



MANTRA Fine Indian Cuisine



SOUP

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|---|-------------|---|-------------|
| DAL SHORBA (V) <i>Lentil Soup Mantra Specialty</i> | 7.00 | BUTTERNUT SQUASH SOUP (V) <i>Low Fire Simmered Squash Indian Spices</i> | 7.00 |
| TOMATO SOUP (V) <i>Home Style Tomato Soup Herbs Cream</i> | 7.00 | | |

VEGETARIAN APPETIZER

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|--|--------------|--|--------------|
| VEG. SAMOSA (V) <i>Fried Pastry Potatoes Green Peas Spices</i> | 8.00 | SAMOSA CHAAT <i>Samosa Chickpeas Yogurt</i> | 10.00 |
| PANEER TIKKA <i>Cottage Cheese Spices Tandoor Grilled</i> | 17.00 | MIX VEG PAKORA (V) <i>Vegetable Fritters Chickpea Flour</i> | 10.00 |
| PANEER CHILLI <i>Cottage Cheese Chilli Sauce Sautéed Onion Bell Pepper</i> | 16.00 | CHEESE CORN BALL <i>Cottage Cheese Potato Cheddar Cheese Corn Fritters</i> | 10.00 |
| ALOO TIKKI <i>Potato Patty Cottage Cheese</i> | 8.00 | VEG. MANTRA PLATTER <i>Samosa Pakora Corn Balls Aloo Tikki</i> | 16.00 |
| GOBI MANCHURIAN (V) <i>Batter fried Cauliflower Manchurian Sauce Spring Onions Bell Pepper</i> | 16.00 | | |

NON-VEGETARIAN APPETIZER

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|---|--------------|---|--------------|
| KEEMA SAMOSA <i>Fried Pastry Minced Lamb Spices</i> | 10.00 | CHILLI WINGS <i>Chicken Winglet Batter fried Chilli Sauce</i> | 14.00 |
| SHRIMP CHILLI <i>Jumbo Shrimp Chilli Sauce Sautéed Onions Bell Pepper</i> | 18.00 | CHILLI CHICKEN <i>Chicken Chilli Sauce Sautéed Onions Bell Pepper</i> | 14.00 |

TANDOORI SPECIALTIES (Served with Basmati Rice)

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|--|--------------|--|--------------|
| TANDOORI CHICKEN (Full) <i>Chicken Yogurt Spices Herbs</i> | 20.00 | MALAI KABAB <i>Boneless Breast Special Spices Yogurt</i> | 19.00 |
| CHICKEN TIKKA <i>Boneless Breast Light Spices Sour Cream</i> | 19.00 | AJWANI SHRIMP <i>Shrimp marinade Bishop Weed Herbs</i> | 22.00 |
| TANDOORI SALMON <i>Salmon marinade Special Spices Herbs</i> | 22.00 | CHAAP (LAMB CHOPS) <i>Rack of Lamb Special Spices Sour Cream</i> | 30.00 |
| MANTRA PLATTER <i>Tandoori Chicken, Chicken Tikka, Tandoori Shrimp & Malai Kabab</i> | 30.00 | LAMB SEEKH KABAB <i>Ground lamb Spices Rolled on a skewer</i> | 22.00 |

VEGETARIAN SPECIALTIES (Served with Basmati Rice) Please specify Mild/Medium/Spicy

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|---|--------------|---|--------------|
| PANEER TIKKA MASALA <i>Paneer tikka Cashew Tomato Gravy Onion Bell pepper</i> | 17.00 | PANEER BUTTER MASALA <i>Cottage cheese Cashew Tomato Gravy Spl. Spices Butter</i> | 17.00 |
| PALAK PANEER <i>Cottage cheese Spinach</i> | 16.00 | VEGETABLE KORMA <i>Fresh vegetables Special Cashew Sauce</i> | 16.00 |
| KADAI PANEER <i>Cottage cheese Special Sauce Onion Bell Pepper</i> | 18.00 | MUTTER PANEER <i>Cubes of cottage cheese Green Peas Onion Sauce</i> | 16.00 |
| DAL TADKA (V) <i>Yellow lentil Onion Tomatoes</i> | 14.00 | KARARI BHINDI (V) <i>Crispy Okra special sauce Onion Bell Pepper</i> | 16.00 |
| DAL MAKHANI (V) <i>Black lentil Red kidney beans Onion Tomatoes Exotic Spices</i> | 16.00 | BAINGAN BHARTA (V) <i>Oven roasted eggplant mashed Onion Tomatoes Spices</i> | 16.00 |
| ALOO GOBI (V) <i>Potatoes Cauliflower Onion Sauce</i> | 16.00 | PINDI CHOLE (V) <i>Chickpeas Exotic Indian Tangy Sauce</i> | 16.00 |
| MALAI KOFTA <i>Vegetable Cottage Cheese Balls Special Sauce</i> | 16.00 | VEGETABLE KORMA - CHEF SPL. <i>Fresh vegetables Chef Exotic Sauce</i> | 18.00 |

