



California Fresh Indian Cuisine

Press Kit



2007 San Francisco Chronicle's Top 100 Restaurant
2007 Wave Magazine's Top 10 Silicon Valley Restaurant
2008 Michelin Recommended San Francisco Restaurant
2007 Wine Spectator Award of Excellence
2008 San Jose Mercury News Reader's Choice Best Silicon Valley Lounge



TABLE OF CONTENTS

Mantra Bio	1
Managing Team Bios	3
Community Affairs	3
Accolades	4
News Features	5
Dinner Menu	17
Lunch Menu	18
Dessert Menu	19
Wine List	20
Events and Menus	22
Mantra Receptions	23
Appetizer List	24
Mantra Buffets	25
Recipes	27

MANTRA BIO

Address: 632 Emerson Street, Palo Alto, CA 94301
Located 1½ blocks south of University Avenue
Between Forest Street & Hamilton Street

Phone / Reservations: 650-322-3500
Facsimile: 650-322-3502

Web Address: www.mantrapaloalto.com
Email: reservations@mantrapaloalto.com

Managing Partner: Ashwani Dhawan

Executive Chef: Sachin Chopra

Date Open: March 8th, 2006

Architect / Designer: Heather Koster
Ashwani Dhawan

Décor: The high ceilings of the old Bijou Theater make for a dramatic yet intimate restaurant. The design features a rich cherry wood “double” bar that seats thirty persons. The bar is in the Daru Lounge with low couches and tables for intimate encounters. The main dining room retains coziness with a slate waterfall as a back-drop against the rich cherry wood panes that go from floor to ceiling. The entire restaurant is adorned with vibrantly colored paintings from Indian master painters MF Hussian and SH Raza. The large skylights and massive front windows provide natural light.

Ambiance: Stepping into the Daru Lounge from Emerson Street you are enveloped in soft rose lighting that offset the brilliant dark wood bar. The world beat music played creates a sophisticated and soothing environment. Walking into the main dining room a vibe is created by the soothing waterfall, amber lighting and softly lit tables that are simply adorned with one candle each.

Cuisine: Offering fresh California seasonal cuisine with a dash of India. Executive Chef Sachin Chopra has been professionally trained in, and influenced by the cuisine of, two continents. First a graduate of India’s influential Hotel Management and Catering Institute in Pusa, Chef Chopra is also a graduate of The Culinary Institute of America. He started his career in Manhattan under the watchful eye of Daniel Boulud at Restaurant Daniel and owned his own Manhattan restaurant before coming to California where he has been heavily influence by the seasonal freshness of so many available ingredients. He sources from as many regional artisan farmers as possible. Combining his incredible talent for traditional French cooking and his passion for California products results in an incredibly diverse and sophisticated menu when the Indian influences are brought into the mix.

Tariffs:	Complete business lunch from ten dollars to sixteen dollars Dinner appetizers from eight dollars to fourteen dollars Dinner entrees from fourteen dollars to twenty-five dollars
Vegetarian:	Chef Chopra places much pride on the unique and flavorful vegetarian dishes that make up a good portion of the menu
Selected Dishes:	Large Day Boat Scallops - <i>Szechuan Pink Peppercorn & Fennel Marinated Scallops, Spiced Spring Peas, Lobster Nage</i> Cinnamon Shrimp Lollipops - <i>Ginger & Green Chili Spiked Shrimp Lollipops, Salad of Cucumber, Daikon Root, Fennel, Daikon Sprouts</i> Butter Lettuce Cup Salad - <i>Butter Lettuce, Meyer Lemon Chickpeas, Eggplant & Cottage Cheese Salad</i> Tandoori Sea Bass - <i>Dill, Honey & Stone-Ground Mustard marinated Sea Bass, Sautéed Peanut & Garbanzo Flavored Scallions, Basil Butter Smoked Chili</i> Lamb Chops 'Vinhaleaux' - <i>Cinnamon & Clove Marinated Lamb Chops, Spiced Semolina Cake, Roasted Eggplant & Lamb Jus</i> Madras Shrimp - <i>Baby Shrimp Spiced in Tamarind, Cumin, and Curry Leaves</i>
Seating:	100 persons in two main dining rooms 40 persons in the Daru Lounge 40 persons in the private dining room
Beverage Service:	Full bar with premium liquors; large selection of Vodkas, single malts, Cognacs, armagnacs and ports Specialty cocktail list with seasonal ingredients Award winning wine list with well chosen unique and low production boutique wines making up the majority of the list of American and global wines
Hours:	Lunch 11:30am to 2:30pm (Tuesday through Friday) Dinner 5:00pm to 10:00pm (Sunday through Thursday) 5:00pm to 11:00pm (Friday through Saturday) Daru Lounge Closes at 11:00pm (Sunday through Thursday) Closes at Midnight (Friday and Saturday)
Payments:	CASH, VISA, MASTER CARD, AMERICAN EXPRESS, DISCOVER
Reservations:	Highly recommended Space allocated for walk-in parties Credit card holds for parties of 6 or more
Private Dining:	Glass and curtain enclosed seating for up to 40 persons
Private Parties:	Available seven days Cocktail parties, receptions, business and client functions, family events
Catering:	Available year round
Directions:	Two blocks north of Alma St. between Forest St. and Hamilton St. Two blocks south of University between Forest St. and Hamilton St. Close proximity to the 101 freeway via University/Stanford exit

MANAGING TEAM BIOS

Ashwani Dhawan **Managing Partner**

Ashwani is a highly creative and seasoned entrepreneur who always had a deep hidden passion for designing and building an elegant and unique fine dining place. He has fulfilled his dream by creating the unique Mantra experience by combining the elements of California freshness, the vibrant colors and aromas of East India, and art elements from some of the contemporary masters of India. Technology remains his second passion. He spent over 20 years building and running many different technologies, products and organizations for various Silicon Valley startups, consulting companies and large leading technology providers like IBM and GE.

“It was important to make the interior space warm and inviting while also being reflective of the colors and flavors of India. We strove for the balance of chic, comfortable, and gracious. The cuisine, the wine list, and of course our service, will always be the best”

Sachin Chopra **Executive Chef**

According to Michael Bauer, San Francisco Chronicle, “Chef Sachin Chopra has made this elegant restaurant a destination. It’s exciting to see chefs paying homage to their native countries in the context of their new home, trying to avoid being a slave to the classics, yet using the traditions to create exciting flavors and presentations”

Sachin Chopra began his culinary career in his native country of India. His experiences have led him to be professionally trained on two continents. Sachin attended the celebrated Hotel Management and Catering Institute of Pusa, in Delhi. Upon coming to the States, he studied at the prestigious Culinary Institute of America. From there he worked his way through Manhattan, starting with a stint with highly regarded Daniel Boulud at Restaurant Daniel. Sachin owned a small Indian Restaurant, but after September 11, 2001 chose to come west to work in the hot Bay Area culinary scene. Sachin spent over three years with SF Chronicle top 100 restaurant Amber India. Sachin’s passion is California cuisine with Indian flavors. Moving to Mantra, Sachin is at a great point in his career to showcase innovative dishes while balancing the healthful side of California Cuisine with the intense flavors of his homeland India.

COMMUNITY AFFAIRS

Mantra is a proactive, responsible and dedicated member of the local Palo Alto and broader Silicon Valley Community. Generous contributions have been made to several charities through non-profit community fund raising and community education events. Events where Mantra has contributed food or gifts include:

- Black and White Ball at Lucie Stern Community Hall, Palo Alto, 2006 & 2007
- Tally Ho fundraising event for Lucile Packard Children Hospital at Menlo Circus Club in Atherton, 2006 & 2007
- San Jose March of Dimes Gala, 2007
- Atherton Mayor Charles Marsala Autism Awareness Fund Raising Concert, 2006
- South Asian Heart Center Inaugural Event, El Camino Hospital, 2006

Mantra is also an enthusiastic participant in many other community events including Red Cross Fund Raising, Palo Alto Chamber of Commerce Events, and Palo Alto Downtown Merchants Association (PAD) sponsored events. Mantra’s Managing Partner, Ashwani Dhawan, is an active board member, representing the restaurant community, in PAD.

ACCOLADES

Top 100 Bay Area Restaurants - Food Critic Michael Bauer - San Francisco Chronicle:

“Chef Sachin Chopra, who worked at both Amber India and for David Bouley in New York, isn’t a slave to classics, but he uses Indian flavors and techniques to create exciting flavors and presentations. That translates to dishes such as a spice-crusted red snapper with fresh okra chutney and yogurt sauce flavored with curry leaf and fennel. His combinations balance bold flavors with California lightness. The spacious interior features high ceilings with weathered metal chandeliers and saturated walls reminiscent of roasted chile, saffron and cool lettuce green. There’s also an elegant lounge with a small-plates bar menu.”

Food Critic Michael Bauer - San Francisco Chronicle:

“Chef Sachin Chopra has made this elegant restaurant a destination.”

“The restaurant brings flash, glamour and a dash of Bollywood mystique to Palo Alto.”

“At Mantra in Palo Alto, chef Sachin Chopra combines the flavors of India with California sensibilities to much success”.

“Kokani mussels...the blend is so seductive we took turns spooning it out like soup.”

“the soup was silken, lovely and generously poured around the mushroom duxelles-crowned flan. Each bite made me want more.”

“Subz Nadiragdh really shows the mastery of the chef’s classic Indian training...it’s rich, complex...”

San Jose Mercury News:

“Top quality ingredients are prepared with care”

“Simple, luxurious, extremely reasonable”

“...the whole dining room glows with soft, flattering light.”

“The Daru Lounge is where low sofas and tables invite relaxation”

“The restaurant’s casual elegance is reflected in the service, which is friendly, efficient, and not the least bit stuffy.”

www.chowhound.com:

“I know there may be restaurants like this in New York and London though I’ve not been to one there. But to me, Mantra seems particularly well suited to Silicon Valley with its sophisticated blend of fine ingredient-oriented California cuisine with Indian spicing and treatments. I know of nothing else like it in the Bay Area. It’s one of a handful of restaurants we have down in Silicon Valley that would be worth a destination drive from San Francisco.”

