

Mazaa Menus 2025/26

Our chefs at Mazaa have crafted a menu that celebrates the vibrant flavours, warmth, and richness of authentic Indian cuisine.

From fragrant curries and spiced mains to elegant canapés bursting with bold, seasonal ingredients, every dish is designed to bring people together and create memorable dining experiences.

Whether you're planning an intimate celebration, a vibrant wedding, a corporate event, or a festive gathering, our menu delivers exceptional food, beautifully presented, with the creativity, care, and expertise that Mazaa is known for.

Latest update: November 2025

STARTERS & CANAPÉS

Vegetarian

Pani Puri with date and pomegranate water, or lemon mint water or mango and pineapple water

A popular Indian street food where a crisp fried dough ball is stuffed with potatoes, chickpeas and herbs, then filled with a variety of spiced water flavours

Special Alu Papadi Chaat

Another popular Indian street food that is made using spiced potatoes, yoghurt and crisp puffs, all finished off with chutney, coriander and fresh pomegranate seeds

Bombay Bhelpuri

One of Bombay's many spicy, tangy and tongue tickler street foods, made with puff rice, boiled potato, peanuts, lentils and chickpea

Corn & Beetroot ki tikki with spicy coriander chutney

Roasted Corn & Beetroot cakes served with spicy coriander chutney

Spring roll with sweet chilli sauce

Crispy pastry stuffed with stir-fried vegetables

Vegetable Samosa

Thin triangle parcels stuffed with potatoes and mixed vegetables

STARTERS & CANAPÉS

Vegetarian

Kurkuri Jaipuri Bhindi

Crispy fried Okra spiced with cumin seeds and special Indian spices

Mint & Mango Paneer Tikka Shashlik

Temptingly marinated paneer with mango, mint, Indian spices, then cooked over glowing charcoal

Aloo tikki sliders with spicy fries

Mini ‘veggie’ burgers with an Indian twist

Bombay Vada Pao

Spicy potato filling sandwiched between buns and layers of spicy chutney. Vada Pav is to this day one of Mumbai’s most famous foods

Gobhi 65 with spicy tomato coconut chutney

Crispy and tender pieces of cauliflower tossed in garlic, ginger and curry leaves

Lemon Green Chilli Mogo

Fresh cassava chips & green chillies tossed in lemon and spicy garlic sauce. A tasteful Indo-Chinese touch to this dish

STARTERS & CANAPÉS

Vegetarian

Punjabi Ragda Chaat

Spicy chickpeas served with potato and deep-fried chickpea cake

Alu tikki Chaat

Tawa roasted potato cakes served with chickpea & tamarind sauce. One of Old Delhi’s favourite appetisers

Chilli Paneer

Fried paneer cubes finished with spring onion and garlic. A must for Paneer lovers!

Vegetable Shami Kebab

Tawa-roasted lentils and mixed vegetable patties cooked with special Indian spices

Garlic Mushroom with Broccoli and Pakchoi

Fresh mushrooms, garlic and spring onions tossed with a delectable speciality sauce, Broccoli and Pakchoi

Kaju Rolls

Dry roasted cashew nuts, potato and cheese cakes coated with golden bread crumbs, crisp fried

STARTERS & CANAPÉS

Vegetarian

Dry vegetable Manchurian

Vegetable dumplings in a spicy, sweet and sour sauce. An Indo-Chinese fusion delicacy to test your taste buds

Dahi Puri

Crispy mini shells or puris, which are stuffed with potatoes, boiled pulses, coriander and tamarind chutney. With sweet yoghurt. A delicious and yummy snack from Mumbai

Jungle Bhajia

Fresh crispy batter mixed with vegetables and Indian spices, stir-fried until ready

STARTERS & CANAPÉS

Non-Vegetarian

Saffron Chicken Tikka

Chicken rolled in garlic, saffron and lemon juice. A delicate and rare combination of tantalising flavours

Classic Chicken Tikka

Chicken marinated in Kashmiri red chilli and creamy yoghurt finished in a clay oven

Garlic Basil Chicken Tikka

Chicken rolled in garlic, pine nuts, basil and lemon juice.

