



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

Tikka Pizza \$11
Chicken Tikka Masala, pickled red onion, cilantro and mozzarella cheese sit on top of garlic naan and are baked to perfection in our Tandoor oven

Sides

Channa Chaat \$3
A cold chickpea salad with red onion, cucumber, carrot, infused with Indian Spices and serrano peppers for some heat

Biryani Rice \$3
A small portion of our famously spiced Biryani Rice

Side of Veg
Baby potato, green beans and onions

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


Naan

Plain Naan \$2.50
Garlic Naan \$2.75
Cheese Naan \$4
Bread Basket \$5.25
1 Plain Naan and 1 Garlic Naan




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

Bombay Biryani w/Chicken \$16 or w/Lamb \$19
A warming rice entree cooked in layers of basmati rice and vegetables tempered in classic Bombay Biryani spices. Served with Raita(a yogurt based sauce)

Thali Sampler \$19
Smaller portions of our award winning Butter Chicken, Rogan Josh, Channa Masala, Biryani Rice, and a Samosa, served with a smaller portion of Naan Bread

Chicken Tikka Masala \$18
A flavorful dish of marinated, grilled chicken in a creamy, spiced tomato sauce, served with basmati rice

Aloo Gobi Channa \$15
Aloo Gobi Chana has tender cauliflower, potatoes cooked with aromatics and spices that make it a winner

Tandoori Salmon \$19
8oz wild caught salmon infused with Indian Spices and served over Biryani rice with a side of Channa Chaat(chickpea salad)

Butter Garlic Shrimp \$19
Tender and juicy shrimp cooked in our award winning Butter Sauce that is to die for. Served with basmati rice

Sweet Tooth

Gulab Jamun or "the Rosewater Berry" (3) \$8
Soft, deep-fried dough balls soaked in a fragrant rosewater-infused sweet syrup, delivering a rich and aromatic taste.

Cinnamon Cereal Milk Cake \$7

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

