

Welcome to Mumtaaz

At Mumtaaz, we invite you to embark on a culinary journey that celebrates the rich tapestry of Indian Flavors. Nestled in the heart of Surrey hills , Melbourne.

our restaurant is dedicated to serving authentic Indian cuisine with a modern twist. Each dish is meticulously crafted using the finest ingredients and traditional cooking techniques, ensuring an unforgettable dining experience. Whether you're here to Savor our signature curries, indulge in tandoori specialties, or enjoy a leisurely meal with loved ones, Mumtaaz promises a warm ambiance and exceptional service. We are honoured to share the vibrant and diverse Flavors of India with you.

Your Host Kammy
(Since 2024)





First Impressions (Veg)

1. CRISPY VEGETABLE SAMOSA (V).....9.99

golden, crispy pastry triangle filled with a savory mix of spiced potatoes, green peas, and aromatic herbs.

2. ONION BHAJIYA (GF)(V).....16.99

Crispy, golden fritters made from thinly sliced onions coated in a lightly spiced gram flour batter and deep-fried

3. VELVET SOYA MALAI CHAAP.....22.99

Tender, juicy soya chaap marinated in a creamy blend of fresh cream, cashew paste, and aromatic spices, then grilled to smoky perfection.

4. SULTAN PANEER TIKKA (GF).....19.99

Chunks of soft, creamy paneer marinated in a spiced yogurt blend with herbs and grilled to smoky perfection.

5. TIBET STYLE VEG MOMOS (GF)(V).....18.99

(6 pieces)

These soft, juicy dumplings offer a burst of flavour in every bite and are served best with tangy soy or spicy chili dipping sauce





From The Stalls

1. PAPDI CHAAT.....16.99

Crisp papdis served separately with vibrant swirls of tangy tamarind chutney, cooling yogurt, spicy green chutney, and a medley of spiced potatoes, chickpeas, and pomegranate pearls.

2. BHALLA CHAAT (GF) 4 PCS.....17.99

Soft, melt-in-the-mouth lentil dumplings soaked in creamy, chilled yogurt and topped with a burst of sweet and tangy chutneys, roasted cumin, and a sprinkle of masala.

3. DAHI PURI 6 (PIECES).....18.99

A luxurious twist on the classic dahi puri, featuring crisp puris filled with creamy yogurt and topped with delicate, burst-in-your-mouth tamarind caviars.

4. SAMOSA CHAAT.....17.99

Served hot with a duo of tangy chutneys and a sprinkle of chaat masala, the perfect fix of crunch, zest, and comfort in every bite.

Corkage Fee:

Guests are welcome to bring their own wine only . A corkage fee is \$5 per person applies. Please inform your server upon arrival.





The Lux Wok-Indo Chinese

1. CHILLI MOMOS (8 PCS)19.99 (V) 22.99 (NV)

golden-fried and glazed in bold chilli-garlic sauce.

2. CHIC6521.99

Crisp chicken bites flash-fried and finished in a tangy chilli-garlic tempering.

3. CHEESE CHILLI21.99

Soft, tender cubes of cottage cheese stir-fried with crisp bell peppers and fiery green chilies, tossed in a flavorful Indo-Chinese sauce.

4. CHILLI CHICKEN.....22.99

Crisp-fried chicken, glazed in a bold chilli-garlic reduction with bell peppers and scallions.

5. VEG MANCHURIAN19.99(V) 21.99(NV)

Golden-fried bites in a zesty, umami-packed Manchurian sauce with scallions.

6. VEG HAKKA NODDLES (V).....21.99

Wok-fired noodles with crisp veggies and a smoky garlic-soy kick.



Menu



Mumtaaz First Non Veg Feast

1. THE MIXED GRILL31.99

an exquisite assortment of succulent grilled meats and kebabs—tender chicken tikka, lamb seekh kabab, smoky lamb cutlets (6 PIECES)

2. AMRITSARI FISH19.99

Spiced river fish in a chickpea flour crust, flash-fried and served with tangy herb chutney.

3. TANDOORI MURG (SUPREME) HALF/FULL.....18.99/28.99

Tender chicken infused with aromatic tandoori spices, cooked in a clay oven for that smoky char.

4. NIZAMI CHICKEN TIKKA.....19.99

Succulent chicken tikka, marinated in rich spices and flame-grilled for a smoky finish.

5. LAMB KAKORI SEEKH.....18.99

Delicate lamb seekh kebabs infused with fragrant Kakori masala, flame-grilled for an exquisite finish.

6. LAMB CUTLETS (3 PIECES)19.99

Succulent lamb cutlets seasoned with a blend of spices and char-grilled for smoky perfection.

