



CHEZ MUMTAJ
Modern Asian Dining
Restaurant & Saffron Lounge Champagne Bar

A La Carte Menu

Starters

Pappadoms and Chutney Assortment -

£5.50

with home-made coriander & mint yoghurt & mango chutney

Seafood Platter - £16.95

Peri Peri black tiger prawn, salmon tikka, tandoor monk fish
Trio of homemade fresh fruit preserves

Meat Platter - £15.95

Green herbed duck breast, lamb cutlet, achari chicken tikka,
Trio of homemade fresh fruit preserves

Onion Bhaji (v) - £6.95

Crispy onion balls, coriander, chillies, black Nigella &
Fennel seeds in gram flour coating

Paneer Shashlik (v) - £7.95

Tandoor roasted homemade cheese, peppers, tomato,
mushroom with smoked red pepper aioli

Chick Pea Tartlet (v) - £7.95

Tangy spiced chick peas in tamarind & crème fraiche
on petit naan bread

Chicken Tikka - £8.50

Cornfed tandoor roasted marinated in garlic, pickling
spices, green leaf salad and wasabi mash

Lamb kebab - £8.50

Kentish lamb mince in spices, herbs, grilled over hot coals,
Wasabi aioli emulsion served with green leaf salad

Soft Shell Crab - £11.95

Wild catch blue swimmer crab in chilli, spring onion, garlic
tempura crust served with fig, mango and ginger preserve

Handcrafted Punjabi Veg Samosa - £6.95

Spiced potato & vegetables in short crust pastry

Black Tiger Prawn Puri - £11.95

Shallot onions, light herbs, spices, puri bread

Handcrafted Duck Samosa (S) - £8.95

Confit of Gressingham duck, duxelle of cepes and shallot
parceled in filo pastry, hoisin sauce

Buttered Black Tiger Prawn (S) - £11.95

Malaysian style prawns tossed in garlic, spring onions,
red chilli and curry leaves

Loch Duart Salmon Tikka - £11.95

Chargrilled salmon marinated in smoked paprika, dill, honey,
mustard and fennel with beetroot-coconut gel

Chicken Liver Puri - £11.95

Curried chicken liver supremes, pomegranate
molasses, chopped fresh ginger, green peas and puri bread

Aloo Tikki - £7.95

Roundels of mashed potato stuffed with spicy peas and
sweetcorn, tamarind and date sauce

Chez Mumtaj Salad - £7.95

Chicken & Duck Dishes

Old Delhi Chicken Tikka Masala (N) - £12.95

Morsels of chargrilled pieces cooked in chefs own
exotic fenugreek and tomato cream sauce

Garlic Chilli Chicken Masala - £12.95

Chargrilled chicken cooked with garlic and fresh
green chillies in a spicy hot sauce

Murgh Zaffrani - £13.95

Chargrilled chicken simmered in a spicy coconut milk,
Mustard seeds, coriander and chilli paste with a tang of lime

Karachi Kebab Masala - £12.95

Morsels of chicken in a rich aromatic spicy sauce with tomato,
mix peppers and onions

Murgh Lazeez - £12.95

Succulent chicken hot and sour sauce with unique aroma of
Bengali Naga chilli and kaffir lime leaves

Murgh Darjeeling - £13.95

Wild mushrooms, truffle oil, tarragon, garlic cream sauce

Shahi Pistachio Korma (N) - £12.95

Moghul style dish of chicken cooked in a creamy yoghurt gravy
scented with cardamom and mace

Murgh Chettinand - £12.95

A Classic hot south Indian curry cooked with coconut,
Tamarind pulp, poppy & mustard seeds, curry leaves

Parsi Chicken Dhansak - £13.95

A blend of mixed lentils, Kaffir lime leaves, sweet, sour and hot
thick gravy

Akbari Murgh (N) - £12.95

Tender chicken pieces, pineapples, fenugreek,
cream of almond ginger sauce

Duck Nazakat - £16.95

Sliced Barbary duck slow braised in aromatic spices, tamarind



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Dum Phukt Biryani Dishes

All Biryani dishes sealed in puff pastry, served with cucumber raitha.

