



# क्याकटं

**AN OASIS OF INDIAN FLAVOURS**



# **GOOD FOOD BRINGS US TOGETHER**

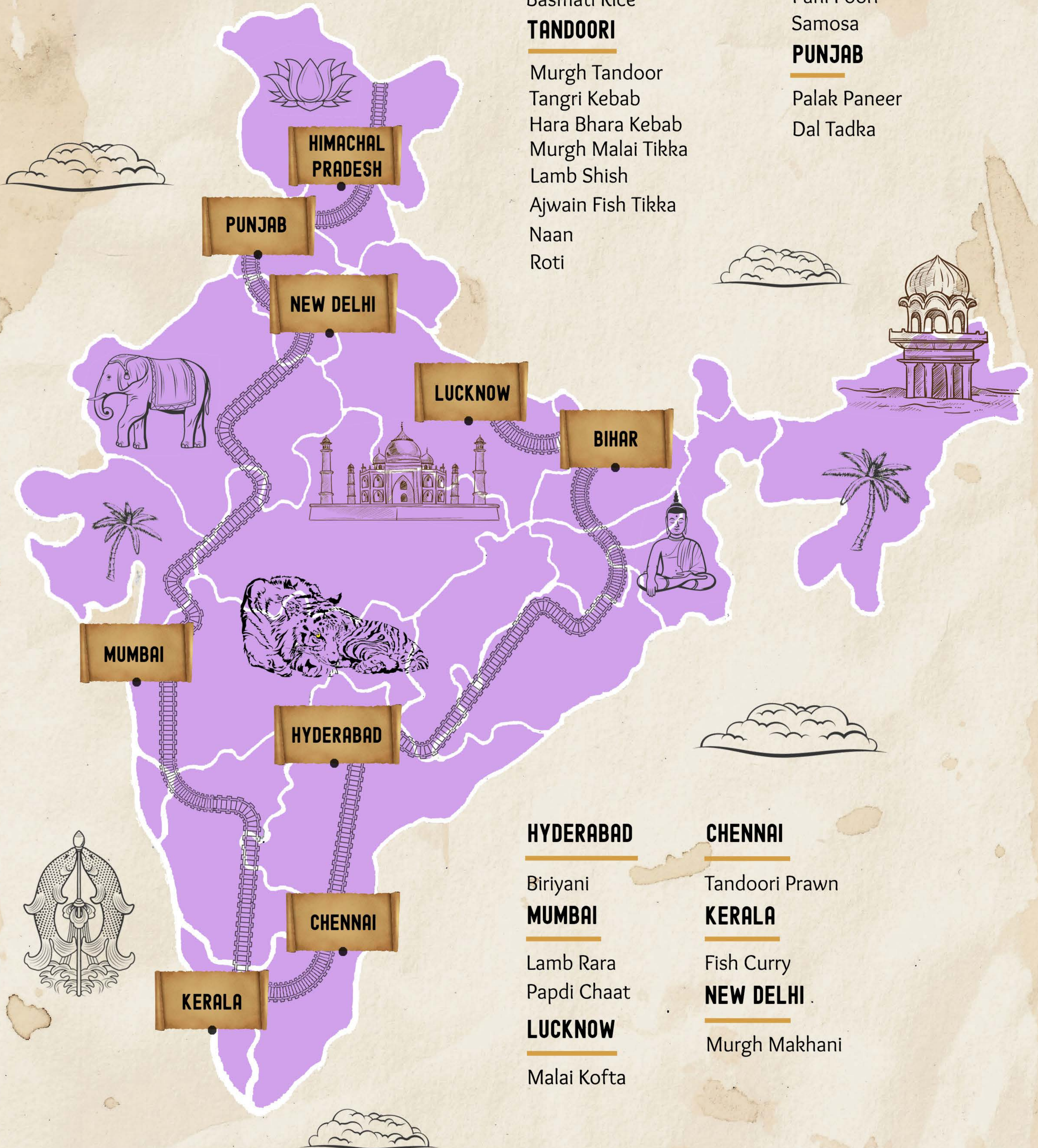
**THE KHUMPTI MATRIARCH, BORN AND RAISED IN THE FOOTHILLS OF THE HIMALAYAS IN THE NORTH EAST OF INDIA, CULTIVATED A LOVE OF COOKING AS A YOUNG GIRL IN HER MOTHER'S KITCHEN.**

**HER BENGALI HUSBAND, A PROFESSOR OF ANAESTHESIOLOGY AND SELF PROCLAIMED GRILL MASTER, PICKED UP A HOBBY BUILDING HIS OWN TANDOORS FROM FLOWER POTS AND BRICKS IN THEIR GARDEN.**

**WITH SPICES AND AROMAS FLOATING THROUGH THEIR HOME, IT WAS NO SURPRISE THEIR SON INHERITED AN INTENSE LOVE OF COOKING. SPENDING HIS DAYS IN THEIR KITCHEN LEARNING TRADITIONAL METHODS**

**INSPIRED BY A LAND SO RICH IN CULTURE & INFLUENCED BY THE GREAT CHEFS THAT WERE MET OVER THE YEARS, THE FAMILY RETURNED TO ASIA IN THE PURSUIT OF SHARING THEIR FAMILY RECIPIES WITH THE WORLD**

# TASTE OF INDIA



## HIMACHAL PRADESH

Basmati Rice

## TANDOORI

Murgh Tandoor  
Tangri Kebab  
Hara Bhara Kebab  
Murgh Malai Tikka  
Lamb Shish  
Ajwain Fish Tikka  
Naan  
Roti

