



* Vegetarian v = Vegan

632 Emerson St., Palo Alto

Monday - Thursday:
11:30 am - 2:30 pm, 5 pm - 10:30 pm
Friday: 11:30 am - 2:30 pm, 5 pm - 11 pm
Saturday: 5 pm - 11 pm
Sunday: 5 pm - 10:30 pm

SMALL PLATES

48. *_v Crispy Greens..... 6.00
battered spinach and arugula leaves served
with tamarind chutney
49. *Chana Chat Poppers 6.00
stuffed with potatoes and chickpeas, topped
with tamarind and mint chutneys
51. *Quinoa Kebab 6.00
quinoa, carrots, chilies and cilantro
52. *Spreads, Dips & Naan 8.00
eggplant bharta, garlic hummus, cashew curry
dipping sauce & fresh naan
1. *_v Vegetarian Samosas 6.00
spiced potatoes, peas with golden cashews, raisins
53. Mussels Masala 9.00
steamed mussels with fennel, tamarind, coconut
16. Large Day Boat Scallops 12.00
szechuan pink peppercorn & fennel marinated
scallops, cauliflower puree, covlar, lobster nage
54. Spicy Fried Calamari 9.00
crispy calamari, onions, tomatoes & tomato chutney
55. Shrimp Taka Tak 10.00
spicy sauteed shrimp with fresh ginger & cilantro
56. Tandoori Drumsticks 8.00
chicken drumstick and thigh marinated with
yogurt and garam masala
57. Malai Chicken Tikka 9.00
yogurt, cream and green chili marinated
chicken breast served with Indian salsa
58. Chicken Seekh Kebab 8.00
minced chicken kebab with cashew and cumin
17. Lamb Lollipops 10.00
cinnamon stick 'lollipops' of green chili rubbed
ground lamb, tamarind & mushroom chutney
61. *Mantra Savories and
Kebab Taste Vegetarian 11.00
chana chat poppers, quinoa kebab, paneer tikka
62. Mantra Savories and
Kebab Taste Non-Vegetarian 14.00
malai chicken tikka, lamb lollipops, salmon tikka

BIRYANIS

- Mantra's Traditional Biryani
served with mint raita & mirchi ka salan
92. *Vegetarian 14.00
93. Chicken Biryani 18.00
98. Shrimp Biryani 19.00

SOUPS AND SALADS

5. *Chef's Seasonal Salad 6.00
chefs daily selection of salad
63. *_v Chat Masala Edamame Salad 7.50
edamame, granny smith apples and chat
masala vinaigrette
64. *Quinoa and Jicama Salad 7.50
cucumbers and roasted peanuts
65. *Roasted Cauliflower Soup 6.50
with coconut milk and daikon sprouts
66. *Ginger Carrot Soup 6.50
with fresh ginger and honey

CURRIES

78. Chicken Tikka Masala 16.00
the traditional favorite, boneless chicken breast
in a tomato honey sauce
79. Home Style Chicken Curry 9.00.. 14.00
boneless chicken simmered with onions,
cardamom and coriander
80. Seafood Moilee 18.00
mixed seafood poached in a spiced Kerala
coconut curry
81. Lamb Bhuna 18.00
fresh Australian lamb simmered in golden
onions and garam masala
82. Mantra Meat Kofta Curry 10.00.. 16.00
spiced beef and lamb meatballs in a cashew
and onion gravy
94. *Basil Paneer 14.00
fresh paneer, basil, bell peppers, toasted almonds
83. *_v Goan Vegetable Curry 9.00.. 14.00
seasonal vegetables and tofu in a spicy coconut
and coriander sauce
84. *Quinoa Kofta Curry 14.00
quinoa, paneer and vegetable koftas simmered
in a pistachio, cashew and tomato gravy
95. *Trio of Eggplant 15.00
yogurt sauce, hyderabadi sauce, home style bartha

RICE, NAANS & RAITAS

85. *Basmati Rice Pulao 3.00
86. *_v Brown Basmati Rice 3.00
99. *_v Coconut Rice 3.00
87. *Butter Naan 3.00
88. *Garlic Naan 3.00

ENTREES

71. Salmon Tikka 20.00
fresh salmon marinated with chef's signature
marinade, kadai mushrooms, mustard potatoes
72. Mantra Sea Bass 25.00
a mantra favorite, dill, honey and mustard
marinated sea bass with cauliflower puree
73. Methi Pork Chops 18.00
garlic and fenugreek marinated porterhouse
chop with dill potatoes
74. Spiced NY Steak with
Maple Tamarind Glaze 24.00
pepper crusted steak served with coriander
mashed potatoes
75. Garam Masala Lamb Chops 22.00
cardamom and clove marinated, served
alongside spiced sweet potatoes
76. *Three Pepper Organic Tofu 15.00
marinated with garlic and peppers, served with
spinach and tomato rice
96. *Paneer Ravioli 16.00
puff pastry ravioli, filled with cauliflower,
paneer and cumin over sauteed mushrooms,
spinach and cilantro-basil pesto
77. *Achari Paneer Tikka 15.00
pickle marinated Indian farmer cheese served
with crispy okra, tomato chutney

INDIAN SIDES

67. *Saag Paneer 10.00
spiced creamed spinach with fresh paneer
12. *Vegetable of the Day 9.00
seasonal vegetable cooked in a traditional style
97. *_v Basil Zeera Aloo 8.00
fresh cumin sauteed potatoes with fresh basil
69. *_v Panchmela Dal 9.00
five mixed lentils tempered with garlic & chilies
70. *Daal Makhani 9.00
black lentils with tomatoes and garam masala

All sales become final when waiter
leaves your premises, please
check your order carefully.

SERVICE AREA
REDWOOD CITY, WOODSIDE, ATHERTON, MENLO PARK, PALO ALTO,
LOS ALTOS, LOS ALTOS HILLS, MOUNTAIN VIEW

All credit card orders, please
show your credit card and
valid I.D. upon delivery.