

# Entrees

## **Mantra Specialities**

### **Mantra Kebab \$14.00**

*Succulent chicken breast stuffed with chicken mince, nuts and raisins, and lined with spinach. This is Mantra's original recipe.*

### **Malai Kebab \$14.00**

*Extremely tender chicken cuts, gently rubbed with herbs and mild spices and roasted slowly in the Tandoor basted three times, with a rich paste of cashews and rock-melon seeds*

### **Chicken Tikka \$12.00**

*This all-time favourite dish gets its subtle flavours from the carefully picked ingredients in which the juicy chicken pieces are marinated before roasting in the Tandoor*

### **Tandoori Chicken \$12.00**

*Tender half-chicken marinated overnight in selected spices with yoghurt, paprika, fresh crushed garlic, skewered and roasted in the Tandoor*

### **Chicken Pakora \$12.00**

*Chicken pieces covered in spiced chickpea flour and deep fried*

### **Seekh Kebab \$12.00**

*Lean lamb mince seasoned with freshly pressed ginger & garlic rolled on to a skewer & finished in the Tandoor*

### **Fish Tikka \$14.00**

*Boneless pieces of fresh market fish wrapped in seasoned yoghurt, herbs and spices, smoked to perfection*

### **Tandoori Prawns \$14.00**

*Succulent King Prawns dipped in an exotic Tikka marinade roasted on skewers*

### **Prawn Pakora \$14.00**

*King Prawns covered in spiced chickpea flour and deep fried*

# Entrees

## **Tandoori Mushrooms \$12.00**

*Tender, fresh mushrooms marinated in a traditional Tikka sauce and skewered in the Tandoor*

## **Samosas (2 pieces) \$8.00**

*Crispy savouries stuffed with spiced potato and peas*

## **Onion Bhaji \$8.00**

*Onion rings coated with spiced chickpea flour batter and deep fried*

## **Vegetable Pakora \$8.00**

*Balls of cauliflower, potato & onion dipped in spiced chickpea flour batter and deep fried*

## **Paneer Pakora \$10.00**

*Fresh home-made whey cheese cubes covered in spiced chickpea flour and deep fried*

# Entrée Platters

## **Vegetarian Platter (Serves 2) \$16.00**

*Selection of Samosas, Onion Bhaji and Vegetable Pakora*

## **Tandoori Platter (Serves 2) \$25.00**

*Assortment of Chicken Tikka, Seekh Kebab and Fish Tikka*

## **Mantra Platter (Serves 2) \$28.00**

*Assortment of Malai Kebab, Seekh Kebab and Tandoori Prawns*

# Mains

## **Mantra Specialities**

### **Karahi Chicken \$22.50**

*This mouth-watering dish is cooked with crushed tomatoes, onions, fresh and dry coriander, paprika and green chillies. Its thick gravy goes really well with one of our Tandoori breads*

### **Mughlai Chicken \$22.50**

*Tender chicken bites indulged in a rich creamy gravy of onions, almonds and cashews, laced with beaten egg-white. This traditional recipe of the Mughals of India has a long culinary legacy*

### **Dhaba Chicken Curry \$22.50**

*Traditional North-Indian Chicken curry. Succulent chicken cooked with fresh onions, tomatoes, ginger and coriander. A must try!*

### **Chicken Kaali Mirch \$22.50**

*Tender chicken marinated and cooked in yogurt and fresh crushed black pepper corns – a bit tangy, a bit spicy*

### **Afghani Keema Kofta \$22.50**

*This dish originated in Khyber, then lost its authenticity in commercial restaurants in India. The dish finally feels at home again at Mantra's kitchen. Spiced tender Lamb meat-balls are combined with thick gravy to play a euphoric serenade*

### **Bhuna Gosht \$23.50**

*'Bhuna' is a cooking process in which meat is cooked on slow heat with onions and tomatoes and abundance of fresh herbs. This dish has tender NZ lamb cooked in this way, with very thick flavoursome gravy*

### **Goat Curry \$24.50**

*NZ goat meat cooked in a traditional thick gravy with a whole lot of fresh herbs and spices*

### **Malai Kofta (Veg) \$17.00**

*A vegetarian alternative for meat-balls. Balls of fresh homemade whey cheese, potatoes and nuts done golden brown, and dropped in a rich nutty onion gravy*

### **Karahi Paneer (Veg) \$17.00**

*This mouth-watering dish is cooked with crushed tomatoes, onions, fresh as well as dry coriander, paprika, green chillies, and fresh home-made whey cheese*