## BIHAR

Pani Pouri  
Samosa

## PUNJAB

Palak Paneer  
Dal Tadka

HIMACHAL  
PRADESH

PUNJAB

NEW DELHI

LUCKNOW

BIHAR

MUMBAI

HYDERABAD

CHENNAI

KERALA

## HYDERABAD

Biryani

## MUMBAI

Lamb Rara  
Papdi Chaat

## LUCKNOW

Malai Kofta

## CHENNAI

Tandoori Prawn

## KERALA

Fish Curry

## NEW DELHI

Murgh Makhani

# CHAATS

## INDIAN STREET FOOD

ORIGINATING FROM FOOD STALLS AND TRUCKS AROUND INDIA  
CHAATS ARE A PERFECT TANGY AND SAVOURY START TO YOUR MEAL

### ONION BHAJI

160

DEEP FRIED ONION FRITTERS COATED IN SPICED BATTER AND FRESH HERBS SERVED WITH A MINT CHUTNEY

### SAMOSA

190

SAVOURY PASTRIES STUFFED WITH SPICED POTATOES, PANEER CUBES, CURRIED PEAS AND CHOPPED ONIONS

### PANI PURI

125

TRADITIONAL JEERA, BEETROOT & MINT FLAVOURED PANI SERVED WITH SPICED POTATO FILLING

### CHICKEN PAKORA

230

DEEP FRIED CHICKEN FRITTERS MIXED WITH AROMATIC SPICES AND HERBS, SERVED WITH A MINT CHUTNEY

### PRAWN PAKORA

260

DEEP FRIED PRAWN FRITTERS MIXED WITH AROMATIC SPICES AND HERBS, SERVED WITH A MINT CHUTNEY

## MUKTI'S SPECIALITY

PAPDI CHAAT 180

TANGY POTATOES TOSSED WITH POMEGRANATE, ONIONS, TOMATOES, SEV, YOGHURT, MINT CHUTNEY, MITHI CHUTNEY AND CORRIANDER.

## MUKTI GLOSSARY

### TANDOOR

THE CAUSE OF ALL THE GOODNESS AND THE HEART OF MUKTI. OUR CLAY OVEN WAS MADE AND BROUGHT FROM THE HEART OF INDIA AND OUR CHEFS CAN TANDOOR THE HELL OUT OF ANYTHING YOU COULD POSSIBLY IMAGINE. BREADS, MEAT, VEGETABLES! YOU NAME IT, WE CAN DO IT!

### MASALA

AN INDIAN MAGIC SPELL TO MAKE FOOD DELICIOUS. YOU WILL BE HARD PRESSED TO FIND SOMEONE IN THE KITCHEN WHO ISN'T SHOUTING "MASALA" AS THEY ADD A PINCH MIXED SPICES!

### PANEER

THE BEST INDIAN LUNCHBOX TREAT YOU CAN GET! A HOME MADE INDIAN COTTAGE CHEESE THAT GOES INTO ALMOST EVERYTHING

### CHUTNEY

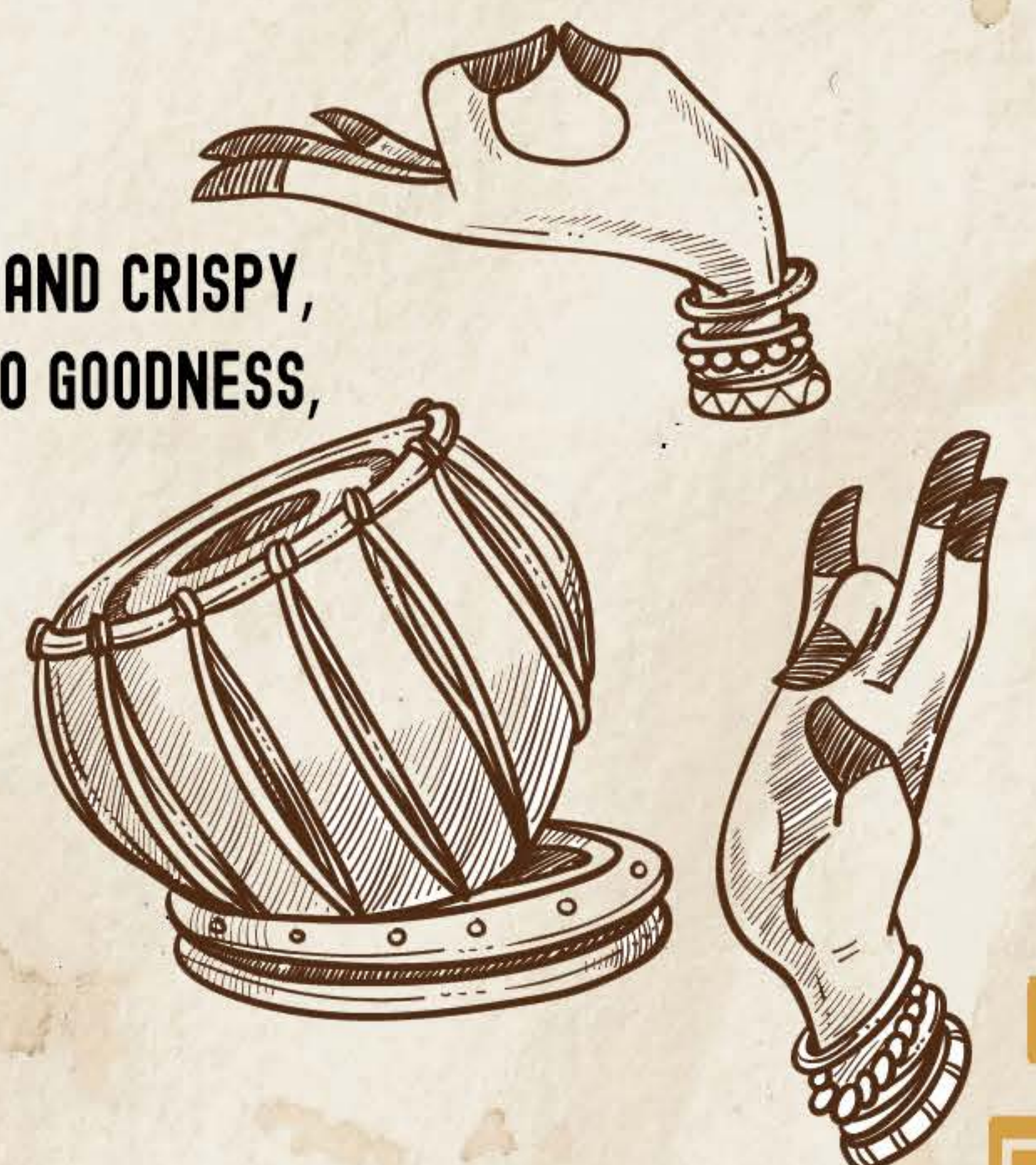
NOTHING LIKE THE BORING JARS YOU FIND IN THE SUPERMARKET. HANDMADE AND FULL OF SOUL AND FLAVOURS OF INDIAN CUISINE. MADE WITH FRESH LOCAL INGREDIENTS TO GIVE YOU THAT PERFECT LITTLE PICK ME UP

