The idea of 'Martabaan' has been latently simmering in my mind since the beginning of my exciting culinary journey over four decades ago.

And I am elated to see this dream finally come to fruition here at the iconic Emirates Palace.

This menu is an ode to all my nostalgic musings and wonderful memories of the melange of sights, sounds, aromas and magic, only to be found in the traditional kitchens of India. It is a metaphorical jar filled with

a marination of my inspirations, my creativity and an innate desire to revive age-old secrets and forgotten recipes of India's glorious culinary legacy.

Here at 'Martabaan', it is my heartfelt desire to take you on an enchanting experience set in a delightfully exotic ambiance. Savour the mystic flavours and creativity.

Bon appetit.



ROYAL MENU VEG - 499

AMUSE BOUCHE

SOUP

KABOOCHA & COCONUT SOUP

Red pumpkin & coconut soup flavoured with makroot leaves

APPETIZERS

KURSI CHAAT

Refined flour crisp topped with spiced potato mash & chutneys

KHURMANI KI TIKKI

Apricot & potato patty seasoned with Indian spices & served on sweetened yogurt

KEBAB

PANEER LAL MIRCH

Barrels of cottage cheese stuffed with tomato & mint chutney

HARA CHANA, PISTA KE KEBAB

Pan seared kebab made of green chickpeas, pistachio & Indian spices

MAIN COURSES

MARTABAAN KI SUBZI

Assorted vegetables cooked in onion, tomato and vinaigrette masala

BRINJAL SARAF

Charcoal grilled aubergine mash & cooked with onion & tomatoes

DAL LANGERWALI

Split peas & split black lentils tempered with garlic & Indian spices

VEGETABLES BIRYANI

ASSORTED BREADS

DESSERT

GULAB JAMUN TIRAMISU

Creamy tiramisu flavored with gulab jamun

ROYAL MENU NON VEG - 499

AMUSE BOUCHE

SOUP

KABOOCHA & COCONUT SOUP

Red pumpkin & coconut soup flavoured with makroot leaves

SEAFOOD

AMBI PRAWN

Prawns marinated with raw mango & yogurt, grilled in tandoor

NARANGI SALMON

Salmon marinated with Indian spices and mildly flavored with orange

KEBAB

GANDHERI KEBAB

Chicken kebabs on sugarcane stick, served with mint chutney

MATKA KEBAB

Lamb kebab cooked in tandoor and tempered with garlic masala

MAIN COURSES

MURGH MAKHANI

Tender pieces of chicken cooked with tomato, cashew nuts and cream

ALLEPY PRAWN CURRY

Prawns curry flavored with coconut and raw mango

DAL LANGERWALI

Split peas & split black lentils tempered with garlic & Indian spices

LAMB BIRYANI

ASSORTED BREADS

DESSERT

GULAB JAMUN TIRAMISU

Creamy tiramisu flavored with gulab jamun

ROYAL THALI VEG - 699

APPETIZERS

PANEER LAL MIRCH

Barrels of cottage cheese stuffed with tomato & mint chutney

SIGRI KE AVOCADO

Avocado marinated with red chili, hung yogurt, finished with lime juice & chat masala

ACHARI KHUMB BROCHETTE

Grilled mushroom marinated with yellow chili, stuffed with vegetable & cheese

MAIN COURSES

MARTABAAN KI SUBZI

Assorted vegetables cooked in onion, tomato and vinaigrette masala

MARTABAAN KE CHOLE

Chickpeas cooked with red chili pickle

PANEER KHATTA PYAAZ

Cottage cheese cooked in onion & tomato based curry, flavoured with vinaigrette onions

LASOONI BHUNA PALAK

Garlic tempered spinach cooked with Indian spices

Main course will be served with dal makhani, steamed rice & assorted Indian bread

DESSERT

CHENNA PAYESH

Small clotted cream balls served with sweetened reduced milk

ROYAL THALI – NON VEG 699

APPETIZERS

MURGH MALAI TIKKA

Tender pieces of chicken marinated with cream, cheese, yogurt & finished in clay oven

AMBI PRAWN

Medium size prawn marinated with raw mango & yogurt, grilled in tandoor

LAMB CHOP

New Zealand lamb chop marinated with yogurt & chili

MAIN COURSES

MARTABAAN KA MEAT

Tender pieces of lamb slowly cooked with red chili pickle, onion and tomato-based curry

