

## Appetizers

### Vegetarian Starters

#### Potti Samosa

Triangular pastry turnover filled with mashed potatoes and green peas ..... \$4.95

#### Chat Samosa

Vegetable turnover topped with garbanzo beans, yogurt and chutney ..... \$6.95

#### Vegetable Pakora

Chopped fresh vegetables dipped in a delicately spiced chick pea batter and fried to a golden mouth watering perfection ... \$4.95

**Vegetable Spring Rolls** .... \$5.95

#### Mixed Vegetable Patties

Served on banarasi sauce with naan . .... \$ 6.95

#### Pyaz ke Bhajia - Onion Fritter

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

#### Tandoori Paneer Grill

Delicate cubes of Indian cheese flavored with aromatic spice and grilled ... .. \$11.95

#### Vegetarian Starter Sampler

A blend of samosas, pakoras, bhajia and paneer cubes . .... (for 2)\$ 12.95

### Non-Vegetarian Starters

#### Samosa

Triangular pastry turnover filled with:

Herbed minced chicken .. .. \$ 5.95

Delicately spiced fish ..... \$ 6.95

#### Lamb

Lamb roll served with mustard sauce ..... \$ 7.95

Flavored lamb kofta served with peshawari sauce ..... \$ 7.95

#### Mango Chicken

Tender boneless chicken in a sweet and sour mango curry sauce with bell peppers and onions .. .. \$10.95

#### Mumbai Fish Patties

Delicately seasoned fish cakes served with lemon cilantro sauce ..... \$ 7.95

#### Shrimp Angarey

Shrimp sauteed in garlic, mustard seeds, curry leaves and spicy red sauce .. .. \$12.95



[Click here for Dine-in Menu](#)

### Vegetarian Delicacies

#### Saag Paneer

Home made cottage cheese in freshly chopped creamy spinach .. . \$9.95

#### Paneer Makhani

Our fresh home made cottage cheese stewed in a creamy tomato gravy .. .. \$10.95

#### Navrathan Korma

Mixture of nine fresh garden vegetables in a blend of mild spices in a creamy sauce .... \$8.95

#### Baigan Bhartha

Eggplant grilled over charcoal, mashed and cooked with tomatoes, onion and herbs ... \$9.95

#### Bhindi Masala

Fresh okra lightly sauteed with onions, spices and tomatoes ..... \$8.95

#### Vegetable Jalfrezi

Fresh garden vegetables stir fried in our special spices .. .. \$8.95

#### Mantra Aloo Methi

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

#### Channa Masala

Garbanzo peas cooked with onions, tomatoes, herbs in a curry sauce ..... \$8.95

#### Mushroom Mattar

Sliced fresh mushrooms and peas cooked in a blend of aromatic spices ..... \$9.95

#### Daal Tadka

Creamed lentils finished with aromatic herbs ..... \$8.95

#### Hara Bhara Baigan

Eggplant stuffed with roasted cashew and aromatic herbs, sauteed with onions and tomatoes ..... \$9.95

#### Malai Kofta

Assorted vegetables and paneer keema with cashew nuts in a herbed onion curry sauce .. .. \$9.95

#### Dal Makhani

Black lentils cooked in a cream sauce .... \$8.95



### Non Vegetarian Delicacies

### Chicken

#### Tandoori Chicken

Spring chicken marinated, skewered and grilled to your over a live flame  
..... ½ Order \$8.95 ..... Full Order \$14.95

#### Tandoori Murg Tikka

Boneless succulent morsels of marinated chicken grilled in the Tandoor. ... .. \$11.95

#### Jeera Chicken

Boneless chicken pieces marinated in cumin seeds and other exotic spices grilled in the Tandoor ..... \$10.95

#### Murg Malai Kabab

Chicken kabab marinated in creamy yogurt & mint to medium sp icy .. .. \$11 .95

### Lamb

#### Mantra Seekh Kabab

Mildly spiced minced lamb rolls, skewered and grilled over charcoal. .... \$12.95

#### Boti Kababs

Lamb pieces marinated in yogurt, herbs, garlic, ginger, and gram flour ..... \$13.95

#### Mantra Rack of Lambs

Lamb chops marinated with garlic and herbs skewered and grilled to perfect bite .... \$19.95

### Seafood

#### Jumbo Prawns

Large juicy prawns marinated and broiled in the tandoor. . .... \$17.95

#### Salmon Tikka

Morsels of Norwegian salmon fillet marinated and grilled to perfection served with podina sauce .. .. \$15.95

