

Mumtaz



Indian Restaurant

*The Finest Sampling of India's
Rich and Diverse Cuisine Served in a
Elegantly Unique Atmosphere*

Dine-In - Catering - Take-Out

216 W. Campbell Road • Richardson, TX 75080

Phone: 214-575-2100

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www.mumtazrestaurant.com

Come & Enjoy Luncheon Buffet

Daily & Weekend

Sunday Special Dinner Buffet

Order on-line at www.MumtazRestaurant.com

Lunch

Mon.-Fri. 11:00 – 2:30

Sat. - Sun. 11:30 – 3:00

Dinner

Sun.-Thurs 5:30 – 10:00

Fri. - Sat. 5:30 – 10:30



Appetizers

Tandori Chicken Wings

Chicken wings marinated & cooked over mesquite in tandoor

Seekh Kebab

Mildly spiced minced lamb meat, cooked on a skewer in tandoor.

Chicken Tikka

Boneless, succulent chicken, gently broiled.

Mumtaz Tandoori Platter (for 2)

Combination of chicken tikka, seekh kebab & tandoori chicken wings.

Meat Samosa

Crisp Patties stuffed with seasoned ground meat, peas and Indian herbs.

Paneer Pakora

Slice of homemade cheese stuffed with mint & spices, deep fried in garbanzo flour.

3.95

5.95

5.95

8.95

3.25

4.95

Vegetable Samosa

Crisp Patties stuffed with spiced potatoes and green peas.

Aloo Tikka

Round potatoes patties garnished with Indian spices.

Vegetable Pakora

Mixed vegetable fritters.

Onion Bhaji

Chick pea patty stuffed with onion and spices.

Assorted Veggie Platter (for 2)

Fish Pakora

Tender pieces of fish marinated in ground spices, ginger & garlic, fried and served with lemon.

Papad

Crispy lentil wafers.

2.95

2.95

2.95

2.95

6.95

4.95

1.50

Soups & Salads

Madras Soup

Coconut tomato soup with a dash of Indian spice.

Green Salad

Lettuce and tomato salad with house dressing.

Aloo Chat

Chunks of potatoes, bell pepper, tomato, onion tossed in sweet and sour tangy sauce.

Kachumber Salad

Cucumber, tomatoes, green peppers with tangy spices and lemon juice.

2.50

1.95

2.95

2.50

Raita

Cool wisp yogurt, cucumber, potatoes & mint.

Mulligatawany Muglai Soup

Delicately spiced lentil soup garnished with rice and chicken.

Chicken Chat

Barbequed chunks of chicken, potatoes & cucumbers marinated spice and tangy sauce served chilled.

Dahi Bhalla

Lentil cakes covered whipped yogurt, aromatic spices and chutneys. A real Indian treat!

2.50

2.50

3.25

3.25

Beverages

Mahal Mago Lassi

An exciting drink of mango & yogurt!

Punjabi Lassi

Refreshing drink of Punjab! Sweet, salted or plain.

Juice

Orange, Apple or Cranberry

2.95

2.50

1.95

Mango Sherbet

A special refreshing mango ice cold drink.

Punjabi Chai

Indian tea with milk and indian herbs.

Coffee, Hot Tea, Ice Tea, Milk

Soft Drinks

1.95

1.95

1.50

1.50

From The Tandoori

The Tandoor is clay oven made from choice clays & natural binding agents. All meats, poultry & seafood are marinated overnight in a special sauce consisting of yogurt, ginger and garlic. Then are skewered & broiled over charcoal in the Tandoor. Tandoor is also used to turn out a most exciting variety of breads.

Chicken Tikka Succulent nuggets of marinated chicken.	11.95	Tandoori Fish Tikka Subtly seasoned chunks of fish.	12.95
Barra Kebab Tender chunks of lamb marinated in yogurt and spices; charcoal grilled.	11.95	Tandoori Chicken Chicken marinated in yogurt, garlic, ginger and very mild spices.	9.95
Tandoori Paneer Tikks Chunk of cheese marinated in fresh spices.	11.95	Seekh Kebab Mildly spiced minced lamb meat, cooked on a skewer in tandoor.	11.95
Tandoori Jumbo Prawn Large juicy prawns marinated and broiled on a charcoal flame.	12.95	Mumtaz Mixed Grill Combination of the above tandoori specialties.	12.95

