

BEVERAGES (NON-ALCOHOLIC)

ACQUA PANNA	5.00	S. PELLEGRINO	6.00
ASSORTED SODAS <i>Coke D. Coke Sprite Coke Zero Ginger Ale Fanta</i>	3.00	INDIAN SODAS <i>Thumbs Up Limca</i>	5.00
SWEET LASSI	5.00	SALT LASSI	5.00
MANGO JUICE	5.00	MANGO LASSI	6.00
ICED TEA <i>(Unsweetened)</i>	4.00	INDIAN TEA <i>(with Milk)</i>	5.00
LEMONADE	4.00	INDIAN COFFEE <i>(with Milk)</i>	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 <i>Yogurt Onion Cucumber Carrots</i>	4.00	PAPAD & CHUTNEY <i>Grilled Spicy Lentil Wafer Mint & Tamarind Sauce</i>	6.00
PAPAD <i>Grilled Spicy Lentil Wafer</i>	4.00	ONION, CHILLI & LEMON	2.00
BASMATI RICE	4.00	CURRY SAUCE <i>Makhani Tikka Karma Andhra</i>	10.00

DESSERTS

GULAB JAMUN (G) <i>Fried Indian Cheese Balls in Honey & Rose Syrup</i>	6.00	GANGA JAMUNA (G) <i>Gulab Jamun Topped with Vanilla Ice Cream</i>	9.00
CARROT HALWA <i>Grated Carrots Cooked in Sugar, Milk & Butter</i>	6.00	HEER RANJHA <i>Carrot Halwa Topped with Vanilla Ice Cream</i>	9.00
RAS MALAI <i>Indian Cheese in Special Condensed Milk</i>	6.00	RICE KHEER <i>Rice Pudding</i>	6.00
KULFI <i>Plain Mango Pista Rose</i>	7.00	VANILLA ICE CREAM	5.00

KIDS MEAL

KIDS MEAL	12.00
<i>Chicken Nuggets French Fries Basmati Rice Ketchup</i>	

Food Allergy Notice Please let the server know about any food allergies. Some food may contain nuts. Consuming raw or under cooked 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 To-Go Lunch Special - \$ 1.00 Extra

VEGETARIAN

MUTTER PANEER <i>Indian Cheese Green Peas Cashew Onion Sauce</i>	16.00	VEGETABLE KORMA (V) <i>Fresh Vegetables Indian Cheese Cashew Sauce</i>	15.00
PALAK PANEER <i>Indian Cheese Spinach Sauce</i>	16.00	CHANA MASALA (V) <i>Chickpeas Exotic Indian Tangy Sauce</i>	15.00
PANEER BUTTER MASALA <i>Indian Cheese Cashew Tomato Gravy Special Spices Butter</i>	16.00	ALOO GOBI (V) <i>Cubes of Potatoes Cauliflower Onion Sauce</i>	15.00
VEGETABLE KORMA CHEF SPECIAL (V) <i>Fresh Vegetables Indian Cheese Chef Exotic Cashew Sauce</i>	16.00	DAL MAKHANI (V) <i>Black Lentil Red Kidney Beans Onion Tomatoes Exotic Spices</i>	15.00

CHICKEN

CHICKEN TIKKA MASALA <i>Boneless Breast Cashew Special Gravy Onion Bell Pepper</i>	17.00	BUTTER CHICKEN <i>Tandoori Boneless Thigh Cashew Tomato Gravy Special Spices Butter</i>	17.00
KERALA PEPPER CHICKEN <i>Boneless Breast Special Black Pepper Sauce</i>	17.00	CHICKEN XACUTI <i>Boneless Breast Special Goan Spices</i>	17.00
CHICKEN KORMA <i>Boneless Breast Special Cashew Sauce</i>	17.00	KADAI CHICKEN <i>Boneless Breast Onion Bell Pepper</i>	17.00
CHICKEN KORMA CHEF SPECIAL <i>Boneless Breast Chef Exotic Cashew Sauce</i>	17.00	MANGO CHICKEN CURRY <i>Boneless Breast Cream Cashew Sauce Mango Chunks</i>	17.00