Malai Chicken Tikka

Succulent chicken marinated in yoghurt, cheese, coriander and chilli - then cooked over live charcoal

Mangolian Chicken

Wok-fried tender supreme of chicken, marinated with our signature spices, tossed with crushed peanuts and crushed red chillies - a must for chicken lovers!

Chatpata Chicken

Morsels of chicken marinated with spicy herbs and then crisp-fried with chickpea flour

STARTERS & CANAPÉS

Non-Vegetarian

Meat ke Rasile Kofte

Minced lamb dumplings stir-fried and then cooked with the chef’s special spicy sauce

Chilli Chicken

Crispy morsels of chicken, finished with spring onions, chillies and garlic, tossed to perfection in a wok

Chicken Spring Rolls

Crispy pastry stuffed with stir-fried chicken and vegetables

Seekh Kebab

Succulent spicy minced lamb kebabs, a timeless classic from the north-west Indian frontier

Lamb Chop Tandoori

Lamb chops marinated overnight in traditional Mughlai spices, then cooked in the tandoor - a treat for the taste buds

Sikandari Lamb Tikka

Tender lamb cubes marinated in an extract of Indian herbs and spices. A Mughlai delicacy

STARTERS & CANAPÉS

Non-Vegetarian

Jeera chicken

Spring chicken tossed in cumin seeds with black pepper, green chillies, garlic and ginger

Lamb Shami kebab

Tawa roasted tender minced lamb and lentil patties cooked with fresh herbs

Peppered Lamb

Pan-seared tender pieces of lamb tossed with peppers and selected spices - a beautiful creation by our master chef

Chicken Samosa

A crispy pastry, filled with minced chicken and herbs

Meat Samosa

A crispy pastry, filled with minced lamb and herbs

Reshmi Chicken Seekh

Succulent spicy minced chicken kebabs - another classic delicacy from the North West Indian frontier

STARTERS & CANAPÉS

Seafood

Fish Amritsari

A crispy batter-fried fish - a famous street-side snack served across the city of Amritsar, Punjab

Golden Fried Prawn with 'Wonderful' sauce

Golden fried prawns served with aromatic chilli and garlic sauce

Chingari Zhingri

Spicy wok-fried shrimps with a touch of lemon and garlic

Achari Fish Tikka

Fresh tilapia marinated with rare spices and cooked over slow charcoal

Fish pakora

Crisp fried tilapia, coated with a tangy blend of selected spices

Tandoori Prawns

Fresh water king prawns, rolled in a tangy marinade and slow roasted in a tandoor

STARTERS & CANAPÉS

Seafood

Crispy Calamari

Squid tube rings crisp-fried to perfection, served with spicy garlic sauce - our chef’s signature creation

Chettinad Fish Fry with coconut and chilli salasa

Freshly fried tilapia rolled in rice flour, Chettinad Masala and coconut - then finished with lemon juice

MAINS

Vegetarian

Paneer Butter Masala

Home-made cottage cheese cubes simmered in tomato sauce with a generous helping of butter and a hint of sun-dried fenugreek

Karahi Paneer

Cottage cheese cubes skilfully cooked with Indian spices in an iron ‘Karahi’

Palak Paneer

Garlic-flavoured spinach cooked with home-made cottage cheese

Matter Paneer

Home-made cottage cheese cubes and fresh green peas simmered together in onion tomato sauce

Saag Paneer

Traditional mustard leaves & spinach cooked with paneer

Shahi Malai Kofta

Soft cottage cheese dumplings with traditional, rich tomato gravy

Dal Panchrattan

Delectable blend of five different lentils with a touch of garlic and cumin

MAINS

Vegetarian

Dal Makhani

Black lentils, simmered overnight with butter and cream

Chholle Punjabi

An all-time Punjabi favourite, this chickpea curry, set in a spicy sauce, is sure to set your taste buds tingling

