

Established
2018

MOHALLA

Dubai Design District
Building
no 5 - Dubai
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CHAAT SECTION

- Pani Puri (G)** AED 33
Crispy-fried puffed dough (Puri), filled with Mashed Potato, served with Spicy Tangy Water and Tamarind Chutney
- Raj Kachori (G)** AED 51
Crispy-fried Semolina Kachori, filled with Potato, Pomegranate, Lentil Crisps, Nylon Sev, and topped with Assorted Chutneys
- Avocado Papdi Chaat (G)** AED 37
Wheat Crackers (Papdi), topped with Avocado (Desi-Guacamole), and drizzled with Assorted Chutneys
- Keema Samosa Chaat (G)** AED 48
Samosa filled with Spiced Minced Meat (Keema), served with Assorted Chutneys



Chaat is a popular street food known for its vibrant flavours and variety. This iconic dish brings together crispy textures, tangy chutneys, bold spices, and refreshing toppings like yoghurt and onion. With ingredients such as puffed rice, fried dough, boiled potatoes, and chickpeas - chaat delivers a delightful balance of sweet, sour, and spicy notes that make it truly irresistible.

BIRYANI

Biryani is a flavourful and aromatic rice dish that originated in the Indian subcontinent. Traditionally prepared by layering spiced, marinated meat or vegetables with fragrant basmati rice, it is slow-cooked with saffron, fried onions, and fresh herbs, creating a symphony of rich aromas and textures.

The dish is renowned for its unique blend of spices such as cardamom, cloves, cinnamon, and bay leaves, which infuse the rice and meat with deep, layered flavours. With regional variations like Hyderabadi, Kolkata, and Lucknowi biryani, each style brings its distinct ingredients and techniques - showcasing the diversity of this beloved dish.

Biryani is more than just a meal; it is a celebration of flavours and traditions, rooted in Mughlai cuisine and influenced by Persian, Turkish, and Indian culinary heritage.



- Vegetable Tahri (D)** AED 50
Basmati Rice, cooked with Mixed Vegetables and Traditional Spices
- Chicken Biryani (D)** AED 72
Chicken, marinated in Yogurt and Biryani Masala, layered with Basmati Rice
- Mutton Biryani** AED 83
Mutton, marinated with Traditional Spices, cooked in Yakhni (Spiced Meat Broth), layered with Basmati Rice
- Mutton Fried Biryani (D)** AED 83
Stir-Fried Mutton, sautéed with Traditional Spices and layered with Basmati Rice
- Prawn Biryani (S) (D)** AED 125
Prawns, marinated in Traditional Spices, layered with Basmati Rice
- Raan Biryani (N) (D)** AED 399
Whole Leg of Lamb, Basmati Rice, topped with Fried Cashews, Mint, and Ginger **Pre-order**

KEBABS

- Tender Chicken Kebab (G) (D)** AED 78
Chicken, marinated with Traditional Spices, Yogurt, served with Naan and Salad
- Chicken Tikka Kebab (D)** AED 59
Chicken, marinated with Kashmiri Chilli, Dried Fenugreek
- Bhatti Ka Murgh (D)** AED 64
Chicken, marinated with Mint, Coriander Leaves, Chilli
- Lamb Chops** AED 98
Lamb Chops, marinated with Vindaloo Spices
- Tandoori Prawns (S)** AED 87
Prawns, marinated with Tandoori Masala
- Paneer Tikka (D)** AED 55
Paneer (Cottage Cheese), marinated with Sweet Corn, Parmesan, and Creamy Sauce



We are here to make you happy!

Experience the award-winning delights of Mohalla, where traditional Indian street food comes to life with cosmopolitan flair in the heart of Dubai. Inspired by the bustling mohallas, or the local neighbourhoods of India, the restaurant brings vibrant regional flavours to a refined dining setting.

With its inviting ambiance and culinary excellence, Mohalla has earned a well-deserved place among Dubai's top dining destinations. Get ready to indulge in signature dishes like Butter Chicken, Avocado Papdi Chaat, and Lamb Chops, each crafted with fresh ingredients and innovative touches that elevate Indian cuisine to new heights. With a warm, inviting ambiance, Mohalla serves everything from classic curries and tandoori dishes to street food favourites, delivering an unforgettable dining experience with elegance, flair, and authenticity at every turn.

Champan Mutton is a rich and flavorful dish that hails from the Champan district in Bihar, India

Known for its rustic, slow-cooked preparation, Champan Mutton is a delectable curry packed with aromatic spices and intense flavours. The mutton is traditionally marinated with a blend of yogurt, garlic, ginger, and a symphony of spices - cumin, coriander, black pepper, and garam masala -, soaking the meat into fragrant irresistible notes. It is then slow-cooked in an earthen pot, a technique that not only infuses the dish with deep, rich flavours but also imparts a smoky aroma.

