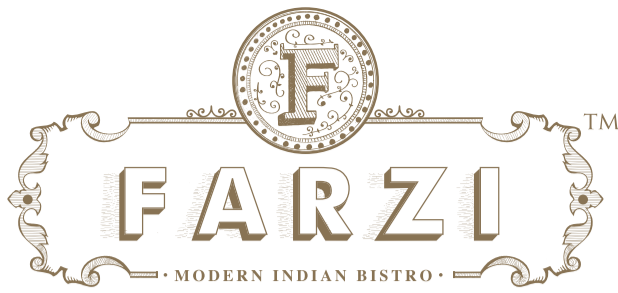




*Scan to view our digital menu*



## MALL OF THE EMIRATES

*Farzi is a Modern Indian Bistro serving cutting edge avant-garde Indian cuisine with a twist.  
The techniques might be new, the ingredients might be global, but the focus is on unapologetic authenticity that still suits every palate.*

### SOUPS & SALADS

<b>Mulligatawny Soup</b> (V)/(NV)	(V) (NV) 35 / 30
<i>Traditional chicken and lentil soup, spiced chickpeas lavash</i>	
<b>Palak Patta Chaat</b> (V)(D)(G)	32
<i>Crispy spinach fritters, beet &amp; sweet yoghurt, mint &amp; tamarind chutney</i>	
<b>Mango &amp; Kale Salad</b> (V)(D)(G)(N)	38
<i>Fresh mango, kale leaves, sweet mango dressing, crumbled feta &amp; pecan</i>	
<b>Pickled Chicken Salad</b>	45
<i>Crispy and soft quinoa, pickled chicken, lettuce, mustard dressing</i>	

### SLIDERS & KULCHAS

<b>Chili Paneer Bao</b> (V)(D)(G)(N) 🌶️	47
<i>Pan tossed spiced cottage cheese, steamed bao</i>	
<b>Cheese Kulcha</b> (V)(D)(G)(N)	47
<i>Cheddar, Monterey Jack and Parmesan cheese filled bread, fresh rucola</i>	
<b>Butter Chicken Bao</b>	49
<i>Butter chicken &amp; chili mayo, steamed bao</i>	

### ROAST & GRILLS

<b>Tandoori Stuffed Mushrooms</b> (V)(D)(G)(N)	48
<i>Cheese stuffed mushrooms, tahini garlic cream</i>	
<b>Lahori Paneer Tikka</b> (V)(D)(G)(N)	52
<i>Nuts stuffed creamy cottage cheese, pesto naan, spiced tomato &amp; onion salad</i>	
<b>Burrah Lamb Chops</b>	68
<i>Overnight marinated lamb chops, flaky Indian bread, Ranch sauce, sumac labneh</i>	
<b>Tenderloin Madras Curry</b>	105
<i>Grilled tenderloin madras curry emulsion, super crisp fries, charcoal smoked</i>	
<b>Jumbo Tiger Prawns</b>	72
<i>Grilled jumbo prawns, nigella garlic butter</i>	
<b>Achari Black Cod</b>	84
<i>48-hours marinated black cod, fresh fennel salad, roast pepper chutney</i>	
<b>Murgh Tikka Pasanda</b> (N)	65
<i>Nuts stuffed chicken, active charcoal hummus, grilled coriander pita</i>	
<b>Asian Wagyu Tikka</b>	115
<i>Asian marinated wagyu tikka, mushroom pâté, sumac onion slaw</i>	
<b>Kashmiri Mutton Seekh</b> 🌶️	68
<i>Chili-butter glazed minced mutton, fresh mesclun leaves</i>	

### SMALL PLATES

<b>Bombay Bhel</b> (V)(D)(G)(N)	39
<i>Crispy lentil and flat bread, yoghurt spheres, mint &amp; tamarind chutney</i>	
<b>Dal Chawal Arancini</b> (V)(D)(G)(N)	39
<i>Lentil risotto, pickled mayo, poppadom rolls</i>	
<b>Avocado Bhel Puri</b>	39
<i>Sweet &amp; tangy crispy puff rice, Hass avocado, crispy corn flakes</i>	
<b>Karela Calamari</b> (G)	39
<i>Sweet and sour sauce, bitter gourd rings, roasted sesame</i>	
<b>Tempura Fried Prawns</b>	69
<i>Batter fried prawns, chili foam</i>	
<b>Andhra Chicken Wings</b> (D)(G)	46
<i>Southern style, spicy &amp; crispy chicken wings</i>	

