

SOUP

DAL SHORBA (V) <i>Lentil Soup Mantra Specialty</i>	8.00	BUTTERNUT SQUASH SOUP (V) <i>Low Fire Simmered Squash Indian Spices</i>	9.00
SWEET CORN SOUP (Chicken \$1) (V) <i>Tender Corn Kernel Spices & Herbs</i>	9.00	TOMATO SOUP (V) <i>Home Style Tomato Soup Herbs Cream</i>	8.00

VEGETARIAN APPETIZER

VEG. SAMOSA (V) (G) <i>Fried Pastry Potatoes Green Peas Spices</i>	11.00	SAMOSA CHAAT (V) (G) <i>Samasa Chickpeas Yogurt Street Style</i>	12.00
PANEER PEPPER FRY <i>Indian Cheese Onion Pepper Sauce Sautéed</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>	12.00
ALOO TIKKI (V) <i>Potato Patty Herbs & Spices</i>	10.00	ALOO TIKKI CHAAT (V) <i>Aloo Tikki Chickpeas Yogurt Street Style</i>	12.00
GOBI MANCHURIAN (V) <i>Batter Fried Cauliflower Manchurian Sauce Indo Chinese</i>	18.00	VEG. MANTRA PLATTER <i>Samasa Pakora Corn Balls Aloo Tikki</i>	16.00
GOBI 65 <i>Batter Fried Cauliflower Sautéed in Special Yogurt Sauce</i>	18.00	PANEER 65 <i>Indian Cheese Sautéed in Special Yogurt Sauce</i>	18.00

NON-VEGETARIAN APPETIZER

SHRIMP CHILLI <i>Jumbo Shrimp Chilli Sauce Sautéed Onions Bell Pepper</i>	20.00	CHILLI CHICKEN <i>Chicken Chilli Sauce Sautéed Onions Bell Pepper</i>	16.00
SHRIMP PEPPER FRY <i>Jumbo Shrimp Onion Pepper Sauce Sautéed</i>	20.00	CHICKEN PEPPER FRY <i>Chicken Onion Pepper Sauce Sautéed</i>	16.00
SHRIMP 65 <i>Shrimp Sautéed in Special Yogurt Sauce</i>	20.00	CHICKEN 65 <i>Chicken Sautéed in Special Yogurt Sauce</i>	16.00
CHICKEN SAMOSA (G) <i>Fried Pastry Minced Chicken Spices</i>	12.00	KEEMA SAMOSA (G) <i>Fried Pastry Minced Lamb Spices</i>	12.00

TANDOORI SPECIALTIES

(Served with Basmati Rice)

TANDOORI CHICKEN (Full) <i>Chicken Exotic Tandoori Marinade</i>	26.00	CHAAP (LAMB CHOPS) <i>Rack of Lamb Special Spices</i>	36.00
CHICKEN TIKKA <i>Boneless Breast Exotic Tandoori Marinade</i>	22.00	MALAI KABAB <i>Boneless Breast Mild Spices Yogurt Marinade</i>	22.00
TANDOORI CHICKEN (Half) <i>2 Leg Qtrs. Exotic Tandoori Marinade</i>	20.00	TANDOORI SHRIMP <i>Shrimp Exotic Tandoori Marinade</i>	26.00
ACHARI CHICKEN TIKKA <i>Boneless Breast Tangy Indian Pickle, Marinade</i>	22.00	LAMB SEEKH KABAB <i>Ground lamb Spices Rolled on a Skewer</i>	26.00
MANTRA PLATTER <i>Tandoori Chicken Chicken Tikka Malai Kabab Tandoori Shrimp Achari Chicken Tikka</i>	32.00	TANDOORI SALMON <i>Salmon Exotic Tandoori Marinade</i>	28.00
PANEER TIKKA <i>Indian Cheese Exotic Tandoori Marinade</i>	20.00	ACHARI PANEER TIKKA <i>Indian Cheese Tangy Indian Pickle Marinade</i>	20.00

(**) CANNOT BE MADE MILD.

