

MADRAS



MANTRA

Indian Vegetarian Cuisine

SOUPS

- 1 Tomato Soup G**
Indian style tomato soup
- 2 Mulligatawny Soup V, G**
Mixed lentil soup
- 3 Rasam V, G**
Spicy lentil, tomato soup

APPETIZERS

- 4 Veg. Samosa* V**
Deep-fried triangular shaped pastry stuffed with mixture of spiced potatoes and peas
- 5 Vegetable Cutlets V**
Breaded and deep fried seasoned mix vegetable patty served with chutney
- 6 Onion Spinach Pakora V, G**
Chopped spinach and onions chickpea flour fritters
- 7 Chili Bhajiya* V, G**
Deep fried finger hot peppers in chickpea flour fritter
- 8 Bombay Bhel* V**
A special Bombay mixture of puffed rice, tossed with spicy and sweet chutneys,| chopped onions, tomatoes, potatoes, with chickpea noodles and cilantro leaves.
- 9 Pani Puri* V**
Mini crunchy puries served with potatoes, chickpeas, mint water, sweet and spicy chutney fillings
- 10 Chat Papdi* or Dahi Puri***
Crunchy white flour chips or Mini crunchy puries topped with yogurt, onions and potatoes, sweet and spicy chutney
- 11 Chat Samosa or Idly Chat***
Samosa/Fried Idly (steamed rice cake) topped with chopped onions, tomatoes, potatoes and chutneys, sweet yogurt, and chickpea noodles
- 12 Aloo Tikki Chole**
Potato patty served with garbanzo beans, chopped onions, tomatoes, and topped with chutneys, and chickpea noodles
- 13 Mantra Chat Basket* (2 pieces)**
Mini edible flour cups filled with potatoes, chana and topped with all chat toppings
- 14 Dahi Vada***
Lentil patti dipped in sweet & sour yogurt and sprinkled with spices
- 15 Medhu Vadai* V, G**
Crispy golden deep fried patties made of white lentils and spices served with sambar and chutneys
- 16 Idly Vada Combo**
Combination of Idly and Vada served with sambar and chutney
- 17 Paneer Pakoda G**
Masala Paneer deep fried in chickpea flour batter
- 18 Idly or Mini Idly* V, G**
Steamed rice and lentil cakes served with sambar and chutneys
- 19 Sambar Vada or Sambar Idly V, G**
Crispy golden deep fried patties made of yellow lentils & spices dipped in sambar and served with chutneys
- 20 Kanjipuram Idly V**
Spiced idly topped with nuts and hot pepper
- 21 Masala Idly* G**
Fried idly tossed in chutney powder and herbs
- 22 Paneer Chili**
Paneer cubes sauted with green peppers, onions and sweet and sour sauce



