



MENU

"Experience the Art of Indian Cuisine"

St. Peters

📍 226 Mid Rivers Center, St. Peters, MO 63376

📧 mostp.spicemantra.us 📞 636-336-2340

Ballwin

📍 15307 Manchester Rd, Ballwin, MO 63011,

📧 mobw.spicemantra.us 📞 636-336-2360

🌐 spicemantra.us



Soups

Veg Sweet Corn Soup 🌽🌽

A heartwarming and creamy soup filled with tender sweet corn kernels and an assortment of fresh vegetables, offering a perfect balance of sweetness and savory notes.

\$ 6.99

Tomato Basil Soup 🍅

A classic tomato-based soup elevated by the addition of fragrant basil, creating a rich and refreshing flavor profile.

\$ 6.99

Veg Hot and Sour Soup 🌶️🌶️

A tantalizing soup bursting with spicy and tangy flavors, featuring a harmonious blend of ingredients that excite the taste buds.

\$ 6.99

Lentil Soup 🌿

A nourishing and wholesome soup made from simmered lentils, enriched with aromatic spices and herbs, providing a comforting and nutritious experience.

\$ 6.99

Chicken Sweet Corn Soup

A comforting and hearty soup that combines succulent chicken pieces with sweet corn, delivering a satisfying and flavorful sensation.

\$ 7.99

Chicken Hot and Sour Soup 🌶️

An invigorating and spicy chicken soup that awakens the palate with its bold and zesty character.

\$ 7.99

Goat Bone-In Soup 🍖

A robust and flavorful soup featuring tender pieces of goat meat with bones, offering a taste of hearty and satisfying goodness.

\$ 8.99

🌿 Goat Shorba 🍲

A traditional and aromatic goat broth simmered with warming spices, creating a light yet flavorful soup that offers comforting depth and a rich, soulful taste.

\$ 8.99

Bar Bites & Munchies

Masala Papad | Fried Peanuts

Masala Peanuts | Crispy Masala Corn

Veg Pakoda | Onion Pakoda

Masala Egg Omlette | Chicken Pakoda



Food Allergy Notice
If You Have A Food Allergy Or Special Dietary Requirement
Please Inform A Member Of Staff Or Ask For More Information

🌾 Gluten Free 🌱 Vegan 🔥 Hot 🌿 New Item

South Indian Tiffins

Idly

Soft and fluffy steamed rice cakes served with chutney and sambar.

\$ 9.99

Mini Idly

Soft mini idlis served with hot sambar or chutney.

\$ 10.99

Podi Ghee Idly

Soft idlis coated with spicy podi and aromatic ghee.

\$ 10.99

Mini Podi Ghee Idly

Soft mini idlis tossed with aromatic podi spice and pure ghee for a rich, flavorful South Indian bite.

\$ 10.99

Mini Ghee Karam Idly (Pan tossed)

Soft mini idlis tossed in spicy karam masala and drizzled with aromatic ghee, creating a rich and flavorful South Indian delight.

\$ 11.99

Mini Sambar Idly

Soft mini idlis soaked in hot, flavorful sambar.

\$ 11.99

Sambar Idly

Soft mini idlis soaked in hot, flavorful sambar.

\$ 11.99

Poori

Fluffy pooris served with your choice of potato masala, chicken curry, or goat curry.

\$14.99/

Potato Masala/Chicken Curry/Goat Curry

\$15.99/

\$17.99

Parotta

Veg Curry/Chicken Curry/Goat Curry

\$14.99/

\$15.99/

\$17.99

Soft, flaky parottas served with your choice of veg curry, chicken curry, or goat curry.

Set Dosa

Veg Curry/Chicken Curry/Goat Curry

\$14.99/

\$15.99/

\$17.99

Soft, fluffy set dosas served with your choice of veg curry, chicken curry, or goat curry.



Minapattu

A traditional South Indian crepe made from fermented rice and lentil batter, cooked until light and crisp. Served plain or with a variety of fillings, accompanied by chutneys and sambar.

