







indulge your fifth taste

EXCITING NEW TASTES

Set in the leafy suburb of Harborne, Umami Indian kitchen delivers authentic, home style Indian cuisine with a taste of distinction. Our chefs have decades of experience working in some of the finest culinary establishments in the subcontinent and the Middle East.

Offering the best seasonal and local produce to create dishes with unique flavours, our menu features a variety of enticing options. If you need assistance with the menu, our friendly hosts and hostesses are on hand to provide more information or recommendations.

Whether you're joining us for a light meal or an evening out with friends and family, we look forward to making your visit truly memorable.



STARTERS

indulge your fifth taste

OCEAN PRIDE

CHARGRILLED SALMON TIKKA | 6.9

Scottish salmon with bell peppers slow roasted in tandoor.

KINGFISH MALABARI | 6.9

Grilled kingfish steak with a marination of mustard and malabari paste.

PAN SEARED FENNEL SCALLOP | 7.2

Served with roasted garlic tomato sauce.

MUSSELS PEPPER COCONUT FRY | 6.5

Mussels in half shell tossed in a Mangalorean sauce with bell peppers and homemade coconut masala.

SMOKED SALMON FISH TIKKI | 6.4

Smoked salmon cakes with a hint of curry leaves.

KARARI POMFRET FRY | 6.0

A regional favourite of Kolkata, crispy pomfret flavoured with ajwain and deggi chilli shallow fried till crispy.

GRILLED MONKFISH SHASHLIK | 6.9

Skewered chunks of monkfish and bell peppers with tangy marination.

PRAWN TOKRI WITH SPICY MANGO | 6.4

Prawns dressed in homemade spicy mango mayonnaise presented in a crispy basket.

CHILLI PRAWN | 6.5

Inspired by the Hakka Chinese cuisine, prawn in light batter tossed in Szechuan sauce.

SAMUNDAR KA KHAZANA | 14.9

SERVES 2

For all seafood lovers mix platter of oregano jhinga, kingfish malabari, salmon fish cake.

STARTERS

indulge your fifth taste

TANDOOR

MURGH TIKKA PURANI DELHI | 5.9

Old city of Delhi is famous for its kebabs, chicken tikka with traditional flavours.

ROSEMARY CHARGRILLED LAMB CHOPS | 7.2

New Zealand lamb chops with lime and rosemary marination.

MATURE CHEDDAR SEEKH KEBAB | 5.9

Fine Welsh lamb mince with subtle flavours of mint and mature cheddar.

MALAI KANDHARI TIKKA | 5.9

Kandhar grows the best quality pomegranates, a tribute to the frontier region, chicken kebabs flavoured with anar.

TANDOORI OREGANO JHINGA | 9.9

Oregano infused succulent king prawns.

PANEER TIKKA HARIYALI | 6.5

Chargrilled cottage cheese chunks marinated with fresh green herbs.

TANDOORI SHAAN | 12.9

SERVES 2

Kebab platter offering murg tikka purani Delhi, mature cheddar seekh kebab and malai kandhari tikka.

SHERE PUNJAB PLATTER | 17.9

SERVES 2

A tribute to Maharaja Ranjit Singh, offering selection of tandoori jhinga, lamb chops, seekh kebabs, murg tikka and malai tikka.

STARTERS

indulge your fifth taste

CHAATWALI GALISE

RAJMA PALAK TIKKI CHAAT | 5.9

Unique crispy red kidney beans and spinach patties with chaat toppings.

PUNJABI SOMOSA CHAAT | 5.9

Shallow fried pastry encasing spiced vegetable mix presented on chick pea masala.

ONION AND ASPARAGUS BHAJI | 5.9

Onion and asparagus fritters with gram flour and ajwain.

DAHI PUREE SEWALI | 5.5

Savoury shells filled with spiced tangy yoghurt and topped with crunchy serv.

BROCCOLI N' FETA CHEESE KURKURE | 5.9

Crisp parcels with a delicious stuffing of broccoli and feta cheese.

CHILLI CAULIFLOWER WAH WAH | 5.9

Cauliflower flowerets batter fried and tossed in an Indo-Chinese spice mix.

VAISHNAV PLATTER | 12.9

SERVES 2

A vegetarian's delight platter offering, paneer tikka hariyali rajma palak tikki and Punjabi somosa chaat.

indulge your fifth taste

MAIN COURSE

BRITISH RAILWAY LAMB CURRY | 11.9

Lamb dish served during the Raj days in the railway canteens.
Tender lamb cooked to perfection.

