

## INDIAN BREADS

<b>Naan / Tandoori Roti</b>	<b>\$3.50</b>
<b>Garlic Naan / Tandoori Paratha</b>	<b>\$4</b>
<b>Keema Naan</b> spiced lamb mince filling	<b>\$6</b>
<b>Chicken Naan</b> spiced chicken filling	<b>\$6</b>
<b>Sheermal Kulcha</b> mixed veg & nuts filling	<b>\$6</b>
<b>Paneer Kulcha</b> home-made cottage cheese filling	<b>\$6</b>
<b>Onion Kulcha</b> spiced onion filling	<b>\$6</b>

## RICE - We serve only Basmati

<b>Plain Rice</b>	<b>\$4</b>
<b>Kashmiri Pulao</b> with nuts, raisins & dessicated coconut	<b>\$8</b>
<b>Jeera Peas Pulao</b> with roasted cumin seed, sauteed onion & turmeric	<b>\$6</b>
<b>Mixed Vegetable Pulao</b> with fresh vegetables & spices	<b>\$7</b>
<b>Chicken / Lamb Pulao Rice</b> with potato and peas	<b>\$10</b>

## SIDES

<b>Papadam</b>	<b>\$1</b>	<b>Raita</b>	<b>\$4</b>
<b>Mint Chutney</b>	<b>\$4</b>	<b>Kechumber</b>	<b>\$4</b>
<b>Mixed Hot Pickle</b>	<b>\$4</b>	<b>Mango Chutney</b>	<b>\$4</b>

## DRINKS

<b>Lassi a yoghurt based drink</b>	<b>\$4</b>
<b>Mango Lassi</b>	<b>\$6</b>

At Mantra, we are committed to serving fresh food with high quality ingredients and produce. 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.**

We cater for outdoor functions, events, birthdays.  
Please enquire for specially designed menus.  
For cooking classes please call Shammi.

# Mantra™

Fine Indian Cuisine



12 The Royal Oak, Buckingham St, Arrowtown  
Phone 442 0880 [www.mantra.net.nz](http://www.mantra.net.nz)

Mantra Arrowtown New Zealand

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

- 1 **Chicken / Lamb Naan Wraps** \$12  
Most wholesome! Chicken or lamb cooked in our curry masala wrapped in a naan, with onion, tomatoes & coriander.
- 2 **Vegetable Samosas - 2 pcs** \$8  
Savoury pastry, with a filling of mashed vegetables & tempered with roasted cumin
- 3 **Mixed Vegetable Pakoras - 6 pcs** \$9  
Mixed chopped veges dipped in spicy chickpea flour batter & light fried
- 4 **Onion Bhaji - 3 pcs** \$9  
Sliced onions mixed with spices to create crispy fritters
- 5 **Paneer Aloo Tikki - 5 pcs** \$9  
Cottage cheese made in-house, mixed with potato, crushed cashews & made into patties and fried
- 6 **Amritsari Fish Masala with potato wedges** \$13  
Fish marinated in our tandoori masala & roasted spices. Served with 'chaat masala' potato wedges dipped in our gram flour batter.  
*Our yummy fish & chips!*

## ENTREES FROM OUR TANDOOR

- 7 **Tandoori Mushrooms - 8 pcs** \$12  
Mushrooms coated in garlic and butter then dipped in a spicy yoghurt marinade and baked in the tandoor
- 8 **Masala Barra Kabab - 4 pcs** \$18  
Lamb chops marinated with our 'tandoori' marinade of yoghurt & masalas
- 9 **Kakori Seekh Kabab - 7 pcs** \$14  
Marbled mince, ground with powdered cardamom, nutmeg & cloves.  
Served with cubed cumin potatoes
- 10 **Tandoori Chicken** Small \$18 Large \$22  
Marinated over 12 hours in yoghurt with fresh herbs & spices
- 11 **Chicken Tikka - 6 pcs** \$15  
Chicken in a marinade of finely crushed almonds, coriander, fresh ground spices & creamed yoghurt
- 12 **Lamb Tikka - 6 pcs** \$15  
Lamb in a marinade of ginger & garlic paste mixed with yoghurt, herbs and spices
- 13 **MANTRA Platter for 1** \$18  
Highly recommended - Taste different delights in this platter.  
Veg Samosa, Onion bhaji, Pakora, Seekh Kabab, Tandoori Chicken, Lamb Tikka, Lachha Naan & Mango Chutney