TARIWALA MURGH

Tender pieces of chicken cooked in brown onion & tomato-based curry

ALLEPY PRAWNS CURRY

Prawn curry flavoured with coconut & raw mango

HALEEM

12-hours slowly cooked lamb meat with wheat mash & Indian spices

Main course will be served with dal makhani, steamed rice & assorted Indian bread

DESSERT

CHENNA PAYESH

Small clotted cream balls served with sweetened reduced milk

SOUP

KABOOCHA & COCONUT SOUP ✓

Red pumpkin & coconut soup flavoured with makroot leaves 85

RASSAM-VEGETABLE V

Spiced lentil & tomato soup served with steamed vegetables 85

RASSAM-SEAFOOD 🐛

Spiced lentil & tomato soup served with steamed vegetables & seafood

120

95

VEGETARIAN APPETIZERS

BLUEBERRY DAHI BHALLE KI CHAAT

Lentil fritters, sweet sour yogurt & blueberry chutney 85

KURSI CHAAT

Refined flour crisp topped with spiced potato mash & chutneys 75

HASS AVOCADO, QUINOA 🏏 💯

Multi coloured quinoa served with avocado & mango cubes 88

KHURMANI KI TIKKI

Apricot & potato patty seasoned with Indian spices & served on sweetened yogurt

HUMMUS MARTABAAN V

Hummus flavoured with pickle, truffle, cumin & served with mini truffle naans 70

NAAZA

Onion & chili stuffed naan topped with mozzarella cheese 90

SAMOSA DUO

Classic potato samosa & taco-samosa 75

VVEG NAAN CHOORA

Crushed crispy bread tossed with chopped vegetables & coriander 70

CURRY LEAF LOTUS STEAM, MAKHANA

Lotus steam flavoured with curry leaf and tossed with lotus seeds and Indian spices 120

NON-VEGETARIAN APPETIZERS

SHRIMPS ON THE ROCKS

Marinated shrimps tossed with butter & Indian spices 130

CHEESE CHILLI CRAB

Crab meat tossed with onion, garlic, served on cheese naan 175

NAAZA-KAT

Onion & chili stuffed naan topped with chicken tikka & mozzarella cheese 95

KUKAD CHAAT

Crispy fried chicken tossed with bell peppers, tangy tamarind, yogurt sauce, served with pastry 100

GANDERI KEBABS

Chicken kebabs on sugarcane stick, served with mint chutney 105

CHICKEN FARCHA ROLL

Chapathi roll stuffed with crispy fried chicken and pickled carrots 120

ROTI PE BOTI

Spiced lamb chunks served on flaky layered whole wheat bread 100

CHICKEN NAAN CHOORA

Crushed crispy bread tossed with chicken tikka & chopped coriander 90

VEGETARIAN CHAR-GRILLS

PANEER LAL MIRCH

Barrels of cottage cheese stuffed with tomato & mint chutney 100

MALAI KE ALOO

Jacket potatoes marinated with yogurt, stuffed with cream & cheese 65

SIGRI KE AVOCADO

Avocado marinated with red chili, hung yogurt, finished with lime juice $\&\,$ chat masala 85

ACHARI KHUMB BROCHETTE

Grilled mushroom marinated with yellow chili, stuffed with vegetable & cheese 80

HARA CHANA, PISTA KE KEBABS (N)

Pan seared kebab made of green chickpeas, pistachio & Indian spices 80



NON-VEGETARIAN CHAR-GRILLS

AMBI PRAWNS 🐇

Medium size prawn marinated with raw mango & yogurt, grilled in tandoor

210

NARANGI SALMON 🛼



Salmon marinated with Indian spices and mildly flavoured with orange 150

MURGH MALAI TIKKA

Tender pieces of chicken marinated with cream, cheese, yogurt & finished in clay oven

CHICKEN TIKKA

Tender pieces of chicken marinated with chilies & yogurt 110

BHATTI DA MURGH

Tender chicken marinated with mustard, spices, chilies & yogurt

130

LAMB RACK

Lamb rack marinated in yogurt & chili served with cumin flavoured asparagus and Spiced jacket potato 200