Chicken Specialties

Chicken Curry Boneless chicken cooked with exotic curry sauce.	10.50	Chicken Madras Tender chicken pieces sauteed with potatoes and chilli peppers. Hot and spicy!	10.50
Chicken Tikka Masala Barbequed boneless chicken morsels cooked in an aromatic tomato and herb cream sauce.	11.50	Chicken Kadhai Tender chunks of chicken sauteed with onions, bell peppers and tomatoes with a touch of curry sauce.	10.50
Chicken Shahi Korma Boneless chicken lightly spiced, cooked in a almond cream sauce.	10.50	Chicken Tikka Palakwala Chicken grilled in the tandoor and cooked with traditional spices and creamy spinach.	11.50
Chicken Saagwala Chicken cooked in creamed spinach, seasoned with fresh Indian spices.	10.50	Chicken Manchurian Chicken sauteed with bell peppers, tomatoes and tangy sauce.	11.50
Chicken Vindaloo Extra spicy boneless chicken with potatoes in tangy spiced sauce.	10.50		

Seafood Delicacies

Samunderi Shrimp Curry Shrimp prepared in a curry sauce, made according to authentic Jaipuri tradition.	12.95	Tandoori Prawn Masala Tandoori prawn cooked with tomato and herb sauce.	12.95
Bombay Seafood Curry A classic spiced dish!	12.95	Shrimp Saag Masterfully cooked with creamy spinach.	12.95
Machli Kebab Masala Boneless fish kebab cooked in herbs and tomato curry	12.95	Shrimp / Fish Vindaloo Extra spiced fish/shrimp cooked with potatoes in tangy lightly spiced sauce. Extra Hot	12.95

Goat Specialties

Goat Curry

Goat cubes cooked in a blend of curry sauce.

12.50

Goat Palak

Goat cooked with creamed spinach & a curry sauce.

12.50

Vindaloo

Extra spiced goat cooked with potatoes in a tangy, highly spiced sauce

12.50

Bhuna

Goat bhuna sauteed with onion, bell pepper, tomato and chili in kadhai with a touch of curry.

12.50

Lamb Specialties

Lamb Curry

Lamb cubes cooked in a blend of curry sauce.

12.50

Bhuna

Lamb bhuna sauteed with onion, bell pepper, tomato and chili in kadhai with a touch of curry.

12.50

Vindaloo

Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce

12.50

Jalferzi

Tender meat pieces marinated with spices and sauteed with onion, tomato & bell pepper.

12.50

Shahi Korma

Lamb cooked in a creamy almond sauce.

12.50

Lamb Keema Mutter

Ground lamb with green peas and a touch of spices and a curry sauce.

12.50

Lamb Masala

Tender chunks of meat cooked in a herb and tomato sauce with a butter taste.

12.50

Lamb Palak

Lamb cooked with creamed spinach & a curry sauce.

12.50

Beef Specialties

Beef Curry

Beef cubes cooked in a blend of curry sauce.

11.50

Beef Masala

Tender chunks of meat cooked in a herb and tomato sauce with a butter taste.

11.50

Vindaloo

Extra spiced beef cooked with potatoes in a tangy, highly spiced sauce

11.50

Bhuna

Beef bhuna sauteed with onion, bell pepper, tomato and chili in kadhai with a touch of curry.

11.50

Shahi Korma

Meat cooked in a creamy almond sauce.

11.50

Jalferzi

Tender meat pieces marinated with spices and sauteed with onion, tomato & bell pepper.

11.50

Beef Palak

Beef cooked with creamed spinach & a curry sauce.

11.50

Chef's Recommendations

Dine In only - No Substitute

Mumtaz Mahal Feast (Non-Veg.) 15.95

Fish Pakora appetizer, lamb curry, chicken tikka masala, saag paneer, rice pillau, raita, naan served with badami kheer.

Vaishnav Delight (Vegetarian) 12.95

Veg. samosa appetizer, palak paneer, punjabi chana masala, malai kofta, rice pillau, raita, roti served with badami kheer.

