



MANTRA Fine Indian Cuisine



BEVERAGES (NON-ALCOHOLIC)

ACQUA PANNA	5.00	S. PELLEGRINO	5.00
ASSORTED SODAS	3.00	INDIAN SODAS	4.00
<i>Coke D. Coke Sprite Coke Zero Ginger Ale Fanta</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)	4.00	INDIAN TEA (with milk)	5.00
LEMONADE	4.00	INDIAN COFFEE (with milk)	5.00

SIDES

MANGO CHUTNEY	3.00	ONION CHUTNEY	3.00
PLAIN YOGURT	3.00	MIXED PICKLE (INDIAN)	3.00
TAMARIND CHUTNEY	2.00	MINT CHUTNEY	2.00
RAITA	4.00	AVOCADO RAITA	6.00
<i>Yogurt Onion Cucumber Carrots</i>		<i>Yogurt Avocado Onions Cucumber Carrots</i>	
PAPAD	4.00	PAPAD & CHUTNEY	6.00
<i>Grilled Spicy Lentil Wafer</i>		<i>Grilled Spicy Lentil Wafer Mint & Tamarind Sauce</i>	
BASMATI RICE	4.00	ONION, CHILLI & LEMON	2.00
CURRY SAUCE	10.00		
<i>Makhani Tikka Korma Andhra</i>			

DESSERTS

GULAB JAMUN	5.00	GANGA JAMUNA	7.00
<i>Fried Indian Cheese Balls in Honey & Rose Syrup</i>		<i>Gulab Jamun Topped with Vanilla Ice Cream</i>	
CARROT HALWA	5.00	HEER RANJHA	7.00
<i>Grated Carrots Cooked in Honey, Milk & Butter</i>		<i>Carrot Halwa Topped with Vanilla Ice Cream</i>	
RAS MALAI	5.00	RICE KHEER (V)	6.00
<i>Indian Cheese in Special Condensed Milk</i>		<i>Rice Pudding</i>	
KULFI	6.00	VANILLA ICE CREAM	5.00
<i>Plain Mango Pista Rose</i>			

KIDS MEAL

KIDS MEAL 11.00
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 and Prices are subject to change, Please 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

MUTTER PANEER	15.00	VEGETABLE KORMA	14.00
<i>Indian Cheese Green Peas Cashew Onion Sauce</i>		<i>Fresh Vegetables Indian Cheese Cashew Sauce</i>	
PALAK PANEER	15.00	CHANA MASALA	14.00
<i>Indian Cheese Spinach Sauce</i>		<i>Chickpeas Exotic Indian Tangy Sauce</i>	
PANEER BUTTER MASALA	15.00	ALOO GOBI	14.00
<i>Indian Cheese Cashew Tomato Gravy Special Spices Butter</i>		<i>Cubes of Potatoes Cauliflower Onion Sauce</i>	
VEGETABLE KORMA CHEF SPECIAL	15.00		
<i>Fresh Vegetables Indian Cheese Chef Exotic Cashew Sauce</i>			

CHICKEN

CHICKEN TIKKA MASALA	17.00	BUTTER CHICKEN	17.00
<i>Boneless Breast Cashew Special Gravy Onion Bell Pepper</i>		<i>Tandoori Boneless Thigh Cashew Tomato Gravy Special Spices Butter</i>	
KERALA PEPPER CHICKEN	16.00	CHICKEN XACUTI	16.00
<i>Boneless Breast Special Black Pepper Sauce</i>		<i>Boneless Breast Special Goan Sauce</i>	
CHICKEN KORMA	16.00	KADAI CHICKEN	16.00
<i>Boneless Breast Special Cashew Sauce</i>		<i>Boneless Breast Onion Bell Pepper</i>	
CHICKEN KORMA CHEF SPECIAL	17.00		
<i>Boneless Breast Chef Exotic Cashew Sauce</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>	
LAMB ROGAN JOSH	17.00	LAMB ANDHRA	17.00
<i>Boneless Lamb Special Onion Sauce</i>		<i>Boneless Lamb Authentic Andhra Sauce</i>	
LAMB KORMA CHEF SPECIAL	18.00	MEEN MOILEE	17.00
<i>Boneless Lamb Chef Exotic Cashew Sauce</i>		<i>Mahi-Mahi Fragrant Coconut Milk</i>	

TANDOORI

TANDOORI CHICKEN	16.00	MALAI KABAB	16.00
<i>Bone-in Chicken Exotic Tandoori Marinade</i>		<i>Boneless Breast Special Spices Yogurt</i>	
LAMB SEEKH KABAB	18.00	AJWANI SHRIMP	18.00
<i>Ground Lamb Spices Rolled on a Skewer</i>		<i>Jumbo Shrimp Bishop Weed Herb Marinade</i>	