RASAM



BOMBAY
BHEL



VEG SAMOSA



MEDHU VADAI



IDLY



KANJIPURAM
IDLY



CHILI
PANEER

MANTRA'S DOSAI

DOSAI



RAVA
DOSAI



ANDHRA KHARA DOSA



ONION
CHILI MASALA
DOSAI

ONION RAVA
MASALA DOSAI



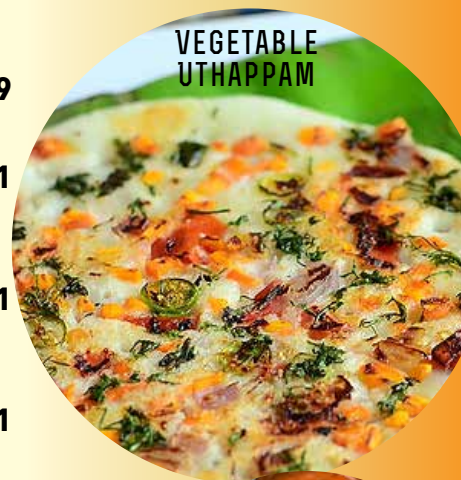
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| 39 Masala Dosai* or Plain Dosai* V | 9 |
| A golden crispy rice and lentil flour crepe, stuffed with spiced potatoes masala served with sambar & chutneys | |
| 40 Ghee Plain or Ghee Masala Dosai* | 9 |
| A golden crispy rice and lentil flour crepe, cooked with Ghee, stuffed with spiced potatoes masala served with sambar & chutneys | |
| 41 Mysore Masala Dosai V | 12 |
| A thin golden crispy rice and lentil flour crepe layered with special mysore chutney served with sambar, chutneys and potato masala | |
| 42 Bangalore Masala Dosai | 14 |
| Set of two thin golden crispy rice and lentil flour crepe layered with spicy red garlic chutney served with sambar, chutneys and potato masala | |
| 43 Chole Dosai | 12 |
| A thin golden crispy rice & lentil flour crepe layered with chole masala, served with sambar & chutneys | |
| 44 Andhra Khara Masala Dosai V | 12 |
| A thin golden crispy rice and lentil flour crepe layered with special Andhra spicy chutney served with potato masala, and sambar & chutneys | |
| 45 Onion Chili Masala Dosai V | 11 |
| A thin golden crispy rice and lentil flour crepe layered with chopped onion green chilies and powder chutney, served with sambar & chutneys | |
| 46 Chili Paneer Dosai | 14 |
| A thin golden crispy rice and lentil flour crepe, stuffed with paneer chili & spices | |
| 47 Palak Paneer Dosai | 14 |
| A thin golden crispy rice & lentil flour crepe layered with palak paneer served with sambar & chutneys | |
| 48 Spinach Cheese Dosai or Cheese Dosai* | 13 |
| A thin golden crispy rice and lentil flour crepe, stuffed with cheese and spinach served with sambar & chutney | |
| 49 Cheese Masala Dosai | 13 |
| A thin golden crispy rice & lentil flour crepe layered with cheese & stuffed with potato masala served with sambar & chutneys | |
| 50 Pav Bhaji Dosai | 13 |
| A thin golden crispy rice & lentil flour crepe layered with pav bhaji, served with sambar & chutneys | |
| 51 Spring Dosai* V | 13 |
| A thin golden crispy rice & lentil flour crepe layered with potato masala & with fresh cut vegetables served with sambar & chutneys | |
| 52 Plain Rava Plain Dosai* V | 11 |
| A golden crispy, cream of wheat and rice crepe served with sambar & chutneys | |
| 53 Onion Rava Masala Dosai V | 12 |
| A golden crispy, cream of wheat and rice crepe layered with onion and served with potato masala (on side), sambar & chutneys | |
| 54 Special Onion Rava Masala Dosai V | 13 |
| A golden crispy, cream of wheat and rice crepe layered with onion, chili peppers, nuts and podi powder and served with potato masala, sambar & chutneys | |
| 55 Coconut Onion Rava Masala Dosai V | 12 |
| A golden crispy, cream of wheat and rice crepe layered with coconut, podi powder, and roasted onion served with potato masala, sambar & chutneys | |
| 56 Dry Fruit Rava Masala Dosai V | 14 |
| A golden crispy, cream of wheat and rice crepe layered with dry fruits, podi powder and roasted onion served with potato masala, sambar & chutneys | |

Extra Chutney & Sambar \$3.00

UTHAPPAM

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| 23 Plain Uthappam* | Rice and white lentil flour pancake served with sambar and chutneys | 9 |
| 24 Onion Chili Uthappam | Rice and white lentil flour pancake topped with sliced red onion and hot green chilis, served with sambar and chutneys | 11 |
| 25 Onion Peas Uthappam | Rice and white lentil flour pancake topped with sliced red onion and peas, served with sambar and chutneys | 11 |
| 26 Masala Uthappam | Rice and white lentil flour pancake topped with spiced potato masala served with sambar and chutneys | 11 |
| 27 Mixed Vegetable Uthappam | Rice and white lentil flour pancake topped with mixed vegetables, served with sambar and chutneys | 11 |
| 28 Hawaiian Uthappam | Lentil and rice flour pancake topped with fruits, green peppers, red peppers, and onion, served with sambar and chutneys | 11 |
| 29 Paneer Uthappam* | Rice and white lentil flour pancake topped with spiced grated paneer and onion, served with sambar and chutneys | 11 |
| 30 Cheese Uthappam* | Rice and white lentil flour pancake topped with melted cheese and onion, served with sambar and chutneys | 11 |
| 31 Set Uthappam with Khorma | A set of plain uthappams served with vegetable khorma | 14 |