CHICKEN SPECIALTIES (Served with Basmati Rice) Please specify Mild/Medium/Spicy

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|---|--------------|---|--------------|
| CHICKEN TIKKA MASALA <i>Chicken tikka Cashew Tomato Gravy Onion Bell pepper</i> | 20.00 | BUTTER CHICKEN <i>Shredded Chicken Thigh Cashew Tomato Gravy Spl. Spices Butter</i> | 20.00 |
| CHICKEN SAAGWALA <i>Boneless Breast Spinach</i> | 19.00 | CHICKEN VINDALOO (**) <i>Boneless Breast Spicy Tangy sauce Potatoes</i> | 19.00 |
| CHICKEN KORMA <i>Boneless Breast Special Cashew Sauce</i> | 19.00 | KADAI CHICKEN <i>Boneless Breast Onion Bell pepper</i> | 19.00 |
| CHICKEN CURRY <i>Boneless Breast Special Chef Yogurt Sauce</i> | 19.00 | CHICKEN KASHMIRI <i>Boneless Breast Special Rich Almond Sauce</i> | 19.00 |
| KERALA PEPPER CHICKEN <i>Boneless Breast Special Black Pepper Sauce</i> | 19.00 | CHICKEN XACUTI <i>Boneless Breast Special Chef Sauce</i> | 19.00 |
| CHICKEN ANDHRA <i>Boneless Breast Spicy Chef Coconut Sauce</i> | 19.00 | CHICKEN KORMA - CHEF SPL. <i>Boneless Breast Chef Exotic Sauce</i> | 20.00 |

LAMB SPECIALTIES (Served with Basmati Rice) Please specify Mild/Medium/Spicy

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|---|--------------|---|--------------|
| LAMB VINDALOO (**) <i>Boneless Lamb Spicy Tangy sauce Potatoes</i> | 22.00 | LAMB KORMA <i>Boneless Lamb Special Cashew Sauce</i> | 22.00 |
| LAMB ROGAN JOSH <i>Boneless Lamb Special Onion Sauce</i> | 22.00 | LAMB SAAG <i>Boneless Lamb Spinach</i> | 22.00 |
| KADAI GOSHT <i>Boneless Lamb Onion Bell pepper</i> | 22.00 | LAMB ANDHRA <i>Boneless Lamb Spicy Chef Coconut Sauce</i> | 22.00 |
| LAMB TIKKA MASALA <i>Lamb tikka Cashew Tomato Gravy Onion Bell pepper</i> | 24.00 | GOAT CURRY <i>Bone-in Goat meat Onion Tomato Sauce</i> | 22.00 |
| LAMB XACUTI <i>Boneless Lamb Special Chef Sauce</i> | 22.00 | LAMB KORMA - CHEF SPL. <i>Boneless Lamb Chef Exotic Sauce</i> | 24.00 |

SEAFOOD SPECIALTIES (Served with Basmati Rice) Please specify Mild/Medium/Spicy

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|---|--------------|---|--------------|
| ANDHRA FISH CURRY <i>Shrimp Spinach</i> | 22.00 | KADAI SHRIMP <i>Shrimp Special sauce Onion Bell Pepper</i> | 24.00 |
| SHRIMP TIKKA MASALA <i>Shrimp Rich Cashew Tomato Gravy Onion Bell pepper</i> | 24.00 | MEEN MOILEE <i>Mahi Mahi Fragrant Coconut Milk Turmeric Lime Juice</i> | 22.00 |
| FISH TIKKA MASALA <i>Mahi-Mahi Tikka Rich Cashew Tomato Gravy Onion Bell pepper</i> | 23.00 | GOAN FISH CURRY <i>Mahi Mahi Special Herbs Onion Sauce Coconut Milk</i> | 22.00 |
| GOAN SHRIMP CURRY <i>Shrimp Special Herbs Onion Sauce Coconut Milk</i> | 24.00 | | |

BIRYANI (Served with Raita)

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|---|--------------|---|--------------|
| LAMB BIRYANI <i>Boneless Lamb Special Flavored Basmati Rice</i> | 20.00 | CHICKEN BIRYANI <i>Boneless Chicken Special Flavored Basmati Rice</i> | 19.00 |
| GOAT BIRYANI <i>Goat Special Flavored Basmati Rice</i> | 20.00 | VEGETABLE BIRYANI (V) <i>Vegetables Special Flavored Basmati Rice</i> | 17.00 |
| EGG BIRYANI <i>Eggs Special Flavored Basmati Rice</i> | 18.00 | SHRIMP BIRYANI <i>Shrimp Special Flavored Basmati Rice</i> | 22.00 |