### PANI PURI

WE GOT SOME BALLS PUFFED AND CRISPY, STUFFED WITH SPICED POTATO GOODNESS, ENJOY!

### CURRY

SERIOUSLY?



# TANDOOR

## HEART AND SOUL OF MUKTI

FRESH FROM OUR TANDOOR OVEN, CHARRED, MARINATED AND ROASTED TO PERFECTION. THESE DISHES ARE A MUST HAVE AT MUKTI

### HARA BHARA KEBAB 210

VEGETABLE PATTIES OF SPINACH CAULIFLOWER AND CHANA DAL TOPPED WITH CRUNCH CASHEW NUTS

### MALAI BROCCOLI 220

CHEESY BROCCOLI FLORETS COATED IN YOGHURT AND SPICES TOPPED WITH FRESH CORRIANDER

### MUSHROOM TANDOOR 240

PORTABELLO MUSHROOM MARINATED IN YOGHURT, GINGER, GARLIC, TANDOOR MARINADE & CHAAT MASALA

### MIXED VEG TANDOOR 280

POTATO, CAPSICUM, CAULIFLOWER AND BROCCOLI MARINATED IN A TANDOOR MARINADE AND CHAAT MASALA

### MURGH MALAI TIKKA 320

SUCCULANT BONELESS CHICKEN PIECES MARINATED OVERNIGHT WITH FRESH GARLIC AND GINGER FLAVOURS

### SALMON FISH TIKKA 360

TENDER, BONELESS PIECES OF SALMON MARINATED WITH SPICY AND PUNGENT FLAVOURS OF AJWAIN (CAROM SEEDS) AND SERVED WITH MINT CHUTNEY.

### AFGHANI FISH TIKKA 310

SOFT FLAKEY PIECES OF FISH MARINATED IN YOGHURT, CHEESE AND AN AROMATIC BLEND OF SPICES

### MAHARAJA PLATTER 550

A MIXED PLATTER OF MUKTIS FAVOURITE TANDOOR DISHES. CONTAINS 3 PCS OF PRAWN TIKKA, LAMB SHISH, TANGRI KEBAB, AFGHANI FISH AND SMOKED TANDOORI PORTABELLO.

### TANDOORI WHOLE CHICKEN 900

JUICY WHOLE CHICKEN (1KG) MARINATED OVERNIGHT IN A TANDOORI MARINADE, ROASTED IN A TANDOOR WITH MUSTARD FLAVOURS AND AROMATIC SPICES.

PLEASE CALL IN TO ORDER 3 DAYS IN ADVANCE AS THE CHICKEN NEEDS TO MARINADE FOR 24 HOURS MINIMUM FOR THE BEST FLAVOUR.

## THE CLASSIC

### MURGH TANDOOR 300

SUCCULENT BONELESS CHICKEN PIECES MARINATED OVERNIGHT IN A TANDOORI MARINADE, MUSTARD AND CHAAT MASALA

## CHEF FAVOURITES

### LAMB SHISH 380

LAMB MINCE, COMBINED WITH SAVOURY SPICES AND THINLY WRAPPED, THEN GRILLED ON SKEWERS

### TANDOORI PRAWN 350

JUICY TIGER PRAWNS MARINATED IN A YELLOW MASALA WITH TUMERIC, CUMIN, CORRIANDER, GINGER AND GARLIC.