(V) CAN BE MADE VEGAN

VEGETARIAN SPECIALTIES

(Served with Basmati Rice)

Please specify Mild/Medium/Spicy

PANEER TIKKA MASALA <i>Indian Cheese Cashew Special Sauce Onion Bell pepper</i>	22.00	PANEER BUTTER MASALA <i>Indian Cheese Cashew Tomato Gravy Special Spices Butter</i>	22.00
PALAK PANEER <i>Indian Cheese Spinach Sauce</i>	20.00	KADAI VEGETABLE (V) <i>Fresh vegetables Special Sauce Onion Bell Pepper</i>	20.00
KADAI PANEER <i>Indian Cheese Special Sauce Onion Bell Pepper</i>	20.00	MUTTER PANEER <i>Indian Cheese Green Peas Cashew Onion Sauce</i>	20.00
DAL TADKA (V) <i>Yellow lentil Onion Tomatoes</i>	19.00	KARARI BHINDI (V) <i>Crispy Okra Special Spices Onion Tomatoes</i>	19.00
DAL MAKHANI (V) <i>Black lentil Red kidney beans Onion Tomatoes Exotic Spices</i>	19.00	DAL BANJARA <i>Blend of Beans & 4 Lentils Onion Tomatoes Mild Spice Blend</i>	19.00
ALOO GOBI (V) <i>Potatoes Cauliflower Onion Sauce</i>	19.00	CHANA MASALA (V) <i>Chickpeas Exotic Indian Tangy Sauce</i>	19.00
MALAI KOFTA <i>Vegetable & Indian Cheese Balls Special Cashew Sauce</i>	20.00	BAIGAN BHARTHA (V) <i>Roasted Eggplant Mashad Onion Tomatoes</i>	19.00
VEGETABLE ANDHRA <i>Fresh vegetables Authentic Andhra Spices</i>	20.00	VEGETABLE KORMA - CHEF SPL (V) <i>Fresh vegetables Indian Cheese Chef Exotic Cashew Sauce</i>	22.00

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CHICKEN SPECIALTIES

(Served with Basmati Rice)

Please specify Mild/Medium/Spicy

CHICKEN TIKKA MASALA <i>Chicken Tikka Cashew Special Sauce Onion Bell pepper</i>	22.00	BUTTER CHICKEN <i>Chicken Thigh Cashew Tomato Gravy Special Spices Butter</i>	22.00
CHICKEN SAAGWALA <i>Boneless Breast Spinach Sauce</i>	21.00	CHICKEN VINDALOO (**) <i>Boneless Breast Spicy Tangy sauce Potatoes</i>	21.00
CHICKEN ACHARI <i>Boneless Breast Bold, tangy, spices</i>	22.00	KADAI CHICKEN <i>Boneless Breast Onion Bell pepper</i>	21.00
CHICKEN CURRY <i>Boneless Breast Special Chef Sauce</i>	21.00	CHICKEN KASHMIRI <i>Boneless Breast Cream Cashew Sauce</i>	21.00
KERALA PEPPER CHICKEN <i>Boneless Breast Special Black Pepper Sauce Chunks</i>	21.00	MANGO CHICKEN CURRY <i>Boneless Breast Cream Cashew Sauce Mango</i>	21.00
CHICKEN ANDHRA <i>Boneless Breast Authentic Andhra Spices</i>	21.00	CHICKEN KORMA - CHEF SPL <i>Boneless Breast Chef Exotic Cashew Sauce</i>	22.00

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TENDER LAMB SPECIALTIES

(Served with Basmati Rice)