LAMB & SEAFOOD

LAMB VINDALOO (**) <i>Boneless Lamb Spicy Tangy Sauce Potatoes</i>	18.00	LAMB KORMA <i>Boneless Lamb Special Cashew Sauce</i>	18.00
LAMB ROGAN JOSH <i>Boneless Lamb Special Onion Sauce Yogurt</i>	18.00	LAMB ANDHRA <i>Boneless Lamb Authentic Andhra Spices</i>	18.00
LAMB KORMA CHEF SPECIAL <i>Boneless Lamb Chef Exotic Cashew Sauce</i>	18.00	MEEN MOILEE <i>Mahi-Mahi Fragrant Coconut Milk</i>	18.00

TANDOORI

TANDOORI CHICKEN <i>Bone-in Chicken Exotic Tandoori Marinade</i>	17.00	MALAI KABAB <i>Boneless Breast Special Spices Yogurt Marinade</i>	17.00
LAMB SEEKH KABAB <i>Ground Lamb Spices Rolled on a Skewer</i>	18.00	AJWANI SHRIMP <i>Jumbo Shrimp Bishop Weed Herb Marinade</i>	18.00

**CHAMPAGNE,
SPARKLING & ROSÉ**

Brut Sparkling	- /30
<i>Veuve Dubary - France</i>	
Prosecco	- /45
<i>Villa Jolanda, Italy</i>	
Rosé	- /40
<i>Chateau Montaud, France</i>	

WHITE WINES

Pinot Grigio	10 /40
<i>Castellani, Italy</i>	
Riesling	10 /40
<i>Vonmuller, Germany</i>	
Albariño	- /45
<i>Calazul, Spain</i>	
Chardonnay	9 /35
<i>Whale Route, Australia</i>	
Sauvignon Blanc	9 /35
<i>Whale Route, South Africa</i>	
Moscato	12 /46
<i>Coppo, Italy</i>	

RED WINES

Cabernet Sauvignon	9 /35
<i>Chevalier, France</i>	
Pinot Noir	10 /40
<i>Castelbeaux, France</i>	
Malbec	9 /35
<i>Mendoza, Argentina</i>	
Lopez De Haro	- /48
<i>Rioja - Calificada, Spain</i>	
Merlot	11 /45
<i>Glenbrook, California</i>	

HOUSE WINES

House Red	8 /-
House White	8 /-
Sangria	10 / 50

INDIAN BEER

Taj Small	8
Kingfisher	8
Rupee IPA	10
Rupee Lager	10
Taj Big	15
Taj Big Black Label	15
Flying Horse	15
Hayward 5000	15

SOUP

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

VEGETARIAN APPETIZER

VEG. SAMOSA (V)(G) 10.00 <i>Fried Pastry Potatoes Green Peas Spices</i>	SAMOSA CHAAT (V)(G) 12.00 <i>Samosa Chickpeas Yogurt Street Style</i>
PANEER TIKKA 20.00 <i>Indian Cheese Spices Tandoor Grilled</i>	MIX VEG PAKORA (V) 10.00 <i>Vegetable Fritters Chickpea Flour</i>
PANEER CHILLI 18.00 <i>Indian Cheese Chilli Sauce Sautéed</i>	CHEESE CORN BALL 10.00 <i>Indian Cheese Potato Cheddar Cheese Corn Fritters</i>
ALOO TIKKI (V) 10.00 <i>Potato Patty Spices</i>	ALOO TIKKI CHAAT (V) 12.00 <i>Aloo Tikki Chickpeas Yogurt Street Style</i>
GOBI MANCHURIAN (V) 16.00 <i>Batter-fried Cauliflower Manchurian Sauce Indo Chinese</i>	VEG. MANTRA PLATTER 16.00 <i>Samosa Pakora Corn Balls Aloo Tikki</i>

NON-VEGETARIAN APPETIZER

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

TANDOORI SPECIALTIES

(Served with Basmati Rice)

