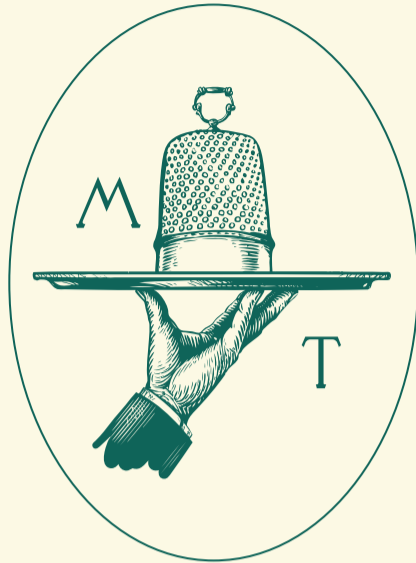


CUISINE INSPIRED FROM THE STREETS OF INDIA.

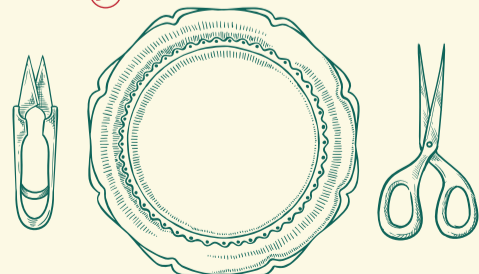
A great many street food vendors make up the colour, sounds and smells of India. They nourish the appetites of busy white-collar workers, sweaty rickshaw drivers and hungry school children all through the day.

Our menu tips the hat to these roadside culinary masters. Our cuisine is the without frills earthy, lovingly made food of the people and dresses up the tastes of India.



SMALL PLATES

- PANI PURI (5's)** 68
A crispy traditional Indian street food stuffed & topped with sev, a coriander & mint "Pani" infusion:
• Chickpea masala/Garlic almond pickle/Kachumber
• Yellow potato/Garlic almond pickle/Kachumber /Date & tamarind chutney
• Chicken Tikka/Put-put chutney/Kachumber
- OKRA FRIES** 56
Crunchy lady fingers coated in our signature spice.
- GUNPOWDER WINGS** 89
Char-grilled spicy tikka masala wings served with Put-put chutney.
- LAMB KEEMA KEBAB** 95
MT's mini kofta's with a side of tangy mint chutney.
- SPICED HARI MIRCHI & BRINJALS** 62
Marinated fried green chillies & brinjals tossed in a fresh lime juice, ginger, garlic, curry leaves, coriander dressing.
- PAPRI CHAAT** 69
A flavourful burst of fresh pineapple, roast pumpkin, coriander, mint, pomegranate, mixed nuts, chevda, puffed rice drizzled with yoghurt, green chutney & tamarind & date chutney on a crispy popadum.
- KITCHEREE ARANCINI** 78
Golden fried yellow dhal & basmati rice kitcheree balls stuffed with cheddar cheese, served with home-made cumin & tomato chilli jam.
- SAMOOSAS (4's)**
With chutney:
• Potato/Peas/Green chilli
• Sweetcorn/Cheese/Green chilli
• Put-put chicken
• Vindaloo minced lamb/Onions/Spices
- FRIED MASALA HALLOUMI** 84
Halloumi coated in a masala & fresh herb seasoned chana flour, with a garlic tamarind drizzle and chilli & honey dipping sauce.
- FIRECRACKER PRAWNS** 169
Marinated prawn tails, masala dusted, flash fried & coated in our spicy firecracker sauce.



- Spicy
..... Vegetarian
..... Vegan

TANDOORI/GRILLS

- Marinated & dropped in the flaming hot tandoor - The Bollywood Braai.*
- LAMB CHOPS** 260
6 Skinny lamb chops rubbed with a special blend of tandoori spices, smoked in the tandoori pit & crispy grilled served with mint chutney.
- LAMB SHEESH KEBAB** 165
Lamb mince seasoned with spices mixed with onion, green chili, coriander & ginger, skewered & char-grilled.
- CHICKEN TIKKA (2pc/4pc)** 89/135
Deboned 24hr marinated chicken thighs in yoghurt & roasted MT's spice served with Put-put chutney.
- TANDOORI PRAWNS**
Ginger, garlic & spiced marinated prawns grilled on the fire with tomato mint chutney.
• 4 Prawns 145
• 6 Prawns 210
• 10 Prawns 325
- TANDOORI PLATTER**
Chicken tikka, gunpowder wings, skinny chops, lamb sheesh kebab, crispy masala potatoes, MT's chutney.
• For 2 260
• For 4 490
• Add prawns 35 each

MASALA FISH FRY 188
Fried fish marinated in garlic, ginger & red chili masala served with jeera rice, dhal & kachumber salad.

BREAD

- CHAPATTI** 25
A.k.a. the Roti.
- BUTTER NAAN** 28
Freshly baked in the tandoor.
- BUTTER GARLIC NAAN** 32
- CHEESE NAAN** 39
Cheddar & sesame seeds.
- ALOO-PARATHA** 40
Spiced potato stuffed chapatti.