Chicken Biryani - £15.50
Lamb Biryani - £16.50

Black Tiger Prawn Biryani - £17.50
Vegetable Biryani - £14.95

Lamb Dishes

Lamb Shank - £17.95

Slow braised Kentish shank in classic rogan josh gravy

Xacutti Lamb - £13.95

Spicy hot Goan specialty cooked with freshly grated coconut, tamarind juice, garam masala and star anise

Lamb Pasanda (N) - £14.50

Tender fillets of Kentish lamb cooked in Madeira wine mild cream sauce with lightly flavoured herbs

Lamb Nashilee (N) - £14.50

Tender Kentish lamb fillets gently slow braised in a rich chilli and ginger sauce

Goan Vindaloo - £13.95

Kentish lamb stewed in a hot sauce of cider vinegar, tamarind pulp, chilli and star anise

Kentish Lamb Jalfreizi - £13.95

The classic hot lamb dish with fresh green bullet chillies, tomatoes, peppers and onions

Kentish Lamb Saagwallah - £13.95

Spicy medium hot curry with fresh baby leaf spinach

Kashmiri Lamb Rogan Josh - £13.95

Classic Kashmiri medium spicy dish of slow braised Kentish salt marsh lamb with tomato, caramelised onions

Tandoori and Grilled Dishes

Lasuni Chicken Tikka - £14.95

Tender cuts of breast chicken marinated with spicy yoghurt, garlic and herbs grilled in tandoor

Tandoor Monk Fish - £17.50

Fresh Monk fish tail in spice crusted masala and smoked paprika

Tandoor Lamb Chops - £16.95

French trimmed Best End Kentish lamb cutlets marinated in black pepper, garlic & rosemary

Green Herb Duck - £15.95

Grilled Barbary duck breast in coriander, mint, chilli, ginger and nutmeg

Tandoor Black Tiger Prawns - £16.95

Steeped in garlic, marinade of mustard & lime extract

Chez Mumtaj Mix Platter - £22.95

Lamb chop, lamb kebab, chicken tikka, salmon tikka, peri peri prawn and green herb duck

Regional Seafood Dishes

Goan Seabass Curry - £17.95

Fillets of fresh sea bass poached in coconut milk, tempered with mustard seeds, ginger, curry leaves

Keralian Monk Fish Curry - £17.95

Spicy red curry, mustard, curry leaves south Indian style

Scallop and Tiger Prawn Malai Curry - £18.50

Classic Bengali sea food dish gently poached in coconut milk in mild malai gravy

Lobster - £39.95

Whole South American Rock Lobster Tail in light herb marinade South Indian Aleppy, mango, mustard sauce

Black Tiger Prawn Masaledar - £17.95

Tiger prawns cooked in a spicy tomato and aubergine Masala, kaffir lime leaves

Black Pepper Prawns (S) - £17.95

Indonesian style tiger prawns stir fried with mix peppers, onions and wild mushrooms in chilli, sesame, soy and oyster sauce



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Vegetarian Main Dishes

Paneer Butter Masala (N) - £12.95

Homemade Indian cheese in rich tomato and fenugreek cream sauce

Vegetable Dhansak - £12.95

A medley of farm fresh vegetables, mix lentils, kaffir lime leaves, sweet, sour and hot thick gravy

Paneer Manchurian (S) - £12.95

Indo-Chinese dish of homemade cheese, mix peppers, onions, soy, oyster sauce, ginger, garlic, chillies and spring onions

Vegetable Masala (N) - £12.95

Farm fresh vegetables in a rich exotic tomato and fenugreek cream gravy

Garlic Chilli Paneer (N) - £12.95

Cubes of homemade cheese, garlic, mix peppers, onions, green chillies in spicy hot sauce

Vegetarian Side Dishes

Okra - £7.50

Fresh stir-fried okra, tomato, carom seeds and yoghurt

Spicy Potato - £6.95

Hot and sour spicy baby potatoes with tempered mustard seeds and cumin.

Spinach and Paneer - £7.95

Cream of spinach with nutmeg, fenugreek and homemade cheese, mozzarella

Five Lentil Mix - £6.95

North Indian lentils tempered with Panch Prun and garlic

Asparagus - £7.95

Pan tossed with mustard seeds, garlic butter, curry leaves and coconut flakes

Gunpowder Potatoes (S) - £6.95

Gunpowder spice mix baby potatoes with spring onions and rosemary

Stir Fried Broccoli, garlic & cumin - £6.95

Spinach and Potato - £6.95

Fresh baby leaf spinach and baby potatoes tossed in light herbs and spices

Black Lentil - £7.50

In a rich butter cream of fenugreek, tomato and ginger gravy

Pak Choi Greens (S) - £6.95

Stir fried with shitake mushrooms, sesame oil, garlic and oyster sauce.

