

APPETIZERS

- Paneer Cuboid & Cucumber-Mint Consomme 🌿
Fenugreek marinated Cube of Farmer's Cheese filled with Indian Spiced Pea and Mushroom Duxelle, Edamame & Cucumber Salad, Shot of Chilled Cucumber-Mint Consomme 10
- Large Day Boat Scallops
Szechuan Pink Peppercorn & Fennel Marinated Scallops, Spiced Spring Peas, Caviar, Lobster Nage 12
- Cinnamon Shrimp Lollipops
Ginger and Green Chili Spiked Shrimp Lollipops, Salad of Cucumber, Daikon Root, Fennel, Daikon Sprouts, Tamarind Chutney 12
- Lemon Thyme Marinated Chicken Tikkas 🌿
Lemon-Thyme and Kashmiri Cayenne marinated Kebabs roasted in our Tandoori Oven, Cilantro-Mint Chutney 9
- Hamachi CHAR
Mini Steak of Hamachi marinated in Pink and Red Pepper Flakes, Chutney of Peanuts and Pears, Fuji Apple Salad, Chili Oil 11
- 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 Vegetarian Samosas 🌿
Turnovers of Spiced Potatoes, Peas, and Cashews 7.5
- 'Naanizza' Margherita (vegetarian) 12 🌿 Roasted Chicken 13
Margherita – Heirloom Tomatoes, Pepper Jack Cheese, Fresh Basil, Chili Oil
Roasted Chicken – Artichoke Hearts, Indian Paneer Cheese, Roasted Red Peppers
- Pepper Flank Steak
Madras Curry Spiced cubed Flank Steak, Onions, Peppers, Grapes, Curry Leaf Accented Balsamic Glaze 11
- Mantra's Savories & Kebab Taste (service for 2)
Vegetarian: Aloo Tikkis, Samosas, Paneer, Organic Watercress Salad 15
Non-Vegetarian: Shrimp Lollipops, Lamb Lollipops, Chicken Kebab 19

SOUPS AND SALADS

- Gingered Carrot Soup 🌿
Ginger French Carrot Soup, Black Pepper, Fresh Passion-Fruit Mint Jelly 9
- Heirloom Tomato & Organic Beet Salad 🌿
Fresh Heirloom Tomatoes, Organic Beets, Mozzarella, Arugula, Blood-Orange Vinaigrette 9
- Little Gem Lettuce Salad 🌿
Baby little Gem Salad with Dates, Ricotta Cheese and Toasted Garlic Feta Dressing, Candied Cashews 8
- Chaat Masala Edamame Salad 🌿
Butter Lettuce, Edamame, Red Potatoes, Granny Smith Apples, Chaat Masala Vinaigrette 8

CHEF'S HOLIDAY SEASON TASTING MENU

Chaat Masala Edamame Salad 🌿
*NV Zardetto – Prosecco *Brut, Conegliano, Veneto, Italy*
or
Heirloom Tomato & Organic Beet Salad 🌿
*NV Laurent-Perrier *Brut, Champagne, France*

Ginger French Carrot Soup, Black Pepper, Fresh Mint Jelly 🌿
Riesling, 2006 Rudolf Müller 'Piesporter Goldtroepfchen', Mosel, Germany

Rajasthani Duck, Wild Mushroom Risotto 🌿
Pinot Noir, 2006 Louis Latour, Marsannay, Bourgogne, France
or

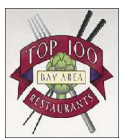
Smoked Chili Organic Tofu, Tomatoes, Mozzarella, Basil Biryani, Spinach 🌿
Merlot, 2005 Milbrandt Vineyards 'Traditions', Columbia Valley, Washington State