CURRIES

- CHICKEN MAKHANI** 165
MT's butter chicken fillet in a mildly spiced, cashew butter cream & yoghurt sauce.
- KARELA CHICKEN, PRAWN, GREEN PAPAYA CURRY** 210
In a silky spicy coconut sauce with onions, curry leaves & and spices.
• Prawn only option 240
- CHICKEN TIKKA MASALA** 148
Spiced, deboned thighs which is cooked in a tomato, butter cream sauce & toasted cashew nuts.
- GOAT SALI BOTI** 210
A classic Indian-Parsi curry, goat on the bone simmered until deliciously tender in a lightly spiced, slightly sweet aromatic tomato & onion sauce topped with crispy potato sali.
- DURBAN LAMB CURRY** 235
South African style lamb on the bone curry. Cooked with all the spice & fresh herbs that makes this exceptional.
- LAMB ROGAN JOSH** 215
Tender boneless lamb slow cooked with Kashmiri chilli, ginger, yoghurt & spices finished with roasted green peppers & onions.
- PRAWN MADRAS**
Originating from Chennai, this is a spicy tomato, tamarind, curry leaf, garlic & ginger curry.
• With Prawns 210
• With Kingklip 195
- GOAN FISH CURRY**
Fish curry, tamarind, peppers, garlic & spices in a silky coconut & curry leaf sauce.
• With Kingklip 195
• With Prawns 210

RICE DISHES

- CHICKEN BIRYANI** 195
A royal delicacy - yoghurt, spices, ginger & pieces of garlic marinated chicken on the bone. Layered with steamed rice & caramelised onions. With Tailored Dhal & sour milk.
- VEG BIRYANI** 155
An aromatic rice dish made with seasonal vegetables, herbs, lentils, rice & spices. With Tailored Dhal & sour milk.
- LAMB KABULI PILAU** 210
Lamb on the bone in a basmati rice pilaf with dates, caramelised carrots & almonds.

RICE

- STEAMED BASMATI** 28
- JEERA RICE** 35
Toasted cumin seeds, finished with ghee & fresh coriander.
- BOLLYWOOD BASMATI** 53
Dried mango, pistachio, mint, coriander, curry leaves, caramelised onions & turmeric.
- CAULIFLOWER RICE** 53
Toasted cashew, marinated cranberries & fresh broken herbs & toasted pumpkin seeds.

PICKLES & CHUTNEY

- PRESERVED LEMON PICKLE** 25
- GARLIC & ALMOND PICKLE** 28
- CARROT PICKLE** 25
- PUT-PUT CHUTNEY** 25
Coriander & green curry leaf chutney.
- MINT ATCHAR CHUTNEY** 25
Fresh mint & atchar spices.
- MT GREEN CHUTNEY** 25
Mint, coriander, garlic, ginger, chilli & yoghurt.
- DATE & TAMARIND CHUTNEY** 28

VEGETARIAN

- DHAL MAKHANI** 105
Slow cooked urad dhal with ginger, cream & butter.
- KITCHEREE & FIRECRACKER CAULIFLOWER** 130
Yellow dhal & basmati rice kitcheree with crispy spiced cauliflower drizzled in a spicy peanut sauce, finished with chilli oil, masala salt, yoghurt & slaw.
- BUTTER BEANS CURRY** 128
Braised butter beans with potato in MT masala simmered with cream.
- PANEER TIKKA CURRY** 135
MT Artisanal Spiced Paneer in one of our curry sauces:
Tikka Masala / Makhani / Palak / Dhal Madras
- GOBI MATAR** 105
Cauliflower, chickpea & pea curry with almonds, sesame seeds spices & coconut milk.
- MUSHROOM KOFTA PALAK** 135
Spiced mushroom, potato, chickpea, kale & red onion kofta in a vibrant spinach sauce.
- PAV BHAJI** 84
A Bombay classic street food mashed vegetable curry served with a warm buttery house-made bun.

SIDES

- TAILORED DHAL** 45
The mother-in-law's classic.
- BRAISED CABBAGE** 48
With curry leaves, dried chilli & mustard seeds.
- CRISPY MASALA POTATOES** 49
Triple cooked potatoes coated with masala, green mango & chilli powder.
- RAITA** 38
Yoghurt, cucumber & jeera seeds.
- AUNTY VASANTY'S KACHUMBER** 32
Cucumber, tomato, red onion & coriander in a lemon vinaigrette.

FEEL GOOD FACTOR

- On the lighter side.*
- PRAWN & PAPAYA SALAD** 170
Grilled spiced prawn skewer with selection of garden greens, sunflower & pumpkin seeds, papaya, dried cranberries, cherry tomatoes, pomegranate, cucumber ribbons with a chilli lime dressing.
- FALAFEL & ROAST CAULIFLOWER SALAD** 125
Chef's famous spiced falafel balls, baby leaf greens, avocado, sumac roasted cauliflower, pickled radish, cucumber ribbons, cherry tomatoes, crispy onions, sliced almonds with a coriander & garlic yoghurt dressing.