Please specify Mild/Medium/Spicy

LAMB CHOPS MASALA (3pcs) <i>Rack of Lamb Special Indian spices</i>	32.00	GOAT KORMA CHEF SPL <i>Bone-in Goat Meat Special Cashew Sauce</i>	24.00
LAMB ROGAN JOSH <i>Boneless Lamb Special Onion Sauce Yogurt</i>	23.00	GOAT CURRY <i>Bone-in Goat Meat Onion Tomato Sauce</i>	24.00
KADAI LAMB <i>Boneless Lamb Onion Bell pepper</i>	23.00	KADAI GOAT <i>Bone-in Goat Meat Onion Bell pepper</i>	24.00
LAMB TIKKA MASALA <i>Boneless Lamb Cashew Special Gravy Onion Bell pepper</i>	24.00	LAMB SAAG <i>Boneless Lamb Spinach Sauce</i>	23.00
LAMB ANDHRA <i>Boneless Lamb Authentic Andhra Spices</i>	23.00	LAMB KORMA - CHEF SPL <i>Boneless Lamb Chef Exotic Cashew Sauce</i>	24.00
LAMB VINDALOO (**) <i>Boneless Lamb Spicy Tangy sauce Potatoes</i>	23.00		

SEAFOOD SPECIALTIES

(Served with Basmati Rice)

Please specify Mild/Medium/Spicy

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

SPECIAL RICE

(Served with Raita)

LAMB BIRYANI <i>Boneless Lamb Special Flavored Basmati Rice</i>	23.00	CHICKEN BIRYANI <i>Boneless Chicken Special Flavored Basmati Rice</i>	21.00
GOAT BIRYANI <i>Bone-In Goat Special Flavored Basmati Rice</i>	23.00	VEGETABLE BIRYANI (V) <i>Vegetables Special Flavored Basmati Rice</i>	18.00
EGG BIRYANI <i>Eggs Special Flavored Basmati Rice</i>	19.00	SHRIMP BIRYANI <i>Jumbo Shrimp Special Flavored Basmati Rice</i>	24.00
COCONUT RICE (V) <i>Tropical Coconut Flavor Basmati Rice</i>	14.00	PANEER BIRYANI <i>Cottage cheese Special Flavored Basmati Rice</i>	21.00
FISH BIRYANI <i>Mahi-Mahi Special Flavored Basmati Rice</i>	24.00		

BREAD SPECIALTIES (G)

PLAIN NAAN <i>Plain Tandoor Baked Bread</i>	5.00	BUTTER NAAN <i>Tandoor Baked Bread Butter</i>	5.00
NAAN BREAD <i>Tandoor baked bread (Garlic or Onion or Fire)</i>	6.00	KULCHA BREAD <i>Stuffed Tandoor baked bread (Garlic or Onion or Fire)</i>	6.00
TANDOORI ROTI (V) <i>Tandoor Baked Whole Wheat Bread Butter</i>	6.00	BUTTER LACHA PARATHA <i>Tandoor Baked Multi-Layered Whole Wheat Bread</i>	7.00
ALOO PARATHA (V) <i>Tandoor Baked Whole Wheat Baked Bread Potato Stuffing</i>	7.00	CHEESE NAAN <i>Tandoor Baked Bread Cheddar Cheese Stuffing</i>	7.00
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

BEVERAGES (NON-ALCOHOLIC)

STILL WATER BOTTLE	5.00	SPARKLING WATER	6.00
ASSORTED SODAS <i>Coke D. Coke Sprite Coke Zero Ginger Ale</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	7.00
ICED TEA (Unsweetened)	4.00	INDIAN TEA (with milk)	5.00
LEMONADE W/ MINT	4.00	INDIAN COFFEE (with milk)	6.00
ARNOLD PALMER	5.00		

SIDES

MANGO CHUTNEY	3.00	ONION CHUTNEY	3.00
PLAIN YOGURT	3.00	MIXED PICKLE (INDIAN)	3.00
MINT CHUTNEY	2.00	TAMARIND 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	5.00	CURRY SAUCE <i>Tikka Makhani Korma Andhra</i>	12.00

DESSERTS

GULAB JAMUN (G) <i>Fried Milk & Cottage Cheese Balls in Sugar Syrup</i>	7.00	GANGA JAMUNA (G) <i>Gulab Jamun Topped with Vanilla Ice Cream</i>	10.00
CARROT HALWA <i>Grated Carrots cooked in Honey, Milk & Butter</i>	7.00	HEER RANJHA <i>Carrot Halwa Topped with Vanilla Ice Cream</i>	10.00
RAS MALAI <i>Cottage Cheese Cake in Special Condensed Milk</i>	7.00	RICE KHEER <i>Rice Pudding Indian Style</i>	6.00
KULFI <i>Plain Mango Pista Rose</i>	8.00	VANILLA ICE CREAM	6.00

KIDS MEAL

Kids Meal	12.00
<i>Chicken Nuggets French Fries Basmati Rice Ketchup</i>	

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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

All card payments include a 3% convenience fee.
18% gratuity will be added on all parties of 5 or more.
Menu Subject to change, please call to confirm.

