

INDIAN BREADS

Naan	\$3.00
Garlic Naan	\$3.50
Tandoori Roti	\$3.00
Tandoori Paratha	\$4.00
Keema Naan	\$4.50
spiced lamb mince filling	
Chicken Naan	\$4.50
spiced chicken filling	
Sheermal Kulcha	\$4.50
mixed veg & nuts filling	
Paneer Kulcha	\$4.50
home-made cottage cheese filling	
Onion Kulcha	\$4.50
spiced onion filling	

RICE - We serve only Basmati

Rice	\$3.00
Kashmiri Pulao with nuts, raisins & dessicated coconut	\$4.50
Jeera Peas Pulao	\$4.50
with roasted cumin seed, sautéed onion & turmeric	
Mixed Vegetable Pulao with fresh vegetables & spices	\$5.00
Chicken / Lamb Pulao with peas & fresh coriander	\$6.00

SIDES

Papadum	\$1	Mint Chutney	\$3
Raita	\$3	Mxd Hot Pickle	\$3
Kechumber	\$3	Mango Chutney	\$3

DRINKS

Lassi a yoghurt based drink	\$3
Mango Lassi	\$4

We at Mantra are committed to serving fresh food with high quality ingredients. Our herbs and spices are bought 'whole', of which small quantities are roasted and ground at our premises for the ultimate in fresh flavours.

Our 'Aromatic GARAM MASALA' is available for purchase.

TANDOORI NITES

Seen a movie? Been out? Working late?
Come in and share our
Mantra Platter / Dessert Platter / Cheeseboard Platter

We cater for functions, events, birthdays.
Please enquire for specially designed menus
to suit your dollar spend

Mantra™

from Shammi's India



50 Buckingham Street
Arrowtown
Phone 442 0880

● Takeaways from the Arrow Lane entrance ●
Please present your MANTRA card and
get it stamped every time you pick up a meal over \$20

STARTERS - All served with mint yoghurt chutney

- NO 1 Chicken / Lamb Kabab Naan rolls** \$10
Most wholesome! Chicken or lamb cooked in our curry masala wrapped in a naan, with onion, tomatoes, coriander & mint yoghurt chutney
- NO 2 Vegetable Samosas - 2 pcs** \$6
Savoury pastry, with a filling of fresh diced vegetables & grated cauliflower tempered with roasted cumin
- NO 3 Mixed Vegetable Pakoras** \$8
Spinach, cauliflower, potatoes and onion rings dipped in spicy chickpea flour batter & light fried
- NO 4 Onion Bhaji - 3 pcs** \$6
Sliced onions mixed with spices to create crispy fritters
- NO 5 Paneer Aloo Tikki - 5 pcs** \$8
Cottage cheese made in-house, mixed with potato, crushed cashews & fresh coriander, rolled into patties and light fried
- NO 6 Amritsari Fish Masala with potato fritters** \$12
Fresh seasonal fish marinated in our tandoori masala & roasted spices. Served with yummy 'chaat masala' potato wedges dipped in our gram flour batter. *Did anyone say we don't do fish & chips!*

ENTREES FROM OUR TANDOOR

- NO 7 Tandoori Mushrooms - 8 pcs** \$12
Mushrooms coated in garlic and butter then dipped in a spicy yoghurt marinade and baked in the tandoor
- NO 8 Masala Barra Kabab - 4 pcs** \$12
Lamb chops marinated with our marinade of yoghurt & masalas
- NO 9 Kakori Seekh Kabab - 6 pcs** \$12
Seekh kabab is one of the most well-known tandoori dishes made with marbled mince, powdered cardamom, nutmeg & cloves
- NO 10 Tandoori Chicken** Half \$10 Full \$18
Marinated over 12 hours in yoghurt with fresh herbs & spices
- NO 11 Mughlai Murgh Tikka - 5 pcs** \$12
Chicken in a marinade of finely crushed almonds, coriander, fresh ground spices & creamed yoghurt
- NO 12 Lamb Pasanda Tikka - 6 pcs** \$12
Lamb in a marinade of ginger & garlic paste mixed with yoghurt, herbs and spices
- NO 13 MANTRA Platter** \$14
Highly recommended - Taste different delights in this platter. Veg Samosa, Onion bhaji, Seekh Kabab, Tandoori Chicken, Lamb Tikka & Lachha Naan