WE SERVE HALAL FOOD

PREMIUM WINES

Cabernet Sauvignon - /245
Caymus, Napa Valley

Tenacious - /180
Celani, Napa Valley

CHAMPAGNE, SPARKLING & ROSÉ

Brut Sparkling - /40
Veuve Dubary - France

Prosecco - /45
Villa Jolanda, Italy

Rosé - /40
Chateau Montaud, France

WHITE WINES

Pinot Grigio 11/45
Castellani, Italy

Pinot Grigio - /35
Villagio, Italy

Riesling 10/40
Vonmuller, Germany

Albariño - /45
Calazul, Spain

Chardonnay 9 / 35
Whale Route, Australia

Sauvignon. Blanc 9 / 35
Whale Route, South Africa

Moscato 10/40
Coppo, Italy

RED WINES

Cabernet Sauvignon 9 / 35
Grove Ridge, California

Cabernet Sauvignon - /45
J Lohr, California

Pinot Noir 11 /45
Pacific, Oregon

Malbec 9 / 35
Mendoza, Argentina

Lopez De Haro - /48
Rioja - Calificada, Spain

Merlot 11 /45
Oakwood - California

HOUSE WINES

House Red 8/-
House White 8/-

INDIAN BEER

TAJ SMALL 8

KINGFISHER 8

TAJ BIG 15

POWER 10,000 BIG 12

HUNTER BIG 12

FLYING HORSE 12

IMPORTED BEER

CORONA 7

HEINEKEN 7



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SOUP

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>Homestyle Tomato Soup Herbs Cream</i>	7.00		
VEGETARIAN APPETIZER			
VEG. SAMOSA (V) <i>Fried Pastry Potatoes Green Peas Spices</i>	9.00	SAMOSA CHAAT <i>Samosa Chickpeas Yogurt Street Style</i>	11.00
PANEER TIKKA <i>Indian Cheese Spices Tandoor Grilled</i>	18.00	MIX VEG PAKORA (V) <i>Vegetable Fritters Chickpea Flour</i>	10.00
PANEER CHILLI <i>Indian Cheese Chilli Sauce Sautéed Onion Bell Pepper</i>	18.00	CHEESE CORN BALL <i>Indian Cheese Potato Cheddar Cheese Corn Fritters</i>	10.00
ALOO TIKKI <i>Potato Patty Indian Cheese Spices</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 Indo Chinese</i>	16.00		

NON-VEGETARIAN APPETIZER

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>	16.00
SHRIMP PAKORA <i>Jumbo Shrimp Fritters Chickpea Flour</i>	18.00	CHICKEN PAKORA <i>Chicken Fritters Chickpea Flour</i>	16.00
SHRIMP PEPPER FRY <i>Jumbo Shrimp Onion Pepper Sauce Sautéed</i>	18.00	CHICKEN PEPPER FRY <i>Chicken Onion Pepper Sauce Sautéed</i>	16.00
KEEMA SAMOSA <i>Fried Pastry Minced Lamb Spices</i>	12.00	CHILLI WINGS <i>Chicken Winglet Batter-fried Chilli Sauce</i>	16.00
CHICKEN SAMOSA <i>Fried Pastry Minced Chicken Spices</i>	11.00	CHICKEN 65 <i>Chicken Sautéed in Spiced Yogurt</i>	16.00

TANDOORI SPECIALTIES (Served with Basmati Rice)

TANDOORI CHICKEN (Full) <i>Chicken Exotic Tandoori Marinade</i>	22.00	TANDOORI CHICKEN (Half) <i>2 Leg Quarters Exotic Tandoori Marinade</i>	16.00
CHICKEN TIKKA <i>Boneless Breast Spice Sour Cream Marinade</i>	19.00	MALAI KABAB <i>Boneless Breast Mild Spices Yogurt Marinade</i>	19.00
TANDOORI SALMON <i>Salmon Marinade Special Spices Herbs</i>	25.00	AJWANI SHRIMP <i>Jumbo Shrimp Bishop Weed Herb Marinade</i>	22.00
CHAAP (LAMB CHOPS) <i>Rack of Lamb Special Spice Marinade</i>	32.00	LAMB SEEKH KABAB <i>Ground Lamb Spices Rolled on a Skewer</i>	22.00
MANTRA PLATTER <i>Tandoori Chicken Chicken Tikka Malai Kabab Ajwani Shrimp Mantra Kabab</i>	32.00	LAMB PLATTER <i>Lamb Seek Kabab Lamb Chops</i>	30.00