Michael Mar 31, 2007 11:24PM

www.yelp.com

LOOOOVED this place. I came here on a Wednesday night, so Mantra wasn’t that crowded. Hence, wonderful service. Our glasses of water were always full. Always.

Food? Delicious! I ordered the butterfish, and omg. It’s my new favorite food. Actually, it’s a tie between that, and Chilean sea bass or foie gras. My friends ordered the lamb dish (delicious and a bit spicy!) and the ravioli thingy (interesting, tasty). I am definitely coming back here again to eat the pesto rosemary naan, and order sea bass this time! So excited to go back...now gotta think of a reason to eat there again...

Reviewed by Carol L.

DARU LOUNGE
Mandy Erickson Thursday,
February 14, 2008



Chronicle / Brant Ward



Chronicle / Brant Ward



Chronicle / Brant Ward

France holds the patent on romance, but Daru Lounge proves that India is at least as sexy (“daru” is the Hindi word for alcohol). With a bar backlit in rose-colored lights, delicate flower lamps descending from the ceiling and hot young Bollywood stars dancing on TV screens, the lounge adjacent to the Indian-Californian restaurant Mantra is sure to stoke some fires. It’s the kind of place where you and your sweetheart can snuggle together, sipping drinks and nibbling snacks, for hours - or where you and your friends can bond over being single. Sugary cocktails satisfy a sweet tooth, and spicy appetizers awaken the senses.

The vibe: Sophisticated, roomy and quiet. Couples sit close together and talk in low voices, while Indian pop music sets the mood.

The crowd: Professionals in their 30s and 40s, stopping by after work. Later in the evening, Stanford students file in to take advantage of the late-night happy hour.

Best seat: The cozy tables tucked into an alcove across from the bar.

Killer app: The daru naanizza (\$12), a large naan topped with pizzalike ingredients (the toppings vary daily) such as bell pepper and spice-marinated chicken. The Indian seasonal stir-fry (\$9) is cubed vegetables in a piquant tomato-coconut sauce with curry leaves and chewy Indian cheese. The cinnamon shrimp lollipops (\$10) - spicy ground shrimp shaped onto the end of a stick and grilled - can be eaten with your fingers.



Chronicle / Brant Ward

Signature drink: The Tantra (\$10), with Captain Morgan Silver rum, lemon juice, mango and the pomegranate-flavored Pama liqueur, has an unusual, almost metallic aftertaste. Other specialty cocktails tend to be sweet, though not necessarily in a bad way: Jane’t (\$10) is an excellent choice for lovers of dessert wine. The fruitiness of Moscato d’Asti is enhanced by the elderflower-flavored St. Germain liqueur and rose syrup. Ginger! (\$10) is a grown-up ginger ale with a lemongrass kick.

Also on tap: Reds, whites and sparkling wine by the glass; bottled beer; and nonalcoholic specialty drinks such as the perfumey rosewater mojito.

Bonus: Double happy hour: 4:30 to 6:30 p.m. and 9:30 p.m. until closing every night. Cocktails are \$5, and appetizers \$3 to \$7 each.

Jun 16, 2008



Dining on the edge

By Kristina Peterson / Daily News Staff Writer

Each week, Chef Sachin Chopra orders 250 pounds of sea bass for his signature dish at Mantra in Palo Alto.

Marinated in cayenne and dill, the Kashmiri sea bass is one of the menu's most popular items, said owner Ashwani Dhawan.

It's a far cry from traditional Indian fare, but California-Indian fusion cuisine may be the next big trend - at least in Palo Alto, where Mantra celebrated its one-year anniversary on Friday.

The city's only two restaurants on the San Francisco Chronicle's list of the Bay Area's top 100 dining spots are Mantra and Junnoon, both of which serve more avant-garde, modern Indian cuisine.

"It's more than the \$5.99 buffet, heat and curry style," said Sabena Puri, owner of Junnoon.

"The previous generation of Indians who opened restaurants here

have not fully done justice to Indian food," Puri said. Her restaurant focuses on using India's unique spices with local, fresh ingredients, she said.

But the popularity of both restaurants may stem from more than just the food. Puri and Dhawan both focused on design, creating spaces that include stylish lounges. And the rising affluence among the city's growing Asian and Indian population may contribute to the trend.

Enrollment data from the Palo Alto school district shows an increasing number of Asian and Indian families settling down here. The percentage of students from Asian or Indian families increased from less than 20 percent in the 2000-01 school year to 26.2 percent this school year.

Ashok Narasimhan, CEO of wireless company July Systems, said many of the families tend to work in technology and engineering fields.

Demographer Jean Gobalet said the area is experiencing a new economic wave, different in character from the dot-com boom.

"There are more people from Asia involved, and the kinds of jobs available in high-tech are ones that provide salaries that permit people to live in communities like Palo Alto," she said.

Narasimhan estimated that roughly 40 percent of entrepreneurs seeking venture capital investments are Indian or Asian.

And many of these affluent business people seeking spots for corporate meals are drawn to familiar, yet upscale food.

For instance, Narasimhan said he might bring to Mantra a businessman visiting from the Midwest, "where it's tough to get Indian food of any kind, let alone good Indian food."

A 20-year veteran of the high-tech world himself, Dhawan said running his first restaurant is not that different from the four separate startups where he was vice president of engineering. But he works "worse hours" at Mantra, he said.

The restaurant's opening year has been chaotic, he said. Dhawan called the experience with his first chef, who previously worked at the French Laundry and the Ritz Carlton, "a big fiasco."

"He was great at California cuisine, but could not tie it to Indian cuisine," he said.

Dhawan fired him and hired Chopra, who was trained both in India and at a culinary school in New York.

"I try to bring California ingredients together with Indian spices and techniques," Chopra said.

So far, the mix has proved popular far beyond the city's Indian population.

Dhawan said his clientele is roughly one-third Indian.

Sandra Lonquist, CEO of the Palo Alto Chamber of Commerce, said Mantra's success is in part due to Dhawan's marketing and business skills.

"He knows how to build a network" - a skill that is 'absolutely key,' she said. Lonquist called Mantra's first year in a grueling industry "extraordinary."

"In the restaurant business, they're lucky if they have time to sleep," she said.

Mantra

Indian

\$16-\$26



632 Emerson St.
Palo Alto
(650) 322-3500

[Make a Reservation](#) | [360° View](#) | [Map](#)

Chef Sachin Chopra, who worked at both Amber India and for David Bouley in New York, isn't a slave to classics, but he uses Indian flavors and techniques to create exciting flavors and presentations. That translates to dishes such as a spice-crusted red snapper with fresh okra chutney and yogurt sauce flavored with curry leaf and fennel. His combinations balance bold flavors with California lightness. The spacious interior features high ceilings with weathered metal chandeliers and saturated walls reminiscent of roasted chile, saffron and cool lettuce green. There's also an elegant lounge with a small-plates bar menu.

SF Chronicle
Michael Bauer's

Top 100 Restaurants



2007

THE WAVE



MANTRA

#7

Achari tuna, Indian pickle marinated, with hazelnuts, sambhar tartar sauce and marinated mozzarella.

Sachin Chopra, Executive Chef

632 Emerson St., Palo Alto
(650) 322-3500
www.mantrapaloalto.com

TOP

VITALS:

Chef Chopra began his training in India at the Hotel Management and Catering Institute at Pusa, and then here at the Culinary Institute of America. He has worked at Daniel in Manhattan and his own Indian restaurant, also in New York, and spent three years here in the kitchens of Amber India before taking the helm at Mantra. Under Chopra, the restaurant has become one of the San Francisco Chronicle's Top 100 restaurants in the Bay Area.

Q&A:

Where were you born?
Delhi, India.

What do you do to relax?

I watch TV. I'm actually quite enamored with Top Chef this year. I'm a fairly lazy person when it comes to relaxing.

If you could do any other work, what would it be?

I would probably be in fashion. I have a passion for clothes - I would be involved in retailing, or some kind of high-end food and clothing store.

What's your current favorite dish in your repertoire?

Right now we're doing a fancy take on lamb shank - it's a classic French dish, but we're introducing a lot of Coca-Cola and brown sugar. It's braised and gamey, then contrasted with ginger and cranberry chutney.

What's a dish that will always be on your menu?

Some form of sea bass. Our Kashmiri sea bass often sells at the rate of one fish per day - that's 30 pounds of fish.

What's your favorite fast food indulgence?

Burgers, medium rare, especially if it's sirloin or tenderloin. It's so hard to find a true, medium-rare burger around here - you ask for medium-rare or rare and you never get it. I need the juices flowing. I'm a huge carnivore.

What did you have for breakfast?

Three cups of coffee and toasted Sara Lee bagel bread with salmon cream cheese spread. [Chopra was drinking yet another cup of coffee during the interview.]

If you could have any celebrity - alive or dead - to your restaurant, who would it be?

I would like to meet Angelina Jolie. That would be quite nice. Quite nice... Oh, and also Ferran Adria, the culinary god.

What would you eat for your last meal?

A pound of foie gras. I would like to dive into that.

How would you describe Silicon Valley diners?

I would say that they have very educated palates and a willingness to try new things. What we do is a far cry from Indian food, but people have been very supportive, and I would like to thank them very much.

How do you define "fine dining"?

Fine dining should always encompass really good food and atmosphere. It could be a shack on the road as long as the two elements are there and your sensory perceptions are activated. You should be literally glowing from the food you've eaten. It should make you really happy.

What is an underrated ingredient used in your kitchen?

Onions. Our influence is from Indian cuisine and onions are the basic ingredient, like flour in baking. Chefs like to feature fresh fruits and vegetables that are in season, but onions are available year round and you never really see them highlighted in a dish. They're always the base of stocks, served with meats, in salads - and onions are good for the body. They make you perspire, which cools you down.

When you go out to eat, what are some things you appreciate about other restaurants?

Creativity. That's the driving force I look for when I'm actually able to get out and eat.



San Francisco
Bay Area & Wine Country
2008



Professionally researched by our anonymous inspectors so you can make the perfect choice
Reliable recommendations for a range of budgets
Over 80 new listings

2008 Michelin Guide Recommended

Mantra

has been selected as a notable restaurant in its category and is recommended by Michelin's team of professional inspectors.



