



lantra

FINE INDIAN CUISINE

Shuruwat Ke Namooone Starters

Vegetarian Starters

Potli Vegetable Samosa

Triangular pastry turnover filled with Mildly spiced mashed potatoes & green peas
\$4.95

Vegetable Pakora

Chopped fresh vegetables dipped in a delicately spiced chick pea batter and fried to a golden mouth watering perfection
\$3.95

Pyaz ke Bhajia - Onion fritter

Strings of fresh onions dipped in batter and fried to a golden mouth watering perfection
\$4.95

Sabzee ke Bhajia - Vegetable fritter

Assortments of vegetables mixed in batter and fried to a golden mouth watering perfection
\$4.95

Vegetable Seekh kabab ✓

Assorted minced fresh vegetables blended with exotic spices & herbs, then broiled on skewers over charcoal in the Tandoor
\$5.95

Mushroom Masala

Spice Mushroom cooked in a dry sauce with bellpeppers and green peas
\$6.95

Corn Masala

Corn Cooked in a creamy gravy with onions, tomatoes & green chillies
\$5.95

Mantra Shahi Chat

Spinach, Basin flour, garbanzo, chopped potatoes, yogurt, mint chatni & cilantro
\$6.95

Masala Papadum

Potatoes, Cilantro, Onions sprinkled on Chat Masala
\$3.95

Mantra Caesar Salad ✓

Comprising of romaine lettuce, croutons, Sprinkled parmesan cheese, lemon juice, olive oil and finally dressed in Caesar dressing
\$4.95

Tandoori Paneer Grill

Delicately carved cubes of Indian cheese dipped in batter & fried til golden
\$7.95

Mantra Vegetarian starters Sampler (for 2)

A blend of Samosas, Pakoras, Bhajia & Paneer Cubes
\$10.95

Non-Vegetarian Starters

Mango Chicken

Tender Boneless chicken in a Sweet & Sour Mango curry sauce with bellpeppers and onions
\$8.95

Chicken Pakora

Boneless tender chicken pieces battered in gram flour & fried to a golden mouthwatering perfection
\$6.95

Shrimp Avocado Salad ✓

Shrimp, lettuce, avocado, red bellpepper, blackpepper and garlic
\$8.95

Mantra Gourmet Kabobs

Minced Lamb with onion, green peppers and cooked in tandoori
\$8.95

Mantra Non Vegetarian Starter Sampler (for 2)

Assorted minced Lamb with fresh vegetables blended with exotic spices & herbs, then broiled on skewers over charcoal in the Tandoor
\$10.95

Shai Chicken Tikka

Boneless pieces of Chicken delicately spiced
\$9.95

Shrimp Angarey ✓

Shrimp sauteed in garlic, mustard seed, curry leaves in spicy red sauce
\$10.95

Soups

Mulligatawany Soup ✓

Mildly spiced chicken broth
\$5.95

Tomatar Shorba ✓

Fresh Tomato soup with a curry touch
\$4.95

Salads

Mixed Green Salad & Vegetables ✓

Tossed salad or garden salad
\$3.95

Mantra Caesar Salad (non-veg) ✓

\$5.95

Tandoor Ke Khazane

Tandoori Specialties

The TANDOOR, a pit oven, is made from choice clays and natural binding agents. All meats, poultry, and seafood stay immersed in special marinades over a long period of time and then are skewered and broiled on charcoal in the TANDOOR. The TANDOOR is also employed to turn out a most exciting variety of breads.

Tandoori Chicken

Spring Chicken marinated overnight in our special marinade of yogurt with freshly ground spices, skewered and grilled to your choice over a live flame

1/2 order \$8.95
Full order \$15.95

Tandoori Murg Tikka

Boneless succulent nuggets of marinated chicken grilled in the Tandoor

\$12.95

Jeera Chicken ✓

Boneless chicken pieces marinated in cumin seeds and other exotic spices grilled in the tandoor

\$12.95

Murg Malai Kabab

Chicken kabab marinated in creamy yogurt & mint to medium spicy

\$12.95

Mantra Seekh Kabab

Mildly spiced minced lamb rolls, skewered and grilled over charcoal

\$13.95

Afghan Hara Kabab

Roasted boneless chicken marinated in onion, fennel & pickling spices

\$12.95

Mantra Lamb Tender Loins

Lamb pieces marinated in yogurt, herbs, garlic, ginger and gram flour

\$14.95

Mantra Rack of Lambs

Lamb Chops marinated with garlic & herbs skewered & grilled to perfect bite

\$14.95

Mantra Jumbo Prawns ✓

Large juicy Prawns marinated & broiled on a charcoal flame

\$16.95

Mantra Sea food Grill Sampler

Fillat, Shrimp, Salmon

\$16.95

Entrees Dinner for two

Dinner for 2 Mantra's Chef Recommendations

"A Mantra from the Nirvana"

