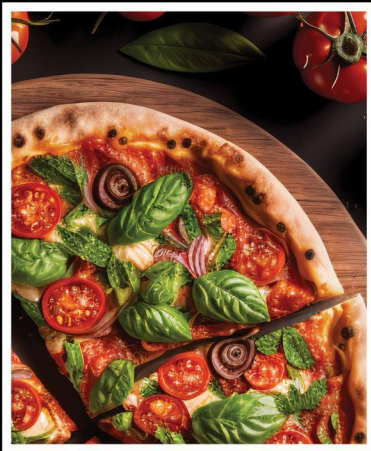
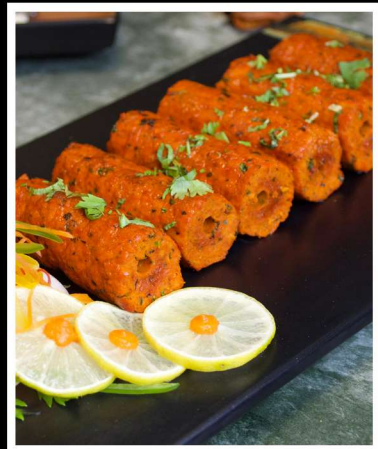


# Mischief

LOUNGE

# MENU



INDULGE IN CULINARY DELIGHTS: FROM SOUL-WARMING SOUPS  
TO DELECTABLE DESSERTS



## SOUP

### TOMATO DHANIYA KA SHORBA

A tomato soup flavoured with coriander and royal cumin

AED 30

### CREAM OF SOUP

#### VEG

A soup is made with vegetables and seasonings cooked in cream or milk.

AED 30

### MUSHROOM

A soup is made with bits of mushroom, celery, and seasonings cooked in cream or milk.

AED 30

### CHICKEN

A soup is made with bits of chicken, celery, chicken stock, and seasonings cooked in cream or milk.

AED 35

### SWEET CORN

#### VEG

The soup has a sweet-salty flavor where vegetables are simmered in a sesame oil toasted cream-style corn.

AED 30

### CHICKEN

The soup has a sweet-salty flavor where shredded chicken is simmered in a sesame oil toasted chicken broth and cream style corn.

AED 35

### MANCHOW

#### VEG

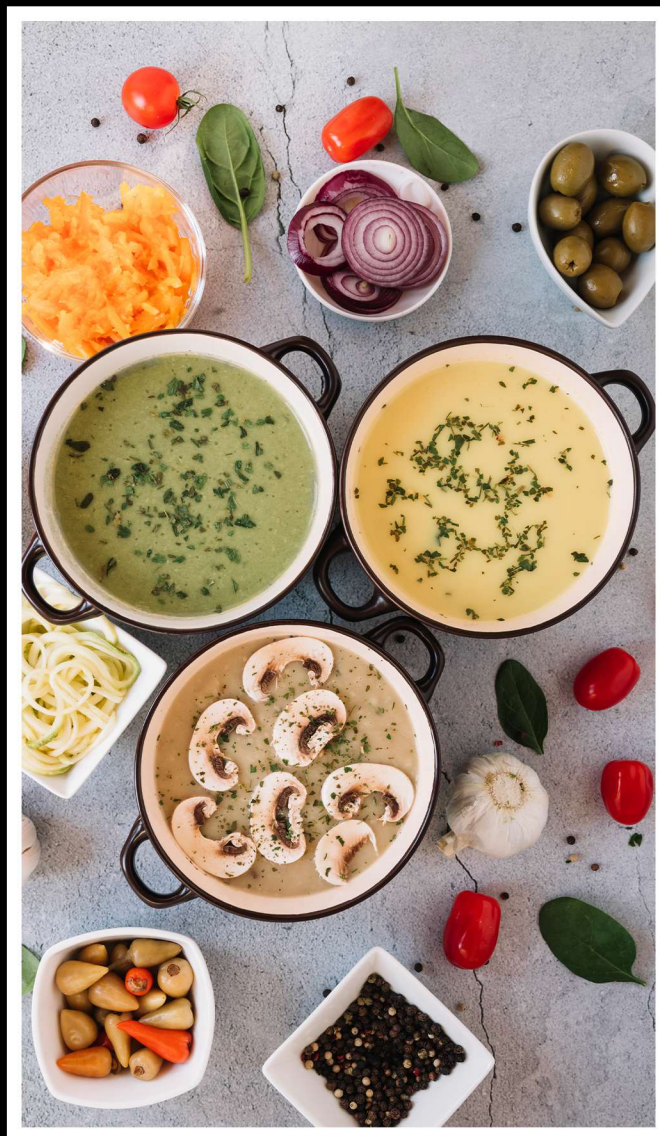
Chinese vegetarian soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper & a few other pantry ...