MAINS - Served with Basmati Rice

- Please advise us your spice preference - mild, medium, hot* **All \$16 each**
Prawn / Fish add \$2
- NO 14 Butter Chicken**
A forever favourite! Chicken pieces first cooked in the tandoor & finished in a sauce of crushed cashews, cream & spices
- NO 15 Lamb / Chicken / Fish Vindaloo**
Usually eaten hot! This tangy dish originates from Goa. It is cooked with vinegar, whole black peppers & capsicum
- NO 16 Lamb / Chicken Madras**
A dish from the region of Chennai. Cooked in hot spices with predominant fenugreek flavours coming through
- NO 17 Chicken 'do-pyaza'**
Chicken cooked with ginger, garlic, sautéed browned onion rings, tomatoes & spices
- NO 18 Aloo Lamb Gosht**
A popular dish from Kashmir. Cooked with lamb & potato in a thick gravy sauce with ginger, garlic, tomatoes & pomegranate
- NO 19 Kadhai Chicken / Kadhai Lamb / Kadhai Prawns**
We always get asked for this recipe! Cooked in our special gravy sauce with fresh tomato, finely sliced onions, ginger, green chillies & fresh coriander
- NO 20 Shahi Gosht Korma**
A favourite during the British Raj. Lamb cooked in a rich sauce of cream, yoghurt, cloves & almonds
- NO 21 Nawabi Chicken Korma**
The real korma! Chicken sautéed with crushed almonds, then cooked with bay leaves in cream and raisins
- NO 22 Lamb / Chicken Saag Mughlai**
A classic from North India! Meat sautéed with onion, tomatoes, garlic, ginger & folded in spinach
- NO 23 Chicken Tikka Masala**
Popularised in the U.K & now on the menu in the 'House of Lords' - so we hear! Goodbye fish 'n chips - Hullo CTM! Chicken cooked in our tandoor, then cooked in our home gravy sauce with an interesting blend of spices
- NO 24 Roghan Josh**
This is a must have in India! Lamb cooked in a rich gravy sauce of yoghurt, cardamoms, cinnamon, cloves, onion, tomatoes & ginger
- NO 25 Goan Prawn Curry**
The pride of Portugese Goa! Shrimps cooked in coconut milk and turmeric, grated fresh ginger, paprika & pepper corns
- NO 26 Coconut Chicken / Lamb 'Malli Char'**
One of my favourites from the State of Kerala! Cooked with curry leaves, mustard seeds. Whole black pepper, cinnamon and coconut milk

VEGETARIAN - Served with Basmati Rice**All \$14.50 each**

- NO 27 Dal Tarka**
Yellow split lentils cooked with turmeric, ginger, garlic, tomatoes & a sprinkle of lemon juice. Served with a papadum
- NO 28 Dal Makhani**
Black lentils cooked over slow fire with our aromatic 'garam masala'
- NO 29 Kabuli Chana Masala**
Chickpeas cooked soft in a thick gravy with tamarind, crushed tomato, ginger & coriander
- NO 30 Punjabi Jeera Aloo**
Diced potatoes cooked with cumin seed, turmeric, chopped ginger and spices
- NO 31 Kashmiri Dum Aloo**
Potatoes cooked in yoghurt sauce with powdered fennel seeds
- NO 32 Gobi Aloo Matar**
Cauliflower, potato and peas cooked dry with roasted cumin, sautéed browned onion & chopped tomatoes
- NO 33 Paalak Paneer**
Our home made cottage cheese, gently cooked in a creamed spinach base
- NO 34 Malai Kofta**
A mix of our paneer, potatoes, crushed cashew and spices, light fried and immersed in our rich sauce of crushed tomatoes & cream
- NO 35 Mughlai Subz Shahjahani**
Fresh vegetables cooked in an aromatic base of spices mixed in creamed yoghurt with a subtle flavour of coconut
- NO 36 Mushroom Masala**
Mushrooms sautéed with a blend of spices, ginger, garlic, onion and wedges of tomatoes
- NO 37 Kadhai Paneer**
Home made cottage cheese cooked with capsicum, onions, tomatoes and spices
- NO 38 Mughlai Shahi Paneer**
Home made cottage cheese cut in cubes and cooked with cream, tomatoes and almonds
- NO 39 Vegetable Korma**
Fresh vegetables cooked in our aromatic base of herbs, spices, almonds and mixed in with milk and creamed yoghurt