Kadhi Pakora Punjabi

Another Punjabi delicacy made with yoghurt, fenugreek seeds, chickpea flour and crispy fried vegetable dumplings

Palak Corn

Garlic-flavoured spinach cooked with corn

Karahi Mushroom

Mushrooms skilfully cooked with Indian spices in an iron ‘Karahi’

Methi Matter Malai

A mouth-watering combination of fenugreek leaves, green peas and rare spices with a hint of fresh cream

MAINS

Vegetarian

Bhindi do Pyaza

Stir-fried Okra cooked with onion and lemon juice

Mixed Vegetable Jalfrezi

Season vegetables cooked in the chef’s signature style

Aloo Hing Hara Dhaniya

A simple, delicious potatoes and hing (Asafoetida) dish cooked together with fresh coriander and special Indian spices

Baingan Bombay

A delightful combination of brinjals, onions and tomatoes - cooked with rare spices

Dum Alu Kashmiri

Potatoes stir-fried with cumin, curry leaves, lemon, and Indian spices. Another classic from Kasmir

Subz Miloni

An awesome combination of fresh vegetables cooked with spinach and special spices

Vegetable Kofta Curry

Vegetable dumplings simmered in a smooth and creamy rich sauce

MAINS

Non-Vegetarian

Butter Chicken

Tandoor-cooked chicken tikka simmered in rich tomato sauce

Karahi Chicken

Tender chicken pieces, onions and peppers gently cooked in a ‘Karahi’ with Indian spices

Methi Murgh

Tender chicken pieces tossed with onion, fresh fenugreek and Indian herbs

Chicken Chetinaad

A famous Tamil curry, made with chicken, curry leaves and coconut. Simply irresistible!

Dhaba Chicken Curry

Braised succulent chicken pieces with onion, tomato and spices

Murgh do Pyaza

Braised succulent chicken pieces cooked skilfully with a variety of onions and Indian masala

Keema e Khas potato/peas

Lamb mince, cooked on a slow fire with a choice of fresh green peas or potatoes

MAINS

Non-Vegetarian

Chicken Tikka Masala

Chicken tikka pieces cooked with the chef’s own style - special creamy nutty gravy

Lukhnawi Chicken Biryani

A blend of basmati rice, aromatic herbs and tender chicken

Hydrabadi Dalcha Gosht

A delicacy from Hyderabad made with lentils, lamb and rare Indian spices

Karahi Lamb

Tender pieces of lamb skilfully cooked with Indian spices in an iron ‘Karahi’

Lamb Kashmiri Roganjosh

A classic lamb, chillies and aromatic spices from north India ‘Kashmir’

Bhuna Gosht

Lamb and special kahada Masala cooked together in high heat, finished with onion and chillies

Hydrabadi Gosht Biryani

Basmati rice, with aromatic herbs and tender lamb, cooked in a traditional way

MAINS

Seafood

Goan Fish Curry

A speciality from Goa - fresh tilapia cooked in exotic coconut and tamarind sauce with special spices. A modern touch to a timeless classic

Kerala boatman curry

A traditional South Indian fish curry made with fresh fish, coconut, curry leaves and green chillies

Seabass Moilee

A speciality curry made with seabass, coconut, chilli paste and Indian masala

Karnatka Prawn Curry

A spicy prawn curry made with king prawns, black peppers, curry leaves and coconut

RICE

Zafrani pulao
Jeera rice
Peas pulao
Lemon rice
Vegetable biryani

BREAD

Plain Naan
Butter Naan
Garlic Naan
Chiili Naan
Tandoori Roti

SALAD

Kachumber salad
Punjabi mixed salad
Mixed leaf salad with cherry tomato
and sirka pyaz
Onion Chilli salad

YOGHURT

Cucumber Raita
Pineapple and Mint Raita
Boondi Raita
Carrot Pachedi
Pakodi Raita