Plain	\$10.99
Onion	\$11.99
Podi	\$11.99
Masala	\$11.99
Mysore Masala	\$12.99
Guntur Karam	\$12.99
Ghee Roast	\$12.99
Egg	\$12.99
Paneer Tikka	\$13.99
Chilli Cheese	\$13.99
Chicken Tikka	\$13.99
Chicken 65	\$13.99
Chicken Kari	\$14.99
Mutton Kheema	\$15.99
Mutton Kari	\$15.99
Paper Ghee Roast (70mm)	\$15.99

Veg Appetizers

Punjabi Samosa 🌱	\$9.99
Golden, crispy pastries filled with spiced potatoes and peas, a classic and beloved Indian snack that offers a satisfying and flavorful crunch. (3 pieces)	
Veg Pakoda 🌱🌱	\$11.99
Deep-fried fritters made from an assortment of fresh vegetables and gram flour, resulting in a satisfyingly crunchy and flavorful treat, perfect for a delightful snacking experience.	
Onion Pakoda 🌱🌱	\$11.99
Crispy and fragrant onion fritters, a timeless and tasty snack that showcases the sweet and savory flavors of thinly sliced onions enveloped in a crispy coating.	
Veg Spring Rolls 🌱	\$11.99
Thin and crispy rolls packed with an array of vegetables, a popular and satisfying appetizer that combines a crunchy exterior with a delightful veggie medley inside. (7 pieces)	
Mirchi Bajji 🌱🌱🌱	\$10.99
Spicy and deep-fried green chili fritters that offer a fiery kick and a crispy texture, a delightful choice for those who enjoy heat and crunch. (4 pieces)	



🌱 Gluten Free 🌱 Vegan 🔥 Hot 🌱 New Item

Kids Special

Kids Special Plain Cone	\$7.99
Kids Special Chocolate	\$8.99
Kids Special Paneer	\$9.99



Uthappam

A soft and savory South Indian pancake made from fermented rice and lentil batter and cooked to perfection. Served with chutneys and sambar.

Plain	\$12.99
Onion	\$13.99
Onion Chilli	\$13.99



Cut Mirchi 🌱🌱🌱	\$11.99
Another variation of Mirchi Bajji, cut into small pieces and deep fried.	
Stuffed Mirchi Bajji 🌱🌱🌱	\$12.99
Mirchi Bajji stuffed with onions, cilantro, fried peanuts mixed in lime juice and topped with chaat masala is a popular south-indian street snack. (4 pieces)	
Crispy Corn 🌱	\$13.99
Crispy, golden kernels of corn tossed with house spices, offering a delightful mix of crunch and zest that makes this a perfect anytime snack.	
Corn Chatpat 🌱	\$14.99
A vibrant and tangy corn medley bursting with bold spices, delivering a chat-style experience that balances crunch, zest, and irresistible street food flair.	
Gobi Milagu Varuval 🌱🌱	\$14.99
Crispy cauliflower florets tossed in a fragrant pepper-spice blend, creating a bold and fiery South Indian appetizer with deep, aromatic flavors.	

 Gluten Free
  Vegan
  Hot
  New Item

Bullet Paneer

Tender paneer cubes stir-fried with fresh green chilies and spices, offering a spicy and aromatic kick that's perfect for heat lovers.

\$15.99

Gobi 65

Cauliflower florets marinated and fried to a crispy perfection, a beloved and crunchy appetizer that showcases the delightful flavors and textures of this vegetable.

\$13.99

Babycorn 65

Babycorn marinated and fried with a spicy coating, creating a delightful and crunchy experience, a popular choice for its unique taste and crunch.

\$13.99

Paneer 65

Paneer cubes marinated and fried with a spicy twist, a vegetarian favorite known for its tender and flavorful profile.

\$15.99

Gobi Manchurian

Crispy cauliflower florets coated in a tangy and spicy Manchurian sauce, delivering a delightful fusion of flavors that combine crunch and sauciness.

\$13.99

Babycorn Manchurian

Babycorn in a flavorful and saucy Manchurian sauce, a delightful and crunchy appetizer that blends the subtle sweetness of baby corn with spicy and tangy notes.

\$13.99

Paneer Manchurian

Paneer cubes in a spicy and tangy Manchurian sauce, a classic Indo-Chinese dish that offers a perfect balance of softness and sauciness.

