

# Curry Mantra - Menu

## Entrees

### 'Chakna' The Nibbles for Your Drink

- Hot and Spicy Chana** \$3.00  
Black chick peas sautéed in special hot sauce.  
Best as nibbles with chilled beer
- Ganthiya Savoury/Spicy** \$3.00  
Snack noodles chick pea flour straight from our kitchen
- Canapes Mumbai style: Cottage Cheese/Chicken/Prawns** \$10.00  
Bite size puffed crisp breads with chef's special stuffing and savoury topping

### Rich flavours from Skillet and Tandoor (Vegetarian)

- Onion Bhajiya** \$6.00  
Deep fried onion fritters coated with spiced chick pea batter
- Samosa (Pair)** \$6.00  
A pastry stuffed with peas and potato curry
- Batata vada (pair)** \$6.00  
Spicy deep fried potato patties coated with chick pea batter
- Paneer Pakoda** \$8.00  
Deep fried cottage cheese coated with chick pea batter served with chutney
- Paneer Tikka** \$14.00  
Cottage cheese cubes coated with masala and cooked in tandoor oven

### Rich flavours from Skillet and Tandoor (Non Vegetarian)

- Chicken Lollipop** \$11.50  
Indo Chinese style nibbles made of chicken wings marinated in soya sauce
- Bombay style pan seared Fish on Crated Kumara cake (Steak/Fillet)** \$17.50  
Pan fried Market fish marinated and coated with mix of tamarind chili and garlic served with special sauce and salad
- Oyster Fritters** \$15.00  
Deep fried battered oysters marinated in lemon garlic pesto
- Lamb/Mutton/Chicken Sukha** \$14.00  
Lamb sautéed in onion, coconut and spices
- Taser Prawns** \$15.00  
Hot Tiger prawns from tandoor oven inflicting a shock of hot spices
- Chicken Tikka** \$14.00  
Tender chicken pieces roasted in tandoor. Infused with our special tandoor masala
- Lamb Seikh kebabs** \$14.00  
Tender Lamb mince kebabs infused with herbs and spices
- Lemony lemon fish** \$15.00

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## Bombay Delicacies

### Bombay Street Side Snacks

**Wada Pav** \$4.00  
Spicy potato patties burger with chutney spreads  
- sweet sour to very spicy of your choke

**Pani purl** \$7.00  
Puffed crisp breads with peas and potato  
mix filled with tangy hot & sweet sauce

**Samosa Chaat** \$7.00  
Stuffed pastry with toppings of tangy and  
spicy chutney, onion and savoury noodles

**Dahi Puri** \$7.00  
Crispy bite sized breads topped with tamarind  
and chili chutney, yoghurt and savoury noodles

**Bhel** \$7.00  
Mixture of rice puffs & savoury with chopped onion,  
tangy tamarind & spicy chili chutney

### Indo-Chinese Fusion

**Vegetable Manchurian (Dry/Gravy)** \$14.00  
Mix veg balls with special Manchurian style sauce

**Chill Paneer** \$15.00  
Cottage cheese and capsicum in chili and soya sauce

**Chill Chicken** \$17.00  
Chicken cooked in soya sauce with  
onion capsicum and chillies

**Chicken Manchurian** \$17.00  
Manchurian style boneless chicken nuggets

**Vegetable Fried Rice** \$12.00  
Fried rice with sautéed vegetables

**Chicken Fried Rice** \$15.00  
Chinese fried rice with sautéed chicken

**Fire Cracker Chicken Exclusive to Curry Mantra** \$18.00  
Tender wok fried chicken, in our extreme spicy  
chili sauce Goes best with chilled beer

### Traditional Bombay Classics

**Thalipeeth** \$8.00  
Shallow fried mixed grains flat bread with  
chopped onion, infused with special spice mix

**Kothimbir Wadi** \$8.00  
Medium spiced coriander cake a typical Marathi delicacy

**Zunka/Bhaji/usal -Bhakri** \$12.00  
Zunka is almost dry curry of chick peas tampered  
with chili and garlic served with Sorghum breads

**Misal Pav/Dahi misal** \$10.00  
It is a mixture of spicy soupy gravy of sprouts  
with savoury mix, garnished with chopped onion

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## Bombay Delicacies - continued

<b>Puri Bhaji</b>	<b>\$8.00</b>
Mild potato curry served with deep fried wheat breads	
<b>Pay Bhaji/Cheese Pav Bhaji</b>	<b>\$10.00</b>
Mashed mixed vegetable curry served with butter roasted bread rolls. Optional. Cheese topping	
<b>Paneer Burjee Pav</b>	<b>\$10.00</b>
Scrambled cottage cheese with spices and condiments	
<b>Anda Burjee Pav</b>	<b>\$11.00</b>
Indian style spicy scrambled egg served with small bread rolls	
<b>Kheema Pav</b>	<b>\$12.00</b>
Lamb-mince made Western Indian style with onion, ginger and garlic, mixed herbs and spices served with bread rolls	