### TANGRI KEBAB 320

JUICY CHICKEN DRUMSTICK MARINATED IN A TANDOORI MARINADE OVERNIGHT AND CHAR-GRILLED IN THE TANDOOR

# CURRIES

ESSENTIAL AT EVERY MEAL

## DAL TADKA

SPICED LENTILS COOKED WITH ONION, GINGER, GARLIC, TOMATOES AND TOPPED WITH FRESH CORRIANDER

190

## DAL MAKHANI

SPICED LENTILS COOKED IN A CREAMY, BUTTERY, TOMATO SAUCE AND AROMATIC SPICES

220

## MALAI KOFTA

MINCED COTTAGE CHEESE AND MIXED VEGETABLES COOKED IN A CREAMY ALMOND AND CASHEW GRAVY

250

## MUSHROOM TIKKA MASALA

FLAVORFUL, RICH, CREAMY CURRY MADE WITH MARINATED TANDOORI MUSHROOMS IN A SMOOTH GRAVY BASE OF ONIONS AND TOMATOES

260

## PANEER LABABDAR

PANEER CUBES AND GRATED PANEER ARE SIMMERED IN A RICH AND CREAMY ONION AND TOMATO BASED GRAVY

300

## PALAK PANEER

CUBES OF COTTAGE CHEESE COOKED WITH A BLEND OF SPICES IN A CREAMY SPINACH SAUCE

280

## KADAI MURGH

TENDER CHICKEN COOKED IN A TRADITION KADAI WITH A BLEND OF MIXED VEGETABLES AND SPICES

280

## MURGH MAKHANI

SUCCULENT, CHAR-GRILLED TANDOORI CHICKEN COOKED WITH SPICES IN A CREAMY, BUTTERY, TOMATO SAUCE AND AROMATIC SPICES

320

## CHICKEN TIKKA MASALA

FLAVORFUL, RICH, CREAMY CURRY MADE WITH MARINATED TANDOORI CHICKEN IN A SMOOTH GRAVY BASE OF ONIONS AND TOMATOES

320

## CHICKEN MASALA

SUCCULENT CHICKEN COOKED IN A SPICY, ONION AND TOMATO MASALA BASE WITH AROMATIC SPICES

320

## CHICKEN KORMA

TENDER CHICKEN COOKED IN A MILD SAUCE MADE OF YOGHURT, ALMONDS, CASHEW NUTS AND AROMATIC SPICES

300

## PRAWN CURRY

FRESH LOCAL PRAWNS COOKED IN A MIX OF VEGETABLES IN A SWEET COCONUT SAUCE.

350

## PRAWN TIKKA MASALA

FLAVORFUL, RICH, CREAMY CURRY MADE WITH MARINATED TANDOORI TIGER PRAWNS IN A SMOOTH GRAVY BASE OF ONIONS AND TOMATOES

360

## LAMB ROGAN JOSH

TENDER LAMB OFF THE BONE SLOW -COOKED WITH AROMATIC SPICES IN A CREAMY TOMATO GRAVY

380

## LAMB RARA

SUCCULENT MINCED LAMB COOKED IN A RICH GRAVY MADE WITH AROMATIC WHOLE SPICES AND FRESH HERBS

370

## FISH MASALA

FLAKED FISH COOKED IN A BLEND OF SPICES AND MUSTARD IN A SAVOURY GRAVY

330

## SPICY

FOR PEOPLE WHO LOVE A BIT OF SPICE  
IN THEIR LIFE!