Extra Chutney & Sambar \$3.00



HOUSE SPECIALS

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| 32 Pav Bhaji or Naan Bhaji | Fresh garden vegetables cooked in tomato gravy with onions, garlic, ginger and served with Indian style bread roll | 12 |
| 33 Chole Bhatura V | Deep fried puffed flour bread served with spiced garbanzo beans curry | 14 |
| 34 Kohlapuri Misal Pav | Sprouted bean curry, topped with chick pea noodles and savoury, served with yogurt and pav bread | 12 |
| 35 Poori Masala V | Deep fried puffed whole wheat flour bread served with spiced potato masala | 11 |
| 36 Poori Khorma or Paratha Khorma | Deep fried puffed whole wheat flour bread or multi layered flour bread served with vegetable khorma | 14 |
| 37 Veg Kothu Paratha | A shredded flaky multi layered Indian flatbread stir fried with assorted minced vegetables and essential spices | 11 |
| 38 Madras Mantra Special Thali | Three chef's choice curries, sambar, rasam, plain rice, special rice, naan or poori, vada, raita, pickle, and dessert | 15 |



VEGATARIAN CURRIES

MALAI KOFTA



SAAG PANEER



KADAI PANEER MASALA



GOBI MANCHURIAN



BIRYANI



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| 57 | Baigan Bharta V, G
Roasted and mashed eggplant and green peas curry | 12 |
| 58 | Mirchi Ka Salan or Gutti Vankaya G
Hot banana peppers or indian eggplant cooked in south indian spices and peanut based gravy | 12 |
| 59 | Navratan Khorma G
Fresh mixed vegetable and fruit bits cooked in North Indian gravy | 12 |
| 60 | Mixed Vegetable Khorma V, G
Fresh mixed vegetable cooked in South Indian gravy | 12 |
| 61 | Mushroom Mutter Masala G
Mushroom and green peas cooked in North Indian style gravy | 13 |
| 62 | Bhindi Masala V, G
Okra sauted with onions, green & red peppers in North Indian gravy | 13 |
| 63 | Malai Kofta
Fried vegetables and paneer patty simmered in creamy onion and tomato gravy | 13 |
| 64 | Dal Makhani G
Boiled mixed lentils cooked in north Indian style gravy | 12 |
| 65 | Dal Tadka V, G
Boiled yellow lentils cooked and tempered with cumin, chili and other spices | 11 |
| 66 | Dal Paalak V, G
Boiled yellow lentils and fresh spinach tempered with cumin, chili and other spices | 12 |
| 67 | Paneer Makhani G
Paneer cubes simmered in creamy onion and tomato gravy | 14 |
| 68 | Saag Paneer* G
Fresh spinach and cubes of paneer (home made cheese) cooked in north Indian style sauce | 14 |
| 69 | Mutter Paneer* G
Green peas and cubes of paneer (home made cheese) cooked in North Indian style gravy | 14 |
| 70 | Methi Malai Mutter G
Fresh green peas and fenugreek leaves, and shredded paneer cooked in creamy gravy. | 14 |
| 71 | Kadai Paneer Masala G
Paneer cubes saut ed with tomatoes, green, red bell peppers and in kadai gravy | 14 |
| 72 | Aloo Gobi V, G
Cauliflower and potatoes saut ed with onion, tomatoes in masala gravy | 12 |
| 73 | Methi Saag Aloo V, G
Potatoes, Fenugreek leaves and chopped spinach saut ed with onion, tomatoes in masala gravy | 12 |
| 74 | Mushroom Manchurian V
Indo-Chinese style fried mushroom topped with hot Manchurian sauce | 13 |
| 75 | Gobi Manchurian V
Indo-Chinese style fried cauliflower topped with hot Manchurian sauce | 13 |

RICE SPECIALS

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| 76 | Vegetable Biryani G
Basmati rice cooked with mixed vegetables and spices | 13 |
| 77 | Pongal with Vadai G
Rice and lentil cooked together with peppercorn, cashewnuts and served with medhu vadai and sambar | 13 |
| 78 | Bisi Bele Bhath V, G
Rice cooked with dal, spices, nuts and mixed vegetables | 12 |
| 79 | Vegetable Masala Khichdi G
Basmati rice, lentils cooked with fresh mixed vegetables, and light spices | 12 |
| 80 | Curd Rice G
Rice mixed with yogurt and spices | 8 |