Vegetable Specialties

Mutter Paneer Makhani	8.95	Aloo Gobi	8.95
Homemade cheese and green peas cooked in a masala sauce.		Potatoes & cauliflower cooked in a med. hot spicy sauce.	
Mix Vegetable Curry	8.95	Baigan Bhurta	8.95
Nine fresh vegetables cooked with curry sauce.		Eggplant grilled over charcoal, mashed, cooked with tomatoes, onions, bell peppers, green peas & spices.	
Saag paneer	8.95	Aloo Baigan	8.95
Tender chunks of homemade cheese in creamed spinach lightly seasoned.		Eggplant and potatoes sauteed in onions and tomatoes with a touch of curry sauce.	
Paneer Makhani	9.95	Malal Kofta	8.95
Homemade cheese cooked in a fresh creamy tomato sauce and mild Indian spices.		Dumpling of fresh vegetables and cheese cooked in a mild almond and cream sauce.	
Paneer Kadai	9.95	Aloo Do Piazza (Bombay Potatoes)	8.95
Homemade cheese sauteed with onions, bell peppers and chillies.		Hot and spicy potatoes cooked with mustard seeds, onions, tomatoes and Indian herbs.	
Shahi Paneer	10.95	Aloo Mutter	8.95
Fresh homemade soft cottage cheese cooked with onion, ginger and sauteed herbs.		Potatoes & green peas sauteed with onions and tomatoes with a curry sauce.	
Navrattan Korma	8.95	Aloo Bhindi	8.95
Assorted vegetables cooked with almond cream sauce.		Potatoes & okra cooked in a medium hot spicy sauce.	
Mutter Paneer	8.95	Dal Makhani	8.95
Fresh garden peas cooked with our homemade cheese and curry sauce.		Black lentils simmered for hours with herbs and spices then tempered with butter.	
Mushroom Mutter	8.95	Kadhi Pakora	9.95
Mushrooms and green peas sauteed with brown onions and tomatoes with curry sauce.		Dumpling of mix vegetables, cooked in a chick pea flour, yogurt and mustard seeds. Tangy!	
Punjabi Channa Masala	8.95	Dal Basanti	8.95
Garbanzo beans cooked with onion, tomato and spices in a tamarind sauce.		Yellow lentils simmered in tomatoes, onions, garlic, ginger and blend of spices.	

Achaar Aur Chutni

Spicy Indian Pickle	1.50	Sweet Mango Chutni	1.95
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Breads

(Indian breads freshly baked in the tandoor oven)

Aloo Paratha Whole wheat bread stuffed with potatoes and peas.	2.95	Naan Traditional light & Fluffy white bread baked in tandoor. Very popular!	1.50
Gobi Paratha Whole wheat bread stuffed with cauliflower.	2.95	Garlic Naan Light bread stuffed with fresh garlic, coriander and indian spices, baked in tandoor.	2.50
Kashmiri Kulcha Tandoori bread stuffed with homemade cheese, raisins and coconuts.	2.95	Tandoori Roti Crisp whole wheat bread baked in tandoor.	1.95
Keema Naan Leavened bread stuffed with ground lamb & herbs.	2.95	Onion Kulcha Tandoori bread stuffed with onions, cilantro and spices.	2.50
Bathura Deep fried puffed white bread.	1.95	Punjabi Paratha Multi-layered buttered whole wheat crispy bread.	2.25

Biryani (Rice Specials)

Mumtaz Special Pillau Saffron flavored basmati rice sauteed with peas, fruits, nuts and homemade cheese.	7.95	Nawabi Biryani (Chicken) Barbecued pieces of chicken cooked with basmati rice and a touch of curry sauce, garnished with nuts and raisins.	11.50
Navrattan Biryani (Vegetable) Basmati rice cooked with garden fresh vegetables, dried fruits and nuts.	9.95	Mumtaz Mahal Biryani (Shrimp) Saffron flavored basmati rice cooked with succulent pieces of Shrimp, nuts, raisins, and 21 exotic spices.	12.95
Muglai Lamb Biryani A princely muglai dish! Lamb cubes marinated in yogurt & spices, steam baked with basmati rice and curry.	12.50	Goat Biryani A princely muglai dish! Goat cubes marinated in yogurt & spices, steam baked with basmati rice and curry.	12.95
Muglai Beef Biryani A princely muglai dish! Lamb cubes marinated in yogurt & spices, steam baked with basmati rice and curry.	11.50	Extra Basmati Rice	2.50

Desserts

Kheer Badami Traditional Indian rice pudding, made with raisins and nuts.	2.95	Gulab Jamun Sweet pastry ball served warm in a honey-flavored syrup	2.50
Rasmalai Patties of fresh, homemade cheese in sweetened milk served cold with pistachios and nuts.	3.25	Pista Kulfi Indian ice cream with pistachios, saffron and cardamoms.	3.25
Mango Custard Mango pudding with chunks of fruits.	2.50	Mahal Mango Delight Chef's special mango sunday.	3.25