The Best in
Silicon Valley
2008



PLACE FOR SINGLE DINING

Readers' choice

Mantra Restaurant & Lounge
632 Emerson St., Palo Alto; (650) 322-3500
www.mantrapaloalto.com

INDOOR LOUNGE

Readers' choice

Mantra Restaurant & Lounge
632 Emerson St., Palo Alto; (650) 322-3500
www.mantrapaloalto.com

Wine Spectator

www.winespectator.com

BEST Restaurants FOR WINE



3,955 AWARD WINNERS
AROUND THE WORLD

The New American Steak House
Refreshing Sauvignon Blanc
Great Values From Southern France
More Than 650 Wines Rated



HONORING

Mantra Restaurant & Lounge

*This restaurant is honored by Wine Spectator
for having one of the most outstanding restaurant wine lists in the world.*

Editorial & Corporate Office

Wine Spectator
387 Park Avenue South
New York, NY 10016

Marvin R. Shanken
Editor and Publisher
Wine Spectator

West Coast Office

Wine Spectator
Opera Plaza, 601 Van Ness Avenue
San Francisco, California 94102



TASTES

Indian food goes fresh and seasonal

» When Ashwani Dhawan moved from India to California, he didn't miss the seasons. He missed the seasonings. On the rare occasions that he came across dishes from his native country, they were forlorn, stale adaptations of childhood favorites.

"Here we were in California, home of everything local and seasonal," he says. "There was so much potential that wasn't being tapped."

in the spirit of Berkeley's Chez Panisse.

And Mantra isn't alone. You can find such convention-breaking food in San Francisco at **Crossing the Bar** (www.crossingthebar.net), where chef Bidisha Chowdhury accents her French-inspired cooking with Indian spices in beef samosas with burgundy demi-glace and cumin-dusted filet mignon.

At **Dosa**, also in San Francisco (www.dosaf.com), diners can order the

restaurant's namesake lentil crepes stuffed with traditional potato filling—or with cheddar cheese. On the Peninsula at **Junnoon** (www.junnoon.com), executive chef Kirti Pant, who cooked at London's upscale Cinnamon Club, pan sears duck breast lightly coated with tamarind, peanuts, and sesame seeds. He stuffs naan, the classic Indian bread, with mild goat cheese and green chiles.

Some restaurateurs attribute the trend to the region's booming Indian population and the emergence of India as a global economic power. Others point to such pioneering Indian restaurants as **Ajanta** in Berkeley (www.ajantarestaurant.com), among the region's earliest to offer a sophisticated wine list and sustainably caught seafood.

This is where you go for organic greens and Niman Ranch lamb biryani.

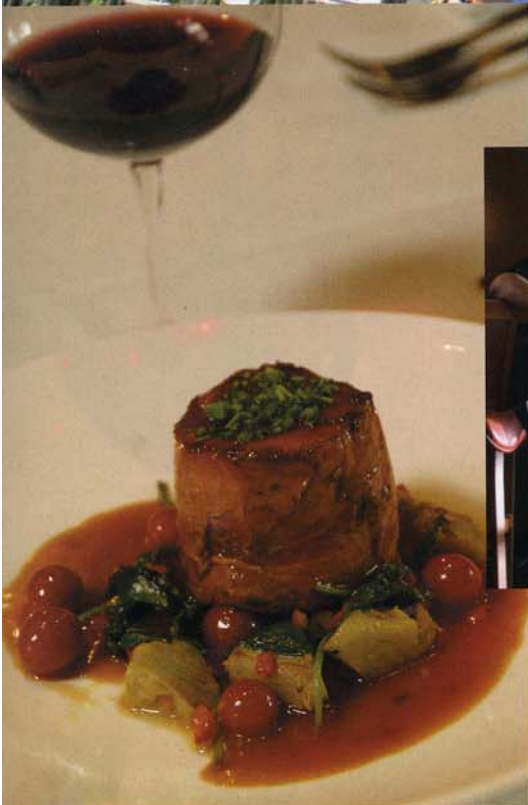
"The Bay Area is a very cosmopolitan place, and India has become that too," Dhawan says. "Eventually, Indian restaurants in California were going to discover the bounty of ingredients here. And diners were going to discover that there's a lot more to Indian food than what they might have been eating all these years." —JOSH SENS



Mantra's chilled avocado-cucumber-mint soup

Fast-forward 26 years. Dhawan, a former software engineer, now finds himself at the center of a boom. As co-owner of Palo Alto's swank **Mantra** (www.mantrapaloalto.com), Dhawan presides over a restaurant that offers a California take on Indian traditions, serving such dishes as Dover sole with peppermint and mango, and chicken roulade with chile peaches. It's the old world of curries and kebabs refashioned

Mantra Restaurant and lounge



Located in the heart of swanky downtown Palo Alto, California, Mantra Restaurant and Lounge has reinvented fine dining through its striking ambiance and acclaimed cuisine selection. Inspired by the artistic vision of Silicon Valley high-tech consultant Ashwani Dhawan and the managing expertise of successful restaurateur Krishan Miglani, Mantra is a truly an innovative dining experience.

Upon entering Mantra, customers are immediately impressed with a dark yet illuminating atmosphere. The high-ceilings and rich coloring create an unmatched look of elegance and sophistication. Those who are interested in a traditional sit-down meal are seated in the dining room, a 78 seat area surrounded by warm-colored walls and tasteful décor. Customers enjoy the tranquility of water trickling down a wall-attached fountain. The walls of the restaurant are adored with contemporary masterpieces from famous artists such as M.F Hussain. Chic and tasteful silverware lay on top of each table and service is said to be impeccable.

In addition to the main dining room, a smaller and enclosed dining area is available for small, private parties. With its quaint setting away from the main dining room, this area is perfect for business diners and family celebrations.

While the dining rooms radiate their own respective charm, the Daru Lounge is a rarity among Indian influenced restaurants. Trendy decorations such as the stylish tea lights that line the Daru lounge create a classy up-scale look. Characterized by having the longest bar in the city of Palo Alto, the Daru Lounge offers an exquisite drink selection. Those who are interested in tasting what the versatile wine selection has to offer can order by the glass or by the bottle. In addition, the bar offers a wide variety of beers, specialty cocktails, and non-alcoholic beverages.

Photography by: Anthony Kramer

Opposite of the actual bar are low, comfortable seating for those interested in ordering a few 'small plate' dishes with their drinks. These plates, along with all other dishes, have been created by Executive Chef Sachin Chopra. Having previously worked at Amber India in Mountain View, California, Sachin is renowned throughout the Bay Area for his modern culinary achievements. By using fresh, California-grown ingredients to bring out the flavors and spices of Indian influenced dishes, Sachin has boldly innovated gourmet cuisine. Popular small plate includes the "Dari Naanizza", fresh naan pizza with two toppings, and the "Kebab and Sebab", a plate of pomegranate soaked chicken kebabs that are served alongside a frozen lime vodka demi-shot.

For those customers interested in a heavier meal selection, Chopra has created a truly unique entrée menu. In the Dover sole dish, Chopra stuffs Roulade of Dover sole with salsa, mango, peppermint and onions, served on top of mustard peanut lemon rice. He uses cayenne peppers and mustard to bring out the distinct flavor of the Kashmiri sea bass dish. Additionally, dishes such as Indian daal or paneer are also available for those who prefer more traditional meal selections.

Whether you are looking to sit down for class dining experience or simply to relax at a swanky lounge and bar, Mantra is the place to visit. Mantra fuses contemporary California influences with traditional Indian roots to make each customer's dining and wining experience truly one of a kind.



The wine list at Mantra is as crafted as the décor and as exciting as the food.

Originally developed by Tony Cha, sommelier at Michael Mina in San Francisco, it shows a level of sophistication and eclectic presentation not often found in Indian restaurants. After all, elegant food requires elegant wine.

Frank Klein, the current wine director at Mantra and owner of FK Restaurant Consultants, has inspired a dynamic, international list. He has even added brilliant side notes to help customers with their selections. The key is finding balance with your food and wine.

With spicier dishes, Klein recommends Gewürztraminers, Rieslings and other aromatic varietals with residual sugar. It is all about low/no oak, high acidity and clean, crisp flavors to temper the heat. Milder dishes pair best with Mantra's selection dry rosés and Gewürztraminers and Sauvignon Blancs. Indian foods prepared with red meats are often complimented by Pinot Noirs/Burgundies, Syrahs and Grenaches. "The spicy, earth elements stand up to the food" comments Klein. Soft, lighter reds without excessive tannins shine.

Cabernet Sauvignons and Bordeauxs tend to be a little more challenging when pairing with Indian food due to their heavier tannins; however, Klein has a selection that will be sure to please.

One fun wine we tried was the 2005 Sula Sauvignon Blanc from the Nashik region of India. It was refreshing with lively acidity and a very reasonable price.

Indian foods have several layers of flavor, as do wines. Finding the perfect match is culinary heaven and it is guaranteed at Mantra!

Cheers, Renae and Anne
Amrosa Winery, Lodi CA



NIRVANA WOMAN FALL/WINTER 2006 | 93

DINING OUT

BY MICHAEL BAUER

A marriage of flavors from India and California at Palo Alto's Mantra

Chef Sachin Chopra, who has worked at the Amber India in Mountain View, is spreading his wings at Mantra in Palo Alto, a modern restaurant that combines California sensibilities and Indian flavors.

He was born and trained in India and worked with David Bouley in New York before coming to California. It's exciting to see chefs paying homage to their native countries in the context of their new home, trying to avoid being a slave to the classics, yet using the traditions to create exciting flavors and presentations.

At Mantra, that translates to such stellar items as Konkani mussels (\$9), a boomerang-shaped bowl piled with black mussels in a spicy tomato sauce fortified with mustard, coconut and ground nuts. The blend is so seductive we took turns spooning it out like soup.

The chef roasts cinnamon- and chile-marinated shrimp (\$12) in the clay oven and places them on a plate that's compartmentalized so that each shrimp nestles on a stewy mix of pickled onions, fennel and bell peppers.