### JALFREZI

SUCCULENT INGREDIENTS STIR FRIED WITH A TOMATO BASE, AROMATIC SPICES AND HERBS

VEGETABLE	240	CHICKEN	290
PRAWN	320		

### VINDALOO

SPICY AND SOUR FLAVOUR TOMATO BASE GRAVY WITH POTATOES, AROMATIC SPICES AND FRESH HERBS

VEGETABLE	280	CHICKEN	320
PRAWN	350	LAMB	390

# SIDES & NAAN

DESIGNED TO COMPLEMENT YOUR MEAL, A SELECTION OF VEGETABLES, BREAD & CHUTNEYS FOR SHARING



## ALOO GOBI

SAVOURY POTATOES AND CAULIFLOWER COMBINED WITH MASALA AND FRESH HERBS

195

## BHINDI DO PIYAJA

STIR FRIED OKRA AND ONIONS IN A BLEND OF TOMATOES AND AROMATIC SPICES

195

## RAITA

YOGHURT SAUCE MIXED WITH CUCUMBER, AROMATIC SPICES AND HERBS

120

## MINT CHUTNEY

REFRESHING DIP MADE OF FRESH MINT, CORRIANDER, AROMATIC SPICES AND HERBS

50

## CHILLI CHUTNEY

SPICY DIP MADE OF FRESH CHILLI, TOMATO, GARLIC AROMATIC SPICES AND HERBS

50

## TANDOORI ROTI

WHOLEWHEAT FLAT BREAD COOKED IN A TANDOOR

50

## ONION KULCHA

LEAVENED MAIDA FLAT BREADS STUFFED WITH ONION AND AROMATIC SPICES

110

## ALOO JEERA

SAVOURY POTATOES TOSSED IN ROASTED CUMIN, AROMATIC SPICES AND FRESH HERBS

195

## CHOLE

WHITE CHICKPEAS COOKED IN A ONION, TOMATO GRAVY WITH AROMATIC SPICES AND FRESH HERBS

195

## MITHI CHUTNEY

SWEET DIP MADE OF TAMARIND PASTE, AROMATIC SPICES AND HERBS

50

## MANGO CHUTNEY

SWEET AND SOUR DIP MADE OF FRESH MANGOES, GARLIC, GINGER, AROMATIC SPICES AND HERBS

50

## LACCHA PARATHA

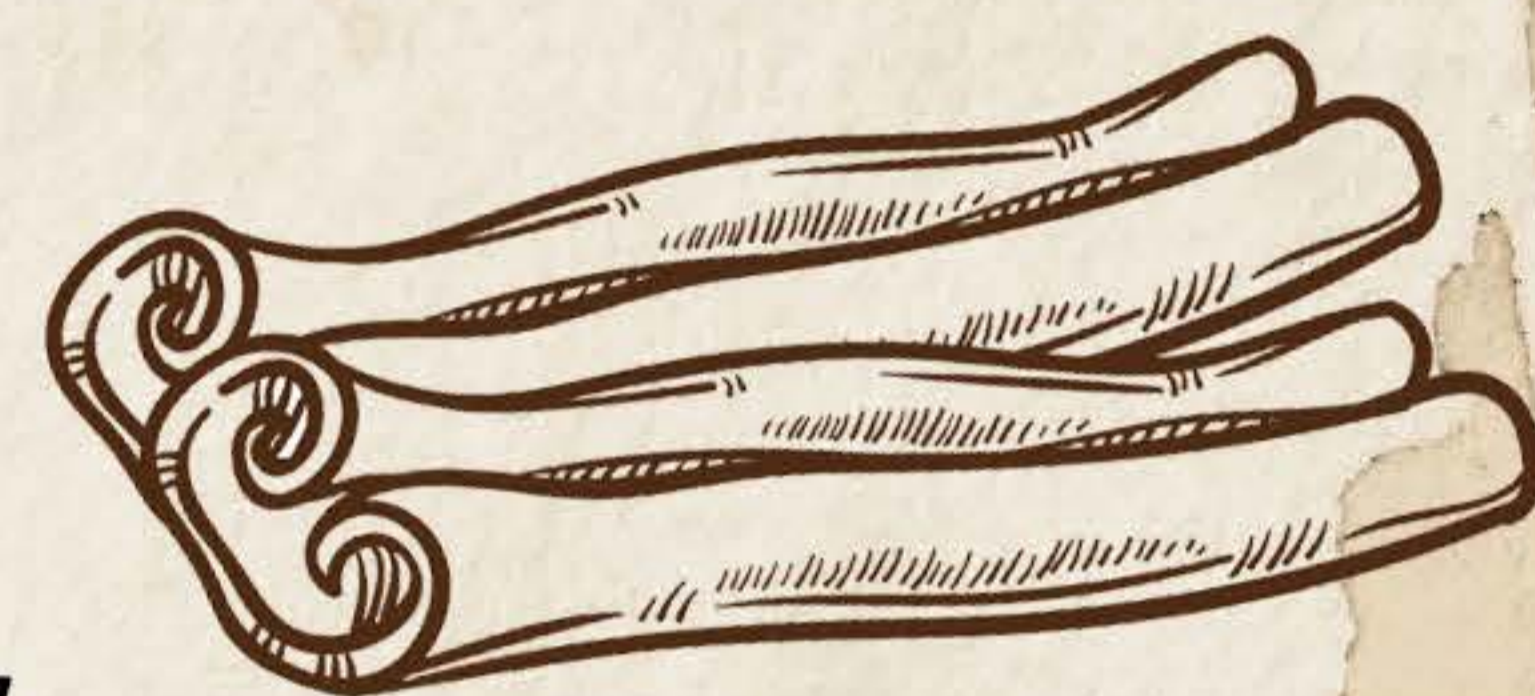
CRISPY, FLAKEY, LAYERED WHOLE WHEAT FLAT BREAD COOKED IN A TANDOOR

80

## KEEMA KULCHA

LEAVENED FLAT BREADS STUFFED WITH MINCELAMB AND AROMATIC SPICES

150



## NAAN

### PLAIN NAAN

LEAVENED OVEN BAKED FLAT BREAD

60

### BUTTER NAAN

LEAVENED OVEN BAKED FLAT BREAD WITH BUTTER

70

### GARLIC NAAN

LEAVENED OVEN BAKED FLAT BREAD WITH GARLIC

80

### CHEESE NAAN

LEAVENED OVEN BREAD FLAT BREAD STUFFED WITH CHEESE

120

# RICE & SALAD

DESIGNED TO COMPLEMENT YOUR MEAL, A SELECTION OF SALADS AND RICE FOR SHARING



## BIRYANI

CREATED IN THE LAVISH ROYAL KITCHENS OF THE MUGHAL EMPIRE.  
A DISH YOU DONT WANT TO MISS OUT ON.

### VEGETABLE BIRYANI

250

BASMATIC RICE COOKED WITH MIXED VEGETABLES, PANEER, FRIED ONIONS, AROMATIC SPICES AND FRESH MINT SERVED WITH CUCUMBER RAITA

### CHICKEN BIRYANI

300

BASMATI RICE COOKED WITH CHICKEN, EGG, FRIED ONIONS, AROMATIC SPICES AND FRESH MINT SERVED WITH CUCUMBER RAITA

### LAMB BIRYANI

370

BASMATIC RICE COOKED WITH LAMB, FRIED ONIONS, GREEN CHILLIS AND AROMATIC SPICES AND FRESH MINT SERVED WITH CUCUMBER RAITA



## RICE

### BASMATI RICE



100

PLAIN BASMATI RICE

### JEERA RICE

130

BASMATI RICE STIR FRIED WITH ROASTED CUMIN SEEDS

### MATAR PULAO

150

BASMATI RICE COOKED WITH ROSE WATER, MASALA, AROMATIC SPICES AND CORRIANDER

### EGG FRIED RICE

150

BASMATIC RICE STIR FRIED WITH EGG

### GARLIC FRIED RICE

150

BASMATI RICE STIR FRIED WITH GARLIC AND BUTTER



## SALAD

### KACHUMBER SALAD

180

MIXED SALAD LEAVES DICED TOMATOES, ONION, CUCUMBER, POMEGRANATE AND GREEN CHILLI'S SEASONED WITH A LIME AND SALT DRESSING