BREAD SPECIALTIES

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|---|-------------|--|-------------|
| PLAIN NAAN <i>Plain Tandoor baked bread</i> | 3.00 | BUTTER NAAN <i>Tandoor baked bread Butter</i> | 4.00 |
| NAAN BREAD (Garlic or Onion or Fire) <i>Tandoor baked bread</i> | 5.00 | KULCHA BREAD (Garlic or Onion or Fire) <i>Stuffed Tandoor baked bread</i> | 6.00 |
| TANDOORI ROTI (V) <i>Tandoor baked whole wheat bread Butter</i> | 5.00 | BUTTER LACHA PARATHA <i>Tandoor baked multi layered whole wheat bread</i> | 6.00 |
| ALOO PARATHA (V) <i>Tandoor Roti Potato stuffing</i> | 6.00 | CHEESE NAAN <i>Tandoor baked bread Cheddar cheese stuffing</i> | 6.00 |
| CHILLI-GARLIC NAAN <i>Tandoor baked bread Chilli-Garlic topping</i> | 6.00 | KASHMIRI NAAN <i>Tandoor baked bread Dry Fruit Fruit stuffing</i> | 7.00 |

(**) CANNOT BE MADE MILD.

(V) CAN BE MADE VEGAN



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BEVERAGES (NON-ALCOHOLIC)

| | | | |
|---|-------------|----------------------------------|-------------|
| ACQUA PANNA | 5.00 | S. PELLEGRINO | 5.00 |
| ASSORTED SODAS | 3.00 | INDIAN SODAS | 3.00 |
| <i>Coke D. Coke Sprite Coke Zero Ginger Ale</i> | | <i>Thumbs Up Limca</i> | |
| SWEET LASSI | 5.00 | SALT LASSI | 5.00 |
| MANGO JUICE | 5.00 | MANGO LASSI | 6.00 |
| ICED TEA (Unsweetened) | 3.00 | INDIAN TEA (with milk) | 5.00 |
| LEMONADE | 4.00 | INDIAN COFFEE (with milk) | 5.00 |

SIDES

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|--|-------------|---|-------------|
| MANGO CHUTNEY | 3.00 | ONION CHUTNEY | 3.00 |
| PLAIN YOGURT | 3.00 | CURRY SAUCE | 9.00 |
| RAITA | 4.00 | AVOCADO RAITA | 6.00 |
| <i>Yogurt Onion Cucumber Carrots</i> | | <i>Yogurt Avocado Onions Cucumber Carrots</i> | |
| PAPAD | 4.00 | BASMATI RICE | 4.00 |
| <i>Grilled Spicy Lentil wafer</i> | | MIXED PICKLE (INDIAN) | 3.00 |
| ONION, CHILLI & LEMON | 2.00 | | |

DESSERTS

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|---|-------------|--|-------------|
| GULAB JAMUN | 5.00 | RAS MALAI | 5.00 |
| <i>Fried milk & cottage cheese balls in sugar syrup</i> | | <i>Cottage cheese in Spl. condensed milk</i> | |
| CARROT HALWA | 5.00 | ICE CREAM | 5.00 |
| <i>Grated carrots cooked in honey, milk & butter</i> | | <i>Vanilla Mango Kesar Pista</i> | |
| HEER RANJHA | 7.00 | GANGA JAMUNA | 7.00 |
| <i>Carrot Halwa topped with Vanilla of Ice Cream</i> | | <i>Gulab Jamun topped with Vanilla Ice Cream</i> | |
| KULFI | 5.00 | | |
| <i>Plain Mango Pista</i> | | | |

KIDS MEAL

Kids Meal 10.00
Chicken Nuggets | French Fries | Basmati Rice | Ketchup

Food Allergy Notice: Please let the server know about any food allergies.

Some food may contain nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WE OFFER AUTHENTIC VEGETARIAN & NON-VEGETARIAN CATERING FOR ANY SPECIAL EVENT

18% gratuity will be added on all parties of 5 or more

Menu subject to change, please call to confirm.

Delivery partner UberEats, DoorDash, Grubhub.

Mantra Exotic Lunch Menu (Weekdays & Dine-In Only)

SERVED WITH A BOWL OF SOUP, RICE & 1 BUTTER NAAN.