\$15.99

Chilli Gobi

Crispy and spicy cauliflower tossed with chili sauce, providing a fiery and flavorful experience, perfect for those who enjoy the heat.

\$13.99

Chilli Babycorn

Babycorn in a spicy and tangy chili sauce, a fiery and crunchy delight that combines the mild sweetness of baby corn with a spicy kick.

\$13.99

Chilli Paneer

Paneer cubes in a spicy and saucy chili sauce, a popular Indo-Chinese dish known for its delightful combination of soft paneer and zesty flavors.

\$15.99

Chilli Parotta

Shredded parotta tossed with spicy sauces, onions, and chilies for a bold, street-style flavor with a delicious wok-fried kick.

\$15.99

Dragon Gobi

Crispy and spicy cauliflower tossed with chili sauce, providing a fiery and flavorful experience, perfect for those who enjoy the heat.

\$13.99

Dragon Babycorn

Babycorn in a spicy and tangy chili sauce, a fiery and crunchy delight that combines the mild sweetness of baby corn with a spicy kick.

\$13.99

Dragon Paneer

Paneer cubes in a spicy and saucy chili sauce, a popular Indo-Chinese dish known for its delightful combination of soft paneer and zesty flavors.

\$15.99

Karampodi Gobi

Crispy and flavorful cauliflower florets coated in a tantalizing blend of Karampodi (spice powder) that infuses a burst of South Indian spices.

\$15.99

Karampodi Babycorn

A tantalizing Indian dish that combines crispy baby corn with the bold kick of spicy karampodi (spice powder).

\$15.99

Mushroom Ghee Roast

Mushrooms roasted in aromatic ghee and traditional spices, creating a rich, earthy, and indulgent appetizer with deep South Indian flavors.

\$13.99

Mushroom Pepper Fry

A flavorful stir-fry of mushrooms coated in a robust pepper masala, offering a spicy, fragrant, and satisfying specialty dish.

\$13.99

Mix Veg Manchurian

Assorted pieces of crispy cauliflower florets, paneer cubes, babycorn in a spicy and tangy manchurian sauce, a classic Indo-Chinese dish.

\$15.99

Veg Manchurian Balls

Crispy vegetable balls simmered in a tangy and spicy Manchurian sauce, delivering a classic Indo-Chinese favorite with a perfect balance of crunch and sauciness.

\$15.99

Non-Veg Appetizers

Chicken 65

Spicy and juicy chicken bites, a popular South Indian appetizer that's known for its fiery flavor and delightful crunch.

\$15.99

Chicken 555

Spicy, creamy and flavorful chicken bites with a unique twist, offering a taste sensation that's both exciting and savory.

\$15.99

Chilli Chicken

Crispy chicken pieces in a spicy sauce, delivering a delightful combination of crunch and sauciness, perfect for those who love bold and zesty flavors.

\$15.99

Dragon Chicken

Crispy chicken tossed in a fiery dragon sauce, combining bold heat and tangy flavors for an exciting Indo-Chinese appetizer.

\$15.99

Chicken Manchurian

Chicken pieces in a spicy and tangy Manchurian sauce, a classic Indo-Chinese dish that's a favorite for its saucy goodness and tender meat.

\$15.99

Chicken Majestic

A regal and spicy chicken dish that combines tender chicken pieces with bold and flavorful spices, offering a delightful and majestic taste.

\$15.99

Ginger Chicken

Chicken cooked with aromatic ginger and spices, providing a fragrant and savory experience that's both comforting and delightful.

\$15.99

KnockOut Chicken

A knockout combination of tender chicken pieces with bold and knockout flavors, offering a memorable and intense taste experience.

\$15.99

Karampodi Chicken

Chicken prepared with a special Karampodi spice blend, known for its fiery and flavorful character, providing a unique and spicy sensation.

\$17.99

Chicken Milagu Varuval

A pepper-infused South Indian chicken fry featuring tender pieces coated in a bold and aromatic milagu (pepper) masala.

\$15.99

Bullet Chicken \$15.99

Juicy chicken cooked with fresh green chilies and spices, offering a vibrant, spicy, and aromatic flavor profile.