### CHICKEN TIKKA SALAD

260

ROASTED TANDOORI CHICKEN SERVED WITH ROCKET, CHERRY TOMATOES, RADISH, WALNUTS, AVOCADO AND A BALSAMIC DRESSING



# DESSERTS

A SELECTION OF SWEET DISHES AND DRINKS  
TO END YOUR MEAL

## GULAB JAMUN

150

HOME MADE DEEP FRIED MILK BALLS IN A SWEET SUGARY ROSE SYRUP TOPPED WITH PISTACHIO

## RASMALAI

150

COTTAGE CHEESE PATTIES SOAKED IN A SWEET CREAMY, CARDAMOM FLAVOURED CUSTARD TOPPED WITH SAFFRON AND PISTACHIO

## CHOCOLATE ICE CREAM

60

SCOOP OF CHOCOLATE ICE CREAM & WHIP CREAM

## SEVIYAN KHEER

150

ROASTED VERMICELLI COOKED IN A SWEET CREAMY MILK SAUCE WITH RAISINS, ALMONDS AND PISTACHIOS

## VANILLA ICE CREAM

60

SCOOP OF VANILLA ICE CREAM & WHIP CREAM

## STRAWBERRY ICE CREAM

60

SCOOP OF STRAWBERRY ICE CREAM & WHIP CREAM

## COFFEE

### LATTE

100

### CAPPUCCINO

100

### ESPRESSO

80

### DOUBLE ESPRESSO

120

### AMERICANO

80

### MOCHA

120

### IRISH COFFEE

220

## TEA

### EARL GREY

80

### RED LABEL

80

### JASMINE TEA

100

### MASALA CHAI

120

### GREEN TEA

120





# WINE & CHAMPAGNE



## HOUSE WINE

### HOUSE WHITE GLASS

180

### HOUSE RED GLASS

180

SAUVIGNON BLANC

CABERNET SAUVIGNON

### HOUSE WHITE BOTTLE

900

### HOUSE RED BOTTLE

900

SAUVIGNON BLANC

CABERNET SAUVIGNON

