

BASMATI RICE DELICACIES

Steamed Rice	4
Pulao Rice.....	6
Vegetable Fried Rice.....	16
<i>Rice tossed with vegetables & soy sauce</i>	

INDIAN BREADS

ALL BREADS ARE LIGHTLY BUTTERED

Naan / Roti.....	4
Garlic Naan / Garlic Roti	5
Chilli and Garlic Naan.....	5.5
Laccha Paratha	5.5
Cheese and Garlic Naan.....	7
Amritsari Kulcha / Paratha.....	7
<i>Stuffed with potatoes & onions</i>	
Chicken Naan.....	7
<i>Stuffed with chicken</i>	
Keema Naan	7
<i>Stuffed with minced lamb</i>	
Peshawari Naan	7
<i>Stuffed with coconuts, nuts & dry fruits</i>	

ON THE SIDE

Poppadums	3
Mixed Pickle / Bharwan Mirch	4
Pickle / Green Chilli Pickle	
Onion Salad.....	5
<i>Sliced onion, green chilli, lemon, topped with chat masala</i>	
Indian Salad	8.5
<i>Sliced onion, tomato, cucumber & carrot</i>	
Chana Chat Salad	14
<i>Chickpea tossed with onion, tomato, couscous, roasted pumpkin seed, chat masala, lime and green coriander</i>	
Masala Raita / Plain Dahi.....	5
Chutney.....	4

FOOD ALLERGY AND DIETARY RESTRICTIONS

All ingredients are not listed. Please inform us of your specific allergy or dietary requirements when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

15% Surcharge on all public holidays

We accept cash, Eftpos, Visa and Mastercard

mantra

Fine Indian Cuisine

Think of India and one of the first things that comes to mind is its diversity. Languages and cultures are numerous and every state (29) is unique in its traditions and very importantly, its distinctive food that reflects their regional and cultural heritage, influenced by religious and cultural choices and traditions. In fact, food from one region may actually be totally alien to a person from another region! The common thread is the use of numerous spices to create flavour and aroma.



DELIVERY AVAILABLE

(CONDITIONS APPLY)

Mantra Arrowtown New Zealand

12 The Royal Oak, Buckingham St, Arrowtown

Phone 442 0880

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Please present your MANTRA LOYALTY CARD
and get it stamped every time you pick up a Curry

mantra

Fine Indian Cuisine

TAKEAWAY MENU

TO START

1	Poppadums and Chutneys	10
	<i>5 pcs of poppadums with Schezwan chutney, mango chutney & raita.</i>	
2	Vegetable Samosa (2 pieces)	11
	<i>A very popular street food. Triangular shaped patty stuffed with spiced potato and peas.</i>	
3	Onion Bhaji	10
	<i>Crispy onion fritters.</i>	
4	Mantra Fried Chicken	14
	<i>with Schezwan chutney.</i>	
5	Koliwada Prawns	17
	<i>Bombay's Fisherman Colony recipe. A bowl of spiced battered prawns perfect for chutney dipping.</i>	
6	Badaami Beetroot Tikki	15
	<i>Almond coated beetroot, cottage cheese and mixed vegetable tikki - Tastyyy!</i>	
7	Coconut Poached Prawn	20
	<i>Inspired from south of India - Prawns poached in coconut cream, ginger-garlic, curry leaves and capsicum - Mantra's House Speciality.</i>	

FROM OUR TANDOOR CHARCOAL GRILLED

8	Sundried Tomato Parmesan Paneer Tikka	18
	<i>Cottage cheese, sundried tomato and parmesan cheese. Indian spice and herbs marination.</i>	
9	Malai Broccoli	17
	<i>Broccoli florets infused with cream cheese and home ground spices. Tandoor grilled to perfection with pepper, onion & tomato.</i>	
10	Aatish-E-Chaap	28
	<i>A lost recipe from the kitchens of Nawabs, tender Southland lamb chops flavoured with red chilli and royal cumin seed, herbs and spices - a must have at Mantra.</i>	
11	Murg Banjara	18
	<i>Chargrilled chicken, homemade pounded spices.</i>	
12	Murg Ke Chaap	18
	<i>Tandoor grilled tender chicken thigh, served with mint chutney.</i>	
13	Saffron Fish Tikka	20
	<i>Saffron infused yogurt marinated fish cooked over glowing embers.</i>	
14	Lamb Sheek Kebab	18
	<i>Minced lean lamb marinated overnight in a secret marinade and chargrilled in tandoor.</i>	