Cashew Chicken Pakoda \$16.99

Crunchy chicken fritters enriched with cashews, creating a unique blend of crisp texture and nutty richness.

Chicken Lollipop \$16.99

A beloved and playful chicken appetizer that features drumettes transformed into lollipops, offering a fun and flavorful bite. (8 pieces)

Chicken Lollipop Chinese Style \$17.99

Crispy chicken lollipops tossed in a spicy Indo-Chinese sauce with peppers and aromatics for a bold, addictive flavor.

Chilli Parotta (Chicken) \$16.99

Shredded parotta wok-tossed with chicken, chilies, onions, and spicy sauces for a fiery, street-style favorite packed with flavor.

Rayalaseema Kodi Vepudu \$16.99

A traditional Rayalaseema-style chicken fry known for its rustic spices and bold flavors, offering a hearty and authentic regional experience.

Ginger Fish \$19.99

Fish cooked with aromatic ginger and spices, providing a fragrant and savory seafood experience that's both comforting and delightful.

Apollo Fish \$19.99

A delightful and flavorful fish dish that showcases the bold and zesty flavors of Apollo Fish preparation, a unique and spicy seafood choice.

Andhra Tawa Fish \$19.99

A spicy and flavorful fish preparation seared on a tawa, delivering a bold Andhra punch with a crispy exterior and tender interior.

Tandoori

Paneer Tikka Kabab \$16.99

Soft and marinated paneer cubes skewered and cooked to perfection in the tandoor, offering a delectable and flavorful vegetarian kebab.

Hariyali Paneer Tikka \$16.99

Paneer marinated in a vibrant green blend of herbs, mint, and spices, then grilled to perfection for a fresh and aromatic tandoori delight.

Achari Paneer Tikka \$16.99

Paneer infused with tangy achari spices and grilled in the tandoor, offering a pickle-inspired burst of flavor with smoky undertones.

Gongura Paneer Tikka \$17.99

A unique tandoori paneer featuring the tangy punch of Gongura leaves, creating a bold and distinctive flavor profile.

Chicken Tikka Kabab \$16.99

Succulent and tender pieces of chicken, marinated and grilled to perfection, offering a flavorful and aromatic chicken kebab.



Bheemavaram Royyala Vepudu \$19.99

A coastal-style shrimp fry featuring aromatic spices and a rich, savory profile inspired by Bheemavaram's culinary traditions.

Shrimp 65 \$19.99

A seafood twist on the classic 65, featuring crispy shrimp coated in a spicy, tangy marinade that packs bold flavor in every bite.

Shrimp Fry \$19.99

Succulent shrimp marinated and fried to a crispy perfection, offering a crunchy and seafood delight that's perfect for those who love the ocean's flavors.

Pepper Shrimp Roast \$19.99

Shrimp roasted with a fragrant pepper masala, offering a bold, aromatic, and deeply satisfying seafood appetizer.

Madhurai Nei Chukka Varuval (Lamb) \$19.99

Tender lamb pieces cooked with aromatic spices, offering a rich and flavorful meat dish that's both satisfying and aromatic.

Chettinadu Mutton Milagu Varuval (Goat) \$21.99

Goat meat cooked with fragrant spices, providing a hearty and flavorful dish that's known for its rich and satisfying character.

Telangana Mamsam Ghee Roast (Goat) \$21.99

Goat meat roasted in ghee with Telangana-style spices, offering a rich, aromatic, and indulgent regional specialty.



Tangdi Kabab

Juicy chicken drumsticks marinated in aromatic spices and grilled in the tandoor, offering a succulent and flavorful kabab experience.

\$16.99

Tandoori Chicken

Whole chicken marinated with aromatic spices and yogurt, cooked in a clay tandoor for a smoky, juicy finish, then cut into pieces and served hot on a sizzling platter.

\$17.99

Tandoori Murgh

Chicken whole leg quarters marinated in aromatic spices and yogurt, then cooked in a tandoor to achieve a smoky and succulent texture.

\$17.99

Gongura Tandoori Chicken **\$18.99**

A tangy and spicy tandoori chicken infused with the bold flavor of Gongura leaves, creating a unique and vibrant twist on a classic.

