

APPETIZERS

- Duet of Mini Paneer Cuboids & Mango, Passion Fruit Soup 
Smoked Peppercorn & Green Chili, Dried Fenugreek, Mint & Cumin, Mango Passion Fruit Soup 10
- Large Day Boat Scallops
Szechuan Pink Peppercorn & Fennel Marinated Scallops, Spiced Spring Peas, Lobster Nage 12
- Cinnamon Shrimp Lollipops
Ginger and Green Chili Spiked Shrimp Lollipops, Salad of Cucumber, Daikon Root, Fennel, Daikon Sprouts 12
- Star Anise and Nutmeg Tuna Poke
Fresh Salad of Tuna, Spiced Cashews, Scallions, Cilantro & Crispy Rice Noodles 12
- Lemon Thyme Chicken Tikkas 
Lemon-Thyme, Kashmiri Cayenne Marinated Kebabs Roasted in our Tandoori Oven 9
- Lamb Lollipops
Cinnamon stick 'lollipops' of Chili rubbed Lamb, Tamarind chutney, Mushroom Duxelle 10
- Firecracker Chicken Drumsticks 'Tangdi Kabab'
Star Anise, Fennel & Smoked Paprika Chicken Drumsticks, Roasted Tomato Sauce 8
- Handmade Samosas 
Turnovers of Spiced Potatoes and Peas 7.5
- 'Naanizza' Vegetarian 11  Chicken 13
Vegetarian - Thyme, Fingerling Potatoes, Portabella Mushrooms, Goat Cheese
Non-Vegetarian - Spiced Rosemary Confit Chicken, Arugula, Asparagus, Pepper Jack Cheese
- Pepper Flank Steak
Madras Curry Spiced Flank Steak, Onions, Peppers, Grapes,
Curry Leaf Accented Balsamic Glaze 11
- Mantra's Savories & Kebab Taste (minimum two orders)
Chef's daily selection of savories and kebabs
Vegetarian 9/person Non-Vegetarian 11/person

SOUPS AND SALADS

- Gingered Carrot Soup 
Ginger French Carrot Soup, Black Pepper, Fresh Mint Jelly 9
- Fresh Tomato & Summer Watermelon Salad 
Organic Tomatoes, Watermelon, Fennel Marinated Feta Cheese, Basil, Chili Oil 9
- Baby Romaine & Chicken or Paneer Salad 
Crispy hearts of Romaine, pickled Chicken or Indian Farmer Cheese, Baby Sweet Tomatoes,
Avocado, Horseradish Croutons, Molasses & Spring Onion dressing 11
- Butter Lettuce Cup Salad 
Butter Lettuce, Meyer Lemon Chickpeas, Eggplant & Cottage Cheese Salad 9






CHEF'S SUMMER TASTING MENU

- Paneer Duet, Peppercorn, Green Chili, Fenugreek, Mango & Passion Fruit Soup 
Fantinel- Prosecco, Italy
or
Cinnamon Shrimp Lollipop, Salad of Cucumber, Daikon Root, Fennel, Sprouts 
NV Montaudon, Champagne, France
- Ginger French Carrot Soup, Black Pepper, Fresh Mint Jelly 
Riesling, 2006 Dr. Loosen 'Blue Slate,' Germany
- Spring Baby Chicken with Wild Mushroom Risotto 
Pinot Noir, 2006 Joseph Drouhin 'Laforet', Bourgogne, France
or
Smoked Chili Organic Tofu Tomatoes, Mozzarella, Basil Biryani, Spinach 
Pinot Noir, 2006 Stoneleigh, Marlborough, NZ
- Rose and Cardamom Chocolate Lava Cake, Fruit Compote, Seasonal Ice-Cream
Graham's 10 year old Port, Portugal
- 44 per person
22 with suggested wine pairing






FRESH TANDOORI-BAKED BREADS

- | | |
|-------------------------------|---|
| Plain Naan | 3  |
| Plain Wheat Roti | 3  |
| Garlic Chili Flake Naan | 3  |
| Rosemary-Pesto and Parmesan | 3.5  |
| Pudina (Pepper Mint) Parantha | 4  |
| Spicy Jack Cheese Naan | 4  |