AED 30

### CHICKEN

Flavorful broth soup is known for its tangy and spicy taste with vegetables, soy sauce, garlic, ginger, chicken, and crispy noodles.

AED 35



## SALAD

### IT'S YOUR GREENS

Onion, Cucumber, tomato, assorted lettuce.

AED 30

### GREEK SALAD

A traditional Greek salad consists of sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese

AED 35

### CAESAR SALAD

#### VEG

Crisp Hearts of Romaine Tossed in Robust Caesar Dressing. Topped with Herbed Croutons & Parmesan Cheese.

AED 30

#### CHICKEN

Crisp Hearts of Romaine Tossed in Robust Caesar Dressing. topped with grilled striped chicken, herbed, croutons & and Parmesan Cheese.

AED 35

### PRAWN COCKTAIL

Succulent and juicy prawns delicately tossed in a zesty Marie Rose sauce, served on a bed of crispy lettuce leaves

AED 45

### CHICKEN TIKKA SALAD

Chicken Tikka on the bed of lettuce, tomato, Onions, Cucumber, shredded carrot - Choice of dressing Ranch, Italian dressing.

AED 40



## BAR BITE

### CRISPY ONION RINGS AED 30

Sliced onions that are dipped in a batter, and deep fried until crisp.

### POP-POP JALAPENO AED 35

Deep-fried jalapeno-filled cheese balls

### CHEDDAR CHEESE NACHOS AED 35

Tortilla chips layered with fried beans and melted cheddar cheese, topped with lettuce, tomatoes, onions.

### COCKTAIL SAMOSA AED 35

Deep fried pastry with a spiced filling usually made with potatoes, spices and herbs.

### CHEESE CHILLI TOAST AED 35

Bread topped with cheese, green chilies for that kick. Veggies like onions, green bell peppers.

### MASALA FRENCH FRIES AED 30

Masala fries are a delicious, flavorful, and spicy variation of the classic French fry.

### CRUMBED CALAMARI RINGS AED 40

Rings of squid coated in a super crispy, crunchy shell, dipped in a little tartare sauce.

### SPICY GARLIC PRAWNS AED 55

Seasoned, crispy buttery prawns coated in garlicky oil and drizzled with a touch of lemon.

### TEMPURA FRIED PRAWNS AED 60

Prawns are delicately coated in a light and airy tempura batter, then deep-fried to a golden perfection.

### CHICKEN NACHOS AED 45

Chicken nachos, and cheddar cheeses, roasted chile spiced chicken, pico de gallo, scallions, drizzled with garlic-lime crema.

### CHICKEN 65 AED 45

Bite-size pieces of chicken coated in spicy masala marination consisting of chili powder, turmeric, garam masala powder, and lemon.

### CHICKEN LOLLIPOP AED 45

Crispy and flavorful chicken lollipops are marinated in a spicy yogurt mixture and then coated in a mixture of breadcrumbs and spices.



### CHICKEN WINGS

#### BARBEQUE SAUCE

AED 40

Chicken Wings are baked until crispy & juicy, then tossed in BBQ sauce & baked again until the sauce is perfectly glazed.

#### JACK DANIEL'S SAUCE

AED 45

This delectable dish brings together the rich, smoky flavor of perfectly grilled chicken wings and the tangy sweetness of homemade Jack Daniel's

### CRISPY ROLLS

#### VEG

AED 30

A blend of fresh cabbage, carrots, and onions with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap.

### CHICKEN

AED 35

Marinated chicken and crisp veggies rolled in spring roll wrappers and served with Sweet chilli sauce.





## SIMPLY ITALIANO

### PENNE / SPAGHETTI

Selection of Pasta combined with sauce.

**ARRABBIATA, ALFREDO, PINK SAUCE, BOLOGNESE, CARBONARA** AED 50

### ROASTED VEG PIZZA AED 45

Roasted Veggie pizza is topped with roasted veggies, spinach, mozzarella, goat cheese and a sun-dried tomato sauce.