7. TANDOORI PRAWNS.....26.99

Succulent prawns marinated in aromatic spices and yogurt, expertly grilled in a traditional tandoor.



Menu



The Veg Chapter (Mains)

1. COMFORT DAL FRY (GF).....22.99

mung/masoor dal finished with a fragrant tempering of garlic, chillies, and spices.

2. SMOKY DAL MAKHNI (GF).....24.99

whole black lentils and kidney beans, slow-cooked with spices and finished with cream and butter.

3. MUMTAZ MIX VEG KADAI (GF).....24.99

A wholesome medley of seasonal vegetables sautéed with onions, tomatoes, and a fragrant blend of Indian spices.

4. SIGNATURE KADAI PANEER (GF).....25.99

North Indian dish featuring soft paneer cubes tossed with crunchy bell peppers and onions in a spicy, aromatic tomato-based gravy.

5. PANEER BUTTER MASALA (GF).....24.99

Succulent cubes of paneer simmered in a luxuriously smooth, buttery tomato cream sauce infused with mild spices.

6. PALAK PANEER (GF).....25.99

Tender paneer cubes nestled in a velvety spinach purée, delicately spiced and enriched with cream, garlic, and a touch of ghee.

7. MALAI KOFTA (GF).....24.99

koftas made from paneer and potatoes, simmered slowly in a luxurious, creamy cashew-tomato gravy infused with aromatic spices

8. ALOO BAINGAN (GF).....25.99

A flavorful North Indian dish of tender potatoes and eggplant cooked in aromatic spices

9. BHINDI DO PYAZA (GF).....24.99

A classic Indian stir-fry made with okra (bhindi) and double the onions (do pyaza), cooked with mild spices for a rich, savory flavor





Meat Me Here (Non Veg Mains)

CHICKEN

1. EXOTIQUE BUTTER CHICKEN (GF).....28.99

Succulent pieces of tandoori chicken simmered in a rich, creamy tomato-butter gravy, infused with aromatic spices for a luxurious, indulgent taste.

2. MURG KADAI (GF).....28.99

Featuring tender chicken cooked with bell peppers, onions, and tomatoes in a rich, spiced gravy.

3. COLONIAL RAILWAY CHICKEN CURRY (GF).....28.99

tender chicken simmered in a medium-spiced, onion-tomato gravy infused with whole spices.

4. PALAK MURG (GF).....28.99

Succulent chicken pieces gently simmered in a velvety spinach purée, enhanced with subtle spices, roasted garlic, and a touch of cream.

5. SUN KISSED MANGO CHICKEN (GF).....28.99

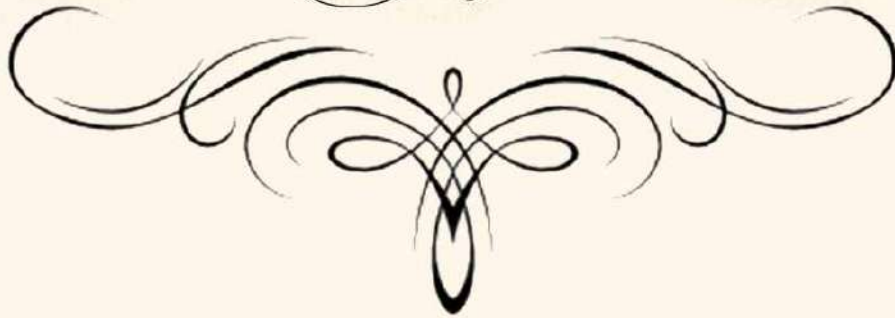
Tender chicken pieces tossed in a luscious, golden mango glaze infused with a hint of chili, ginger, and aromatic spices.

6. CHICKEN KORMA (GF).....31.99

Mughlai delicacy featuring succulent chicken simmered in a creamy, aromatic gravy of yogurt, nuts, and exotic spices.



Menu



Meat Me Here (Non Veg Mains)

BEEF

1. BEEF ROGAN JOSH (GF).....31.99

Slow-cooked with a blend of traditional Indian spices, yogurt, tomatoes, and onions.

2. BEEF VINDALOO (GF).....31.99

A fiery Goan-style curry made with marinated beef, vinegar, garlic, and a blend of warming spices.

3. BEEF KORMA (GF).....31.99

Beef Korma is a rich, creamy, and mildly spiced curry originating from the Mughlai cuisine of North India.

LAMB

1. BELI RAM GOAT CURRY (WITH BONES) (GF).....29.99

Goat curry slow-cooked with traditional spices, herbs, and a rich gravy, inspired by authentic regional recipes for deep.

