

TRIBUTE

To our Mother - Premjit Kaur. I thank you for everything we learnt through your kindness, your generosity, your giving, your wisdom.

To our Father - Jasbir Singh Gill. Where would we be without your unfailing and unconditional love and support!

Thank you

*Always your loving daughter
Shammi*

ENTREES TO SHARE

Roasted Papadoms served with Pickles & Chutneys	8
Naan Squares with Shammi's Special Dips	14
- Baingan-Bhartha - aubergines tandoor roasted, mashed, then cooked in olive oil with garlic, ginger and pureed tomatoes	
- Keema Paneer - home made cottage cheese crumbed with a pinch of saffron and sautéed with roasted cumin	
- Kabuli Chana Simla-Mirch - chickpeas with char grilled capsicum made to a paste and blended with lemon juice and 'garam masala'	
Salad of Chicken Tikka - sliced tandoori chicken with mixed salad leaves, tomato, cashew, paneer, and roasted cumin seeds tossed with lemon juice <i>(available only in the summer)</i>	13
Baingan Pakoras - aubergine fritters light fried. Sliced aubergines dipped in spicy chickpea flour batter with fresh coriander and carum seeds	14
Coconut Poached Scallops - pan fried with sesame and onion seeds then seared with cardamom, ginger and coriander	19
Amritsari Fish Masala - marinated in our home made pickling spices, then dusted with roasted herbs and light fried / served with cubed cumin potatoes	17
Mantra Platter for two - a wonderful choice of starters. Trust us!	36
Vegetarian Platter for two - you won't be disappointed. Trust us!	36

FROM OUR TANDOOR

Tandoori Vegetarian Shashlik - a mix of fresh vegetables marinated in our tandoori masala and tandoor roasted	20
Narial Murgh Tikka Til - <i>quite exotic!</i> chicken pieces marinated in coconut milk with green cardamoms, crushed coriander seeds, ginger paste and rolled in sesame seeds	19
Mughlai Murgh Tikka - chicken in a marinade of finely crushed almonds, coriander, fresh ground spices and creamed yoghurt infused with saffron	19
Tandoori Prawns - <i>a definite for prawn lovers!</i>	20
Achaari Fish Tikka - <i>a favourite from the Punjab!</i>	19
Lamb Boti - <i>Kabul & Kandahar are known for their tandoori specialties!</i> tikkas in our special marinade of Mantra 'aromatic garam masala' and almonds	18
Kakori Seekh Kabab - <i>Kakori in the Oudh region of Lucknow is well known for its' most exotic kababs!</i> marbled mince blended with powdered cardamom, cloves and nutmeg	16
Masala Barra Kabab - <i>these kababs we bring to you from the region of Kashmir!</i> lamb chops marinated in yoghurt with ginger, garlic, black pepper and fresh roasted spices	20
Banjara Chicken - <i>the 'Banjara' are one of the gypsy tribes of India. whilst travelling in India I sat with them for a 'Tandoori Nite!'</i> Their kababs are marinated with yoghurt, mint and a burst of spices. <i>WOW!! what a feast that was.....!</i>	19
Kalmi Chicken Kabab - <i>i often get asked to cook this for dinner parties!</i> Marinated in subtle flavours with green cardamoms, cashews, and creamed yoghurt	20
Tandoori Jeera Chicken - marinated in our tandoori masala with roasted ground cumin	19

BREADS

Naan / Roti	3.5
Lachha Naan / Garlic Naan / Tandoori Paratha	4
Keema Naan - spiced lamb mince filling	5
Chicken Naan - spiced chicken filling	5
Sheermal Kulcha - mixed veg & nuts filling	5
Paneer Kulcha - cottage cheese filling	5
Onion Kulcha - spiced onion filling	5
Shammi's Special Naan - filling of cashews & coconut	6

RICE - We serve only Bas-mati

Bas - Fragrance **Mati** - Queen

Plain Rice	4
Jeera Peas Pulao - with roasted cumin	6
Kashmiri Pulao - with nuts, raisins and dessicated coconut	8
Mixed Vegetable Pulao - with fresh vegetables and spices	7
Chicken / Lamb Pulao - with peas, and fresh coriander	10

SIDES

Papadum	1	Mango chutney	4	Mint Chutney	3	Raita	3
Kechumber	4	Mixed Hot Pickle	4	Indian Salad	7		
Lassi	4						
Mango Lassi	5						

DESSERT

Vanilla Bean Ice Cream / Mango Sorbet	7
Gulab Jamun with Ice Cream	8

We also offer a range of teas and coffees

from 4



MANTRA BANQUET
(Minimum two persons or more)

Papadoms and Chutneys
followed by a selection from our

Mantra Platter

MAINS
A choice of 2 Non-Veg and 1 Veg dish
with
Rice, Lachha Naan, Roti or Garlic Naan