Vegetarian

Choice of Soup or Salad
Veg Samosa, Navratan Korma, Saag Paneer, Daal, Mantra Aloo,
Nan or Paratha, Rice, Dinner Salad
Choice of Kheer or Gulab Jambu
\$39.95

Non-Vegetarian

Grill

Choice of Soup or Salad
Tandoori Chicken, Chicken Tikka Masala, Sheekh kabab,
Rogan Ghosht or Butter Chicken
Saag Paneer, Daal, Nan, Rice, Raita, Salad
Choice of Kheer or Gulab Jambu
\$49.95

Mixed-Grill

Tandoori Chicken, Shrimp, Chicken Tikka Masala, Rogangosh
Saag Paneer, Daal, Nan, Rice, Salad
Choice of kheer or Gulab Jambu.
\$45.95

Mantra Samunder Khazanna Seafood


Choice of Soup or Salad
Salmon, Shrimp, Tilapia, Prawn Bhuna
Saag Paneer, Navratan Korma, Nan,
Rice, Dinner Salad
Choice of Kheer or Gulab Jambu
\$49.95

Sabzi ki bahaar Vegetarian Curries

Saag Paneer
Home mae cottage cheese
in freshly chopped creamed spinach
\$9.95

Paneer Makhani
Our fresh home made cottage cheese
stewed in a creamy tomato gravy
\$9.95

Navrathan Korma
Mixture of nine fresh garden vegetables in a blend
of mild spices in a creamy sauce
\$9.95

Baigan Bhartha 
Eggplant grilled over charcoal, mashed then cooked
with fresh tomatoes onion and spices
\$9.95

Bhindi Masala 
Fresh okra lightly sautéed with onions, spices and tomatoes
\$9.95

Vegetable Jalfrezi
Fresh garden vegetables stir fried in our
special spices
\$9.95

Mantra Aloo
Potatoes prepared with herbs and exotic spices
in a dry sauce
\$9.95

Aloo Gobi Masala
Florets of cauliflower and diced potatoes
cooked with masala in a steam pot
\$9.95

Chana Masala
Garbanzo peas cooked with onions, tomatoes,
spices in a tamarind sauce
\$9.95

Mushroom Mattar
Sliced fresh mushrooms cooked with assorted
fresh vegetables and aromatic spices
\$9.95

Corn Masala
Description here
\$9.95

Daal Tadka
Creamed lentils with aromatic spices
\$9.95

Hara Bhara Baigan
Baby eggplant cups stuffed with roasted eggplant
spiced with herbs sauteed onions and tomatoes
\$9.95

Malai Kofta
Homemade cheese dumplings made in
cashew and tomato sauce
\$9.95

Dal Makhani
Black lentils in a cream butter sauce cooked
with tomatoes, paprika and dry sauces
\$9.95

À la carte

Murg Shahi Namooone Chicken Curries

Chicken Curry
Tender chicken pieces cooked in a moderately
spicy sauce with exotic herbs
\$11.95

Chicken Tikka Masala
Barbecued chicken morsels cooked in an
aromatic and deliciously zesty sauce
\$11.95

Chicken Do Paiza
Boneless Chicken pieces cooked in
onions, ginger, garlic and exotic spices
\$11.95

Chicken Saagwala
Curried chicken cooked with fresh garden spinach,
green chillies, ginger and garlic
\$11.95

Chicken vindaloo
A speciality from the ex-Portuguese colony of
Goa, boneless chicken in a famous fiery sharp sauce
\$11.95

Chicken Korma
Selected boneless pieces of chicken cooked in a cream
sauce with mild and aromatic spices
\$11.95

Chicken Madras
Typically south Indian curry chicken
\$11.95

Chicken Jalfrazi 
Boneless chicken marinated with freshly ground spices
and sautéed with fresh vegetables)
\$11.95

Butter Chicken
Boneless Chicken in a sweet mild butter sauce
\$11.95

Mantra special Egg Masala
Boiled eggs cooked in a mildly spiced onion
gravy with bellpeppers and tomatoes
\$11.95

Mantra Chicken Chat-nat
Boneless Chicken cooked in coconut sauce
with whole mustard, red chillies & special spices
\$11.95

Chicken Acharay
Boneless Chicken cooked with special pickles
in various exotic spices
\$11.95

À la carte

Mantra Lamb Specialties

Roganjosh

Lean cubes of lamb cooked in a medium hot gravy with a blend of fragrant spices and herbs
\$13.95