### PANEER TIKKA PIZZA AED 50

Indian variation to the popular Italian pizza recipe flavored with marinated tikka sauce and paneer.

### CHICKEN TIKKA PIZZA AED 55

Chicken tikka delight served on top of our rich Italian tomato base with fresh mozzarella cheese, chicken, capsicum, and chili flakes.

## WESTERN CULINARIES

### SANDWICH & BURGER

#### VEG AED 45

The sandwich includes tomatoes, cucumbers, potatoes and onions.

#### MUMBAI SANDWICH AED 45

Famous Indian Street Food is made with green chutney, butter, potatoes, tomatoes, cucumbers, onions, grated cheese, and chaat masala.

#### CHICKEN AED 50

Chicken breast fillet, spread with mayo, topped with fresh sliced tomato.

#### CLUB SANDWICH AED 60

Sandwich of three slices of bread with layers of chicken and egg with lettuce, tomato.

### BURGER

#### CRUMBED CHICKEN AED 55

Crumb-fried crispy chicken, garlic mayo, Ranch sauce, slice cheese, jerkins, tomato, and lettuce.

#### BEEF AED 65

Made from flavourful and fresh beef, accompanied by tasty cheese, crisp lettuce, tomato, and onion, smeared with tangy mayo, mustard and tomato sauces.



## INDIAN STREET VARIATION

#### VADA PAV AED 35

Deep fried potato dumpling placed inside a bread bun (pav) sliced almost in half through the middle.

#### PAV BHAJI AED 35

Fast food consisting of a thick spicy vegetable gravy served with soft dinner rolls

#### KEEMA PAV AED 50

Spiced lamb mince, served with red onions, lime, and soft white rolls.

## MAIN GRILLED

#### GRILLED FISH WITH LEMON BUTTER SAUCE AED 65

Grilled Fish fillet topped with easy homemade lemon butter sauce

#### GRILLED PRAWNS WITH BUTTER GARLIC SAUCE AED 80

Grilled Prawns finished in an easy garlic butter sauce.

#### GRILLED CHICKEN WITH MUSHROOM SAUCE AED 70

Grilled chicken cooked in tossed mushroom sauce served with fries and sauteed veggies.

#### GRILLED LAMB CHOPS WITH MINT SAUCE AED 85

Grilled Lamb Chops marinated with mint and rosemary then basted with mint sauce on the grill. Served with fries & and sauteed vegetables.

## INDO-CHINA

#### MANCHURIAN VEG 40

Delicious Indo-Chinese dish made with wisps of vegetables / Chicken / Cauliflower formed into dumplings and dunked into a Manchurian sauce.

GOBI 40  
CHICKEN 45

#### CRISPY VEGETABLES AED 40

Batter fried veggies tossed in schzewan sauce.

#### CHILLI PANEER AED 45

Cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili.

#### FISH CHILLI AED 50

Fried fish cooked in a combination of Indian vegetables and Chinese flavor.

#### CHILLI CHICKEN AED 55

Chunks of boneless chicken mixed with dry red chillies, finely chopped ginger and garlic, onions, and other Indo-Chinese spices.

#### DRAGON CHICKEN AED 55

Chicken is cut into thin strips which are coated in a batter and fried till a crispy texture and coated in a spicy sauce.

#### SALT N PEPPER CHICKEN AED 55

The chicken is coated in a well-seasoned, gently spiced cornflour mixture before being fried for a flavorful, moreish.

#### BEEF CHILLI AED 60

Perfect crispy strips of beef in a tangy spicy sauce

## NOODLES

### VEG HAKKA NOODLES

AED 45

Indo-Chinese quick stir-fry noodles prepared with onions, bell peppers, cabbage, carrots.

### HAKKA CHICKEN NOODLES

AED 55

A delectable stir-fried noodle dish featuring tender chicken pieces, along with a colorful assortment of vegetables like cabbage, and carrots.

### HAKKA SHRIMPS NOODLES

AED 65

Stir-fried noodle dish featuring tender pieces, along with a colorful assortment of vegetables like cabbage, and carrots.

## RICE SELECTION

### VEG FRIED RICE

AED 45

The stir-fried rice hearty mix of fresh vegetables, green onions, seasonings and spices.

### CHICKEN FRIED RICE / SHRIMP

55 / 65

Fried Rice is fully loaded with spicy seasoned chicken and veggies and fluffy scrambled eggs.