In Chopra's kitchen, Dover sole becomes a partner to mango and peppermint, served on top of mustard peanut lemon rice (\$22). He marinates swordfish in tomato oil, swaddles it in prosciutto and completes the dish with artichoke hearts and spinach (\$24). In the Kashmiri sea bass (\$21) he teases out the flavor of the fish with a coating of cayenne pepper and mustard, plating it with a pool of garlic mashed potatoes, a knob of crisp fried leeks and a colorful arrangement of snow peas tossed with pickled onions.

Chopra took over the struggling kitchen of Mantra in June, three



Mantra's tandoori mixed grill is an array of roasted rack of lamb, red-spiced nuggets of chicken, yellow saffron shrimp and minted sea bass gently cooked in the oven.

months after the restaurant opened. I had visited it a month after its March premiere, seduced by the elegant and sleek decor, including what is claimed to be the longest bar in Palo Alto. While the ideas on the menu were electrifying, the execution fizzled. It represented everything I'd come to hate about fusion food.

In the past couple of months, though, Chopra has turned things around. He works within the same creative parameters and even recreates a few of the same dishes but gives them a fresh start, as seen in the spring onion and garlic soup (\$8).

On my March visit the tomato custard with white asparagus came to the table in a ridiculously oversized bowl with a silver dollar-size, rust-colored tomato flan and a snowfall of grated

Parmesan cheese. The waiter poured the thick sauce — I mean, soup — around the edges, but there wasn't enough liquid to cover the asparagus on either side of the flan, which had a pleasantly smoky quality. The soup was intense and salty, an electrifying jolt that ended as quickly as it began.

Under Chopra, the soup was silky, lovely and generously poured around the mushroom duxelles-crowned flan. Each bite made me want more.

Mantra is the vision of Ashwania Dhawan and Krishan Miglani, who is on the floor nightly presiding over the 78-seat dining room and 40-seat lounge.

The impressive room feels spacious, thanks to high ceilings hung with weathered metal chandeliers.

Deep, rich colors, such as roasted chile, saffron and cool lettuce green, give the room a pleasant energy. Tables are draped in white cloths with votive candles, and high-backed upholstered chairs are covered in a rich gold fabric. The mood, however, is marred by an odd selection of music — mostly grating pop classics — played a little too loudly to be comfortable.

The servers work hard to please, and Miglani, who also owns Zingari restaurant in San Francisco, tries to keep a watchful eye. The staff can seem awkward in the space, but is enthusiastic about the food and quick to make suggestions. We got a pat on the back for ordering both the paneer cuboid (\$9) and the yellowfin tuna ribbons (\$12). Our waiter was right

to recommend both. The cheese, with a pleasant bit of rubbery resistance, is red from a chile, cumin and oil marinade; it's stuffed with ginger and sauteed green peas. The spices on the cheese are cooled by a small shot glass of cold avocado cucumber soup with a hint of mint and whisper of garlic. The tuna ribbons are long pieces of sushi-grade ahi tossed with a cilantro pesto and yuzu, with bits of radishes and microgreens.

I might have disagreed with her when she commended the neighboring table for ordering the lamb kebabs (\$11), which I had tried on another visit. The dish consists of two mealy, mushy lamb patties, flanking two logs of ground lamb seasoned with mint and chiles. Each presentation on the compartmentalized plate had a different sauce: cilantro chutney and tamarind on the patties and a mango relish under the ground lamb. The patties are made from reducing a meat stew to a paste, which is then formed and fried in clarified butter. However, the exteriors weren't crisp.

I also couldn't find much to rec-

ommend in the watermelon triple sprout salad (\$9) with onions and red pepper flavored with a chaat masala mint vinaigrette; the watermelon didn't have much flavor. The beet and citrus salad with sliced strawberries (\$8) also seemed to lack distinctive character, even with candied spiced walnuts and a chile orange vinaigrette that was used much too sparingly.

While I love the creativity Chopra shows in many creations, he also is adept at traditional dishes such as dal (\$6). He prepares a different version each day, including brown lentils in a silken, spicy broth with fresh herbs sprinkled in at the last minute and tomatoes that retain some character. It's great with the lamb naan (\$4.50), and is far better than the limp and sodden onion, paneer, goat cheese and olive version (\$4.50) we had on another visit.

His tandoori mixed grill (\$21) consists of an interesting array of roasted rack of lamb, red-spiced nuggets of chicken, yellow saffron shrimp and a minted sea bass gently cooked



Mantra's chef Sachin Chopra at work in the kitchen.

on the oven. These items are then artistically arranged around a cylinder of chickpea and potato salad, with dollops of dried cherry and date chutney.

Subz Nadirgadh (\$15) really shows the mastery of the chef's classic Indian training. It's a rich, complex stew of zucchini, potatoes, lotus root, carrots and cubes of tofu in a tradi-

tional Kashmiri roasted onion and yogurt sauce infused with fennel, cinnamon, chiles and green cardamom.

I was hoping the same subtle and seductive skills would spill over to dessert, but for the most part the offerings weren't worth the calories. Candied ginger creme brulee (\$8) with fennel pollen- and almond-laced

Wine list has helpful hints, good prices

There are as many varietals on Mantra's wine list as spices in its complex Indian flavors. Prices are good, with many bottles in the \$30 range.

The narrow left side of the list offers thoughts, philosophy, suggestions and helpful guidelines from wine director Frank Klein.

It's as if you have a sommelier at the table — a good thing, because I found that you're on your own with the 120-item list, which also includes 16 wines by the glass. The staff isn't well trained or knowledgeable in wine service, although the glassware is excellent and the wines are stored at the proper temperature.

Klein's musings can also be contradictory. "Red wine with spicy food is easy. Try wines without too much oak, very soft or little tannins and not overpowering," it says, even though the list is filled with Cabernet Sauvignon heavy hitters such as Shafer and Bond. But that's explained away with, "Our great Cabernet list is because who doesn't love a big Cabernet?" With the food, that would be me.

The international list leans heavily toward French, with two interesting Cabernet Francs and some versatile Spanish selections such as the 2002 Cune Vina Real (\$40). One of the most versatile wines is the 2005 Lucia "Lucy" Rose of Pinot Noir (\$36), with bold fruit and well-managed acids that allow the wine to go with just about any dish on the menu.

Corkage is only \$15. That fee is waived for one bottle if you buy an additional bottle from the list.

Mantra also offers 11 beers, specialty cocktails and some interesting nonalcoholic specialties such as rose water mojito (\$6) and fresh-squeezed lemonade (\$3). —M.B.

MANTRA

632 Emerson (at Hamilton), Palo Alto; (650) 322-3500.

Lunch 11:30 a.m.-2 p.m. Monday-Friday; dinner 5:30-10:30 p.m. Sunday-Wednesday; 5:30-11 p.m. Thursday-Saturday. Full bar. Reservations and credit cards accepted. Difficult street parking.

Overall	★★½
Food	★★½
Service	★★
Atmosphere	★★★
Prices	\$\$\$
Noise Rating	🔊🔊🔊

Pluses: Creative California/Indian food; sexy surroundings.

Minuses: Desserts, and some savory courses, are weak. Service needs sharpening.

RATINGS KEY

★★★★ Extraordinary ★★★ Excellent
★★ Good ★ Fair □ Poor

(\$) Inexpensive: entrees \$10 and under

(\$\$) Moderate: \$11-\$17

(\$\$\$) Expensive: \$18-\$24

(\$\$\$\$) Very Expensive: more than \$25

Prices are based on main courses. When entrees fall between these categories, the prices of appetizers help determine the dollar ratings.

🔊 Pleasantly quiet (less than 65 decibels)

🔊🔊 Can talk easily (65-70)

🔊🔊🔊 Talking normally gets difficult (70-75)

🔊🔊🔊🔊 Can talk only in raised voices (75-80)

🔊🔊🔊🔊🔊 Too noisy for normal conversation (80+)

Chronicle critics make every attempt to remain anonymous. All meals are paid for by The Chronicle. Star ratings are based on a minimum of three visits. Ratings are updated continually based on at least one revisit.





cookies sounded interesting, but the creme brulee's texture was grainy and curdled. Scoops of house-made ice cream (\$8) — blueberry, strawberry and a scoop of kulfi — were filled with unpleasant ice crystals, and a lemon tart (\$8) had a raw-tasting pine nut crust. That left only the expected lava cake (\$9), dressed up with cardamom; and a passion-fruit soup (\$8) with a milk chocolate bombe in the middle.

All said, Mantra is worth a visit. Chopra is succeeding in building a culinary bridge between India and California. The restaurant brings flash, glamour and a dash of Bollywood mystique to Palo Alto. ♦

Michael Bauer is The Chronicle's restaurant critic. E-mail him at mbauer@sfchronicle.com. Read his blog at sfgate.com.

DINNER MENU

APPETIZERS

- Duet of Mini Paneer Cuboids** 
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 Kabeh'**
Star Anise, Fennel & Smoked Paprika Chicken Drumsticks, Roasted Tomato Sauce 8
- Homemade 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 Thali Taste (minimum two orders)**
Chef's selection of savories and kebobs
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 Chickens 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 JUNE 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



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

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

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
- Rajsthani 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






(Thali includes daal, rice, naan, raita)

- | | | |
|--|------------------|---|
| Mantra Bhuna Lamb
Sautéed Saffron and Ginger Lamb | Entrée 18 | Thali 21 |
| Madras Shrimp
Baby Shrimp Spiced in Tamarind, Cumin, and Curry Leaves | Entrée 19 | Thali 22 |
| Organic Peas Paneer Bhurjee
Spiced, Scrambled Indian Farmer Cheese Cubes, Organic Peas | Entrée 16 | Thali 19  |
| Arugula & Paneer Koftas
Spiced Ground Indian Farmer Cheese Balls, Creamy Onion Sauce | Entrée 18 | Thali 21  |
| Mantra's Chicken Curry
Mantra's Classic Boneless Chicken Curry of the day | Entrée 17 | Thali 20 |

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  |




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.