FRESH BREADS

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| 81 Butter Naan or Plain Naan | 3 |
| Fresh tandoor baked white flour bread | |
| 82 Plain (V) or Butter Tandoori Roti | 3 |
| Fresh tandoor baked wheat flour bread | |
| 83 Garlic Naan | 3.5 |
| Fresh tandoor baked white flour garlic bread | |
| 84 Tandoori Paratha | 3.5 |
| Whole wheat layered bread | |
| 85 Bullet Naan | 3.5 |
| Fresh tandoor baked white flour bread topped with crushed green chili | |
| 86 Ajwain Paratha | 4 |
| Whole wheat pan baked layered bread with Indian thyme seeds | |
| 87 Bhatura or Poori (2 pcs) | 4 |
| Deep-fried white / wheat flour bread | |
| Extra Pav | 2 |



NAANS

MITHAI (DESSERTS)

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| 88 Gulab Jamun | 5 |
| Deep fried flour balls soaked in cardamom flavored sugar syrup | |
| 89 Ras Malai G | 6 |
| Homemade cheese balls soaked in creamy flavored milk | |
| 90 Kheer G | 5 |
| Basmati rice pudding flavored with cardamom and pistachio. | |
| 91 Badam Halwa G | 6 |
| Grated almonds cooked in milk and sugar | |
| 92 Carrot Halwa G | 6 |
| Grated carrot cooked with nuts, sugar, butter and milk | |
| 93 Pistachio or Mango Kulfi | 5 |
| Indian style home made ice cream. | |
| 94 Falooda Ice-cream | 6 |
| Vermicelli noodles in rose flavored milk topped with vanilla ice cream | |
| 95 Vanila Ice-cream | 4 |



DESSERTS

KIDS MENU Under 8 years of age

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| 96 Poori Potato | 8 |
| 97 Mini Masala Dosai | 6 |
| 98 Mini Chocolate Dosai | 7 |
| 99 Mini Cheese Uthappam or Dosai | 6 |
| 100 Cone Dosai | 6 |
| 101 Potato Fries | 5 |

CONDIMENTS

Papadam	2
Raita or Plain Yogurt	3
Pickle	2
Extra Sambar	3

BEVERAGES

Coke / Sprite / Diet Coke / Sprite / Sweet tea	2
Lemonade or Fanta	2
Thums Up or Limca	3
Masala Tea	4
Madras Coffee	4
Mango Lassi	5
Yogurt and mango shake	
Sweet Lassi	5
Sweet yogurt shake	
Salt Lassi	4
Masala Chaas (Buttermilk)	4
Masala Soda	4



LASSI

HOUSE WINES

Robert Mondavi Merlot	6
Robert Mondavi Cabernet	6
Robert Mondavi Pinot Noir	6
Robert Mondavi Reiseling	6
Robert Mondavi Chardonnay	6
Robert Mondavi Pinot Grigio	6
Robert Mondavi Shiraz	6
Corkage Fee	10

Premier wines available on request, please inquire with your server.

BEER

Taj Mahal (small)	5
Taj Mahal (big)	12
Heineken	5
Corona or Corona Light	5
Blue Moon or Yuengling	5



*Items marked with (V) are Vegan, Items marked with (G) are Gluten Free
Items with (*) can be cooked without Onion, Garlic and Potatoes as
Jain (Saatvik) dishes.*

18% Gratuity will be added to the table of 5 guest and more.

- Some items may contain different kinds of nuts
- Some items may not be available at times
- Price subject to change without notice.

(678) 214-5300 • www.madrasmantra.com

Most of our dishes are **GLUTEN FREE**
Ask your server, for more details

MADRAS



MANTRA

Indian Vegetarian Cuisine

Monday Closed

Tuesday - Sunday Lunch: 11:30 am to 3:00 pm • Dinner: 5:00 pm -9:30 pm

2349 Windy Hill Road SE • Suite # 120 • Marietta, GA 30067

678 • 214 • 5300

E-mail: MadrasMantra@gmail.com • www.MadrasMantra.com