## WHITE WINE

### AUNTSFIELD SINGLE VINEYARD 1280

SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2021

### GRUNER VELTLINER FEDERSPIEL TERRASSEN 1390

WACHUA, AUSTRIA 2020

### TE MUNA ROAD 1550

RIESLING, HAWKE'S BAY, NEW ZEALAND 2019

### POUILLY-FUME AOC CUVEE TRADITION FLORIAN MALLET 1850

ROC DE L'ABBAYE-LOIRE VALLEY, FRANCE 2021

### PETIT CHABLIS AOC 2200

BURGUNDY, FRANCE 2020

## CHAMPAGNE

### DE VENOGE CORDON BLEU BRUT 3180

CHAMPAGNE, FRANCE N/V

### BARONS DE ROTHSCHILD BRUT 6675

CHAMPAGNE, FRANCE N/V

## RED WINE

### BERCEO TEMPRANILLO DOC RIOJA 1300

RIOJA, SPAIN 2021

### CHATEAU MOULIN DE MALLET 1420

### BORDEAUX AOC ROGUE

BORDEAUX, FRANCE 2017

### BOURGOGNE ROGUE PINOT NOIR 1750

FAIVELEY, FRANCE 2020

### CHATEAU LOUDEN MEDOC CRU 2200

### BOURGEOIS RED AOC

LOURDENE, FRANCE 2012

## SPARKLING WINE

### PALAZZO GRIMANI PROSECCO 1375

### DRY MILLESIMATO DOC

VENETO, ITALY 2021

### NUA PROSECCO DOC 1395

VENETO, ITALY N/V

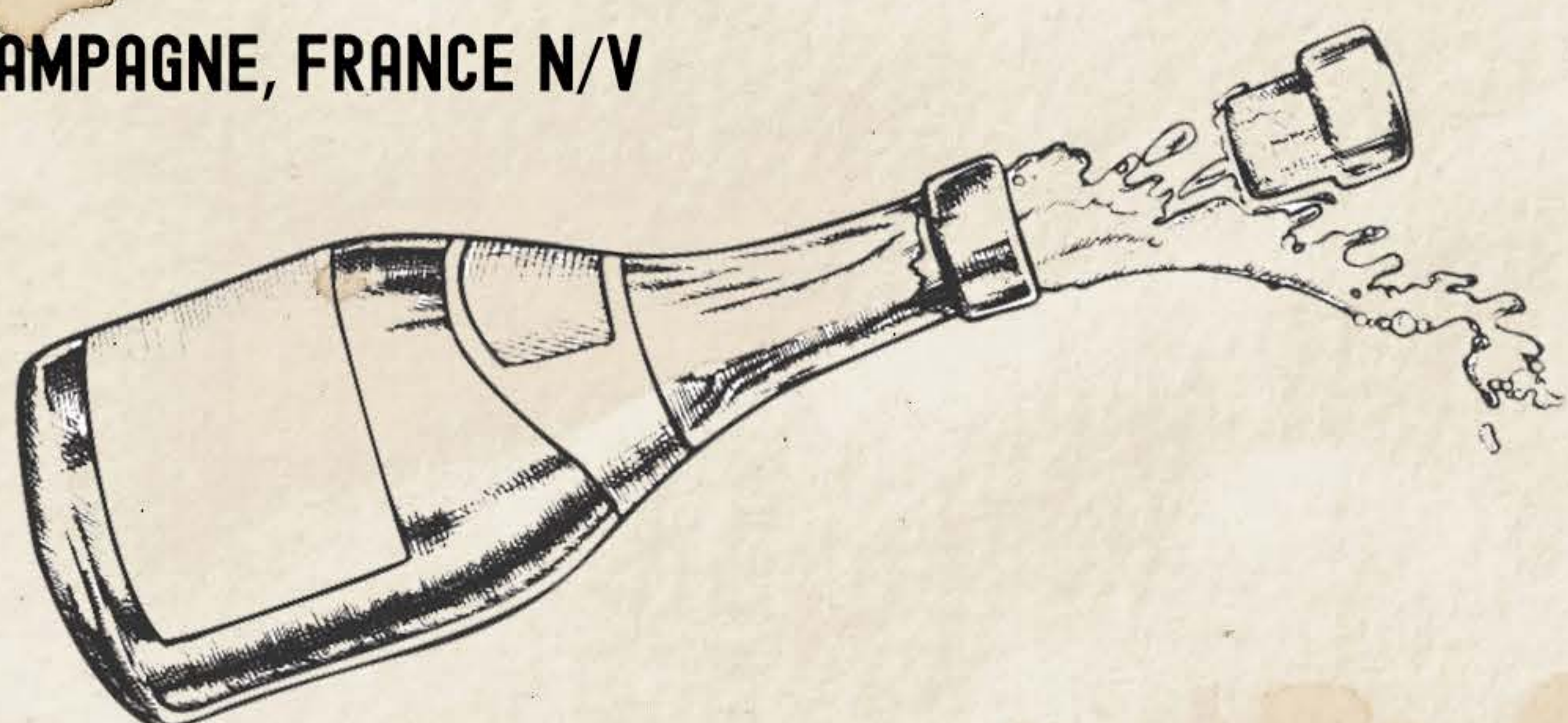
### V8 PROSECCO BRUT BERTO DOC 1450

VENETO, ITALY 2020

### V8 PROSECCO ROSE BRUT 1475

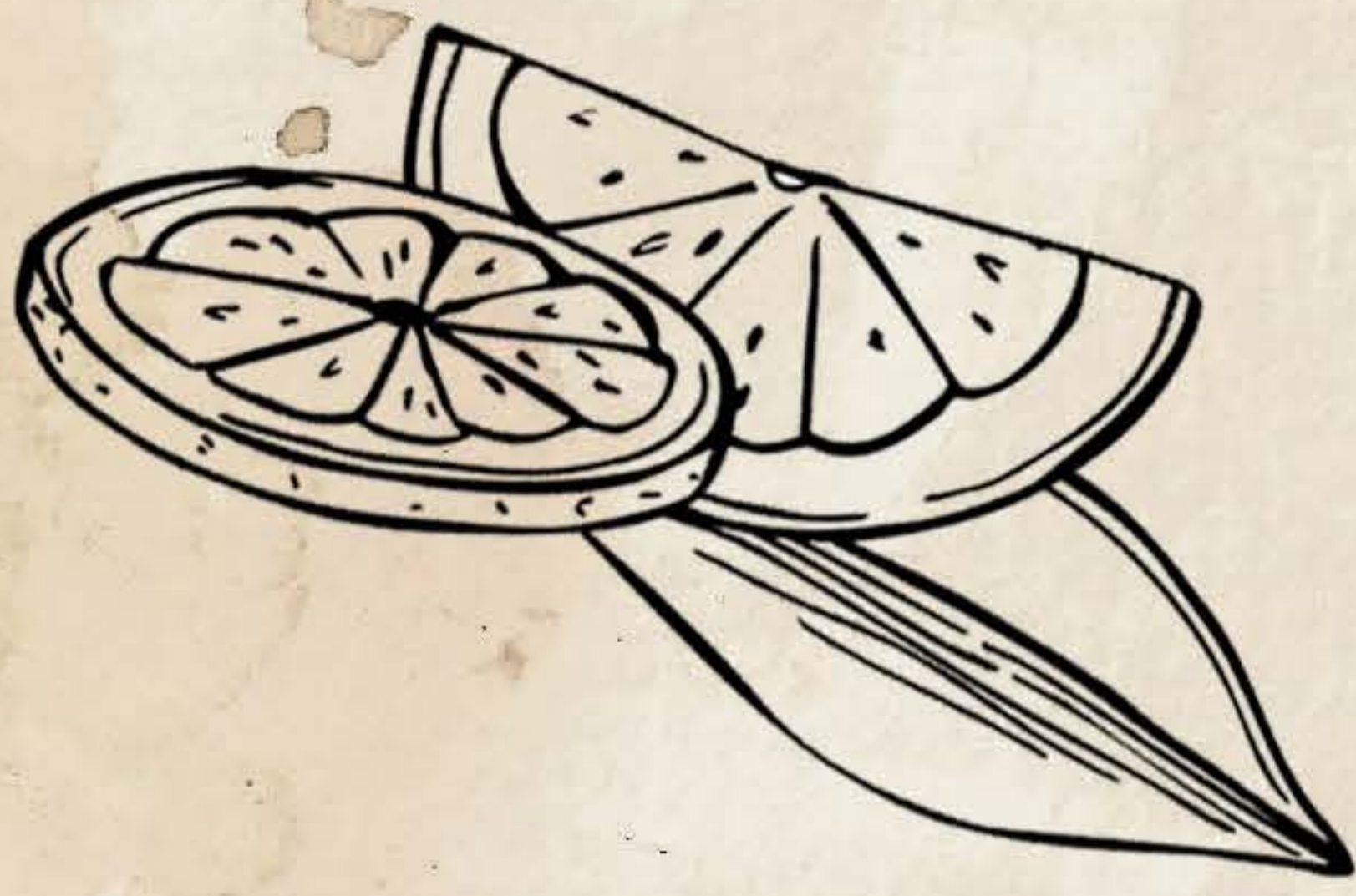
### MILLESIMATO LELE DOC

VENETO, ITALY N/V



# DRINKS

ASSORTMENT OF DRINKS FOR YOUR SELECTION



## COCKTAILS

### MARGHARITA

BLANCO TEQUILA, TRIPLE SEC, LIME JUICE AND SYRUP

### MOJITO

WHITE RUM, LIME JUICE, SUGAR SYRUP AND FRESH MINT LEAVES

