KHEEMA</b> (Minced Mutton Cooked Over with Aromatic Spices and Herbs)	<b>719</b>

## Veg Appetizers

<b>MAKAI MALAI SEEKH KEBAB</b> (Minced Paneer With Mawa Marinated In White Pepper and Green Elaichi)	<b>299</b>
<b>PANEER HASBATOON</b> (Cottage Cheese Stuffed With Mushroom & Cheese cooked In Tandoor Served With Home Made Chutney)	<b>325</b>
<b>PANEER TIKKA AJWANI</b> (Fresh Cottage Cheese Marinated In Indian Spices Cooked In Tandoor)	<b>310</b>
<b>KUMBH TIKKA</b> (Stuffed Mushroom With Cheese & a Hint of Spices Cooked In Tandoor)	<b>280</b>

## Veg Main Course

<b>BANER KHURCHAN</b> (Mediterranean Veg Cuisine In Cottage Cheese Mixed with Tomatoes & Onions In Red Gravy)	<b>299</b>
<b>BANER BASSAL</b> (Cottage Cheese Cooked with Whole Spices & Curd In Rich Onion Gravy)	<b>319</b>
<b>BANER MAKHNI</b> (Cottage Cheese Cooked In Medium Sweet Gravy In Buttery Flavour)	<b>349</b>
<b>AL-KHADDAR</b> (A Traditional Middle East Sorted Veggies Simmered In a Spices Rich & Creamy Tomato Flavour)	<b>319</b>

## Chinese Main Course

<b>HUNAN SAUCE</b>	<b>289</b>
<b>KUNG PAO SAUCE</b>	<b>289</b>
<b>CHINESE CHOPSY</b>	<b>299</b>
<b>MANCHURIAN SUACE</b>	<b>319</b>

## Chinese Rice

<b>CHI. BURNT GARLIC RICE</b>	<b>349</b>
<b>CHI. ORIENTAL POT RICE</b>	<b>429</b>
<b>CHI. FRIED RICE</b>	<b>319</b>
<b>CHI. RED SAUCE ORIENTAL POT RICE</b>	<b>429</b>
<b>VEG BURNT GARLIC RICE</b>	<b>299</b>
<b>VEG ORIENTAL POT RICE</b>	<b>379</b>
<b>VEG FRIED RICE</b>	<b>269</b>
<b>VEG RED SAUCE ORIENTAL POT RICE</b>	<b>379</b>

## Roti Naan, Kulcha

<b>PLAIN ROTI</b>	<b>35</b>
<b>BUTTER ROTI</b>	<b>45</b>
<b>LACHHA PARATHA</b>	<b>55</b>
<b>CHEESE NAAN</b>	<b>120</b>
<b>PLAIN NAAN</b>	<b>65</b>
<b>BUTTER NAAN</b>	<b>85</b>
<b>GARLIC NAAN</b>	<b>95</b>
<b>ZAATAR NAAN</b>	<b>155</b>
<b>GARLIC CHEESE NAAN</b>	<b>130</b>
<b>RUMALI ROTI</b>	<b>45</b>
<b>BUTTER RUMALI ROTI</b>	<b>55</b>
<b>WARQI PARATHA</b>	<b>75</b>
<b>ASSORTED BREAD BASKET</b>	<b>699</b>

## Rice Dishes

<b>PALESTINE MUSAKHAN MANDI</b>	<b>1799</b>
<b>CHI. SAUDI MANDI RICE (H/F)</b>	<b>999/1699</b>
<b>MUTTON SAUDI MANDI (H/F)</b>	<b>1200/2100</b>
<b>RAAN SAUDI MANDI (F)</b>	<b>2699</b>
<b>LAMB CHOP RICE</b>	<b>649</b>
<b>CHICKEN KEPSA RICE (H/F)</b>	<b>699/1199</b>
<b>MAMA'ESH AUTHENTIC THAAL</b>	<b>3499</b>
<b>CHICKEN DUM PUKHT BIRYANI</b>	<b>399</b>
<b>MUTTON DUM PUKHT BIRYANI</b>	<b>599</b>
<b>CHICKEN AKHNI PULAO</b>	<b>349</b>
<b>MUTTON AKHNI PULAO</b>	<b>549</b>
<b>JASMINE STEAM RICE</b>	<b>139</b>
<b>ZEERA RICE</b>	<b>149</b>
<b>DAL KHICHDI</b>	<b>199</b>
<b>PRAWNS BIRYANI</b>	<b>449</b>

## Accompaniments & Siders

<b>JABHA</b>	<b>79</b>
<b>PINEAPPLE RAITA</b>	<b>89</b>
<b>MASALA PAPAD</b>	<b>99</b>
<b>FRIED / ROASTED PAPAD</b>	<b>29/39</b>
<b>FRENCH FRIES</b>	<b>149</b>
<b>PERI PERI FRIES</b>	<b>159</b>
<b>TRUFFLE FRIES</b>	<b>189</b>

## Dazzling Desserts

<b>PALESTINIAN MILK CAKE</b>	<b>250</b>
<b>PISTACHIO MILK CAKE</b>	<b>250</b>
<b>PULL ME UP</b>	<b>400</b>
<b>KUNAFI</b>	<b>425</b>
<b>BAKLAVA</b>	<b>310</b>
<b>LUQAIMAT</b>	