LAMBSAAGWALA | 11.9

A Punjabi rural delicacy. Lamb cooked with fresh
spinach and mustard leaves.

RADA GOSHT | 12.5

Traditional lamb chunks and lamb mince cooked in
rustic onion and tomato masala.

HANDI MURGH DHABA | 11.9

Dhaba is an Indian bistro famous for serving authentic fresh
seasonal food. Chicken curry cooked home style.

MURGH KADHAI MASALA | 11.9

Kadhai is a wok which imparts flavours to the food cooked in it.
Chicken masala with bell peppers and coriander seeds.

BUTTER CHICKEN PATIALA | 11.9

From the princely state of Patiala, chargrilled pulled chicken in
a rich smooth tomato gravy.

CHICKEN TIKKA LABABDAR | 11.9

The Nations favourite, chicken tikka in kasoori methi flavoured creamy masala.

CHICKEN CHETTIYAR | 11.9

A tribute to the Chettiyar community, who were great warriors and
connoisseurs. Chicken chettinadu simmered in a flavoursome coconut sauce.

MURGH LUCKHINAWI | 11.9

Moghuls brought richness to Indian cuisine. In a smooth,
creamy raisin infused korma sauce.

JHINGA ANGAARI | 12.9

A hot spicy preparation of king prawns simmered in naga viper pepper masala.

KONKAN FISH CURRY | 12.9

A delicacy from the coastal state of Maharashtra. Fish simmered in
a tangy mustard seed scented coconut extract curry.

indulge your fifth taste

VEGETARIAN

SABZI TAKA-TAK | 8.9

The name is derived from the sound of iron plate, taka tak, mix vegetables and paneer with bell peppers cooked in tawa masala.

PANEER TIKKA LABABDAR | 8.9

Chargrilled paneer pieces in a flavoursome onion tomato masala flavoured with green cardamom.

PANEER MAKHAN METHI | 8.9

Traditional old-time favourite, paneer simmered in kasoori methi infused with rich, smooth tomato gravy.

DINGRI SAAGWALA | 8.9

A delicious combination of fresh pureed spinach, tender, mustard leaves and mushrooms.

AWADHI KOFTA KORMA | 8.9

Cottage cheese dumplings in a creamy moghlai sauce.

HYDERABADI BAINGAN MASALA | 8.9

A delicacy from the Andhra region. Eggplants cooked with tamarind and onion seed flavoured masala.

SOOKHI ALOO GOBI | 7.9

All-time favourite cauliflower and red potatoes cooked home style.

SOYA TIKKA BHUNNA MASALA | 8.9

A delicious innovation, chargrilled soya chunks in an aromatic onion and tomato masala with ginger.

AMRITSARI CHOLE RISMISA | 8.9

Chickpeas in Punjabi style flavoured with dry mango and pomegranate powder.

DAL MAKHAN DHABELWALI | 8.9

Creamy black lentils simmered overnight with selected Indian spices and butter.

DAL TADKA BENARAS | 7.9

A delightful combination of lentils with a tampering of cumin, garlic and Kashmiri chilli.

indulge your fifth taste

CHAWAL AND BREAD

LUCKHNAWI DUM BIRYANI | 14.9

(Chicken, Lamb, Vegetables) aged basmati cooked on slow flame flavoured with fresh mint and golden fried onions accompanied with curry sauce and kachumber raita.

LEMON AND COCONUT RICE | 4.2

Tempered with curry leaves, mustard seeds and whole red chilly.

GARLIC FRIED RICE | 4.2

Tossed with soya sauce and spring onions.

ZAFRANI PULAO | 3.9

Saffron infused basmati rice.

STEAMED RICE | 3.2

BUTTER NAAN | 2.9

TANDOORI ROTI | 2.9

TAWA PARATHA | 3.9

CHAPATTI | 2.5

ROOMALI ROTI | 3.5

NAAN | 3.9

with a choice of stuffing:
Keema, peshwari and cheese.

NAAN | 3.5

with a choice of two toppings:
Garlic, Chilly, coriander or onion.

AMRITSARI KULCHA | 3.9

Stuffed with potatoes and onions spiced with ajwain and green chilly.

indulge your fifth taste

CHEFS KILAS AND SIGNATURE DISHES

LAMB SHANK DUM BIRYANI | 17.9

Tender Welsh shank of lamb and aged basmati rice cooked in dum style served with raita and lamb curry sauce.