LUNCH MENU

APPETIZERS

- Duet of Mini Paneer Cuboids** 
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 Marinated 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 Kabeb'**
Star Anise, Fennel & Smoked Paprika Chicken Drumsticks, Roasted Tomato Sauce 8
- Homemade Vegetarian 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 Thali Taste (minimum two orders)**
Chef's 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 and Cottage Cheese Salad 9

BUSINESS LUNCH

Thalis & Platters

- Fresh Indian Thali Selections** 
Daily Prepared Vegetarian or Meat Curry Served with Daal, Rice, Raita, and fresh Naan 12/13
- California Platter Selection** 
Grilled Fresh Fish, Petite Risotto, Spring Green Salad 14
- Sandwiches**
- Lamb Wheat Wrap- Sandwich with Petite Salad 12**
Roasted Minced Lamb, vegetables, in Wheat Bread/Roti served with Mantra Petite Mixed Greens Salad
- Spiced Paneer 'Wheat Wrap' with Petite Salad 10** 
Fresh Cheese Rolled with Onions, Peppers and Sprouts, In Wheat Bread/Roti, Raita of the Day served with Mantra Petite Mixed Greens Salad
- Hot Pressed Mozzarella Naan Sandwich 10** 
Filled with Pesto, Arugula, Mozzarella, Sun Dried Tomatoes
- Hot Pressed Chicken Tikka Naan Sandwich 12**
Filled with Spiced Tomato, Onions, Hummus, Aged Cheddar, Shredded Chicken Tikka



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

ENTREES







- Tandoori Sea Bass** 
Dill, Honey and Stone-Ground Mustard Marinated Sea Bass, Sautéed Peanut and Garbanzo Flavored Scallions, Basil Butter, Smoked Chili 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 and Lamb Jus 25
- Cumin & Pomegranate Short Ribs**
Pomegranate Braised Short Ribs, Saffron-Thyme Butter Beans, Garlic Bok Choy 23
- Rajsthani 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






(Thali includes daal, rice, naan, raita)

- | | | |
|--|------------------|---|
| Mantra Bhuna Lamb | Entrée 18 | Thali 21 |
| Sautéed Saffron and Ginger Lamb | | |
| Madras Shrimp | Entrée 19 | Thali 22 |
| Baby Shrimp Spiced in Tamarind, Cumin, and Curry Leaves | | |
| Organic Peas Paneer Bhurjee | Entrée 16 | Thali 19  |
| Spiced, Scrambled Indian Farmer Cheese Cubes, Organic Peas | | |
| Arugula & Paneer Koftas | Entrée 18 | Thali 21  |
| Spiced Ground Indian Farmer Cheese Balls, Creamy Onion Sauce | | |
| Mantra's Chicken Curry | Entrée 17 | Thali 20 |
| Mantra's Classic Boneless Chicken Curry of the day | | |

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 Zeera Aloo (Potatoes) | 6  |
| Olive Oil Sautéed Asparagus | 6  |
| Basmati Rice Pilaf | 3  |
| Yogurt Raita with Spinach | 3  |



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

DESSERTS

Meyer Lemon Pot de Creme

8

suggested dessert wine pairing: Caravella Limoncello 7

Passion Fruit Soup with Milk Bombe in Cayenne Espresso Chocolate

8

suggested dessert wine pairing: 2004 Vietti – Moscato d'Asti, Piemonte, Italy 10

Cashew Tangerine Tart, Wild Berry Compote

8

suggested dessert wine pairing: 2003 Château Lamothe Guignard, Sauternes, France 19

Rose and Cardamom Chocolate Lava Cake, Fruit Compote, Seasonal Ice Cream

9

suggested dessert wine pairing: Graham's 10 year old Port, Portugal 9

Chocolate Charlotte, Jalapeno-Pineapple Salsa

7

suggested dessert wine pairing: 2002 D'Arenberg 'The Noble' – Riesling, Australia 14

Chocolate Pyramid, Spiced Caramel Sauce

9

suggested dessert wine pairing: Blandy's 'Malmsey' Madeira 10 year old 13

Trio of Mantra's Homemade Ice Cream, including Indian Kulfi

8

suggested dessert wine pairing: Inniskillen 'Ice Wine' – Riesling, Niagara, Canada 20

Artisanal and Farm House Cheese Plate

13

suggested dessert wine pairing: 1982 Dow's 'Colheita' Port, Portugal 17

DESSERT WINE

Moscato d'Asti, Vietti, Piemonte, Italy	04	7
Moscato, EOS 'Tears of Dew', Paso Robles, CA	06	10
Riesling 'Ice Wine', Inniskillen, Niagara, Canada	06	20
Riesling 'Vin de Glacier', Pacific Rim, Washington	06	10
Riesling, D'Arenberg 'The Noble', SE Australia	02	14
Sauv. Blanc/Semillon, Lamothe Guignard, Sauternes	03	19

PORT

Graham's 6 Grapes	Ruby	7
Ramos Pinto	Ruby	7
Fonseca	10 yr Tawny	9
Graham's	10 yr Tawny	9
Graham's	20 yr Tawny	15
Dow's	1982 Colheita	17
Taylor Fladgate	2001 Late-Bottled Vintage	12
Scott Harvey 'Forté', Amador County, CA	04	15
Justin Vineyards 'Obtuse', Paso Robles, CA	06	13
Old Codger – Tawny Port, SE Australia		9
Penfolds 'Club' – Tawny Port, SE Australia		9
Reynella 'Old Cave' – Tawny 12 yr, McLaren Vale, AUS		12

MADEIRA

Blandy's 'Sercial'	5 yr old	9
Blandy's 'Rich Malmsey'	10 yr old	13

SHERRY

Sandeman 'Royal Ambrosante'	20 yr old	15
-----------------------------	-----------	----

COGNAC / ARMAGNAC / CALVADOS / BRANDY

Courvoisier	VSOP	14
Courvoisier 'Imperiale'	XO	24
Dudogogne 'Grande Champagne – Reserve'		12
Hennessey	XO	29
Martell	VS	11
Remy Martin	VSOP	14
Remy Martin 'Excellence'	XO	29
Château de Briat 'Hors d'Age', Bas-Armagnac		9
Château de Ravignan, Bas-Armagnac	1979	15
Adrien Camut '6 Ans d'Age- Du Pay D'Auge', Calvados		12
Germain Robin 'Shareholder's Reserve', CA		12
Germain Robin 'XO – Select Barrel', CA		20

PASTIS / DIGESTIF

Fernet Branca, Italy		9
Kübler – Absinthe, Switzerland		7
L'Atourment Verte – Absinthe, France		9
Pernod, France		9
Sambuca 'Molinari' or 'Opal', Italy		7
Strega, Italy		7

WINES BY THE GLASS

<i>Champagne / Sparkling Wine</i>			
Montaudon, Reims, Champagne, France		nv	18
Fantinel – Prosecco *Extra Dry, Splimbergo, Italy		nv	7
<i>White / Blanc</i>			
Riesling, Dr. Loosen 'Blue Slate', Germany		06	14
Greco, Stati, Lamezia Terme, Italy		06	14
Pinot Gris / Pinot Blanc, Au Bon Climat, Santa Barbara County, CA		06	8
Sauvignon Blanc, Beaucajon Estate, Napa Valley		07	11
Chardonnay, Joseph Drouhin, Rully, Bourgogne, France		05	10
Chardonnay, Sonoma Cutrer 'Russian River Ranches', Russian River Valley, CA		06	15
<i>Red / Rouge</i>			
Pinot Noir, Joseph Drouhin 'Laforet', Bourgogne, France		06	11
Pinot Noir, Stoneleigh, Marlborough, New Zealand		06	12
Malbec, Rutini Family 'Trumpeter', Mendoza, Argentina		06	9
Merlot, Hayman Hill 'Reserve Selection', Napa Valley, CA		06	9
Cabernet Sauvignon, Rock and Vine, North Coast, CA		05	10
Shiraz / Grenache, Razor's Edge, McLaren Vale, Australia		06	10

WINES BY THE HALF BOTTLE

<i>White / Blanc</i>			
3901 Sauvignon Blanc, Frog's Leap	Rutherford	05	32
3902 Sauvignon Blanc / Semillon, Merryvale 'Starmont'	Napa Valley	05	27
3903 Pinot Gris, King Estate	Oregon	06	19
3907 Chardonnay, Steele 'Steele Cuvee'	California	06	29
3904 Chardonnay, Ramey	Russian River Valley	05	38
3908 Viognier, Calera 'Mt. Harlan'	Central Coast	06	33
<i>Red / Rouge</i>			
3905 Pinot Noir, Eola Hills	Oregon	06	20
Cabernet Sauvignon, Chalk Hill	Sonoma County	04	75

CHAMPAGNE / SEKT / CAVA / SPARKLING WINE

<i>Champagne, France</i>			
132 Bruno Paillard 'Assemblage' (disgorged 2006)	Reims	96	144
138 Krug 'Brut Vintage'	Reims	90	540
Krug 'Grand Cuvee' *Brut	Reims	nv	325
127 Louis Roederer 'Brut Premier'	Reims	nv	95
131 Louis Roederer 'Brut Vintage' (magnum)	Reims	02	345
136 Montaudon	Reims	nv	89
130 G. H. Mumm 'Mumm de Cramant' Grand Cru	Reims	nv	126
128 Veuve Clicquot Ponsardin 'Yellow Label' *Brut (hf bottle)	Reims	nv	55
129 Veuve Clicquot Ponsardin 'Yellow Label' *Brut	Reims	nv	99
134 Nicolas Feuillatte *Brut Rose	Chouilly	nv	89
Heidsieck 'Monopole-Blue Top' *Brut	Epernay	nv	90
135 Louis Barthalemy *Brut	Epernay	nv	108
133 Perrier Jouet 'Fleur De Champagne' *Brut (hf bottle)	Epernay	00	149
126 Perrier Jouet 'Grand Brut'	Epernay	nv	77
Comte Audoin de Dampierre 'Cuvee des Ambassadeurs' *Brut		nv	110
<i>Germany</i>			
103 Henkell – Sekt *Trocken	Rhein	nv	33
<i>Spain</i>			
107 Codorniu – Cava *Brut	Sant Sadurni D'Anoia	nv	33
<i>Italy</i>			
101 Canella – Prosecco	Conegliano	nv	36
102 Fantinel – Prosecco *Extra Dry	Splimbergo	nv	33
<i>California, USA</i>			
104 Scharffenberger *Brut	Mendocino County	nv	45

