


# DE' MANTRA

## INDIAN TANDOOR & CURRY



### Starters

**Shahi Vegetable Samosa (3) \$7.50**   
light puff pastry stuffed with potatoes & green pea tempered with Indian spices (Vegan)

**Tandoori Chicken Wings (5) \$10**   
(Chef's Special)  
Chicken wings seasoned in kashmir red chili, mustard oil and garlic paste, marinated in spicy flavorful yogurt marinade cooked on skewers in the tandoor

**Vegetable Onion Fritter (4) \$7.50**   
Fresh cut onions and vegetables, fried crispy in spicy chickpea batter (Vegan)

**Chicken Pakora (3) \$8.50**  
Hand breaded chicken tenderloins tossed in chickpea batter and fried to perfection

### From Our Tandoor / Clay Oven

Entree served on a sizzle plate with rice, curry, potato, and green beans

**Angaari Chicken Tikka \$18**  
Boneless Chicken Thighs seasoned with a white pepper, ginger, garlic paste, while a cashew and cheese marinade rounds out this dish


**Tandoori Chicken Breast \$19 / Leg Quarter \$18**  
Chicken breast or leg quarter seasoned in Kashmir red chili, mustard oil and garlic paste, marinated in spicy flavorful yogurt, cooked on skewers in the tandoor

**Lahori Lamb \$19**   
Lamb seasoned in De'Mantra's special seasoning and spicy marinade, cooked on skewers in the tandoor




### Mains

Served over a bed of Basmati Rice

**Butter Chicken \$17**   
Chicken tikka seared in a to-die-for aromatic butter chicken curry, garnished with cilantro, served with a side of basmati rice

**Pindi Channa Masala \$15**    
Garbanzo beans boiled in Indian spices and Turmeric and tempered in a special onion and tomato based Channa masala

**Rogan Josh \$18**   
Boneless lamb cooked in a flavorful onion gravy with Indian spices & herbs, served with basmati rice

**Shahi Paneer \$16**  
Indian cottage cheese cooked in a creamy, flavorful onion-tomato curry with Indian spices

**Chicken Bombay Biryani \$16**  
A warming rice entree cooked in layers of basmati rice, chicken and vegetables tempered in classic Bombay Biryani spices. Served with Raita(a yogurt based sauce)

### Naan

**Plain Naan \$2.50**  
**Garlic Naan \$2.75**  
**Bread Basket \$5.25**  
1 Plain Naan and 1 Garlic Naan

### Sweet Tooth

**Gulab Jamun or "the Rosewater Berry" (3) \$8**  
Dumplings made from milk solids and flour traditionally called Khoya which is milk reduced to the consistency of soft dough with flour, fried and dipped in flavored sugar syrup

**Canned Soda / Bottled Water \$2**  
**All other drinks \$2.50**  
**Extra sauce .50¢**



[www.de-mantra.com](http://www.de-mantra.com) | 919-988-8019