JUNGLEE MURGABI | 15.9

Breast fillet of duck coated with wet rub select spices, ground pink peppercorns, roasted in the clay oven and presented over smooth plum tomatoes and green cardamom sauce.

ROYAL RAJASTHANI VENISON STEAK | 22.9

Venison steaks with pickled marination, grilled and served with an exotic Rajasthani sauce and Dhingri pulao.

LOBSTER CHETTINADU WITH BANGALORE BRINJAL RICE | 25.9

The king of seafood presented in a coconut and crack black pepper sauce accompanied with delicious Brinjal rice.

PAN-SEARED SEABASS FILLET | 16.9

Seasoned seabass fillet resting on chef's special seasonal vegetable mash topped with delicious garlic and shrimp butter.

KOFTA PANCHRATNI SERVED WITH RESHMI GRAVY | 14.9

Cottage cheese and fresh vegetable dumplings encased with fresh spinach simmered in a creamy Reshmi gravy.

indulge your fifth taste

PRE FIX

Royal

STARTER

TANDOORI OREGANO JHINGA

Oregano infused succulent king prawns.

MURGH PURANI DELHI TIKKA

Old city of Delhi is famous for its kebabs, chicken tikka with traditional flavours.

ROSEMARY CHARGRILLED LAMB CHOPS

New Zealand lamb chops with lime and rosemary marination.

MAINS

All items are spread across the table, enabling you to share and taste each and every dish. We will be happy to re-fill.

BUTTER CHICKEN PATIALA

From the princely state of Patiala, chargrilled pulled chicken in a rich smooth tomato gravy.

LAMB SAAGWALA

A Punjabi rural delicacy. Lamb cooked with fresh spinach and mustard leaves.

KONKAN FISH CURRY

A delicacy from the coastal state of Maharashtra. Fish simmered in a tangy mustard seed scented coconut extract curry.

SABZI-TAKA-TAK

The name is derived from the sound of iron plate, taka tak, mix vegetables and paneer with bell peppers cooked in tawa masala.

ACCOMPANIED WITH

Butter Naan | Zafrani Pulao | Raita

29.9

Per person (min 2 person)

indulge your fifth taste

PRE FIX

Regal

STARTER

MURGH PURANI DELHI TIKKA

Old city of Delhi is famous for its kebabs, chicken tikka with traditional flavours.

MATURE CHEDDAR SEEKH KEBAB

Fine Welsh lamb mince with subtle flavours of mint and mature cheddar.

PUNJABI SAMOSA CHAAT

Shallow fried pastry encasing spiced vegetable mix presented on chick pea masala.

MAINS

All items are spread across the table, enabling you to share and taste each and every dish. We will be happy to re-fill.

BUTTER CHICKEN PATIALA

From the princely state of Patiala, chargrilled pulled chicken in a rich smooth tomato gravy.

LAMB SAAGWALA

A Punjabi rural delicacy. Lamb cooked with fresh spinach and mustard leaves.

SABZI TAKA-TAK

The name is derived from the sound of iron plate, taka tak, mix vegetables and paneer with bell peppers cooked in tawa masala.

ACCOMPANIED WITH

Butter Naan | Zafrani Pulao | Raita

23.9

Per person (min 2 person)

indulge your fifth taste

PRE FIX

Monarch

STARTER

PUNJABI SOMOSA CHAAT

Shallow fried pastry encasing spiced vegetable mix presented on chick pea masala.

ONION AND ASPARAGUS BHAJI

Onion and asparagus fritters with gram flour and ajwain.

PANEER TIKKA HARIYALI

Chargrilled cottage cheese chunks marinated with fresh green herbs.

MAINS

All items are spread across the table, enabling you to share and taste each and every dish. We will be happy to re-fill.

PANEER MAKHAN METHI

Traditional old-time favourite, paneer simmered in kasoori methi infused with rich, smooth tomato gravy.

SABZI-TAKA-TAK

The name is derived from the sound of iron plate, taka tak, mix vegetable and paneer with bell peppers cooked in tawa masala.

DHINGRI SAAGWALA

A delicious combination of fresh pureed spinach, tender, mustard leaves and mushrooms.

ACCOMPANIED WITH

Butter Naan | Zafrani Pulao | Raita

19.9

Per person (min 2 person)

indulge your fifth taste

**MAKING YOUR
VISIT TRULY
MEMORABLE**