### SHARING (4 persons)

**Lamb Shank Mandi Pulao**  
*Slow cooked spiced lamb shank served over a bed of spiced rice with chili sauce & raita*

350

#### Shahi Farzi Platter

<b>Non-vegetarian Platter</b>	<b>Vegetarian Platter</b>
<i>Burrah lamb chops, Kashmiri mutton seekh, chicken tikka, tandoori prawns, chutneys, mabooh naan</i>	<i>Dal chawal arancini, paneer tikka, mixed samosa, cheese kulcha, chutneys, mabooh naan</i>
350	310

### SIDES

<b>Mac N Cheese</b>	35
<b>Super crisp French fries</b>	15
<b>Selection of breads</b>	15
<i>Plain naan/ garlic naan /cheese naan / mabooh naan</i>	
<b>Selection of rice</b>	18
<i>Biryani rice / steamed rice / jeera rice</i>	
<b>Vegetable raita</b>	15

### MAINS

<b>Butternut Squash Ghatta Curry</b> (V)(D)(G)(N)	58
<i>Crispy butternut squash gnocchi, Rajasthani style yoghurt curry, pickled orzo</i>	
<b>Herb Crusted Paneer Tikka</b> (V)(D)(G)(N)	68
<i>Tandoori cottage cheese, tomato &amp; bocconcini salsa, rich butter gravy</i>	
<b>Double Dairy Dal Makhani</b> (V)(D)(G)	48
<i>Slow cooked black lentil, butter &amp; cream, garlic naan</i>	
<b>Desi Chowmein</b> (V)(D)(G) 🌶️	48
<i>Street style noodles tossed with bell peppers &amp; onion</i>	
<b>Palak Paneer Croquettes</b> (V)(D)(G)(N)	65
<i>Tempered spinach curry, gram flour flat bread, cottage cheese croquettes</i>	
<b>Nihari Shawarma Biryani</b> 🌶️	72
<i>Lamb shank gravy, layered biryani rice, crispy lavash</i>	
<b>Beef Short Ribs</b> 🌶️	105
<i>Slow cooked short ribs, Rajasthani red gravy, crispy tangy corn, buttered rice</i>	
<b>Lemon Chicken Biryani</b>	72
<i>Lemon zest, layered chicken biryani, crispy brown onion</i>	
<b>Butter Chicken</b>	75
<i>Classic creamy butter chicken, butter naan</i>	
<b>Afghani Pista Korma</b> (N)	75
<i>Stuffed chicken tikka, slow cooked pistachio gravy, chili naan</i>	
<b>Coconut Mirchi Jhinga</b> 🌶️	76
<i>Prawns, coconut chili gravy, dehydrated tomato flakes, coconut rice</i>	
<b>Fired Cod Pollichattu</b> 🌶️	85
<i>Banana leaf wrapped cod, onion tamarind sauce, south Indian flaky bread</i>	
<b>Chicken Tikka Masala</b> (D)	75
<i>Spiced chicken tikka, tossed in rich buttery gravy, cheese naan</i>	
<b>Mutton Pepper Fry</b> (D)(G)	75
<i>Curry leaves tempered, pulled mutton, pepper tossed, Malabar parotta</i>	

### DESSERTS

<b>Rasmalai Tres Leches</b> (V)(D)(G)(N)	39
<i>Flattened clotted cream balls, carrot cream, soaked saffron milk, rose petal net</i>	
<b>Phirni Oxide</b> (V)(D)(G)(N)	62
<i>Sweetened risotto rice served with sweet crumble, frozen cream mousse</i>	
<b>Avocado Gulkand Kulfi</b> (V)(D)(G)(N)	48
<i>Avocado Kulfi, candy floss flakes and rose jam layer, rose syrup and reduced milk</i>	
<b>Snicker Brownie Shell</b> (D)(G)(N)	57
<i>Snickers brownie and ice cream, chocolate shell, Pecan meringue</i>	
<b>Shahi Gulab Jamun</b> (V)	48
<i>Deep fried milk whey dumpling, soaked in sugar syrup, mixed berries, frozen evaporated milk</i>	

Please let us know if you have any allergies or require any information on ingredients used in our dishes.

All prices are in UAE Dirhams and inclusive of 5% VAT

(V) Vegetarian (NV) Non-Vegetarian (D) Dairy (G) Gluten (N) Nuts

🌶️ Farzi Favourites 🌶️ Spicy