TANDOORI CHICKEN (Full) 24.00 <i>Chicken Exotic Tandoori Marinade</i>	TANDOORI CHICKEN (Half) 18.00 <i>2 Leg Quarters Exotic Tandoori Marinade</i>
CHICKEN TIKKA 20.00 <i>Boneless Breast Spice Sour Cream Marinade</i>	MALAI KABAB 20.00 <i>Boneless Breast Mild Spices Yogurt Marinade</i>
TANDOORI SALMON 25.00 <i>Salmon Marinade Special Spices Herbs</i>	AJWANI SHRIMP 24.00 <i>Jumbo Shrimp Bishop Weed Herb Marinade</i>
CHAAP (LAMB CHOPS) 32.00 <i>Rack of Lamb Special Spice Marinade</i>	LAMB SEEKH KABAB 24.00 <i>Ground Lamb Spices Rolled on a Skewer</i>
MANTRA PLATTER 32.00 <i>Tandoori Chicken Chicken Tikka Malai Kabab Ajwani Shrimp</i>	LAMB PLATTER 32.00 <i>Lamb Seek Kabob Lamb Chops</i>

VEGETARIAN SPECIALTIES

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

PANEER TIKKA MASALA 20.00 <i>Indian Cheese Cashew Special Gravy Onion Bell Pepper</i>	PANEER BUTTER MASALA 20.00 <i>Indian Cheese Cashew Tomato Gravy Special Spices Butter</i>
PALAK PANEER 19.00 <i>Indian Cheese Spinach Sauce</i>	VEGETABLE KORMA 19.00 <i>Fresh Vegetables Indian Cheese Cashew Sauce</i>
KADAI PANEER 19.00 <i>Indian Cheese Special Sauce Bell Pepper Onion</i>	MUTTER PANEER 19.00 <i>Indian Cheese Green Peas Cashew Onion Sauce</i>
DAL TADKA (V) 18.00 <i>Yellow Lentil Onion Tomatoes</i>	KARARI BHINDI (V) 18.00 <i>Crispy Okra Special Spices Onion Tomatoes</i>
DAL MAKHANI (V) 18.00 <i>Black Lentil Red Kidney Beans Onion Tomatoes Exotic Spices</i>	DAL BANJARA 18.00 <i>Blend of Beans & 4 Lentils Onion Tomatoes Roadside Spices</i>
ALOO GOBI (V) 18.00 <i>Potatoes Cauliflower Onion Sauce</i>	CHANA MASALA (V) 18.00 <i>Chickpeas Exotic Indian Tangy Sauce</i>
MALAI KOFTA 20.00 <i>Indian Cheese & Cashew in Veg Balls Special Sauce</i>	BAINGAN BHARTA (V) 18.00 <i>Roasted Eggplant Mashed Onion Tomatoes</i>
NAVRATAN KORMA 20.00 <i>Fresh Vegetables Fruits Indian Cheese Exotic Cashew Sauce</i>	VEGETABLE KORMA - CHEF SPECIAL (V) 20.00 <i>Fresh Vegetables Indian Cheese Chef Exotic Cashew Sauce</i>

CHICKEN SPECIALTIES

(Served with Basmati Rice)

Please specify Mild/Medium/Spicy

CHICKEN TIKKA MASALA 21.00 <i>Boneless Breast Cashew Special Gravy Onion Bell Pepper</i>	BUTTER CHICKEN 21.00 <i>Tandoori Boneless Thigh Cashew Tomato Gravy Special Spices Butter</i>
CHICKEN SAAG 20.00 <i>Boneless Breast Spinach Sauce</i>	CHICKEN VINDALOO (***) 20.00 <i>Boneless Breast Spicy Tangy Sauce Potatoes</i>
CHICKEN KORMA 20.00 <i>Boneless Breast Special Cashew Sauce</i>	KADAI CHICKEN 20.00 <i>Boneless Breast Onion Bell Pepper</i>
CHICKEN CURRY 20.00 <i>Boneless Breast Special Chef Sauce</i>	CHICKEN KASHMIRI 20.00 <i>Boneless Breast Cream Cashew Sauce</i>
KERALA PEPPER CHICKEN 20.00 <i>Boneless Breast Special Black Pepper Sauce</i>	CHICKEN XACUTI 20.00 <i>Boneless Breast Special Goan Spices</i>
CHICKEN ANDHRA 20.00 <i>Boneless Breast Authentic Andhra Spices</i>	CHICKEN KORMA - CHEF SPECIAL 21.00 <i>Boneless Breast Chef Exotic Cashew Sauce</i>
MANGO CHICKEN CURRY 21.00 <i>Boneless Breast Cream Cashew Sauce Mango Chunks</i>	