Chickpea Masala - £6.95

Curried chickpeas with dried mango powder

Tandoor Smoked Aubergine Crush - £7.50

Spinach and Wild Mushrooms - £7.95

Baby leaf spinach pan tossed in tomato basil and truffle oil sauce

Rice and Breads

Steamed Basmati Rice - £3.95

Saffron Pilau Rice - £4.50

Lemon Chilli Rice - £4.95

South Indian Tomato Rice - £4.95

Wild Mushroom Rice - £4.95

Plain Naan - £3.95

Garlic and Cilantro Naan - £4.25

Cheese and Onion Naan - £4.25

Peshwari Naan (N) - £4.25

Keema Naan - £4.25

Basil and Chilli Naan - £4.25

Sundried Tomato, Olives & Cheese Naan - £4.25

Tandoori Roti - £3.95

V - Vegetarian

N - Contains nuts

S - Sesame oil

Many of our dishes prepared in the kitchens may contain allergens nut, gluten and dairy traces, we cannot ensure or guarantee that there will be no cross contamination. This Menu is not suitable for customers with severe allergies.

A 10% discretionary service will be added to the total bill

Takeaway - 01727 800033 www.chezmumtaj.com 136-142 London Road, St Albans, Herts, AL1 1PQ

Opening times - Tues to Sun - 12 noon - 2.30pm and 6pm - 11pm

Tasting Dinner Menu

(Only available for entire party - Min 2 person, max 8 person) £47.95 per person

Pappadoms & Prawn Crackers Basket with Homemade Relishes

Starters

(Per Person)

Tandoor Baked Green Herbed Duck Breast

Chargrilled Rosemary Lamb Cutlet

Chicken Tikka in Pickling Spices with Trio of Homemade Fruit Preserves

Main Course

To share

Classic Old Delhi Style Chicken Tikka Masala

Morsels of chargrilled chicken cooked in chefs own exotic fenugreek and tomato cream sauce

Scottish King Scallop and Black Tiger Prawn Malai Curry

Classic Bengal seafood dish gently poached in a mild coconut milk broth

Kentish Salt Marsh Best End Lamb slow braised in Kashmiri Rogan Josh Bone Marrow Curry

With

Gunpowder spice crusted baby potatoes with spring onions and rosemary

Baby leaf spinach and wild mushroom with basil and truffle oil, Cucumber & mint raitha

Saffron or Steamed Rice

Assorted Naan Basket

Dessert

Mango & Orange Brulee

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PARTY MENU A

£34.95 per person

Starter (choice of one)

Chicken

Chicken tikka marinated in pickling spices with wasabi mash, coriander & basil dressing

Chick Pea Tartlet

Tangy spiced chick peas in tamarind & crème fraiche on petit naan bread

Buttered Black Tiger Prawn

Malaysian style tiger prawns tossed in garlic, red chilli and curry leaf

Main Course (choice of one)

Corn fed chicken

Tandoor roasted served with spinach and wild mushrooms in truffle oil, butter cream of tomato & fenugreek black lentil ragout with saffron basmati rice

Salmon

Chargrilled Loch Duart salmon, asparagus, tomato rice, dill white wine cream sauce

Lamb Shank

Kashmiri-style slow braised lamb shank in rogan josh gravy, wild mushroom rice, gunpowder baby potatoes

Roasted Aubergine (v)

Stuffed with farm fresh vegetables in light herbs topped with melted parmigiana, cream of tomato and fresh basil masala sauce, saffron rice

Desserts (choice of one)

Coconut Milk and Vanilla Rice Pudding with Rhubarb-Ginger Ice Cream

Chocolate Fondant with vanilla Ice Cream

Mango Brulée

Party menus available for a minimum of 12 guests
Party must choose from either menu A or B in advance.

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PARTY MENU B

£39.95 per person

Starter (choice of one)

Mixed Seafood Platter

Peri Peri freshwater black tiger prawn, salmon dill tikka, monk fish

Mixed Meat Platter

Green herbed duck breast, lamb cutlet with rosemary, achari chicken tikka

Mixed Vegetarian Platter (v)

Punjabi samosa, paneer shaslik and chickpea salsa chaat in crispy semolina shell

Main Course (choice of one)

Corn Fed Chicken

Tandoor roasted served with spinach and wild mushrooms in truffle oil, butter cream of tomato & fenugreek black lentil ragout with saffron basmati rice

Lamb Shank

Kashmiri-style slow braised lamb shank in rogan josh gravy, wild mushroom rice, gunpowder baby potatoes

Seafood Biryani

Dum – Phukt style mixed seafood, saffron and rose water sealed in clay pot with puff pastry served with Cucumber & roasted cumin raitha

Roasted Aubergine (v)

Stuffed with farm fresh vegetables in light herbs topped with melted parmigiana, cream of tomato and fresh basil masala sauce, saffron rice

Desserts (choice of one)

Coconut Milk and Vanilla Rice Pudding with Rhubarb-Ginger Ice Cream

Chocolate Fondant with vanilla Ice Cream

Mango Brulée

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