RIESLING

<i>Germany</i>			
284 Weingut Leitz 'Rudshheimer Klosterlay' *Kabinett	Rheingau	06	59
287 Dr. Loosen 'Erdener Treppchen' *Spatlese	Mosel-Saar-Ruwer	06	79
281 Fritz Haag 'Braueberger Juffer Sonnenuhr' *Auslese	Mosel-Saar-Ruwer	06	77
289 Hoffman-Simon 'Piesporter Goldtröpfchen' *Auslese	Mosel-Saar-Ruwer	00	50
290 Muller-Catoir 'Haardter Herrenletten' *Spatlese	Pfalz	06	89
291 Muller-Catoir 'Gimmeldinger Schlossel' *Auslese (hf bottle)	Pfalz	06	109
283 Donhoff 'Estate' *QBA	Nahle	06	43
292 Weingut Keller *QBA		06	79
<i>France</i>			
278 Domaine Weinbach 'Schlossberg' Grand Cru (half bottle)	Alsace	05	69
<i>Austria</i>			
280 Nikolaihof 'Vom Stein'	Wachau	05	63
<i>California, USA</i>			
286 Josh & Marybeth Chandler 'Lazy Creek Vineyards'	Anderson Valley	06	49
<i>Australia / New Zealand</i>			
279 Leasingham 'Bin 7'	Clare Valley, AUS	04	47
285 Pegasus Bay	Waipara Valley, NZ	06	55

GEWURZTRAMINER / TRAMINER

<i>France</i>			
Domaines du Château de Riquewihr 'Les Sorcières'	Alsace	04	45
213 Domaine Rieffel	Alsace	06	40
215 Domaine Mittanacht-Klack	Alsace	04	43
214 Domaine Weinbach 'Cuvee Laurence'	Alsace	04	136
<i>Italy</i>			
216 J. Hoffstatter 'Kolbenhof'	Sudtirolo – Alto Adige	06	90
<i>California</i>			
Ventana Vineyards	Arroyo Seco, Monterey	05	28

PINOT GRIS / PINOT GRIGIO

<i>France</i>			
Domaine Schlumberger 'Spiegel – Grand Cru'	Alsace	04	42
Hunold	Alsace	04	36
Domaine Lignerès 'La Baronne'	Corbières	05	32
<i>Italy</i>			
157 Elena Walch	Alto Adige	06	45
<i>Oregon, USA</i>			
203 King Estate		06	45

PINOT BLANC / PINOT BIANCO / WEISSBURGUNDER

<i>Italy</i>			
158 Alois Lageder	Alto Adige	06	45
<i>Austria</i>			
276 Umdhof Salomon 'Hocktterrassen'	Kremstal	06	39
277 Hiedler	Kamptal	06	49

GRUNER VELTINER

CHENIN BLANC

<i>Loire Valley, France</i>			
210 Francois Chidlane	Montlouis	04	49
211 Nicolas Joly 'Les Clos Sacres'	Savennieres	04	63
217 Domaine Pichot 'Moelleux'	Vouvray	96	89
<i>India</i>			
202 Sula Vineyards 'Estate'	Nashik	07	36

HUNGARIAN WHITE VARIETALS

<i>Hungary</i>			
212 Izabella Zwack 'Dobogo' (furmint / harslevelu / muscat lunel) Tokaj		04	77

VIOGNIER

405 Domaine des Deux Mondes 'Deux C'		nv	140
(50% Condrieu / 50% Santa Barbara County)			

SOUTHERN FRENCH WHITE VARIETALS

<i>Southern Rhone Valley, France</i>			
402 Domaine des Senechaux	Chateauf-neuf-du-Pape	06	77
<i>Savoie, France</i>			
152 Pierre Boniface (jacquere)	Apremont	06	33

SPANISH WHITE VARIETALS

<i>Spain</i>			
159 Don Olegario (albarino)	Rias Baixas	06	47
<i>California, USA</i>			
156 Havens (albarino)	Carneros	06	59
<i>Argentina</i>			
451 Zolo (torrontes)	Mendoza	07	33

PORTUGUESE WHITE VARIETALS

<i>Portugal</i>			
151 Broadbent 'Vinho Verde' (loureiro / trajadura / pederna)		nv	29

OTHER ITALIAN WHITE VARIETALS

<i>Italy</i>			
153 Statti (greco)	Lamezia Greco	06	45
Radici 'Mastroberardino' (fiano di avellino)	Campania	03	38
<i>California</i>			
David Noyes (tocai friulano)	North Coast	04	32

SAUVIGNON BLANC & SEMILLON

<i>France</i>			
208 Michelle Redde	Pouilly Fume, Loire Valley	04	63
352 Chateau Brondelle	Graves, Bordeaux	05	49
Domaines Barons de Rothschild (Lafite) 'Reserve Special' Bordeaux		06	45
<i>California, USA</i>			
204 Patianna Vineyards (organic)	Mendocino	05	43
207 Work Vineyard	Napa Valley	06	45
209 Robert Mondavi 'To-Kalon Vineyard' (fume blanc)	Napa Valley	05	89
St. Supery 'Virtu' – Meritage	Napa Valley	02	40
<i>New Zealand</i>			
351 Brancott 'Montana Vineyard'	Marlborough	07	59

CHARDONNAY

<i>Bourgogne, France</i>			
503 Domaine Francois Raveneau 'Montee de Connerre' *1er Cru	Chablis	00	175
512 Monthelie-Douhairet 'Les Santenots' *1er Cru	Mersault	00	153
504 Domaine Leflaive 'Clavoillon' *1er Cru	Puligny-Montrachet	04	180
505 Domaine Morey-Coffinet *1er Cru	Batard-Montrachet	03	265
<i>Washington, USA</i>			
506 Chateau St. Michelle 'Cold Creek Vineyard'	Columbia Valley	05	72
<i>California, USA</i>			
Martin Ray	Russian River Valley	05	45
513 Ramey	Russian River Valley	06	79
514 Fort Ross 'Fort Ross Vineyard'	Sonoma Coast	04	90
516 Sonoma Cutrer 'Les Pierres'	Sonoma County	04	90
501 Far Niente	Napa Valley	06	99
517 Joel Gott 'Hyde Vineyard'	Napa Valley	03	70
511 De Tierra 'Coast View Vineyard'	Monterey	06	63
502 Talbott Vineyards 'Kali Hart – Sleepy Hollow'	Monterey	06	39
509 Miura 'Talley Vineyard'	Arroyo Grande Valley	00	81
Ambullneo 'Big Paw'	Santa Barbara County	04	95

PINOT NOIR

<i>Bourgogne, France</i>			
708	De L'Arlet 'Clos des Forets St. Georges Monopole' *1er Cru Nuits St. Georges	03	155
709	De L'Arlet 'Clos des Forets St. Georges Monopole' *1er Cru Nuits St. Georges	08	195
719	Michel Gros 'Clos des Reas Monopole' *1er Cru	Vosne Romanee	04 220
720	Michel Gros 'Clos des Reas Monopole' *1er Cru	Vosne Romanee	05 295
710	Domaine A Chopin & Fils 'Les Essards'	Cote de Nuits-Villages	05 90
	Rene Lequin-Colin	Bourgogne	05 48
<i>Oregon, USA</i>			
704	Domaine Drouhin 'Laurene'	Dundee Hills	04 135
<i>California, USA</i>			
705	De Loach	Green Valley	06 95
707	T R Elliott 'Three Plumes'	Russian River Valley	05 81
721	Fort Ross 'Fort Ross Vineyard'	Sonoma Coast	04 99
	Calera 'Ryan-30 th Anniversary Vintage'	Mt. Harlan	05 120
	Fogarty	Santa Cruz Mtns.	06 85
	De Tierra 'Silacci Vineyard'	Monterey	05 65
716	Robert Talbott 'Case - Sleepy Hollow Vineyard'	Monterey	05 99
<i>Australia & New Zealand</i>			
715	Innocent Bystander	Yarra Valley, AUS	06 45
711	Stoneleigh	Marlborough, NZ	06 41
712	Ata Rangii	Martinborough, NZ	06 117

NEBBIOLO, BARBERA, & DOLCETTO

<i>Piemonte, Italy</i>			
1105	Bussia Soprana 'Mosconi' (nebbiolo)	Barolo	01 135
1102	Cascina La Ghersa 'Campar' *Superiore (barbera)	Asti	04 45
<i>California, USA</i>			
1103	Thomas Fogarty (barbera)	Fiddletown	04 69
1101	Palmina (dolcetto)	Santa Barbara Cty	05 39

SANGIOVESE & 'SUPER - TUSCANS

<i>Toscana, Italy</i>			
1106	Tenimenti Angelini 'Val Di Suga'	Brunello Di Montalcino	01 89
1107	La Brancaia 'Iltraia' (cabernet sauvignon / sangiovese)		04 145

SPANISH RED VARIETALS

<i>Spain</i>			
1001	Alejandro Fernandez 'Pesquera' (tinto)	Ribera Del Duero	04 81

MALBEC & CABERNET FRANC

<i>California, USA</i>			
	Truchard (cab franc)	Carneros	04 50
1609	Beaucanon Estate 'L Cuvee' (cab franc)	Napa Valley	03 41
<i>Argentina</i>			
1201	Diseno (malbec)	Mendoza	06 39

MERLOT / RIGHT BANK, BORDEAUX

<i>Right Bank, Bordeaux, France</i>			
1605	Château Junayme	Fronsac	04 60
	Château Bellevue 'Claribes'	St. Foy	05 30
	Château Le-Bon Pasteur	Pomerol	04 90
	Château Bertineau St. Vincent	Lalande de Pomerol	05 75
<i>California, USA</i>			
1501	Azalea Springs	Napa Valley	01 45
	Ramsay	Napa Valley	05 35
	Sirita	Napa Valley	02 50
1502	Twomey Cellars	Napa Valley	04 117
1503	Swanson	Oakville	04 69