## Main - Vegetarian

<b>Mix Veg Korma</b>	<b>\$14.00</b>
Mixed vegetable curry with mildly spiced cashew-nut gravy	
<b>Mix Veg Kolhapuri</b>	<b>\$14.00</b>
Vegetable curry made in gravy from Kolhapur a city famous for its own culinary style	
<b>Chili Paneer Masala</b>	<b>\$15.00</b>
Cottage cheese in medium gravy of chili and spices	
<b>Paneer Makhani</b>	<b>\$15.00</b>
Creamy cottage cheese curry in mild gravy of tomato and herbs	
<b>Dhaniya Paneer</b>	<b>\$15.00</b>
Cottage cheese curry in gravy of coriander and herbs	
<b>Daal Tadka</b>	<b>\$12.00</b>
Lentil curry with tempering of ginger garlic	
<b>Aloo Matar</b>	<b>\$14.00</b>
Medium spicy curry of peas and potatoes	
<b>Tawa Veg/Paneer</b>	<b>\$15.00</b>
Sautéed vegetables in our tasty herbal gravy	
<b>Moong Sprouts Curry</b>	<b>\$14.00</b>
Curry of moong sprouts with fresh coconut and coastal spices	
<b>Typical Bombay Seafood</b>	
<b>Kolambi (Prawn) Masala</b>	<b>\$18.00</b>
Medium spicy gravy of prawns	
<b>Kalwan (Soupy Curry of Prawn or Fish)</b>	<b>\$18.00</b>
It's a word often used in coastal region of Maharashtra for thin gravies of seafood	
<b>Pandhre Kalwan (White Gravy of Prawn or Fish)</b>	<b>\$18.00</b>
Prawn or Fish fillets cooked in mild white gravy infused with sweet spices like cinnamon and cardamom- exclusive to Curry Mantra	

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<b>Konkani style Prawn Salsa</b>	<b>\$18.00</b>
Prawn salsa with fresh coconut and spices, with a touch of Konkani, the coastal region of Maharashtra	
<b>Dry Masala (Suki Kolambi)</b>	<b>\$18.00</b>
Tiger prawns sautéed on onion and special spices.	

## Main Non-vegetarian

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<b>Chicken Tikka Masala</b>	<b>\$16.00</b>
Tandoor roasted chicken cubes cooked in aromatic gravy	
<b>Korma Chicken /Lamb</b>	<b>\$16.00</b>
Mild cashew nut gravy of chicken or lamb	
<b>Vindaloo Chicken Lamb</b>	<b>\$16.00</b>
Famous curry of Goa with chili garlic and vinegar	
<b>Lamb Rogan Josh</b>	<b>\$16.00</b>
Gravy of meat from Northern most region of India Kashmir	
<b>Butter Chicken</b>	<b>\$16.00</b>
Tender pieces of boneless chicken half cooked in tandoor and finished in a creamy tomato gravy with subtlety of spices	
<b>Chili Chicken</b>	<b>\$16.00</b>
A chicken dish with gravy infused with fresh chilies and herbs	
<b>Dhaniya Chicken/Lamb</b>	<b>\$16.00</b>
Chicken made in tasty coriander-garlic gravy	
<b>Kombdi Rassa</b>	<b>\$16.00</b>
A soupy and spicy delicious bone-in curry of chicken	
<b>Hirwa Rassa Chicken/Mutton Lamb</b>	<b>\$16.00</b>
Green curry made with fresh mint and herbs	
<b>Varhadi Chicken /Lamb</b>	<b>\$16.00</b>
It's the curry from a region of Maharashtra where extremely hot and spicy food is a common sight	
<b>Goat/Chicken /Lamb Masala</b>	<b>\$16.00</b>
Gravy of meat with our special spices	
<b>Tambda Rassa (Mutton /Lamb)</b>	<b>\$16.00</b>
Delicious red curry from the region of Kolhapur	
<b>Pandhra Rassa (Mutton/Chicken /Lamb)</b>	<b>\$18.00</b>
Another delicacy from us. Its white, mild and soupy gravy with earthy flavours	
<b>Lamb/Mutton/Chicken Sukha</b>	<b>\$18.00</b>
Lamb sautéed in onion, coconut and spices	

\*Most of the Maharashtrian curries include coconut and few curries have peanuts as one of the ingredients. Kindly let us know if you are not comfortable with it or any other allergens in food.