TENDER LAMB SPECIALTIES

(Served with Basmati Rice)

Please specify Mild/Medium/Spicy

LAMB VINDALOO (***) 22.00 <i>Boneless Lamb Spicy Tangy Sauce Potatoes</i>	LAMB KORMA 22.00 <i>Boneless Lamb Special Cashew Sauce</i>
LAMB ROGAN JOSH 22.00 <i>Boneless Lamb Special Onion Sauce Yogurt</i>	LAMB SAAG 22.00 <i>Boneless Lamb Spinach Sauce</i>
KADAI GOSHT 22.00 <i>Boneless Lamb Onion Bell Pepper</i>	LAMB ANDHRA 22.00 <i>Boneless Lamb Authentic Andhra Spices</i>
LAMB TIKKA MASALA 24.00 <i>Boneless Lamb Cashew Special Gravy Onion Bell Pepper</i>	GOAT CURRY 22.00 <i>Bone-in Goat Meat Onion Tomato Sauce</i>
LAMB XACUTI 22.00 <i>Boneless Lamb Special Goan Spices</i>	LAMB KORMA - CHEF SPECIAL 24.00 <i>Boneless Lamb Chef Exotic Cashew Sauce</i>

SEAFOOD SPECIALTIES

(Served with Basmati Rice)

Please specify Mild/Medium/Spicy

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

SPECIAL RICE

(Served with Raita)

LAMB BIRYANI 22.00 <i>Boneless Lamb Special Flavored Basmati Rice</i>	CHICKEN BIRYANI 20.00 <i>Boneless Chicken Special Flavored Basmati Rice</i>
GOAT BIRYANI 22.00 <i>Bone-In Goat Special Flavored Basmati Rice</i>	VEGETABLE BIRYANI (V) 18.00 <i>Vegetables Special Flavored Basmati Rice</i>
EGG BIRYANI 18.00 <i>Eggs Special Flavored Basmati Rice</i>	SHRIMP BIRYANI 24.00 <i>Jumbo Shrimp Special Flavored Basmati Rice</i>
PEAS PULAV (V) 14.00 <i>Basmati Rice Peas</i>	COCONUT RICE (V) 14.00 <i>Basmati Rice Tropical Coconut Flavor</i>

BREAD SPECIALTIES (G)

PLAIN NAAN 4.00 <i>Plain Tandoor Baked Bread</i>	BUTTER NAAN 4.00 <i>Tandoor Baked Bread Butter</i>
NAAN BREAD (Garlic or Onion or Fire) 5.00 <i>Tandoor Baked Bread</i>	KULCHA BREAD (Garlic or Onion or Fire) 6.00 <i>Stuffed Tandoor Baked Bread</i>
TANDOORI ROTI (V) 5.00 <i>Tandoor Baked Whole Wheat Bread Butter</i>	BUTTER LACHA PARATHA 6.00 <i>Tandoor Baked Multilayered Whole Wheat Bread</i>
ALOO PARATHA (V) 6.00 <i>Tandoor Roti Potato Stuffing</i>	CHEESE NAAN 7.00 <i>Tandoor Baked Bread Cheddar Cheese Stuffing</i>
CHILLI-GARLIC NAAN 6.00 <i>Tandoor Baked Bread Chilli-Garlic Topping</i>	KASHMIRI NAAN 7.00 <i>Tandoor Baked Bread Sweetened Coconut Nuts</i>

(**) CANNOT BE MADE MILD (V) CAN BE MADE VEGAN (G) IT HAS GLUTEN