The cooking process allows the mutton to become melt-in-your-mouth tender, with every bite delivering a perfect balance of spices and meat. Served traditionally with hot rice or Indian bread, Champan Mutton offers a hearty, soul-satisfying meal.

For those who appreciate bold flavours and the authenticity of home-style Indian cooking, this dish is the perfect match for you!

CHEF'S SPECIAL : AED 108



PULLED MUTTON TACO

AED 52

The Pulled Mutton Taco is a fusion dish that seamlessly marries the tender, slow-cooked mutton with the vibrant flavours of a taco, creating a unique blend of Indian and Mexican cuisines for a cross-cultural mouth-watering experience.

The mutton is seasoned with a variety of aromatic spices, then slow-cooked to perfection - until it is juicy and easily shredded. The succulent meat is placed into soft or crispy taco shells, topped with fresh ingredients like pickled onion, cilantro, and a tangy yogurt-based raita or chutney - giving it a distinct Indian flair. For those who crave a little extra heat, green chillies or a smoky salsa is provided for the ideal kick.

KERALA FRIED CHICKEN TACO

AED 48

The Kerala Fried Chicken Taco is a creative fusion dish that combines the spicy and crispy flavours of Kerala-style fried chicken with the fresh and lively elements of a taco, bringing together the best of both worlds in one unique bite.

The chicken is marinated in a traditional blend of Kerala spices, including ingredients like red chilli, turmeric, black pepper, garlic, and curry leaves, before being deep-fried to crispy golden perfection. The result is a crunchy, flavour-packed exterior that holds onto the juiciness of the tender meat inside.

SMALL PLATES

BIG PLATES

Tikki Chole Salli (D) AED 33
Potato Tikki, served with Chickpeas, Masala, and garnished with Potato Crisps

Vada Pav (G) (D) AED 22
Masala Potato Patties in Pav (Bread), accompanied by Kanda Lasun Chutney and Fried Green Chillies

Bread Pakora (G) (D) AED 34
Fried Bread Pakoras, filled with Masala Potatoes

Dal Pakwan (G) AED 29
Wheat Crackers, served with Lentils, topped with Pickled Onion, Boiled Potato, and Fried Chillies

Cheese Spring Roll (G) (D) AED 31
Spring Rolls filled with Melted Cheese and Chillies, served with Chilli Dip

Pav Bhaji (G) (D) AED 41
Mashed Vegetables, served with Pav (Bread), Lemon, and Onion

Guncha-e-Phool Gobhi (G) AED 40
Crispy Cauliflower, three-color Bell Peppers, rich Tomato gravy, Indian Spices

Sorshe Dum Aloo AED 40
Baby potatoes, Bengali mustard, Indian Spices

Shrimp Onion Pakora (S) (G) AED 58
Fried Shrimp and Onion

Chilli Paneer (D) AED 51
Paneer Cubes, tossed in Sambal Chillies and Soy Sauce

Vegetable Chow Mein (G) AED 41
Stir-Fried Noodles, tossed with Mixed Vegetables and Soy Sauce

1965 Buhari AED 63
Fried Chicken, Traditional Spices

Chilli Chicken (G) (S) AED 47
Fried Chicken, tossed in Sambal Chilli Sauce and Soy Sauce

Calcutta Kathi Roll (G) (D) AED 22
Paratha stuffed with Egg, Vinegar Onion and Mint Chutney

Egg Fried Rice (G) AED 28
Stir-Fried Rice with Scrambled Eggs, Fresh Vegetables, and Soy Sauce

Keema Matar Pav (G) AED 53
Minced Mutton and Peas, served with Toasted Pav (Bread), topped with Lemon and Onion

Mughlai Paratha (G) (D) AED 54
Paratha stuffed with Minced Meat and Egg

Calamari Koliwada (S) (P) AED 78
Calamari, coated with Goda Spices and Chaat Masala, served with Peanut Japanese Mayo

Butter Shrimps (S) (P) (D) AED 73
Shrimps, Spicy Chilli, and Peanut Pesto

Crispy Bhutta (G) AED 41
Corn, tossed with Bell Peppers and Spring Onion, seasoned with Chaat Masala



Mohalla Dal AED 41
Black Lentils cooked with Traditional Indian Spices

Corn Cheese Kofta (D) AED 48
Fried Sweet Corn and Cheese, served in Spinach gravy with Fenugreek Leaves

Nimona Paneer AED 55
Paneer with stuffed peas, Cashews, Yogurt, Lime, Indian Spices

Doodhiya Khadai Masala (D) AED 55
Paneer, aloo masala, Tangy Tomato gravy, Indian Spices