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## Rice & Breads

<b>Vegetable Pulao</b>	<b>\$12.00</b>
Mix veg fried rice, infused with Indian herbs and spices	
<b>Chicken Pulao</b>	<b>\$15.00</b>
Chicken fried rice infused with aromatic herbs	
<b>Prawn Khichadi Rice</b>	<b>\$16.00</b>
Authentic Bombay style soft Basmati rice, cooked with prawns, coconut milk and spices	
<b>Jeera Rice</b>	<b>\$5.00</b>
Basmati rice tampered with cumin	
<b>Basmati Rice</b>	<b>\$3.00</b>
Plain aromatic rice from paddy fields of India	

## Breads

<b>Plain/Butter Naan Bread</b>	<b>\$3.00</b>
<b>Garlic Naan</b>	<b>\$3.50</b>
<b>Stuffed Naan (Cheese/Potato/Cottage Cheese)</b>	<b>\$4.50</b>
<b>Lamb mince /Chicken mince Naan</b>	<b>\$ 5.00</b>
<b>Chapati</b>	<b>\$1.00</b>
Thin rolled home-made wheat flour bread	
<b>Tawa Paratha</b>	<b>\$2.50</b>
Griddle roasted whole meal bread	
<b>Garlic Paratha</b>	<b>\$3.50</b>
Paratha added with crushed garlic	
<b>Bhakri</b>	<b>\$3.00</b>
Sorghum bread roasted on bare flame, adding to it a distinct barbecued flavour. This is one of the healthiest breads from India goes well with spicy preparations	
<b>Wade (4 in plate)</b>	<b>\$4.00</b>
Deep fried mildly spiced mixed grain breads;	
<b>Pun plate (four in a plate)</b>	<b>\$3.00</b>
Small deep fried wheat flour bread	

## Accompaniments

<b>Koshimbir-Raita</b>	<b>4.00</b>
Yoghurt based side of Cucumber or Tomato tampered with cumin and chili, topped with crushed peanuts	
<b>Mirchicha Thecha</b>	<b>\$4.00</b>
Extremely hot and spicy chutney of crushed fresh Chili and Garlic	
<b>Mango/lime/Mix Pickle</b>	<b>\$3.00</b>
Spicy pickle of raw mango or lime	
<b>Mint and Yoghurt Chutney</b>	<b>\$3.00</b>
<b>Tamarind Chutney</b>	<b>\$3.00</b>
Sweet and sour tamarind and dates chutney	
<b>Mango Chutney</b>	<b>\$3.00</b>
Sweet ana mildly spiced	
<b>Poppadom</b>	<b>\$3.00</b>

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# Curry Mantra - Menu

## Drinks & Desserts

### Appetizing Drinks of Mumbai

<b>Kairiche Panhe</b>	<b>\$4.00</b>
Raw mango sherbet infused with cardamom a speciality summer drink	
<b>Sol kadhi</b>	<b>\$4.00</b>
Mildly spiced Mangosteen and coconut drink from the Konkan ghats	
<b>Masala chhas</b>	<b>\$4.00</b>
Buttermilk with cumin, herbs and spices	
<b>Kokum sherbet</b>	<b>\$4.00</b>
Sweet and sour Mangosteen drink	

### Shakes

<b>Mango milk shake</b>	<b>\$5.00</b>
<b>Chickoo milk shake</b>	<b>\$5.00</b>
Real sapota milk shake	
<b>Mango lassi</b>	<b>\$5.00</b>
(Indian yoghurt drink with blend of mango pulp)	
<b>Sweet /Salted lassi</b>	<b>\$4.00</b>
Sweet or salted yoghurt drink India	

### Home Made Curry Mantra Special Ice Creams And Desserts

<b>Keshar-Pista</b>	<b>\$4.00</b>
Ice cream of saffron and pistachio	
<b>Gulkand</b>	<b>\$4.00</b>
Rose petal jam's ice cream	
<b>Meetha Paan</b>	<b>\$4.00</b>
An ice cream with, beetle-nut mouth freshener	
<b>Anjeer</b>	<b>\$4.00</b>
Dry fig ice cream	
<b>Alphonso Mango</b>	<b>\$4.30</b>
Ice cream of Alphonso, the best mango variety of India	
<b>Curry Mantra Ice cream Platter</b>	<b>\$15.00</b>
Platter of all flavours of home	
<b>Carrot Pudding cake (Gajar Halwa)</b>	<b>\$8.00</b>
A speciality Indian dessert from north, served with home-made ice cream	
<b>Chocolate Samosa</b>	
(Crispy warm mini samosas with milk chocolate stuffing served with vanilla ice cream)	

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## Our Signature Dish From Dessert Menu

### **Chocolate Modak with Ice Cream** **\$12.00**

Steamed rice dumpling Modak- a dessert from Maharashtra stuffed with coconut, milk cake and Chocolate Served with ice cream

### **Mastani ( Milk Shake With Ice Cream)**

Named after gorgeous lover of Bajirao, the brave Prime minister (Peshwa) of Pune province before British era. This is a lovely milk shake topped up with the Scoop of same flavoured ice cream)

**Rose** **\$8.00**

**Mango** **\$8.00**

**Kesar Pista (Saffron and Pistachio)** **\$8.00**

## Traditional Sweets of Maharashtra

### **Shrikhand** **\$4.00**

A traditional sweet made of hung curd infused with saffron, nutmeg and cardamom

### **Amrakhand** **\$5.00**

Hung curd sweet with real mango pieces and pulp

### **Basundi** **\$4.00**

(Evaporated caramelized sweetened milk with condiments)

## Hot Beverages

**Masala Chal** **\$4.00**

**Filter Coffee** **\$4.00**

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