### TRIPLE SCHEZWAN FRIED RICE / CHICKEN / SHRIMP 45 / 55 / 65

Indo Chinese meal with fried rice, Hakka noodles, fried noodles served with spicy schezwan gravy.



## KEBAB E SHAAM

### VEGETARIAN

#### ALOO PUDINA CORN TIKKI

AED 45

Deep fried potato & corn cake with fresh herbs, mint and spices.

#### HARA BHARA KEBAB

AED 45

Deep fried spinach and fresh vegetables kebab.

#### ACHARI PANEER TIKKA

AED 55

Cottage cheese cubes marinated with pickle, ground Indian spices & fresh herbs cooked in clay pot.

#### SUBZI SEEKH KEBAB

AED 50

Assorted seasonal minced vegetables cooked on skewers.

#### DAHI KA KEBAB

AED 50

Cottage cheese and yoghurt with cardamom flavor.

#### VEG TANDOORI PLATTER

AED 80

Assortment of stuffed mushroom, Aloo corn tikki, Paneer Tikka, Hara Bhara Kebab, Subzi seekh kebab.

### NON-VEGETARIAN

#### TANDOORI PRAWNS

AED 85

Char-Grilled prawns dipped in spicy green herbs chutney.

#### CURRY LEAVES CRUSHED FISH TIKKA

AED 55

Cubes of fresh fish, cooked with fresh green chillies, turmeric, mustard seeds and curry leaf in a spicy sauce.

#### AMRITSARI MACCHI

AED 55

Finger cut boneless fillet fish marinated with lemon, ajwain, coriander, ginger, garlic and yoghurt.

#### TRADITIONAL PUNJABI CHICKEN TIKKA

AED 60

Boneless chicken, cut into smaller pieces and marinated in yogurt and traditional Indian spices.

#### MALAI CHICKEN TIKKA

AED 65

Chicken cubes marinated with cheese paste and home ground spices.

#### CHICKEN KASTOORI TIKKA

AED 65

Boneless chicken cubes marinated with fenugreek and spices.

#### PAHARI TIKKA

AED 65

Chicken skewers with a paste of mint leaves, coriander, garlic and ginger.

#### AWADHI SEEKH KEBAB

AED 75

Skewered mince lamb spiked with fresh herbs & grilled.

#### NON-VEG TANDOORI PLATTER

AED 95

Assortment of Chicken Malai Tikka, Tandoori prawns, Fish Tikka and mutton seekh kebab.



## APNA DESI KHANA (MAIN COURSE)

### VEGETARIAN

#### PANEER DO PYAZA AED 55

Soft succulent cottage cheese cubes in a creamy semi-dry gravy with double the amount of onions.

#### MIXED VEGETABLES KORMA AED 50

Boiled vegetables are cooked in a creamy and aromatic gravy of yogurt, coconut, and cashew nuts based.

#### PANEER LABABDAR AED 55

North Indian curry where paneer cubes and grated paneer are simmered in a creamy onion-tomato-based gravy.

#### PANEER BUTTER MASALA AED 55

Rich and creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

#### ALOO GOBI ADRAKI AED 40

Cauliflower florets & potato cubes tempered in cumin & ginger.

#### BHINDI DO PYAZA AED 40

Stir-fried lady fingers & onion cooked in piquant spices.

#### VEGETABLE KOFTA CURRY AED 55

Deep-fried balls made from mixed vegetables and they are added into the creamy, delicious onion, tomato based gravy.

#### VEGETABLE KOHLAPURI AED 50

Spicy mixed vegetable curry based on Kolhapur, a historical city in south-west Maharashtra.

### NON-VEGETARIAN

#### DELHI STYLE BUTTER CHICKEN AED 60

Succulent chicken marinated in yoghurt cooked in a rich creamy sauce - a fantastic mixture of tangy, spicy and sweet.

#### NIZAMI CHICKEN KORMA AED 70

Chicken slow-cooked in a brown onion and cashew nut gravy.

#### LAHORI KADAI CHICKEN AED 60

A tropical north-west frontier preparation with Chef's special spices.

#### ACHARI CHICKEN AED 60

North Indian dish made by pickle spices.

#### MUTTON ROGAN JOSH AED 75

Mutton curry in Kashmiri spices & ratanjot.

#### BHUNA GOSHT AED 75

Tender meat cubes cooked in stirred & browned thick onion gravy.