## MAINS - Served with Basmati Rice

- Please advise us your spice preference - mild, medium, hot All \$18 each Prawn / Fish add \$2
- 14 **Butter Chicken**  
A forever favourite! Chicken pieces first cooked in the tandoor and finished in a sauce of crushed cashews, cream & spices
  - 15 **Lamb / Chicken / Fish / Prawn Vindaloo**  
Usually eaten hot! This tangy dish originates from Goa. Cooked with vinegar, whole black peppers & capsicum
  - 16 **Lamb / Chicken Madras**  
A dish from the region of Chennai. Cooked in hot spices with predominant fenugreek flavours coming through
  - 17 **Chicken 'do-pyaza'**  
Cooked with ginger, garlic, sautéed browned onion rings and tomatoes & spices
  - 18 **Aloo Lamb Gosht**  
A popular dish from Kashmir. Cooked with lamb & potato in a thick gravy sauce with ginger, garlic, tomatoes & pomegranate
  - 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
  - 20 **Nawabi Chicken Korma / Lamb Gosht Korma**  
A favourite during the British Raj! Sautéed with crushed almonds, then cooked with bay leaves in cream, delicate spices and raisins
  - 21 **Punjabi Fish Curry**  
Very popular in Amritsar! Fish marinated with our 'masalas', then cooked with ginger, garlic, onion & tomatoes in our 'Mantra' curry sauce
  - 22 **Lamb / Chicken Saag Mughlai**  
A classic from North India! Meat sautéed with onion, tomatoes, garlic, ginger, then folded in spinach
  - 23 **Chicken Tikka Masala**  
Popularised in the U.K & now on the menu at the 'House of Lords'- so we hear! Chicken cooked in our tandoor, then cooked in our home gravy sauce with an interesting blend of spices and almonds
  - 24 **Roghan Josh**  
This is a must have in India! Lamb cooked in a rich gravy sauce of yoghurt, cardamom, cinnamon, cloves, onion, tomatoes & ginger
  - 25 **Goan Prawn Curry**  
The pride of Portuguese Goa! Shrimps cooked in coconut milk and turmeric, grated fresh ginger, paprika & pepper corns
  - 26 **Coconut Chicken / Lamb**  
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 \$17 each
- 27 **Dal Tarka**  
Yellow split lentils cooked with turmeric, ginger, garlic, tomatoes & a sprinkle of lemon juice. Served with a Papadom
  - 28 **Dal Makhani**  
Black lentils cooked over slow fire with our aromatic 'garam masala'
  - 29 **Kabuli Chana Masala**  
Chickpeas cooked soft in a thick gravy with tamarind, crushed tomato, ginger & coriander
  - 30 **Punjabi Jeera Aloo**  
Diced potatoes cooked with cumin seed, turmeric, chopped ginger & spices
  - 31 **Gobi Aloo Matar**  
Cauliflower, potato and peas cooked dry with roasted cumin, sautéed browned onion & chopped tomatoes
  - 32 **Paalak Paneer**  
Our home made cottage cheese, gently cooked in a creamed spinach base
  - 33 **Malai Kofta**  
A mix of our paneer, potatoes, crushed cashew and spices, light fried and immersed in our rich sauce of crushed tomatoes & cream
  - 34 **Mughlai Subz Shahjehani**  
Fresh vegetables cooked in an aromatic base of spices mixed in creamed yoghurt with a subtle flavour of coconut
  - 35 **Mushroom Masala**  
Mushrooms sautéed with a blend of spices, ginger, garlic, onion and wedges of tomatoes
  - 36 **Paneer Tikka Masala**  
Our very own vegetarian version of Tikka Masala with our home made cottage cheese, tomatoes and almonds
  - 37 **Kadhai Paneer**  
Home made cottage cheese cooked with capsicum, onions, tomatoes & spices
  - 38 **Vegetable Korma**  
Fresh vegetables cooked in our aromatic base of herbs, spices, almonds and mixed in with milk and creamed yoghurt
  - 39 **Saag Aloo**  
Spinach well sautéed with herbs and spices and then with tempered cumin potatoes