Paneer Butter Masala (D) AED 51
Cottage Cheese, in Tomato gravy with Butter

Gobhi Tikka Masala AED 64
Cauliflower, marinated and cooked in Tomato gravy

Delhi 6 Butter Chicken (D) AED 65
Tandoori Chicken, served in Tomato gravy with Butter

Murgh Kesar Kaliya (D)(N) AED 65
Chicken marinated with Saffron, Yogurt and Indian Spices

Matka Murgh (D) AED 78
Chicken, yogurt, Indian Masala, whole Garlic

Mutton Kosha AED 64
Lamb, slow-cooked with Caramelized Onion and Mixed Spices

Prawn Chettinad (S) AED 77
Prawns, seasoned with Chettinad Spices, wrapped in Banana Leaf

Rayalaseema Prawn Curry (S) AED 66
Prawns, cooked in Coconut and Traditional Spices

SALADS

Quinoa Sweet Potato & Mango Bhel AED 48
Quinoa, roasted Sweet Potatoes, Mango, Zesty dressing

Kale Pakora Salad AED 50
Kale, Avocado, Tamarind and Mint chutney

Kachumber Salad AED 22
Cucumber, Tomato, Onion, Lemon juice, Spices

SIDES

Breads (G) (D)

Roti & Plain naan **AED 11**
Butter Naan, Garlic Naan, Cheese Naan **AED 13**

Buhari Naan (G) (D) **AED 13**

Naan Bread, baked in Tandoor with Butter

Toasted Pav (G) (D) **AED 11**

Pav Bread, toasted with Butter

Malabari Paratha (G) **AED 9**

Paratha Bread

Boondi Raita (D) **AED 20**

Yogurt, mixed with Boondi (Fried Chickpea Flour Balls), and Spices

Basmati Rice **AED 20**

Steamed

Biryani Rice **AED 30**

Basmati Rice, cooked with Traditional Spices

DESSERTS

Mawa Cake Coffee Ice Cream **AED 55**

Jalebi with Rabri **AED 41**

Kulfi Falooda with Mango **AED 52**

Gulab Jamun with Ice Cream **AED 38**

Kulfi and Falooda **AED 34**

INDIAN COOLERS

Lassi (D) **AED 26**

Blended Yoghurt (available in Salty, Sweet, or Mango variants)

Chaans (D) **AED 26**

Yoghurt, Cumin, Rock Salt, Coriander

MOCKTAILS

Our exquisite selection of mocktails is designed to tantalise your taste buds, without the need of alcohol. Crafted with fresh fruits, herbs, and spices, each mocktail offers a burst of flavour and creativity. Vibrant and refreshing, these drinks perfectly complement your meal - enhancing the entire dining experience. Cheers to a deliciously refreshing experience!

Mohalla Bellini **AED 37**

Fresh Peach, Pineapple Juice, Green Apple

Lemon Mint **AED 29**

Fresh Mint Leaves, Lime Juice, Sugar

Mojito **AED 34**

Fresh Lime, Mint, Sparkling Water

Mango Strawberry **AED 37**

Smoothie (D)

Strawberry, Mango, Yogurt

Rosemary Citrus Lemonade **AED 34**

Citrus Fruits, Rosemary, Sparkling Water

Botanical Berries Ale **AED 37**

Strawberry, Blueberry, Blackberry, Mint, Lime, Ginger Fizz

Passionfruit Yuzu Fizz **AED 37**

Passionfruit, Yuzu Juice, Ginger, Mint, Lime, Ginger Fizz

JUICES & WATER

Fresh Juice **AED 26**

Orange, Watermelon, Pineapple

Aerated Beverages **AED 17**

Coca-Cola, Coca-Cola Light, Fanta, Sprite, Ginger Ale, Thums Up, Sprite Light

Water

Harrogate 750ml **AED 23**

Harrogate 330ml **AED 15**

Harrogate Sparkling 750ml **AED 23**

Harrogate Sparkling 330ml **AED 15**

HOT DRINKS

South Indian Filter Coffee **AED 18**

Finely ground Indian Coffee Beans, brewed to create foamy Madras Kaapi

Karak Chai (D) **AED 16**

Strong Indian Tea, Milk, Cardamom, Warm Spices

Selection of Tea **AED 16**

Black Tea & Green Tea

Coffee

Espresso (Single/Double) **AED 18**

Americano, Cappuccino, **AED 22**

Latte

CATERING TOO!

We are delighted to bring our catering services to all your special occasions! Whether it is a corporate event, wedding, or a private party, we bring our delicious, expertly crafted dishes right to your doorstep. From intimate gatherings to grand celebrations, we tailor our menu to meet your unique needs, ensuring your guests enjoy a memorable culinary experience. Let us handle the food, so you can focus on enjoying your event!