Lamb Tikka Masala

Pieces of boneless lamb fry panned in a tomato gravy and aromatic herbs
\$13.95

Lamb Bhuna

Cubes of lamb cooked with a special gravy with tomatoes, onions and aromatic herbs
\$13.95

Lamb Madras

Onion gravy, kadi patta, mustard seed, dry chili, cilantro, vinegar and lemon juice
\$13.95

Lamb Vindaloo

Lamb cooked in a fiery red curry sauce, with onion gravy, potatoes, vinegar, cilantro extra spicy chili, a speciality of Goa
\$13.95

Lamb Saagwala

Juicy lamb and fresh spinach curry
\$13.95

Karai Ghosh (with bone)

Chopped bellpeppers, onion sauce cilantro and chopped ginger
\$13.95

Samundar ke Khazanne Seafood Specialties

Prawn Bhuna

Pan broiled prawns with browned onions and tomatoes
\$14.95

Prawn Tikka Masala ✓

Shrimp, tomato sauce, dry methi cream & butter
\$14.95

Tilapia Fish Masala ✓

Tilapia fish, onion sauce, ginger, garlic, dry mustard seed and dry chili pepper
\$14.95

Mile Julu Ratan

Shrimp & Scallop in onion gravy, tomato sauce, dry mustard seed, dry methi, dry chili, ginger, garlic and cilantro
\$14.95

Samundari Scallops

Tender sea scallops, delicately seasoned with ginger, paprika & light cream, pan seared & served on spiced sauce
\$14.95

Rice & Biryani

Steamed Rice

Naturally fragrant long grain basmati rice from the foot hills of Himalayas
\$2.95

Pulao Rice

Basmati rice cooked with saffron and touch of spices
\$3.95

Vegetable Biryani

Basmati rice cooked with garden vegetables, spices and yogurt
\$9.95

Mushroom Biryani

Description Here
\$9.95

Chicken Biryani

Long grained basmati rice flavored with saffron and cooked with succulent pieces of chicken lightly spiced
\$11.95

Lamb Biryani

A princely moghlai dish of lamb cubes marinated in yogurt and garam masala then steamed with basmati pulao rice
\$13.95

Mantra Special Biryani

Seafood
\$14.95

Tandoori Roti & Naan Fresh Baked Breads

Naan - Fine flour bread, soft and fluffy - \$1.95
Garlic Naan - Garlic lover's favorite - \$2.95
Peshwari Naan - \$3.95

Pudina Paratha - Whole wheat bread with fresh mint topping - \$3.95

Lacha Paratha - \$3.95
Roti - Whole wheat bread, plain and soft - \$1.95

Onion Kulcha - A delightful fine flour bread, stuffed with onions and herbs - \$3.95

Aloo Paratha - Whole wheat bread stuffed with potatoes, peas and herbs - \$3.95

Onion Paratha - \$3.95
Chicken Kulcha Mantra - \$4.95
Paneer Kulcha - \$4.95

Mantra Bread Basket - Sampler of three house favorites (Naan, Onion Kulcha & Paratha) - \$8.95

Tid Bits

Pappad - Crispy Lentil Wafers
\$1.95

Raita - Whipped fresh cool yogurt with cucumber, carrots & tomatoes
\$2.95

Onion Salad - Sliced onion with green chillies and tomatoes
\$2.95

Cucumber Salad - \$2.95

Mixed Pickle - Homemade Achar
\$2.95

Mango Chutney - \$2.95

Desserts

Badami Kheer - Rice Pudding
\$3.95

Ras Malai - Home-made cheese with sweet milk
\$4.95

Gulab Jamun - Deep fried milk balls soaked in a honey syrup
\$4.95

Gajar ka Halwa with Ice Cream - \$5.95

Pista Kulfi/ Mango Kulfi - Home-made Pistachio and Mango flavored ice-cream
\$3.95

Jalebi a la mode - Most Famous North Indian Dessert
\$5.95

Mantra Dessert Combo Sampler - Four of our best selling deserts
\$8.95

After Dinner Condiments

Espresso - \$2.95
Capuccino - \$3.95
Mantra Special Tea - \$2.95
Royal Irish Coffee - \$4.95

Beverages

Iced Tea - \$1.95
Soft Drinks - \$1.95



Orange - \$1.95
Pineapple - \$1.95
Passion fruit - \$1.95
Mantra Sangam Juice - \$1.95

Indian Drinks

Punjabi Di Lassi - \$3.95
Sweet Salted Mango Rose

Thandai - \$2.95
(Special Indian Shake)

*15% gratuity will be add to check for parties consisting of 8 people or more