SIDES

- | | |
|------------------------------------|---|
| Daal (Lentils) of the Day | 6  |
| Pesto Black Pepper Aloo (Potatoes) | 6  |
| Olive Oil Sautéed Asparagus | 6  |
| Basmati Rice Pilaf | 3  |
| Yogurt Raita with Spinach | 3  |

ENTREES

- Tandoori Sea Bass 
Dill, Honey & Stone-Ground Mustard marinated Sea Bass, Sautéed Peanut & Garbanzo
Flavored Scallions, Basil Butter Smoked Chili Sauce 24
- Corvina Bass 
Chili Marinated Corvina Bass, Tomato Basil Biryani, Cardamom & Peanut accented
Red Curry Sauce 23
- Lamb Chops 'Vinhaleaux'
Cinnamon & Clove Marinated Lamb Chops, Spiced Semolina Cake,
Roasted Eggplant & Lamb Jus 24
- Cumin & Pomegranate Short Ribs
Pomegranate Braised Short Ribs, Saffron-Thyme Butter Beans, Garlic Bok Choy 23
- Rajasthani Duck
Western Indian styled Duck Breast, served with "White Out" Risotto &
Beach Mushrooms 22
- Kobe Ribeye
12oz. 'Niman Ranch' Kobe Ribeye, Goat Cheese-Jalapeno Poppers, Roasted Wild
Mushrooms and Baby Vegetables, Smoked Bacon Sauce Market Price
- Nawabi Murg 
Saffron Breast of Chicken, Roasted Cashew and Onion Sauce, Dry Ginger Bok Choy,
Jalapeno Peppers 19
- Paneer 'Ravioli' 
Puff Pastry Ravioli, Spinach-Cumin-Tomato-Cauliflower Bhurjee Filling,
Roasted Celeriac Sauce 19
- Smoked Chili Organic Tofu 
Chili Marinated Organic Tofu, Tomato, Mozzarella, Basil Biryani-Tomato Spinach,
Coconut Sauce 18

CLASSICS

- Mantra Bhuna Lamb
Sautéed Saffron and Ginger Lamb 18
- Madras Shrimp
Baby Shrimp Spiced in Tamarind, Cumin, and Curry Leaves 19
- Organic Peas Paneer Bhurjee 
Spiced, Scrambled Indian Farmer Cheese Cubes, Organic Peas 16
- Arugula & Paneer Koftas 
Spiced Ground Indian Farmer Cheese Balls, Creamy Onion Sauce 18
- Mantra's Chicken Curry
Mantra's Classic Boneless Chicken Curry of the day 17



Our Mantra
Atithi Devo Bhava



2007 SF Chronicle
Top 100 Restaurant



2008 SJ Mercury
Best SV Lounge



2007 Wine Spectator
Award of Excellence

TWO HAPPY HOURS DAILY 4:30-6:30PM & 9:30-CLOSE:
ALL APPETIZERS \$7, ALL BOTTLES OF WINE 1/3 OFF
LIVE MODERN JAZZ ON FRIDAYS, SATURDAYS & SUNDAYS DURING JUNE



Mantra's Life Force Healthy Selections



Vegetarian Selections

Our Mantra is based on the old Indian dictum "Atathi Devo Bhava"
"Every guest shall be treated with divine reverence."

We offer California Fresh Indian cuisine in a contemporary and serene setting. Our cuisine inherits its bold flavors from India, and its freshness and health awareness from the San Francisco Bay Area. We only use California's freshest and finest produce, herbs, free range poultry and hormone-free meats. What results is a diverse and sophisticated menu with flavors that range from light and clean, to exotic and robust.

A gratuity of 18% is included for parties of 6 or more, for split checks, and for checks paid through multiple formats.

Mantra Restaurant

632 Emerson Street, Palo Alto, CA

650.322.3500

www.mantrapaloalto.com

Reservations thru www.opentable.com