### Lamb Specialties

#### Roganjosh

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

#### Boti Kebab Masala

Pieces of boneless lamb grilled in tandoor and finished in a curry sauce ..... \$12.95

#### Lamb Bhuna

Morrels of lamb cooked in a special gravy with tomatoes, onions and aromatic herbs ..... \$11.95

### **Lamb Madras**

Onion gravy, kadi patta, mustard seeds, dry chili, cilantro and lemon juice ..... \$11.95

### **Lamb Vindaloo**

A specialty of goa. Lamb cooked in a fiery red curry sauce, with onion gravy, potatoes, cilantro, and extra spicy chili ..... \$12.95

### **Lamb Saagwala**

Juicy lamb and fresh spinach curry ..... \$11.95

### **Coat Korma**

Goat meat cooked in a herbed creamy curry sauce ..... \$11.95

### **Kadai Cosht (with bone)**

Goat morrels sauteed with bell peppers, onion sauce, cilantro and chopped ginger ..... \$10.95

## **Seafood specialties**

### **Prawn Bhuna**

Pan sauteed prawns with browned onions and tomatoes ..... \$15.95

### **Prawn Tikka Masala**

Prawns grilled in tandoor and simmered in tomato sauce with methi in a creamy sauce ..... \$17.95

### **Tilapia Fish Masala**

Fish fillet cooked with onions, ginger, garlic, mustard seeds and chili peppers ..... \$13.95

### **Goan Prawn Curry**

Prawns cooked to perfection in a coconut curry sauce ..... \$16.95

## **Chicken specialties**

### **Chicken Curry**

Tender chicken pieces cooked in a moderately spicy sauce with exotic herbs ..... \$10.95

### **Chicken Tikka Masala**

Barbecued chicken morsels cooked in aromatic and deliciously zesty sauce..... \$10.95

### **Chicken Do Pyaza**

Boneless chicken pieces cooked in onions, garlic, ginger and exotic spices..... \$10.95

### **Chicken Vindaloo**

A specialty of goa that gained its popularity during british india for it's sharp fiery curry sauce ..... \$10.95

### **Chicken Saagwala**

Curried chicken cooked with fresh garden spinach, ginger and exotic spices ..... \$10.95

### **Chicken Korma**

Boneless pieces of chicken cooked in a cream sauce with mild and aromatic spices ... \$10.95

### **Chicken Madras**

A south indian curry specialty that got adapted by english merchants in britain .. \$10.95

### **Chicken Jalfrazi**

Boneless chicken marinated with freshly ground spices and sauteed with vegetables..... \$9.95

### **Chicken Acharay**

Boneless chicken cooked with special pickles in various exotic spices .. \$10.95

## **Rice & Biryani**

### **Steamed Rice**

Naturally fragrant long grain basmati rice from the foothills of the Himalayas .... \$2.95

### **Pulao Rice**

Basmati rice cooked with saffron with a touch of spices ... \$3.95

### **Vegetable Biryani**

Basmati rice cooked with garden vegetables, Chicken Curry spices and yogurt..... \$10.95

### **Chicken Biryani**

Long grain basmati rice flavoured with saffron and cooked with succulent pieces of chicken, lightly spiced..... \$12.95

### **Lamb Biryani**

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

### **Shrimp Biryani**

Basmati rice cooked with shrimp, spices and specialty herbs..... \$14.95

## **Fresh Baked Breads**

**Naan** Fine flour fluffy bread ..... \$1.95

**Garlic Naan** Garlic lover's favorite ..... \$2.95

**Peshawari Naan** .... \$3.95

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

**Lacha Paratha** ..... \$3.95

**Roti** Whole wheat soft bread, plain ..... \$1.95

**Onion Kulcha** A fine flour bread, stuffed with onions and herbs ..... \$3.95

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

## **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

**Pistachio or Mango Kulfi** Home made Indian ice cream ..... \$3.95

## **Mantra Special Family Dinner**

Dinner for two \$ 24.95

Appetizers: 2-Samosas or Vegetable Pakoras  
\*2 Papaddum \*Chili and Tamarind Chutney

Entrees: Choice of any three:

\*Navrathan Karma \*Sag Paneer \*Dal Makhni

\*Mumbai Aloo \*Paneer Makhani

\*Chicken Tikka Masala \*Chicken or Goat

Vindaloo

\*Chicken or Lamb Korma

\*Vegetable, Chicken or Lamb Biryani

Choice of any two accompaniments:

\*Naan \*Roti \*Rice Pulloa

Dessert: \*Badami Kheer or Gajar ka Halwa

## **To Go Menu**



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