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

PANEER TIKKA MASALA <i>Indian Cheese Cashew Special Gravy Onion Bell Pepper</i>	18.00	PANEER BUTTER MASALA <i>Indian Cheese Cashew Tomato Gravy Special Spices Butter</i>	18.00
PALAK PANEER <i>Indian Cheese Spinach Sauce</i>	18.00	VEGETABLE KORMA <i>Fresh Vegetables Indian Cheese Cashew Sauce</i>	17.00
KADAI PANEER <i>Indian Cheese Special Sauce Bell Pepper Onion</i>	18.00	MUTTER PANEER <i>Indian Cheese Green Peas Cashew Onion Sauce</i>	18.00
DAL TADKA (V) <i>Yellow Lentil Onion Tomatoes</i>	16.00	KARARI BHINDI (V) <i>Crispy Okra Special Spices Onion Tomatoes</i>	16.00
DAL MAKHANI (V) <i>Black lentil Red Kidney Beans Onion Tomatoes Exotic Spices</i>	16.00	DAL BANJARA (V) <i>Blend of Beans & 4 Lentils Onion Tomatoes Roadside Spices</i>	16.00
ALOO GOBI (V) <i>Potatoes Cauliflower Onion Sauce</i>	16.00	CHANA MASALA (V) <i>Chickpeas Exotic Indian Tangy Sauce</i>	16.00
MALAI KOFTA <i>Indian Cheese & Cashew in Veg Balls Special Sauce</i>	18.00	BAINGAN BHARTA (V) <i>Roasted Eggplant Mashed Onion Tomatoes</i>	16.00
NAVRATAN KORMA <i>Fresh Vegetables Fruits Indian Cheese Exotic Cashew Sauce</i>	18.00	VEGETABLE KORMA - CHEF SPECIAL <i>Fresh Vegetables Indian Cheese Chef Exotic Cashew Sauce</i>	18.00

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

CHICKEN TIKKA MASALA <i>Boneless Breast Cashew Special Gravy Onion Bell Pepper</i>	20.00	BUTTER CHICKEN <i>Tandoori Boneless Thigh Cashew Tomato Gravy Special Spices Butter</i>	20.00
CHICKEN SAAG <i>Boneless Breast Spinach Sauce</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 Sauce</i>	19.00	CHICKEN KASHMIRI <i>Boneless Breast Special Almond & Cashew Sauce</i>	19.00
KERALA PEPPER CHICKEN <i>Boneless Breast Special Black Pepper Sauce</i>	19.00	CHICKEN XACUTI <i>Boneless Breast Special Goan Sauce</i>	19.00
CHICKEN ANDHRA <i>Boneless Breast Authentic Andhra Sauce</i>	19.00	CHICKEN KORMA - CHEF SPECIAL <i>Boneless Breast Chef Exotic Cashew Sauce</i>	20.00
MANGO CHICKEN CURRY <i>Boneless Breast Creamy Mango Curry</i>	20.00		

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

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 Yogurt</i>	22.00	LAMB SAAG <i>Boneless Lamb Spinach Sauce</i>	22.00
KADAI GOSHT <i>Boneless Lamb Onion Bell Pepper</i>	22.00	LAMB ANDHRA <i>Boneless Lamb Authentic Andhra Sauce</i>	22.00
LAMB TIKKA MASALA <i>Boneless Lamb Cashew Special 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 Goan Sauce</i>	22.00	LAMB KORMA - CHEF SPECIAL <i>Boneless Lamb Chef Exotic Cashew Sauce</i>	24.00

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

ANDHRA FISH CURRY <i>Mahi-Mahi Authentic Andhra Sauce</i>	22.00	ANDHRA SHRIMP CURRY <i>Jumbo Shrimp Authentic Andhra Sauce</i>	24.00
FISH TIKKA MASALA <i>Mahi-Mahi Cashew Special Gravy Onion Bell Pepper</i>	23.00	SHRIMP TIKKA MASALA <i>Jumbo Shrimp Cashew Special Gravy Onion Bell Pepper</i>	24.00
GOAN FISH CURRY <i>Mahi-Mahi Special Herbs Onion Sauce Coconut Milk</i>	22.00	GOAN SHRIMP CURRY <i>Jumbo Shrimp Special Herbs Onion Sauce Coconut Milk</i>	24.00
MEEN MOILEE <i>Mahi-Mahi Fragrant Coconut Milk Turmeric Lime Juice</i>	22.00	KADAI SHRIMP <i>Jumbo Shrimp Special Sauce Onion Bell Pepper</i>	24.00

SPECIAL RICE (Served with Raita)

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>Bone-In 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>Jumbo Shrimp Special Flavored Basmati Rice</i>	22.00
PEAS PULAV (V) <i>Basmati Rice Peas</i>	14.00	COCONUT RICE (V) <i>Basmati Rice Tropical Coconut Flavor</i>	14.00

BREAD SPECIALTIES

PLAIN NAAN <i>Plain Tandoor Baked Bread</i>	4.00	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 Multilayered 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 Sweetened Coconut Nuts</i>	7.00

(**) CANNOT BE MADE MILD.

(V) CAN BE MADE VEGAN