DESSERT
Gulab Jamun with Vanilla Bean Ice Cream or Mango Sorbet

\$46 per person

For our Vegetarian Banquet options please ask

VEGETERIAN FAVOURITES

SERVED WITH BASMATI RICE

Please advise us your spice preference - mild, medium, hot

All \$20

DAL KABILA - Yellow split lentils cooked with turmeric, ginger, garlic, tomatoes and a sprinkle of lemon juice

DAL MAHARANI - Black lentils cooked on slow fire with our aromatic 'garam masala'

KABULI CHANA MASALA - Chickpeas cooked soft in a thick gravy with tamarind, crushed tomato, ginger & coriander

PANEER TIKKA MASALA - Our very own vegetarian version of 'Tikka Masala' with our home made cottage cheese, tomatoes and almonds

PUNJABI JEERA ALU - Diced potatoes cooked with cumin seed and spices

GOBI ALU MATAR - Cauliflower, potatoes and peas cooked dry with roasted cumin, sautéed browned onion & chopped tomatoes

PAALAK PANEER - Our home made cubed cottage cheese in a creamed gently spiced spinach base

KOFTE-é-MALMAL - A mix of our crumbed paneer and finely chopped vegetables mixed with crushed cashew and spices, light fried and immersed in our rich sauce of tomatoes & cream

MUGHLAI SUBZ SHAHJAHANI - Fresh vegetables sautéed with desiccated coconut, then cooked in an aromatic base of spices with coconut cream

MUSHROOM MASALA - Mushrooms sautéed with ginger, garlic, tomato and sliced onions

KADHAI PANEER - Home made cottage cheese cooked with capsicum, onions, tomatoes and spices

VEGETABLE KORMA - Fresh vegetables cooked in our aromatic base of herbs, spices, almonds and mixed in with milk and cream

JALFREZI - Strips of seasonal steamed vegetables sautéed with cumin in a tomato base

NON-VEG FAVOURITES

All \$22

SERVED WITH BASMATI RICE

Prawn / Fish Add 2.00

Please advise us your spice preference - mild, medium, hot

BUTTER CHICKEN

A forever favourite! Chicken pieces first cooked in the tandoor and finished in a sauce of crushed cashews, cream and spice

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 and fresh coriander

VINDALOO - LAMB / CHICKEN / FISH / PRAWN

Usually eaten hot! This tangy dish originates from Goa. Cooked with vinegar, whole black peppers and capsicum

NAWABI KORMA - CHICKEN / LAMB

The Real Korma! Sautéed with almonds, then cooked with bay leaves in cream and raisins

CHICKEN TIKKA MASALA / LAMB TIKKA MASALA

Popularised in the U.K. and now getting a good following at Mantra! Meat first cooked in our tandoor then finished in our home gravy sauce with a blend of fenugreek

CHICKEN SAAG MUGHLAI / LAMB SAAG MUGHLAI

A classic from North India! Meat sautéed with onion, tomatoes, garlic & ginger then folded in spinach

MURGH LA-JAWAB

We introduced this dish at Mantra, and now one of the favourites! Chicken cooked with finely chopped onion and selected spices, tomatoes, chopped ginger and fenugreek

COCONUT CHICKEN / LAMB

One of my favourites from the State of Kerala! Cooked with curry leaves, mustard seeds, whole black pepper, cinnamon, coconut milk and fresh coriander

ALU LAMB GOSHT

A popular dish from the State of Kashmir! Cooked with lamb and potato in a thick gravy sauce with ginger, garlic, tomatoes and dry pomegranate

ROGHAN JOSH

This is a must have in India! Lamb cooked in a rich gravy sauce of yoghurt, cardamoms, cinnamon, cloves, onion, tomatoes and ginger

LAMB KOFTA CURRY

A delicacy of mince meatballs cooked in an aromatic gravy with crushed cashew

PARSI LAMB DHANSAK

This distinctive dish comes from one of India's most historic communities – the Zoroastrians, popularly known as 'Parsis' who migrated to India from Persia and settled in and around Bombay! Lamb cooked with fresh vegetables and split lentils to a thick broth consistency

GOAN PRAWN CURRY

This dish may well be the pride of Portuguese Goa! Shrimps cooked in coconut milk, curry leaves, grated fresh ginger, paprika and pepper corns

PRAWN BALCHAO

One of my best from Goa! Prawns rubbed with turmeric, ginger, garlic and red chillies, then cooked with mustard seeds, onions, tomatoes, ginger & garlic

FISH PUNJABI TAK-A-TAK

For those who love their fish hot 'n spicy! Cooked with lots of tomatoes, green chillies, fenugreek, ginger and garlic