### **Mushroom Matar (Veg) \$17.00**

*Tender mushrooms cooked with fresh green peas in a thick onion gravy*

# Mains

## Chicken

### **Butter Chicken \$19.50**

*This world famous Indian delicacy needs no introduction. Half cooked the Tandoori way, and finished the curry way in a mild, creamy tomato flavoured sauce*

### **Chicken Tikka Masala \$19.50**

*The official National Dish of Britain, the dish is made by smoking juicy morsels of boneless chicken, then finishing in a classic rich tomato, onion and coriander gravy*

### **Shahi Chicken Korma \$19.50**

*Chicken cooked in a rich creamy gravy with almond and cashew paste. Traditionally served mild with a hint of saffron*

### **Chicken Saag \$19.50**

*Chicken cooked with spiced pureed fresh spinach, with a touch of fenugreek*

### **Chicken Goan Vindaloo \$19.50**

*A result of Goan hot chillies used in Portuguese cookery. Tender chicken cooked in this fiery hot and sour sauce with Sesame seeds.*

### **Chicken Madras \$19.50**

*Chicken prepared in a tangy South-Indian curry, with coconut cream and strong flavours of curry leaf and mustard seeds*

### **Chicken Do Pyazza \$19.50**

*Chicken cooked in an exotic gravy, made with onions added two times in the cooking*

### **Chicken Biryani \$19.50**

*Curried chicken in this pinnacle of rice cookery. First the meat is partially cooked with exotic herbs and spices like saffron and green cardamom. Then it is layered with partially cooked rice. It is then cooked together over slow fire in a sealed heavy pot*

# Mains

## Lamb

### **Lamb Rogan Josh \$20.50**

*A traditional dish from the Kashmir Valley. Lean lamb cooked slowly in thick onion gravy, garnished with fresh ginger and coriander*

### **Shahi Lamb Korma \$20.50**

*NZ Lamb cooked in a rich creamy gravy with almond and cashew paste. Traditionally served mild with a hint of saffron*

### **Keema Matar \$20.50**

*Lean NZ Lamb mince cooked with green peas in thick gravy*

### **Lamb Saag \$20.50**

*NZ Lamb cooked with spiced pureed fresh spinach, with a touch of fenugreek*

### **Lamb Goan Vindaloo \$20.50**

*A result of Goan hot chillies used in Portuguese cookery. NZ Lamb cooked in this fiery hot and sour curry with Sesame seeds*

### **Lamb Madras \$20.50**

*NZ Lamb prepared in a tangy South-Indian curry, with coconut cream and strong flavours of curry leaf and mustard seeds*

### **Lamb Do Pyazza \$20.50**

*NZ Lamb cooked in an exotic gravy, made with onions added two times in the cooking*

### **Lamb Biryani \$20.50**

*Curried NZ Lamb in this pinnacle of rice cookery. First the meat is partially cooked with exotic herbs and spices like saffron and green cardamom. Then it is layered with partially cooked rice. It is then cooked together over slow fire in a sealed heavy pot*

# Mains

## Seafood

### **Goan Fish Curry \$22.50**

*This dish was the pride of what was once Portuguese Goa. Fresh market fish is cooked in spicy sauce with coconut cream*

### **Butter Fish \$22.50**

*Fresh market fish cooked in our delicious Butter Chicken sauce*

### **Fish Masala \$22.50**

*Fresh market fish cooked in thick gravy with chopped onions and tomatoes, and fresh herbs*

### **Prawn Curry with Roasted Spices \$22.50**

*A specialty from the southern tip of India, this dish is made with freshly roasted whole spices. King prawns at their best!*

### **Butter Prawns \$22.50**

*Yup... you guessed it. King prawns finished in our sumptuous Butter Chicken sauce*

### **Prawn Masala \$22.50**

*King prawns cooked in thick gravy with chopped onions and tomatoes, and fresh herbs*

# Mains

## Vegetarian

### **Butter Paneer \$16.50**

*Soft homemade whey cheese cubes in creamy tomato sauce, similar to that of Butter Chicken*

### **Palak Paneer \$16.50**

*Spinach cooked with cubes of soft homemade Indian whey cheese. Delicately spiced.*

### **Mattar Paneer \$16.50**

*Homemade whey cheese cooked with green peas, ginger and garlic in a thick onion gravy*

### **Daal Makhani \$15.00**

*Whole black lentils simmered on slow heat until tender, laced with ginger, light cream and a touch of spice*

### **Vegetable Korma \$15.00**

*A delight for vegetable lovers, this dish is made of fresh assorted vegetables cooked in a mild, creamy cashew and onion gravy flavoured with herbs and spice*