### MAI TAI

WHITE RUM, BLACK RUM, ORANGE CURACAO, LIME JUICE, ORANGE JUICE, PINEAPPLE JUICE

## WHISKEY

JHONNIE WALKER BLACK LABEL 180

JACK DANIELS 180

JAMESON 180

## BRANDY

ST AGNES V.S.O.P BRANDY 200

## RUM

BARCARDI WHITE RUM 180

### BLACK RUSSIAN

VODKA & KHALUA

### TEQUILA SUNRISE

TEQUILA, GRENADINE & ORANGE JUICE

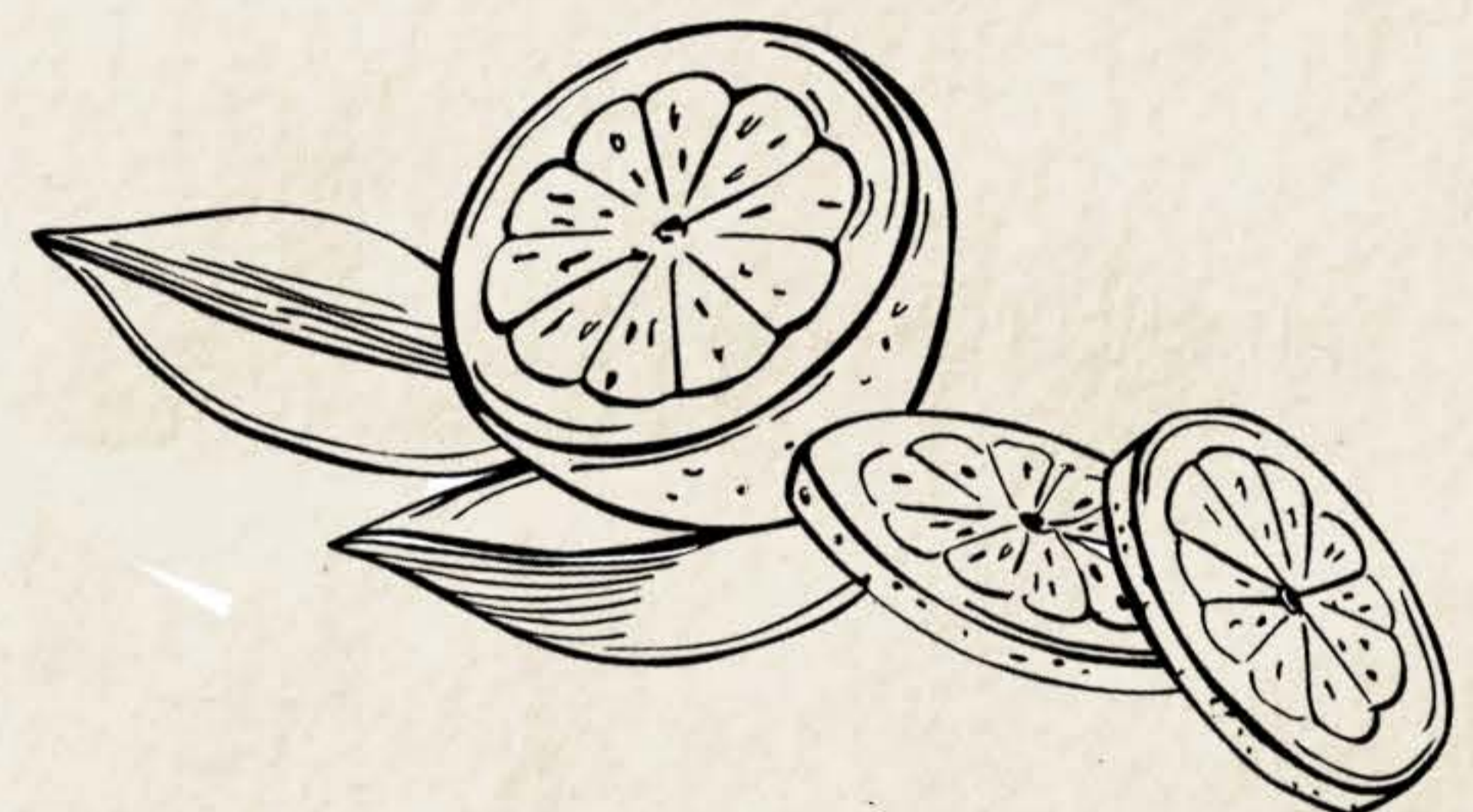
### BLUE OCEAN

GIN, VODKA, TEQUILA, WHITE RUM, BLUE CURACAO, LIME JUICE & SPRITE

210

180

280



## GIN

GORDON'S GIN 180

BOMBAY SAPPHIRE 220

## VODKA

ABSOLUT 180

GREY GOOSE 240

## BEER

CHANG 100

SINGHA 100

LEO 100

SAN MIGUEL LIGHT 100

HEINEKEN 100



# DRINKS

ASSORTMENT OF DRINKS FOR YOUR SELECTION

## LASSI

SWEET LASSI	110
SALT LASSI	110
MANGO LASSI	130

## MONSTER SHAKE

CHOCOLATE MILKSHAKE	170
VANILLA MILKSHAKE	170
STRAWBERRY MILKSHAKE	170

## WATER

MUKTI STILL WATER	50
SINGHA SPARKLING WATER	50

## SOFT DRINK

COKE/COKE ZERO/FANTA/SPRITE	70
GINGER ALE	70
TONIC WATER	70

## FRESH JUICE

LEMON JUICE	110
ORANGE JUICE	110
APPLE JUICE	110
GINGER ZINGER	130
CARROT, GINGER & LIME	
GREEN SQUEEZE	150
GREEN, APPLE, SPINACH, CELERY, CUCUMBER & LIME	



# मुक्ति

THANK YOU FOR CHOOSING TO EAT AT MUKTI,  
PLEASE LEAVE A REVIEW!



MUKTIHUAHIN



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