#### GOAN FISH CURRY AED 55

Tender cubes of fish dressed in coconut and red chilli gravy.

## ACCOMPANIMENTS

#### PINDI CHOLE AED 45

Chickpeas cooked in Amritsari style.

#### TADKE WALI DAL AED 40

Yellow lentil cooked in onion, tomato and tempered with cumin and garlic.

#### BLACK GOLD MAKHNI AED 50

Black lentil cooked overnight in tandoor, finished with butter and cream.

## RICE

#### MUMBAI MASALA PULAO AED 55

A popular and spicy street-style pulao made with long-grain rice and pav bhaji masala.

#### DAL KHICHOI AED 40

Medy of yellow lentils and rice flavored with garlic and ginger.

#### SUBZ BIRYANI AED 50

An aromatic Indian rice dish made with fresh mixed vegetables and a tint of turmeric, garnished with caramelized onion served with raita.

#### JEERA RICE / PEAS PULAO AED 45

Basmati rice cooked with cumin / green peas.

#### BASMATI RICE AED 30

Steamed rice.

#### MURG BIRYANI AED 65

Fluffy basmati rice layered over tender & succulent pieces of meat, accompanied with the mesmerizing aromas of spices, herbs.

#### NIZAMI GOSHT BIRYANI AED 75

Tender lamb cooked to perfection with saffron, fresh mint, flavoured basmati rice.





# COASTAL DELICACIES

## FISH TAWA FRY

Fried fish is served with a spicy sauce known as Tawa masala and perfect to be served.

AED 40

## FISH RAVA FRY

Fish fillet marinated in spicy homemade masala, coated with rava, and pan-fried until crisp.

AED 40

## POMFRET RAVA FRY

Marinated in a chili based spice mix coated with semolina and then deep-fried Pomfret Fish.

AED 55

## KING FISH RAVA FRY

King Fish fillet marinated in spicy homemade masala, coated with rava, and pan-fried until crisp.

AED 60

## PRAWN RAVA FRY

Spicy, juicy prawns and the crispiest rava coating.

AED 70

## CHICKEN GHEE ROAST

Chicken cooked in tangy and spicy ghee roasted masala.

AED 55

## MUTTON GHEE ROAST

Flavored with desi ghee and prepared with a special Masala paste.

AED 60

## PRAWN GHEE ROAST

Marinated prawns are roasted in ghee and cooked in spicy Kundapuri masala.

AED 70

## MUTTON SUKKA

Fresh Mutton, desiccated coconut and masalas and tempered with curry leaves and green chillies.

AED 60

## CHICKEN SUKKA

Dry Chicken made with several spices ground into a perfect masala and mixed with roasted grated coconut.

AED 50

## NEER DOSA

Prepared by rice batter, light, thin and aired well.

AED 2

## MARVAI PUNDI

Essentially rice dumpling soaked in coconut gravy with clams to enjoy all the spices along with flavors of the clams.

AED 40

## PRAWN PUNDI

Made from rice dumplings and prawn in a freshly ground blend of spices in a sizzling.

AED 70

## MUTTON PUNDI

This spicy, aromatic mutton curry is packed with flavor.

AED 65





# Mischief

LOUNGE

## BREADS

PLAIN NAAN / BUTTER NAAN / GARLIC NAAN	AED 8 / 9/ 11
LACHHA PARATHA	AED 8
ROTI / TAWA ROTI	AED 7
STUFFED NAAN	AED 12
KEEMA NAAN	AED 15
ALOO KULCHA / PANEER / MIXED VEGETABLES	AED 10 / 12 / 14

## RAITA

CUCUMBER RAITA	AED 12
BOONDI RAITA	AED 12
MIXED VEGETABLES RAITA	AED 15


## DESSERTS

GULAB JAMUN	AED 35
GAJAR KA HALWA	AED 35
ICE CREAM	AED 35
FRUIT SALAD	AED 35
SIZZLING BROWNIE WITH CHOCOLATE SAUCE.	AED 40



*All prices in AED & inclusive of 7% Municipality fee & 5% VAT.*

 +971 54 218 4672 / 3 | +971 4 320 32 27

 Mischief Lounge, Majestic Premier Hotel  
Khalid Bin Waleed Street, Bur Dubai, Dubai, UAE

 /MISCHIEF\_LOUNGE

 /MISCHIEF.LOUNGE.UAE