

APPETIZERS

Papdi Chat 5.95
Mouthwatering mixture of crisp wafers, potatoes and chick peas in yogurt and tamarind sauce

Aloo Tikki 5.95
Potato cake covered with spicy mint and yogurt sauce sprinkled with roasted cumin and fresh cilantro

Vegetable Samosa 4.95
Assorted vegetables stuffed in savory pastry

Onion Bhaji 4.95
Red and Yellow onions battered with spiced lentil flour and deep fried.

Chicken Pakora 6.95
Boneless, tender chicken meat battered and deep fried

Mantra Mixed Appetizer 8.95
Assortment (Samosa, Onion Bhaji and Chicken Pakora)

Mussels Masala 8.95
New Zealand mussels cooked in fresh tomato sauce with fresh ginger-garlic, roasted cumin and coriander finished with rose-paddle water

FRESH BREAD

Nan 1.95
Home made leavened bread made with all purpose flour and baked in the tandoor

Lacha Paratha 2.95
Leavened bread baked on a griddle to perfection

Garlic Nan/Onion Kulcha 2.95
Leavened bread baked with fresh chopped garlic or Onion and cilantro in the tandoor

Spinach Nan 5.95
Leavened bread stuffed with fresh seasoned spinach

Aloo Paratha 5.95
Spiced potato stuffed in whole wheat bread baked in the clay oven

TANDOOR SPECIALTIES

Tandoori Chicken 11.95
Spring chicken marinated in yogurt and mild spices roasted in the clay oven

Chicken Tikka 13.95
Boneless chunks of chicken cubed marinated in chef's special spices cooked in the clay oven

***Bazari Chicken 14.95**
Boneless cubes of chicken marinated in fresh ginger and garlic sauce roasted to perfection

***Barah Kabab 20.95**
Rack of lamb marinated in mustard oil, lemon and fresh ginger-garlic juice with other home made spices roasted to perfection

Mantra's Mixed Grill 20.95
Assorted BBQ Meats (Tandoori Chicken, Chicken Tikka, Bazari Chicken and Barah Kabab)

Tandoori Fish As per market
Seasonal fish marinated with roasted cumin-coriander, fresh ginger-garlic and BBQ in tandoor oven

CHICKEN SPECIALTIES

Chicken Curry 12.95
Chicken cooked with house special curry sauce

Chicken Tikka Masala 13.95
Spiced, boneless chicken roasted in clay oven, cooked in creamy tomato sauce

Chicken Vindaloo 13.95
Boneless chicken cooked traditional Goan style with fresh onion gravy and vinegar

Chicken Jalfrezi 13.95
Boneless chicken stir-fry with garden vegetables

Chicken Sag 13.95
Boneless chicken smothered in spicy spinach puree, finished with creamy garlic sauce

***Chicken Mantra 14.95**
House special chicken cooked in mild cashew gravy, yogurt and fresh coriander

LAMB SPECIALTIES

Lamb Rogan Josh 15.95
Succulent pieces of boneless lamb cooked in cardamon flavored sauce

Lamb Vindaloo 15.95
Lamb with potato cooked traditional Goan style with fresh onion gravy and vinegar

Lamb Korma 15.95
Lamb cooked in almond gravy and finished with creamy garlic sauce

Lamb Sag Walla 15.95
Lamb smothered in spicy spinach puree, finished with creamy garlic sauce

***Lamb Mantra 16.95**
Lamb marinated with fresh mint and yogurt, later cooked with Chef's special sauce

SEAFOOD SPECIALTIES

Shrimp Masala 18.95
Shrimp cooked in Chef's special sauce

Goa Prawn Curry 18.95
Prawns cooked in unique combination of tamarind and coconut milk

VEGETARIAN SPECIALTIES

Aloo Gobi 11.95
Potato and cauliflower sauteed with fresh ginger, garlic and tomato

Vegetable Jalfrezi 11.95
Assorted fresh garden vegetables sauteed in mildly spiced sauce

Eggplant Bharta 11.95
Eggplant baked in tandoor cooked then cooked with diced onion, tomato and green peas

Malai Kofta 12.95
Mixed vegetable dumplings in savory, creamy, spiced sauce

Mutter Paneer 12.95
Homemade cottage cheese cooked in fresh onion gravy and finished with spiced tomato sauce

Shahi Paneer 12.95
Homemade cottage cheese cooked in cashew gravy with yogurt

Sag Paneer 12.95
Homemade cottage cheese cooked with our signature spinach puree

***Dewane Handi 13.95**
Seven vegetables and grains cooked in homemade spinach puree

Dal Maharani (side dish) 8.95
Slow-simmered mung and red kidney beans flavored with tomato and ginger finished with ghee (not served with rice)

RICE SPECIALTIES

Basmati Rice 3.25
Natural aromatic rice from India

Vegetable Biryani 12.95
Baked casserole of basmati rice and assorted fresh garden vegetables

Chicken Biryani 14.95
Baked casserole of basmati rice and chicken richly flavored with saffron

Lamb Biryani 16.95
Baked casserole of basmati rice and lamb richly flavored with saffron

Shrimp Pulao 18.95
Baked casserole of basmati rice and shrimp richly flavored with saffron

RELISHES & CONDIMENTS

Papadam (Crispy lentil bread) 1.95
Achar (Homemade spicy pickle) 2.50
Raita (Homemade yogurt sauce) 3.25
Mango Chutney 2.50

ALL ABOVE ENTREES SERVED WITH BASMATI RICE
*SIGNATURE DISHES

BEVERAGES

Masala Chai Tea (Indian Spiced Tea) 2.50

Spiced Ice Chai Tea 2.50

Mango Lassi (Fresh Mango Smoothie) 3.25

Badami Lassi (Fresh Mango Smoothie w/ Almonds) 3.75

Sodas 2.50

****FULL SERVICE BAR AVAILABLE****



Catering Available! Call For Details!
(702) 598-FOOD (3663)

For immediate assistance, please call Tapan Bose @ 702-610-9223

www.mantramasala.com

About Indian Food...

Indian cooking has a 3,000 year history; recipes are found even in ancient books such as the Vedas and Upanisads. Today, it combines many cuisines of bewildering variety and complexity. The one common theme that runs through all Indian cooking, however, is spices. At least 500 varieties of spice are used in India, sometimes 20 or 30 in the same dish. Some of the common spices used in Indian cooking are cumin, coriander, ginger, cardamon, tumeric, black pepper, cloves and red pepper.



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**8530 W. Warm Springs, Ste. 101
Las Vegas, NV. 89113**



Healthy Cuisine From India

MANTRA MASALA



MANTRA MASALA

Healthy Cuisine From India

Tuesday- Sunday
Lunch 11:30am - 2:30pm Dinner 5:00pm - 10:00pm
Closed Mondays

Curries are exotic, enigmatic and yet often misunderstood array of dishes that represent the smorgasbord of sauces or gravy that Indian cuisine offers to the world. They essentially mean any sauce or gravy. In the same way, "Spicy" is confused with the pungent heat of chillies but actually, it is what makes dishes aromatic and flavorful.

Swagatam

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