Saffron Crème Brûlée
Moscato d'Asti, 2007 Michele Chiarlo, Piemonte, Italy

44 per person
22 suggested wine pairing



Our Mantra
Atithi Devo Bhava



2007 SF Chronicle
Top 100 Restaurant



2008 SJ Mercury
Best SV Lounge



2008 Michelin
Recommended



2007/8 Wine Spectator
Award of Excellence

ENTREES

- Tandoori Sea Bass
Dill, Honey & Stone-Ground Mustard marinated Sea Bass, Cumin & Scallions spiced Potato Purée, Asparagus, Baby Carrots 26
- Corvina Bass 🌿
Chili Marinated Corvina Bass, Tomato Basil Biryani, Asparagus, Mozzarella, Cardamom and Peanut accented Red Curry Sauce 25
- Lamb Chops 'Vinhaleaux'
Cinnamon & Clove Marinated Lamb Chops, Spiced Semolina Cake, Swiss Chard 24
- Cumin & Pomegranate Short Ribs
Pomegranate Braised Short Ribs, Cumin & Turmeric Accented Paneer Polenta, Baby Carrots 24
- Rajasthani Duck
Western Indian styled Duck Breast, 'White Out' Risotto, Beach Mushrooms 22
- New York Strip Loin
12 oz New York Strip Loin cured in Indian Spices and Herbs, Fresh Organic Watercress, Jalapeño Poppers, Veal Demi 32
- 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, Cilantro-Basil Pesto 19
- Smoked Chili Organic Tofu 🌿
Chili Marinated Organic Tofu, Tomato, Mozzarella, Tomato-Basil Biryani, Spinach, Coconut Curry Sauce 18

CLASSICS

- Mantra Bhuna Lamb
Braised Lamb, Saffron and Ginger Curry Sauce 18
- Traditional Chicken Tikka Masala
Tandoori-Oven roasted Chicken, Roasted Almonds, Tomato-Butter Curry Sauce 17
- Madras Shrimp
Freshwater Shrimp Spiced in Tamarind, Cumin, and Curry Leaves, Coconut Milk Curry 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
- Hyderbadi Dum Biryani
Traditional Indian-Spiced Rice, Yogurt Raita
Vegetarian 15 Sautéed Chicken 17

FRESH TANDOORI-BAKED BREADS

- Plain Naan 3 🌿
Plain Wheat Roti 3 🌿
Garlic Chili Flake Naan 3 🌿
Rosemary-Pesto and Parmesan 3.5 🌿
Spicy Jack Cheese Naan 4 🌿
Wheat Roti Parantha 6 🌿
w/ Chili-Coconut-Peanut Sauce

SIDES

- Daal (Lentils) of the Day 6 🌿
Pesto Black Pepper Aloo (Potatoes) 6 🌿
Olive Oil Sautéed Asparagus 6 🌿
Basmati Rice Pilaf 3 🌿
Raita (Yogurt with cucumber, onion, mint tomato, roasted cumin powder) 3 🌿



Mantra's Life Force Healthy Selections



Vegetarian Selections

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

We proudly 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. The result 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 5 or more, for split checks, for checks paid through multiple formats, and for promotional programs thru Restaurant.com and Passport Programs

WINES BY THE GLASS

Champagne / Sparkling Wine

Laurent Perrier *Brut Champagne, France	nv	18
Zardetto – Prosecco *Brut Conegliano, Veneto, Italy	nv	9

White / Blanc

Riesling, Rüdolf Müller 'Piesporter Goldtroepfchen' *Kabinett Mosel, Germany - (sweet)	06	9
Riesling, Leasingham 'Bin 7' Clare Valley, Australia - (dry)	04	11
Gewürtztraminer, Domaine Gerard Metz Alsace, France	06	9
Gruner Veltliner, Undhof Salomon 'Hocktterrassen' Kremstal, Austria	06	10
Albariño, Havens Carneros, CA	06	14
Viognier, Graham Beck Breederider Valley, South Africa	06	9
Pinot Grigio, La Vis 'Dipinti' Vigneti Delle Dolomiti, Italy	06	8
Sauvignon Blanc, Régis Minet Pouilly-Fumè, Loire Valley, FR	06	12
Sauvignon Blanc, Stoneleigh Marlborough, New Zealand	06	10
Chardonnay, Domaine Seguinot-Bordet Chablis, Bourgogne, FR	07	10
Chardonnay, Marie Johnston 'Signature Series' Central Coast, CA	05	12
Chardonnay, Ramey Russian River Valley, CA	06	16

Rosé / Vin Gris

Bonny Doon 'Vin Gris de Cigare' Santa Cruz Mtns., CA	06	8
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Red / Rouge