CABERNET SAUVIGNON / LEFT BANK, BORDEAUX

<i>Left Bank, Bordeaux, France</i>			
	Château Léoville-Barton	St. Julien	02 120
1725	Chateau Pavil de Luze	Margaux	05 99
1608	Chateau La Mission Haut-Brion	Pessac - Leognan	01 234
<i>California, USA</i>			
	Silver Oak	Alexander Valley	03 95
1707	Bugay Vineyards 'Les Rocheuses - Clone 337 Reserve'	Sonoma County	03 169
1603	Chateau St. Jean 'Cinq Cepages'	Sonoma County	04 135
	Kenwood 'Artist Series'	Sonoma County	03 150
1708	Rudd 'Oakville Estate Red'	Oakville	04 249
1604	Quintessa	Rutherford	04 250
1721	Voon Strasser 'Post Vineyard'	Diamond Mtn.	05 135
1703	Antinori Family Estate 'Antica'	Napa Valley	04 126
1722	Cakebread Cellars	Napa Valley	05 139
1706	Chateau Montelena	Napa Valley	04 79
1711	Darioush	Napa Valley	04 162
1705	Forman Vineyard	Napa Valley	153
1710	Jana 'Cathedral'	Napa Valley	03 90
1720	Joel Gott	Napa Valley	03 79
	O'Brien Estate 'Seduction'	Napa Valley	05 110
1709	Paul Hobbs	Napa Valley	04 144
	Twenty Bench	Napa Valley	05 48
1724	Work Vineyards 'Reserve'	Napa Valley	03 95
1717	Mount Eden Vineyards 'Saratoga Cuvee'	Santa Cruz Mtns.	04 50
1716	Ridge 'Santa Cruz Mountains'	Santa Cruz Mtns.	04 89
	Three Dog Vineyards	Santa Cruz Mtns.	99 210
1723	Justin 'Isosceles'	Paso Robles	05 90
<i>Chile</i>			
	Los Vascos 'Reserve'	Colchagua Valley	06 45
<i>Lebanon</i>			
	Château Musar 'Cuvée Rouge'	Bekaa Valley	04 75

ZINFANDEL

<i>California, USA</i>			
1806	Rosenblum Cellars 'Eagle Point Vineyard'	Mendocino County	05 60
1801	Ridge 'Lytton Springs' (zinf/petit sirah/carignane)	Dry Creek Valley	05 95
1804	Bear & Lion 'Old Vines'	Howell Mountain	05 63
1807	Work Vineyards	Napa Valley	05 65
1802	Sobon Estate 'Rocky Top Vineyard'	Amador County	05 36
	Sobon Estate 'Old Vines'	Amador County	06 40

SYRAH / SHIRAZ

<i>Northern Rhone Valley, France</i>			
1306	Domaine des Remizieres 'Cuvee Particuliere'	Crozes - Hermitage	05 50
<i>California, USA</i>			
1310	Nickel & Nickel 'Darren Vineyard'	Russian River Valley	05 90
1309	Russian Hill 'Ellen's Block'	Russian River Valley	03 79
1311	Sawkar Vineyards	Napa Valley	03 45
1307	Melville 'Donna's'	Santa Rita Hills	04 95
<i>Australia</i>			
	Two Hands 'Angels Share'	McLaren Vale	06 60

GRENAICHE & SOUTHERN FRENCH RED VARIETALS

<i>Southern Rhone Valley, France</i>			
1305	Louis et Cherry Barruol 'Saint Cosme'	Châteauneuf du Pape	04 90
	Château Mont-Redon	Châteauneuf du Pape	04 85
1301	Delas 'Cotes du Ventoux'	Côtes du Rhone	05 33
1312	Perrin Brothers 'Cudoulet du Beaucastel'	Côtes du Rhone	05 95
<i>California, USA</i>			
1303	Tablas Creek Vineyard 'Esprit de Beaucastel'	Paso Robles	05 99

2007 SF Chronicle Top 100 Restaurant

2007 Wave Magazine Top 10 Silicon Valley Restaurant

2008 Michelin Recommended San Francisco Restaurant

Corkage of \$15 per 750 ml with a maximum of 1500 ml per party. Each corkage is waived with each purchase of the same size bottle. Our red wines are served with a slight chill at a constant cellar temperature of 57-59 degrees.



EVENTS AND MENUS

Our **Private Room** is a mid-sized private or semi private room. This space is quieter than the main dining room and is ideal for formal dinners, corporate events, specialty wine tasting, holiday parties and cocktail receptions. The private room can accommodate a sit-down dinner up to 35 or 70 persons for reception. The room can be arranged a variety of ways to suit our guests needs.

Our **Fountain Room** located at the front of the restaurant features full-length glass windows as well as our hand made slate wall fountain. This room can be partitioned off from the main dining room for privacy and is ideal for seated parties up to 20 or receptions up to 40. The entrance is just off the beautiful Daru lounge, perfect for pre-party mingling.

Our **Main Dining Room** is also available for private or semi private events with seating up to 70 and reception up to 120.

The entire restaurant is available for seated dinners up to 120 and receptions to 250 persons.

Our mission is for your event to be a tremendous success. The following packages are guidelines for a great dinner, lunch, or reception. We will use your selections to create a personalized menu. We would love to help you create a Custom Package if you are looking for something extra special.

Mantra Dinner Packages:

Three Course Dinner \$49.00 per person

First Course Choose One Appetizer to be served family style or One Salad
Main Course Choose Two Entrees for your guests to choose from
Dessert Course Choose One Dessert

Four Course Dinner \$59.00 per person

First Course Choose Two Appetizers to be served family style
Second Course Choose One Salad to be offered to your guests
Main Course Choose Three Entrees for your guests to choose from
Dessert Course Choose One Dessert

Deluxe Four Course Dinner \$69.00 per person

First Course Choose Three Appetizers to be served family style
Second Course Choose Two Salads for your guests to choose from
Main Course Choose Four Entrees for your guests to choose from
Dessert Course Choose Two Desserts for your guests to choose from

Mantra Lunch Packages:

Two Course Lunch \$20.00 per person

Main Course Choose Two Entrees for your guests to choose from
Dessert Course Choose One Dessert

Three Course Lunch \$25.00 per person

First Course Choose Two Appetizers to be served family style or One Salad
Main Course Choose Two Entrees for your guests to choose from
Dessert Course Choose Two Desserts for your guests to choose from

Four Course Lunch \$35 per person

First Course Choose Three Appetizers to be served family style
Second Course Choose One Salad to be offered to your guests
Main Course Choose Four Entrees for your guests to choose from
Dessert Course Choose Two Desserts for your guests to choose from

Naan Service available for all packages for a \$3.00 per person surcharge for lunch or dinner (please select two)

MANTRA RECEPTIONS

COCKTAIL / RECEPTION PACKAGES

Reception packages include family style servings of each hors d'oeuvre to accommodate the size of your group.

ANDAAZ

Two hours of open bar to include well/call brands, Domestic house wines, Beers, soft drinks & fruit juices

Tandoori Chicken Tikka with Mint Chutney
Assorted Naan with Dal and Chutneys
Seekh (Ground Lamb) Kebab, Tamarind Sauce
Vegetarian Spring Rolls
Baked Wild Mushroom Tartlet stuffed with Red Onions, Garlic & Mascarpone
Seasonal Vegetarian Naanizza Slices
Lemon Tarts

\$40.00 per person plus tax & gratuity for Well Drinks \$55.00 per person plus tax & gratuity for Call Drinks

WAH WAH

Two hours of open bar to include call brands, Domestic house wines, Beers, soft drinks & fruit juices

Domestic & Imported Cheese Display
Assorted Naan with Dal and Chutneys
Tandoori Paneer Tikka with Mint Chutney
Reshmi (Chicken) Kebabs
Vegetarian Samosas
Baked Wild Mushroom Tartlet stuffed with Red Onions, Garlic & Mascarpone
Vegetarian Spring Rolls
Prawns with Home Made Cocktail Sauce
Lemon Tarts

\$50.00 per person plus tax & gratuity for Well Drinks \$65.00 per person plus tax & gratuity for Call Drinks

MUDHOSH

Two hours of open bar to include call brands, Domestic house wines, Beers, soft drinks & fruit juices

Domestic & Imported Cheese Display
Assorted Naan with Dal and Chutneys
Tandoori Chicken Tikka with Mint Chutney
Baby Lamb Chops, Garlic & Rosemary Glaze
Prawns with Home Made Cocktail Sauce

Baked Wild Mushroom Tartlet stuffed with Red Onions, Garlic & Mascarpone
Hollowed Wafers stuffed with Coriander & Cumin Dusted Chickpeas & Potatoes with Tamarind sauce
Vegetarian Spring Rolls
Vegetarian Samosas
Lemon Tarts

\$60.00 per person plus tax & gratuity for Well Drinks \$75.00 per person plus tax & gratuity for Call Drinks

Beverage Only Package

\$20.00 per person Price is based on a 2 hour event Additional charge of \$7.00 per guest per hour after

Liquor

Absolut Vodka
Jim Beam

Bombay Gin
Canadian Club

Bacardi Light Rum
Jose Quervo Tequila

Jack Daniels
Dewars Scotch

Bottled Beer

Amstel Light

Taj Mahal

Sierra Nevada Pale Ale

Fat Tire Ale

Wines served by the glass

White wine: Chardonnay based upon availability

Red wine: Cabernet based upon availability

Non-Alcoholic Specialties

Indian Summer Fruit Punch

Fresh Squeezed Lemonade

Organic Fruit Iced Tea

Assorted Soft Drinks

APPETIZER LIST

Appetizers can also be purchased a la carte by the dozen to fit the size and tastes of your group.