SILVATTA KEBAB

Marinated lamb slices cooked on griddle 170

MATKA KEBAB



Lamb kebab cooked in tandoor & finished with tempered garlic masala 140

DAKSHINI FISH TIKKA 💪



Hamour fish marinated with South Indian spices 135

MARTABAAN SPECIALS

MARTABAAN KE CHOLE, AMRITSARI KULCHA 🌾

Chickpeas cooked with red chili pickle, served with Amritsari kulcha 110

MARTABAAN KE KHATTE MEETHE ALOO V

Diced potatoes cooked with mango pickle, served with fried whole wheat bread 105

MARTABAAN KI SUBZI

Assorted vegetables cooked in onion, tomato and vinaigrette masala 120

MARTABAAN KA MURGH (N)

Hand clenched chick pea fritters, chicken simmered in coconut based curry 125

MARTABAAN KA RAAN

Slow cooked whole Lamb Leg, meltingly tender and bursting with royal spices 320

MARTABAAN KA MEAT

Tender pieces of lamb slowly cooked with red chili pickle, onion and tomato-based curry 145

VEGETARIAN MAIN COURSES

BRINJAL SARAF

Charcoal grilled aubergine mash & cooked with onion & tomatoes 90

SPINACH, EDAMAME, COTTAGE CHEESE & LENTIL CRISP

Blend of spinach cooked with edamame & cottage cheese, garnished with lentil crisp 100

CAN CAN PANEER (N)

Cottage cheese cooked in onion & tomato-based curry, flavoured with vinaigrette onions 110

BURATTA KOFTA, MAKHANI (N)

Creamy buratta koftas served in rich cashew nuts curry 105

MUSHROOM KHETI

Variety of mushrooms served in onion & tomato masala 120

NON-VEGETARIAN MAIN COURSES

FISH KHALLBATTA 💪



Pan seared masala cod served in stone bowl with basmati rice, fried egg & tomato kut 170

MURG MAKHAN PALAK (N)

Tender pieces of chicken cooked in tomato-based gravy, served with spinach 140

MEEN POLLICHUTTU 💪 💯

Banana leaf wrapped hamour, served with spiced couscous

PANIYARAM PRAWN 🔄



Prawn & rice dumpling with south flavor 160

HALEEM

12 hours slow cooked lamb meat with wheat mash & Indian spices 95

ALLEPY PRAWN CURRY

Prawn curry flavoured with coconut & raw mango

LOBSTER FERRY WHARF



Pan seared spiced lobster with polenta 210

TARIWALA MURGH

Tender pieces of chicken cooked in brown onion & tomato-based curry 110

CAN CAN CHICKEN (N)

Chicken morsels cooked in onion & tomato-based curry, flavoured with vinaigrette onions

135

DUM KUSUNHERI NALLI (N)

Lamb shank simmered in onion & tomato-based curry, served with potato dauphinoise 185

DALS

DAL MAKHANI

Overnight slowly cooked black lentils with tomatoes, cream & butter 95

DAL HYDERABADI 🗸

Tempered yellow lentils 90

DAL LANGARWALI

Split peas & split black lentils tempered with garlic & Indian spices 80



RICE

CHICKEN BIRYANI 140

LAMB BIRYANI 145

PRAWNS BIRYANI 195

VEGETABLES BIRYANI 110

STEAMED RICE 40 $\sqrt{}$

SAFFRON RICE 50

BREAD BAR

ROTI 18 ▼

LACCHA PARATHA 25

PLAIN NAAN 20 ✓

CAMEMBERT AND TRUFFLE NAAN 45

ONION CHILI KULCHA 30

CHILI OLIVE NAAN 35

TOMATO MOZZARELLA KULCHA 35

CHILI PESTO NAAN 30

DESSERTS

CHOCOLATE SHAWARMA

Belgium chocolate, chocolate sponge & sabayon sauce 9

90

ORANGE BASUNDI 🥖 (N)

Sweetened reduced milk flavoured with orange & pistachio 55

FLYING KUNAFA 🥢 (N)

Crispy fried kunafa topped with rabdi 90

MADHU MITHI

Homemade honey cake with masala chai mousse 70

KULFI (N)

Traditional Indian ice-cream, gold leaf 85

RAS MALAI PILLOW (N)

Soft and Creamy ras malai rolled with coconut and rose petel 80

GULAB JAMUN TIRAMISU

Creamy tiramisu flavoured with gulab jamun 65

DIFFERENT STROKES (N)

3 flavours of jalebi: saffron, orange, fennel & pepper 65