Pinot Noir, Louis Latour Marsannay, Bourgogne, France	06	11
Pinot Noir, Firesteed Willamette Valley, Oregon	06	12
Pinot Noir, 'J' Winery Russian River Valley, CA	06	16
Merlot/Cabernet Sauvignon Château Haut-Beausejour *Cru Bourgoeis St. Estephe, Bordeaux, France	04	11
Merlot, Milbrandt Vineyards 'Traditions' Columbia Valley, Washington State	05	9
Cabernet Sauvignon, Terranoble 'Gran Reserva' Colchagua Valley, Chile	05	12
Cabernet Sauvignon, Chappellet 'Mountain Cuvée' Napa Valley, CA	05	15
Zinfandel, Neal Family Napa Valley, CA	06	12
Shiraz, Razor's Edge McLaren Vale, Australia	06	10

CLASSIC COCKTAILS

VESPER

Based on the original martini created by Ian Fleming for the infamous James Bond – 007, the Vesper commemorated the British Secret Service agent's love for his fiancée, Vesper Lynd.

Boodles London Dry Gin
Stolichnaya Vodka
Lillet Blonde
Lemon Twist

PIMM'S CUP

Pimm's No. 1 was created by James Pimm of England back in 1823. Its secret recipe of a gin-based liqueur infused with herbs, spices, and citrus flavors are known only to the makers of this unique spirit.

Pimm's No. 1 Liqueur
Fresh Lemon Juice
Ginger Ale
Lemon Twist
(served on the rocks)

SIDECAR

Born at the end of the first World War, this classic cocktail was inspired by an American Army Captain who was driven back and forth in a motorbike's sidecar to an American bar in Paris.

St. Remy French VSOP Brandy
Cointreau
Fresh Lemon Juice
Sugared Rim

ROB ROY

Rob Roy was a famous folk hero and outlaw in 18th Century Scotland. Enduring a lifetime of hardship and unfair treatment from authority figures around him, he latered became Scotland's version of Robin Hood.

Clan McGregor Blended Scotch Whiskey
Noilly Prat Sweet French Vermouth
Bitters
Cherry

MARGARITA ROYALE

Based on the classic Spanish cocktail, this French version adds the slight sweetness of black currant liqueur producing a very cool and refreshing margarita.

Gold Tequila
Fresh Lime Juice
Black Currant Liqueur

BOTTLED BEERS

Maharaja, India.....	5
Flying Horse, India (650 ml).....	8
Paulaner 'Hefe-Weizen', Germany.....	5
Kaliber (non-alcoholic), Great Britain.....	5

DRAFT BEERS

Trumer 'Pilsner', Austria.....	5
Newcastle 'Brown Ale', England.....	5
Mantra's 'Seasonal Ale', USA.....	5

CONTEMPORARY COCKTAILS

MANTRA

Enchanting, poetic, and relaxing

Lecompte Calvados Brandy
St. Germain Elderflower Liqueur
Fresh Citrus Juice
Sugared Rim

TEMPRESS

Enticing, alluring, and elegant

Raspberry Vodka
Cointreau
Fresh Lemon Juice
Touch of Cranberry Juice

GINGER! GINGER!

Aromatic and herbaciously spicy

Canton French Ginger Brandy
42 Below Vodka
Lemongrass Syrup
Fresh Lime
Splash of Soda
(served on the rocks)

POMEGRANATE CRUSH

Slightly sweet, a touch of tang, and very tantalizing

Puerto Rican Silver Rum
Pomegranate Syrup
Pineapple Juice

SAVONA

Vivacious, vibrant, and valorous

Bombay Sapphire Gin
Rosewater Syrup
Fresh Lime
Cranberry Juice

BLUE LYCHEE

Sweet, succulent, and smooth

Vodka
Lychee Juice
Blue Curacao
Lychee Fruit

JADED

Sensuous, luscious, and adventurous

Hangar One Kaffir Lime Vodka
Cointreau
Fresh Lemon Juice
Green Melon Liqueur

NON-ALCOHOLIC MOCKTAILS

Lemongrass / Lychee / Mango Sodas.....	5
Rosewater Mojito.....	6
Pomegranate Lemonade.....	4
Indian Summer Fruit Punch.....	6
<i>(a blend of cranberry, orange, and pineapple juices with spiced mango syrup and sparkling citrus soda)</i>	