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Delivery Partners UberEATS, DoorDash, Grubhub

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

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

Upgrade to Garlic Naan / Tandoori Roti \$2.00 / To-Go Lunch Special - \$ 1.00 Extra

VEGETARIAN

PANEER BUTTER MASALA <i>Indian Cheese Cashew Tomato Gravy Special Spices Butter</i>	17.00	DAL MAKHANI (V) <i>Black lentil Red kidney beans Onion Tomatoes Exotic Spices</i>	16.00
PALAK PANEER <i>Cottage cheese Spinach Sauce</i>	17.00	CHANA MASALA (V) <i>Chickpeas Exotic Indian Tangy Sauce</i>	16.00
MUTTER PANEER <i>Cubes of cottage cheese green peas Onion Sauce</i>	17.00	ALOO GOBI (V) <i>Cubes of Potatoes Cauliflower Onion Sauce</i>	16.00
KADAI PANEER <i>Indian Cheese Special Sauce Onion Bell Pepper</i>	17.00	VEGETABLE KORMA CHEF SPL. (V) <i>Fresh vegetables Indian Cheese Chef Exotic Cashew Sauce</i>	17.00

CHICKEN

CHICKEN TIKKA MASALA <i>Boneless Breast Cashew Special Gravy Onion Bell pepper</i>	18.00	BUTTER CHICKEN <i>Tandoori Chicken Thigh Cashew Tomato Gravy Special Spices Butter</i>	18.00
KERALA PEPPER CHICKEN <i>Boneless Breast Special Black Pepper Sauce</i>	18.00	CHICKEN ANDHRA <i>Boneless Breast Authentic Andhra Spices</i>	18.00
CHICKEN KORMA CHEF SPECIAL <i>Boneless Breast Special Cashew Sauce</i>	18.00	KADAI CHICKEN <i>Boneless Breast Onion Bell pepper</i>	18.00

LAMB & SEAFOOD

LAMB VINDALOO (**) <i>Boneless Lamb Spicy Tangy sauce Potatoes</i>	19.00	GOAT CURRY <i>Bone-in Goat Meat Onion Bell pepper</i>	20.00
LAMB ROGAN JOSH <i>Boneless Lamb Special Onion Sauce Yogurt</i>	19.00	MEEN MOILEE <i>Mahi Mahi Fragrant Coconut Milk</i>	19.00
LAMB ANDHRA <i>Boneless Lamb Authentic Andhra Spices</i>	19.00	LAMB KORMA CHEF SPL. <i>Boneless Lamb Chef Exotic Cashew Sauce</i>	19.00

TANDOORI

TANDOORI CHICKEN <i>Bone-In Chicken Exotic Tandoori Marinade</i>	18.00	MALAI KABAB <i>Boneless Breast Special Spices Yogurt Marinade</i>	18.00
LAMB SEEKH KABAB <i>Ground lamb Spices Rolled on a skewer</i>	19.00	TANDOORI SHRIMP <i>Shrimp marinade Bishop Weed Herbs Marinade</i>	19.00

SPARKLING WINES

Brut Sparkling	- /30
<i>Veuve Dubary - France</i>	
Prosecco	- /45
<i>Villa Jolanda, Italy</i>	
Moscato	12 /46
<i>Coppo, Italy</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>The Little Cheap of France</i>	
Sauvignon Blanc	9 /35
<i>Whale Route, South Africa</i>	
Rosé	- /40
<i>Chateau Montaud, France</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