2. LAMB ROGAN JOSH (GF).....31.50

Lamb Rogan is A Kashmiri-style curry made with tender lamb simmered in a blend of aromatic spices, yogurt, and a rich red gravy.

3. LAMB MADRAS (GF).....31.50

Tamil Nadu-style cooking, particularly with the use of curry leaves, mustard seeds, and tamarind or vinegar for tanginess.

4. LAMB SAAGWALA (GF).....31.50

Lamb Saagwala is a flavorful North Indian curry made with tender pieces of lamb simmered in a rich, spiced spinach gravy.





Sea To Table

1. HERITAGE FISH CURRY (GF).....30.99

local fish simmered in a rich, spiced gravy made with coconut, tamarind, mustard seeds, and curry leaves.

2. MUMTAZ SPECIAL MALABAR FISH CURRY (GF).....30.99

Featuring tender fish simmered in a tangy, spiced coconut-based gravy infused with curry leaves and tamarind.

3. PRAWNS IN CURRY HARMONY (GF).....31.99

Juicy prawns cooked in a flavorful, spiced coconut or tomato-based gravy, infused with aromatic herbs and regional spices.





Biryani & Beyond

1. DUM PUKHT CHICKEN BIRYANI (GF)	29.99
2. SOULFUL VEG BIRYANI (GF)	22.99
3. NAWABI GOAT BIRYANI (GF)	25.99
4. SMOKED SPICE LAMB BIRYANI (GF)	31.99
5. SAFFRON RICE (GF)	6.50
6. COCONUT RICE (GF)	5.99
7. STEAMED RICE (GF)	5.50
8. JEERA RICE (GF)	6.50
9. KASHMIRI PULAO (GF)	8.50
10. PEAS PULAO (GF)	7.50

Tandoori Fired Favourites

1. TANDOORI ROTI	4.99
2. PLAIN NAAN	5.99
3. BUTTER NAAN	6.99
4. GARLIC NAAN	6.99
5. CHEESE NAAN	7.99
6. CHEESE AND GARLIC NAAN	8.50
7. KEEMA NAAN	8.99
8. KASHMIRI NAAN	7.99
9. MIXED KULCHA	7.99
10. PANEER KULCHA	8.99
11. LACCHA PRANTHA/MINT/METHI	8.99



Menu



Majestic Sides

1. PAPADUM WITH CHUTNEY (5 PIECES) (GF)	10.00
2. ONION SALAD (GF) (V)	5.50
3. GARDEN SALAD (GF) (V)	5.50
4. CACHUMBER SALAD (GF) (V)	6.99
5. RAITA (BOONDI/ MIXED) (GF)	7.99
6. MIXED PICKLES	3.50
7. CHUTNEYS (MANGO/ MINT/TAMARIND)	3.50
8. LASSI (MANGO/SWEET/SALTED/PINEAPPLE)	7.99
9. SPARKLING WATER BOTTLE	10.00



Menu

Kids Menu

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|--------------------------------|-------|
| 1. FRENCH FRIES | 8.50 |
| 2. CHICKEN DINOSAUR (8 PIECES) | 12.00 |
| 2. CHICKEN NUGGETS (8 PEICES) | 12.00 |





Treasure of Crowns (Desserts)

1. GULAB JAMUN WITH ICE CREAM.....11.99

Soft, syrup-soaked dumplings served warm alongside creamy vanilla ice cream for a perfect blend of rich sweetness and cool indulgence.

2. ALMOND VELVET KHEER.....11.99

Rice cooked in rich milk and infused with fragrant cardamom, topped with a generous sprinkle of toasted almonds for a delightful crunch.

3. MANGO MALAI MAJESTY.....11.99

A decadent fusion of ripe, juicy mangoes and rich, creamy malai, whipped together to create a velvety, chilled dessert.

4. NAWABI PISTACHIO BLISS.....11.99

Traditional Indian frozen dessert made with creamy pistachio-flavoured milk, rich and nutty, perfect for a refreshing sweet treat.

5. HALWA-E-KHASS....11.99

Semolina COOKED IN , ghee, and sugar, enriched with cardamom, saffron, and a generous mix of dry fruits and nuts.

6. NOOR-E-GAJAR11.99

A North Indian dessert made with fresh carrots, simmered in milk and finished with ghee and dry fruits.





Hot Beverages

MONSOON TEA.....5.00

We proudly serve forest friendly tea from northern Assam which is harvested from completely wild or planted tea that grows in harmony with forests.

MINT TEA | JASMINE TEA | BLACK TEA

SPECIAL TEA

MASALA TEA

5.50

KASHMIRI KAHWA

4.99

Saffron, Cardamom, Earigrey, Almonds

COFFEE

5.50