MANTRA FAMILY FAVOURITES

SERVED WITH BASMATI RICE UNLESS MENTIONED
ADD VEGE FRIED RICE INSTEAD OF WHITE RICE 5**
Done to your spice preference: mild, medium, hot

15	Mantra Butter Chicken	21
	<i>A forever favourite!</i>	
16	Chicken Tikka Masala	21
	<i>Popularised in the U.K!</i>	
17	Kadhai Chicken / Lamb / Prawn	22/23/25
	<i>Simmered slowly in our kadhai sauce.</i>	
18	Saagwala Chicken / Lamb / Prawn	21/22/24
	<i>A classic from north India with spinach and garlic.</i>	
19	Korma Chicken / Lamb / Prawn	21/22/24
	<i>A classic from north India with spinach and garlic.</i>	
20	Nilgiri Chicken / Prawn	23/26
	<i>A famous south Indian dish from Kerala - ground spinach, mint & coriander leaves, and green chilli, along with coconut and blended spices - Mantra's house speciality.</i>	
21	Goat / Lamb Rogan Josh	25/22
	<i>Homestyle goat / lamb preparation - delightful Indian.</i>	
22	Pork Belly Vinha D' Alhos	25
	<i>Commonly known as Vindaloo, slow cooked pork belly in a tongue tickling spicy sauce from Goa.</i>	
23	Nalli Nihari	27
	<i>Slow cooked lamb shank in an extremely flavourful gravy made from a melange of spices, aromatics and yogurt till the meat falls off the bone. Served with pulao rice.</i>	
24	Malabari Prawn / Scallop	26
	<i>Prawn / scallop curry made with coconut milk, coconut, green pepper and an array of masterfully blended spices & herbs.</i>	
25	Kolkata Fish Curry	26
	<i>Catch of the day, simmered with ground mustard, red chilli, garlic, curry leaves, herbs and spices.</i>	
26	Chicken Tikka / Goat Biryani	25/27
	Served With Masala Raita <i>Delicious mix of chicken tikka / goat and delicately saffroned rice, potted and cooked to perfection with mint, coriander & spices.</i>	
27	**Chilli Chicken	25
	<i>A must have Indo-Chinese fair. Crispy spiced chicken bites, cooked with peppers, onions, garlic-ginger-soy is now an Indian staple.</i>	

VEGETARIAN FAMILY SHARE

VEGAN OPTIONS AVAILABLE. SIDES 14*
ADD VEGE FRIED RICE INSTEAD OF WHITE RICE 5**

28	*Dal Kabila	20
	<i>Yellow dal flavoured with cumin, red chilli tadka</i>	
29	*Dal Maharani	20
	<i>Black lentils simmered over 24 hours for dark, rich, deep flavour.</i>	
30	*Aloo Gobhi Matar	20
	<i>Potatoes, cauliflower & green peas cooked together with herbs & spices.</i>	
31	Subz Miloni	21
	<i>A selection of fresh vegetables tempered with garlic and coriander seeds, simmered within a fresh onion, coriander and tomato gravy.</i>	
32	Palak Paneer	21
	<i>Fresh Indian style cottage cheese cooked with delicately spiced creamy spinach sauce.</i>	
33	Kadhai Paneer	22
	<i>Sautéed cottage cheese, capsicum and onion; simmered in onion-tomato gravy.</i>	
34	Baingan Ka Bharta	24
	<i>Aubergine charred in tandoor, cooked with onion, tomatoes, spices and herbs.</i>	
35	Paneer Tikka Masala	24
	<i>Tandoor grilled cottage cheese, green pepper, onion & tomato cooked with thick masala sauce, fresh herbs & spices.</i>	
36	Bhindi Do Pyaza	21
	<i>Okra cooked with spiced onion, ginger, garlic and tomatoes.</i>	
37	Vegetable Biryani Served With Masala Raita	24
	<i>Delicious savoury mix veg and delicately saffroned rice, potted and cooked to perfection with mint, coriander & spices.</i>	
38	**Vegetable Manchurian	23
	<i>Crispy vegetable rounds in a spicy tangy onion and soy based sauce, a vegetarian must for Indo-Chinese food lovers.</i>	
39	**Chilli Paneer	23
	<i>Crispy spiced paneer, cooked with peppers, onions and garlic-ginger-soy.</i>	
40	Nargisi Kofta	22
	<i>Sautéed mixed vegetables, cottage cheese, sultana and almond dumplings. Served in creamy tomato-cashew sauce.</i>	