### **Channa Masala \$15.00**

*Delicious chickpeas cooked in an exotic blend of north Indian spices in thick gravy*

### **Dum Aloo \$15.00**

*Delicately seasoned potato curry simmered in onion, tomato, ginger and garlic sauce spiced with exotic mixed masala*

### **Aloo Mattar \$15.00**

*Lightly spiced potatoes and green peas simmered in a thick curry with exotic Indian spices*

### **Vegetable Curry \$15.00**

*Moderately spiced assorted vegetables gently tempered with fresh tomatoes, peppers, onions and other herbs*

### **Vegetable Biryani \$15.00**

*Fine quality long grained basmati rice cooked with mixed vegetables, richly flavoured with saffron and garnished with cashews and almonds*

# Side Vegetables \$6

## **Beans & Potato**

*Beans and potatoes sautéed with chopped onion, tomato, ginger, garlic and herbs*

## **Cauli & Broccoli**

*Cauliflower & broccoli flowers sautéed with garlic and better*

# Sides

## **Poppadoms (4 pieces) \$3.50**

*Lightly spiced paper thin crispy lentil and cumin wafers, baked in our Tandoor*

## **Cucumber Raita \$4.50**

*Homemade savoury yoghurt whipped with cucumber and carrot. Delicately spiced*

## **Pullao Rice \$4.50**

*One side of Basmati rice flavoured with cumin, saffron, nuts and raisins*

## **Green Salad \$6.00**

*Cucumber, tomato, onion, carrot and lettuce*

## **Onion Salad \$3.00**

## **Sweet Mango Chutney \$3.00**

## **Spicy Mango Pickle \$3.00**

# *Tandoori Breads*

## **Pepper Garlic Cheese Naan \$5.00**

*Mantra's speciality naan stuffed with cheddar cheese and topped with garlic and fresh cracked black pepper and parsley, baked in the Tandoor*

## **Plain Naan \$3.50**

*Teardrop shaped white bread baked in the Tandoor*

## **Butter Naan \$4.00**

*White layered bread baked in the Tandoor served with melted butter*

## **Garlic Naan \$4.00**

*Handmade bread topped with fresh garlic baked in our Tandoor*

## **Tandoori Roti \$3.50**

*Round shaped whole-wheat soft bread prepared in the Tandoor*

## **Lachhedar Paratha \$4.00**

*Multi-layered whole wheat flaky bread with melted butter, baked in the Tandoor*

## **Afghani Naan \$4.50**

*White bread stuffed with delicious raisins and nuts, baked in our Tandoor*

## **Aloo Naan \$4.50**

*Light leavened bread baked to perfection and stuffed with spiced potatoes & onions*

## **Paneer Naan \$4.50**

*Light leavened bread baked to perfection and stuffed with home-made whey cheese*

## **Keema Naan \$6.00**

*Soft naan bread stuffed with your choice of spiced **Lamb** or **Chicken** mince*

# *Desserts*

## **Mango Kulfi \$7.00**

*Traditional home-made mango flavoured ice-cream*

## **Gulab Jamun \$7.00**

*Soft milk dumplings dipped in sugar syrup, served with Vanilla ice cream*

## **Ice Cream Sundae \$7.00**

*Vanilla & Chocolate ice cream served with chocolate sauce and cashew nuts*

## **R 18 \$14.00**

*Vanilla ice cream drowned in Baileys and Kahlua and topped with chocolate sauce*

# *Mantra Set Menu \$37.00 pp*

(Minimum order of 2 meals)

## *Entrée*

Tandoori Platter

## *Mains*

Butter Chicken  
Lamb Rogan Josh  
Vegetable Korma  
Dal Makhani  
Naan  
Basmati Rice

## *Dessert*

Mango Kulfi or Gulab Jamun or Ice cream Sundae

# *Vegetarian Set Menu \$30.00 pp*

(Minimum order of 2 meals)

## *Entrée*

Vegetarian Platter

## *Mains*

Palak Paneer  
Aloo Matar  
Vegetable Korma  
Dal Makhani  
Naan  
Basmati Rice

## *Dessert*

Mango Kulfi or Gulab Jamun or Ice cream Sundae

## NOTES:

- All dishes are **made to order** to make sure they come out the freshest
- Please specify the level of heat you prefer-

### **MILD, MED, HOT OR VERY HOT**

- All our entrees and mains are designed to be enough for one person.
- We use **Halal** meat only.
- All our prices include GST
- All mains served with Basmati rice