Upgrade to Garlic Naan / Tandoori Roti - \$ 2.00

Togo Lunch Special- \$ 1.00 Extra

VEGETARIAN

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|---|--------------|--|--------------|
| MUTTER PANEER | 14.00 | VEGETABLE KORMA | 14.00 |
| <i>Cubes of cottage cheese green peas Onion Sauce</i> | | <i>Fresh vegetables Special Cashew Sauce</i> | |

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|---------------------------------|--------------|--|--------------|
| PALAK PANEER | 14.00 | PINDI CHOLE | 14.00 |
| <i>Cottage cheese Spinach</i> | | <i>Chickpeas Exotic Indian Tangy Sauce</i> | |

| | | | |
|--|--------------|--|--------------|
| PANEER BUTTER MASALA | 14.00 | ALOO GOBI | 14.00 |
| <i>Cottage cheese Cashew Tomato Gravy Spl. Spices Butter</i> | | <i>Cubes of Potatoes Cauliflower Onion Sauce</i> | |

CHICKEN

| | | | |
|--|--------------|---|--------------|
| CHICKEN TIKKA MASALA | 16.00 | BUTTER CHICKEN | 16.00 |
| <i>Chicken tikka Cashew Tomato Gravy Onion Bell pepper</i> | | <i>Shredded Tandoori Chicken Cashew Tomato Gravy Spl. Spices Butter</i> | |

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|---|--------------|---|--------------|
| KERALA PEPPER CHICKEN | 16.00 | CHICKEN XACUTI | 16.00 |
| <i>Boneless Breast Special Black Pepper Sauce</i> | | <i>Boneless Breast Special Chef Red Sauce</i> | |

| | | | |
|---|--------------|--|--------------|
| CHICKEN KORMA | 16.00 | KADAI CHICKEN | 16.00 |
| <i>Boneless Breast Special Cashew Sauce</i> | | <i>Boneless Breast Onion Bell pepper</i> | |

LAMB & SEAFOOD

| | | | |
|---|--------------|---|--------------|
| LAMB VINDALOO | 17.00 | LAMB KORMA | 17.00 |
| <i>Boneless Lamb Spicy Tangy sauce Potatoes</i> | | <i>Boneless Lamb Special Cashew Sauce</i> | |

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|--|--------------|---|--------------|
| LAMB ROGAN JOSH | 17.00 | LAMB ANDHRA | 17.00 |
| <i>Boneless Lamb Special Onion Sauce</i> | | <i>Boneless Lamb Spicy Chef Coconut Sauce</i> | |

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|--|--------------|--|--|
| MEEN MOILEE | 17.00 | | |
| <i>Mahi Mahi Fragrant Coconut Milk</i> | | | |

TANDOORI

| | | | |
|--|--------------|---|--------------|
| TANDOORI CHICKEN | 16.00 | MALAI KABAB | 16.00 |
| <i>Chicken Yogurt Spices Herbs</i> | | <i>Boneless Thigh Special Spices Yogurt</i> | |

| | | | |
|--|--------------|--|--------------|
| LAMB SEEKH KABAB | 17.00 | AJWANI SHRIMP | 17.00 |
| <i>Ground lamb Spices Rolled on a skewer</i> | | <i>Shrimp marinade Bishop Weed Herbs</i> | |

PREMIUM WINES

Cabernet Sauvignon - /245
Caymus, Napa Valley

Chardonnay - /180
Celani, Napa Valley

Tenacious - /180
Celani, Napa Valley

Brunello di Montalcino - /195
Poggio Antica, Tuscany

Champagne - / 95
Louis De Sacy, France

CHAMPAGNE & SPARKLING

Brut Sparkling - / 35
Veuve Dubary - France

Prosecco - / 35
Villa Jolanda, Italy

WHITE & ROSÉ WINES

Pinot Grigio 10 / 35
San Angelo, Italy

Pinot Grigio - / 27
Villagio, Italy

Riesling 9 / 33
Vonmuller, Germany

Albariño - / 35
Calazul, Spain

Chardonnay 8 / 27
Grove Ridge, California

Rosé - / 34
Chateau Montaud, France

Sauvignon. Blanc 8 /27
J Lohr, California

RED WINES

Cabernet Sauvignon 8/ 27
Grove Ridge, California

Cabernet Sauvignon - / 40
J Lohr, California

Pinot Noir 10/ 35
Pacific, Oregon

Malbec 5 /20
Mendoza, Argentina

Lopez De Haro - / 45
Rioja - Calificada, Spain

Merlot 10/ 35
Oakwood - California

INDIAN BEER

TAJ 6

KINGFISHER 6

BIRA - Blonde 6

BIRA - IPA 6

WOODPECKER 6

WOODPECKER BIG 11

GODFATHER BIG 11

TAJ BIG 11

POWER 10,000 BIG 11

HUNTER BIG 11

FLYING HORSE 11

IMPORTED BEER

CORONA 6

HEINEKEN 6

DOS EQUIS 6