TANDOORI TACO'S

- Mini naan bread with selection of a filling, kachumber & green chutney:
Lamb curry 98
Butter Chicken with toasted cashews 79
Falafel & brinjal

DOSA

- Crispy rice dosa served with Tailored Dhal, coconut & spicy tomato chutney:
Masala dosa
Paneer Pav Bhaji dosa
Cheese, onion & green chilli dosa



GIN & TONIC

BOMBAY SAPPHIRE Lime.	41/69
BOMBAY BRAMBLE Lemon & berries.	58/88
MIRARI DAMASK ROSE Berries & flower petals.	52/84
MIRARI BLUE ORIENT SPICED Grapefruit & cardamom.	52/84
MIRARI AMBER Lemon & cinnamon.	52/84
HENDRICK'S Cucumber.	58/95
HENDRICKS'S LUNAR Cucumber & cracked black pepper.	58/95
BLIND TIGER Orange & mint.	46/84
BOUDIER SAFFRON GIN Orange & strawberry.	69/118
TANQUERAY #10 Grapefruit.	62/102
CAPE SAINT BLAIZE OCEANIC Salted orange zest & berries.	58/96

FITCH & LEEDES TONIC 25

- Indian classic
- Rose & cucumber
- Grapefruit
- Blueberry & cardamom
- Sugar-free



BEERS ON TAP 330/500 ML

GOLDEN THREAD MT House lager.	36/52
DEVIL'S PEAK LARGER	39/53
CASTLE LITE	37/51



COLD DRINKS

SODAS	35
WATER	30/52
CORDIAL & MIXER	35
JUICES	38
ICE TEA	38



COCKTAILS

THE CURRINI Bombay Sapphire gin, Bianco vermouth, curry leaves, coconut syrup, coriander & lemon juice.	105
NIMBU PUNCH Bacardi carta blanca rum, Elderflower syrup, lemon juice with muddled cucumber wedges.	89
LITCHI LASSI LADA Bacardi carta blanca rum, litchi syrup, yoghurt, milk, cardamom powder & lime.	85
ELDERFLOWER & BASIL SMASH Bombay Sapphire gin muddled with basil, elderflower syrup & lemon. Charged with soda.	99
ROSE & POMEGRANATE Mirari Damask Rose gin, pomegranate syrup & lemon shaken over ice & topped with MCC.	75 94
MUMBAI EXPRESS Bombay Sapphire gin, pineapple syrup, lime, mint & coriander shaken over ice & charged with soda.	99
BERRY FIZZ Bombay Bramble blackberry & raspberry gin, pineapple juice & vanilla syrup shaken with aquafaba to create a rich foamy texture & charged with soda.	86
GINGER SOUR Maker's Mark bourbon, lemon juice, ginger syrup & egg white.	110
24 KARAT Mirari Amber gin, elderflower syrup & lemon shaken over ice & charged with MCC.	110



MODERN TAILORS



Hurry Up

Take it Easy.



LASSI

MANGO & SAFFRON Mango, plain yoghurt, saffron, green pistachio & ice blended until smooth.	66
BERRY & ROSE Mixed berries & rose syrup, plain yoghurt, honey & ice blended until smooth.	56
DATE & BANANA Date, banana, almonds, plain yogurt, honey, cinnamon & ice blended until smooth.	64
SALTED CUCUMBER & MINT Refreshing cucumber, plain yoghurt, salt, cumin, fresh mint & honey.	52

BOMBAY CRUSH Vermicelli noodles, raspberry jelly, chia seeds, rose syrup, milk & vanilla ice cream. Combined & served with fresh rose petals.	65
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NON-ALCOHOLIC

ELDERFLOWER & BASIL SMASH Elderflower syrup muddled with basil & lemon. Charged with soda.	52
MARRAKESH Pineapple syrup, lime, mint & coriander shaken over ice. Charged with soda.	56
LITCHI & SUGAR CANE MOJITO Litchi syrup, mint & limes muddled together. Charged with soda.	56



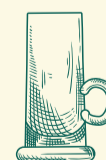
SHARBAT

SPARKLING ROSE Rose syrup, chia seeds, lemon juice & soda water. Served with mint.	52
MINT & LEMON Ginger, lemon, mint, sugar & soda water. Served with crushed ice, candied ginger & dried lemon.	49



HOT DRINKS

CAPPUCCINO	38
CAFFÈ LATTE	40
AMERICANO	34
ESPRESSO	27
CAFFÈ MOCHA	46
HOT CHOCOLATE	44
SPICED HOT CHOCOLATE	46
TURMERIC LATTE	42
RED CAPPUCCINO	38



TEA

HOME BREWED MASALA TEA	39
BLACK TEA	32
ROOIBOS	32
GREEN TEA	33
GINGER, HONEY & LEMON	34