Non Vegetarian Appetizers

- Tandoori Chicken Tikka with Mint Chutney 36
- Goan "Style" Chicken Satays, Coconut-Peanut Sauce 36
- Ahi Tuna Tartar on a Toasted Crostini 40
- Baby Lamb Chops, Garlic & Rosemary Glaze 45
- Baked Proscuitto wrapped Scallops 40
- Smoked Salmon on a Cucumber wheel with Crème Fraiche 40
- Seekh (Ground Lamb) Kebab, Tamarind Sauce 36
- Prawns with Home Made Cocktail Sauce 40
- Reshmi (Chicken) Kebabs 36

Vegetarian Appetizers

- Tandoori Paneer Tikka with Mint Chutney 30
- Vegetarian Spring Rolls 30
- Baked Wild Mushroom Tartlet stuffed with Red Onions, Garlic & Mascarpone 30
- Watercress, Mushrooms & Gypsy Peppers Naanizza Slices 30
- Baked Puff Pastry with Spinach 30
- Vegetarian Samosas 30
- Belgium Endives with Avocado, Tomato, Onion & Garlic Salsa 36
- Hollowed Wafers stuffed with Coriander & Cumin Dusted Chickpeas & Potatoes 30

- Hazelnut Mousse 60
- Bitter Sweet Chocolate Mouse Cake 60

MANTRA BUFFETS

LUNCH

Buffet lunch including appetizers, salad and entrees, and soft drinks
Alcohol will be paid for by consumption and added on to the bill at the end of the event
Naan with Dal, Raita, and Chutneys will be included

\$28.00 per person plus tax and gratuity: Choose 3 appetizers, 1 salad and 2 entrées

\$38.00 per person plus tax and gratuity: Choose 3 appetizers, 2 salads and 3 entrees

\$45.00 per person plus tax and gratuity: Choose 3 appetizers, 2 salads and 4 entrees

Appetizers and Side Dishes

Almond Paneer Kebab

Patties of Thyme Scented Fresh Cheese Curd and Goat Cheese, Petite Salad

Baked Wild Mushroom Tartlet stuffed with Red Onions, Garlic & Mascarpone

Vegetarian Spring Rolls

Hollowed Wafers filled with Coriander and Cumin Dusted Garbanzo Beans, Potatoes,
Yogurt, Chili Powder & Tamarind Chutney

Fresh Hand-Made Vegetarian Samosas

Shrimp Vinhaleaux

Cinnamon & Chili Marinated Oven Roasted Large Prawns with Pickled Onions, Fennel & Pepper Salad

Goan "Style" Chicken Satays, Coconut-Peanut Sauce

Lamb Seekh & Shammi Kebabs with Mint Chutney

Rice Pilaf with English Peas

Daily selection of fresh vegetables tossed with a curry leaf accented tomato coconut sauce

Salads

Fennel Rocket Salad

Tossed Arugula Salad with Fennel, Red Onions, and Spiced Walnuts in a Mango Passion Fruit Vinaigrette

Caesar Salad

Tender Hearts of Baby Romaine, White Anchovies and Garlic Espuma, Brioche and Parmesan Crackers

Mantra House Salad

Organic Baby Greens and Vegetables, Point Reyes Blue Cheese, Toasted Walnuts with Dijon Shallot Vinaigrette

Entrees

Naanizza (vegetarian or non-vegetarian)

Spiced Paneer 'Wrap'

Fresh Cheese Rolled with Onions, Peppers and Sprouts in Egg Roti Parantha, Raita of the Day

Vegetarian Risotto

Green Peas, Truffle Oil, Mushrooms, Asparagus, Spinach, Cherry Tomatoes, Curried Carrots and Cauliflower

Seafood Risotto

Saffron Risotto with Shrimp, Scallops, and Mussels

Pacific Day Boat Salmon with Asparagus and Seafood Risotto

Chicken or Vegetarian Curry

DINNER BUFFETS

Pricing and menu selections will vary. Available by personalized quote only.

MANTRA GROUP DINNERSTOGO

Traditional Indian Fare

Dal of the day	12 people	\$36.00
Vegetarian Curry	12 people	\$36.00
Chicken Curry	12 people	\$48.00

Packaged Meals

Dinner with Appetizer Lamb Kebab, Mixed Green Salad, California Chicken "Moilee", Dal, and Rice Pilaf	12 people	\$240.00
California Fish Platter Meal - Chicken Tikka, Grilled Fresh Salmon, Risotto (can substitute Paneer Ravioli for Vegetarians), Naan, and Mixed Green Salad	12 people	\$300.00
Vegetarian Indian Meal - Two Vegetable Curries (Saag Paneer, Kadai Paneer or other Seasonal Vegetable), Dal, Raita, Rice Pilaf, Naan, and Mixed Salad	12 people	\$180.00
Non-vegetarian Indian Meal - Chicken Curry, Vegetable Curry, Dal, Raita, Naan, Rice Pilaf, and Mixed Salad	12 people	\$216.00
Dinner with Appetizer Chicken Tikka Kebab, Mixed Green Salad, Kashmiri Sea Bass, Naan, Dal, and Rice Pilaf	12 people	\$300.00

RECIPES

Striped Bass with Okra Padchi

Ingredients:

Striped Bass Fillets – 2
Turmeric Powder – ¼ tsp
Chili Powder – 1/8 tsp
Salt – ¼ tsp
Lemon Juice – 1 tbsp
Semolina – 8oz

For the Sauce

Asafoetida – 1/8 tbsp
Fresh Okra– 8-10pcs
Baby tomatoes – 4 ea
Diced Peppers – 2 tbsp
Curry Leaf – 2 ea
Turmeric – pinch
Salt – pinch
Mustard Seed – 1/8 tsp
Heavy Cream – 2oz
Yogurt, Whipped – 4 oz

Method

1. Marinate the fillets by mixing turmeric, chili powder, salt, and lemon juice. Leave aside for 1 hour.
2. Press the fillets by hand to squeeze out the excess liquid and then roll them in the semolina flour. Shake off excess flour.
3. Cut the okra lengthwise and fry them in 350-degree pre-heated oil for 5 mins. Put them aside.
4. To cook the fish, pre-heat a non-stick pan and pour in some oil. When it starts to shimmer, put the fillets in and sear them for 1 minute on each side. Lower the flame and continue cooking them for an additional 3 minutes on each side.
5. To make the sauce, pour some oil in a saucepan and wait until it shimmers. When it is ready add the mustard seeds and the curry leaves. Wait until the mustard seeds pop and then add asafetida, diced peppers, and okra. Cook for about 1 min. Add the spices, and after about 10 seconds add whipped yogurt and heavy cream. Let simmer for 5 minutes.
6. To serve, lay the fillets on a dish and spoon the sauce over them. Garnish with freshly chopped cilantro.

Paneer Cuboid

Ingredients:

Cuboid

Block of Paneer
Yogurt – 4oz
Fenugreek – ½ tsp
Salt – to taste
Red Chili Powder – ¼ tsp
Cumin Powder – ¼ tsp
Garam Masala – ¼ tsp
Mustard Oil – 2-3 oz
Lemon Juice – 4 oz
Ginger/Garlic Paste – 2 oz

Soup

Yogurt – 8oz
Fresh Mint – 1 tsp
Lemon Juice – 1 tbsp
Sugar – 1 tbsp
Rose Syrup – 2 tbsp

Stuffing

Grated Paneer – 3oz
Chopped Mushrooms – 2oz
Chopped Red Onion – 1/2 onion
Chopped Indian Pickle – 1oz
Toasted Fennel – 1 tsp

Batter

Chickpea Flour – 4oz
Salt – ¼ tsp
Chili Powder – ¼ tsp
Chat Masala – ¼ tsp
Ajowain Seed – 1/8 tsp
Water – 3 oz

Method

1. To marinate the paneer, cut the block into cubes of 2x2 inches. Mix all the marinating ingredients together and add cubes. Marinate for 4 hrs.
2. To make the stuffing, cook chopped mushrooms in a sauté pan until the liquid comes out and evaporates. Let cool. Once mushrooms have cooled, add grated paneer, red onions, pickle, paste, and toasted fennel seeds.
3. Cook paneer cubes in a pre-heated oven at 500 degrees for about 15 min on a wire rack. Remove and let cool, refrigerate cubes for 4-5 hrs.
4. Make the batter by mixing chickpea flour, spices, and water. Use only enough water to give it the consistency of pancake batter.
5. Take paneer cubes out of the refrigerator and carefully hollow out the insides.
6. Stuff with prepared stuffing.
7. Pre-heat frying oil to 350 degrees. Dip the cuboid in the batter and then fry gently until golden brown.
8. Make the soup by blending yogurt, rose syrup, sugar, and lime juice. Pour it into shot glasses and keep chilled until ready to serve.
9. To serve, cut the hot cuboid in half and drizzle with your favorite chutney. Place the soup shot alongside the cuboid. Serve immediately.

Mustard Shrimps with Mango and Passion Fruit Sauce

Ingredients:

Tiger Shrimps: Peeled and Deveined - 10
Yogurt, Plain – 4 oz
Hot Deli Mustard - 1Tbsp
Cinnamon Powder – ¼ tsp
Fennel Powder – ¼ tsp
Salt and Pepper – to taste
Lemon Juice – 1 Tbsp
Turmeric powder – ¼ tsp
Red Chili Powder – ¼ tsp
Honey – 2 oz
Mustard Oil – 2 oz

For the sauce:

Garlic cloves – 2
Mango pulp – 1 cup
Passion Fruit Juice – 1 cup
Salt and Pepper – to taste
Butter – 4 oz

Method:

1. To pre-marinade the shrimp, mix the shrimps, turmeric, chili powder and lemon juice. Set aside for 15 minutes.
2. To make the second marinade, mix honey, mustard paste, salt, pepper, cinnamon powder, yogurt and fennel powder.
3. Squeeze the shrimps. Put them in the second marinade and leave them for another 15 minutes.
4. Meanwhile in a saucepan, take 2 oz of butter and sauté the chopped garlic until golden. Then add the passion fruit juice and the mango puree. Reduce the flame to a simmer and then cook it for 15 minutes. Finish off by adding the left over butter.
5. To cook the shrimp, put mustard oil in a saucepan and heat it until it starts to simmer. Sear the shrimp on both sides on a high flame and then reduce the flame to moderate heat and keep on cooking the shrimp about 2 minutes on each side.
6. To serve, put the cooked shrimp on your favorite salad and then spoon the passion fruit glaze on top.