Tandoori Shrimp

Plump and juicy shrimp marinated in a special blend of spices and grilled in the tandoor, offering a smoky and flavorful seafood delight.

\$19.99

Naans/Bread

Plain Naan

A classic and soft Indian bread, perfectly baked in a tandoor, offering a versatile accompaniment for various dishes.

\$3.99

Butter Naan

Soft and fluffy naan brushed with a generous layer of rich butter, creating a comforting and indulgent bread that pairs wonderfully with a variety of dishes.

\$3.99

Garlic Naan

Naan infused with aromatic roasted garlic, providing a fragrant and flavorful twist to the traditional Indian bread.

\$4.99

Chilli Garlic Naan

Naan with a fiery and garlicky kick, perfect for those who enjoy a spicy and aromatic bread option.

\$4.99

Bullet Naan (Chilli Naan)

A spicy and hot version of naan, offering a bold and fiery taste, a must-try for those who love the heat.

\$4.99

Cheese Naan

Naan loaded with shredded cheese, providing a delightful fusion of Indian bread and cheesy goodness.

\$5.99

Chilli Cheese Naan

A flavorful naan stuffed with melted cheese and infused with spicy chilli, offering a delicious fusion of creamy richness and fiery zest in every bite.

\$5.99

Poori (2)

Soft, fluffy deep-fried Indian bread served hot and fresh.

\$5.99



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 Gluten Free  Vegan  Hot  New Item

Tandoori Fish (Whole Pomfret) **\$19.99**

Whole pomfret marinated in aromatic spices and grilled in the tandoor, offering a smoky, flavorful, and visually striking seafood dish.

Spice Mantra Special Non Veg Platter

\$26.99

A chef-curated platter featuring an array of tandoori and kebab items, perfect for those who wish to savor a variety of meat and seafood delight in one dish.



Peshwari Naan

Sweet and nutty naan stuffed with a mixture of dried fruits and nuts, creating a rich and indulgent bread with a delightful contrast of textures and flavors.

\$5.99

Onion Kulcha

Soft and flavorful Indian bread stuffed with savory onions and spices, offering a fragrant and satisfying option.

\$5.99

Tandoori Roti

A traditional Indian flatbread, baked in a tandoor, known for its simplicity and ability to complement a wide range of dishes.

\$4.99

Spice Mantra Special Bread Basket

\$10.99

A delightful assortment of naans and bread, including some of the favorites from our menu, perfect for those who want to explore and savor a variety of flavors and textures.

Parotta (2)

\$5.99

Soft, flaky, and layered South Indian parattas crafted by hand, delivering a buttery, comforting texture that pairs perfectly with curries and gravies. (2 pieces)

Plain Roti (2)

\$4.99

A classic whole-wheat flatbread cooked to perfection, offering a light and wholesome accompaniment to any entree. (2 pieces)



Veg Entrees

all entrees served with a side of rice

Dal Tadka

A comforting and flavorful dish made from lentils, cooked to perfection with aromatic spices, creating a classic and nourishing lentil curry.

\$13.99

Tomato Dal

Creamy lentils simmered with ripe tomatoes, creating a warm, tangy comfort bowl that feels like home in every bite.

\$13.99

Mango Dal

A luscious blend of lentils and juicy mangoes, offering a tangy burst of Andhra flavors that's both refreshing and soulful.

\$13.99

Channa Masala

A popular North Indian dish featuring chickpeas cooked in a flavorful and spiced tomato-based gravy, delivering a hearty and savory vegetarian option.

\$13.99

Vankaya Aloo Tomato Curry

Tender eggplant and potatoes cooked in a spiced tomato gravy, delivering a hearty, rustic curry with rich homestyle flavor.

\$13.99

Aloo Gobi Masala

A delightful blend of potatoes and cauliflower cooked in a rich and spicy tomato-based gravy, offering a heartwarming and satisfying vegetable dish.

\$13.99

Bendakai Pulusu

A tangy and flavorful South Indian dish featuring okra (bendakai) cooked in a tamarind-based sauce, providing a unique and zesty taste.

\$13.99

Aloo Mutter

A comforting blend of tender potatoes and green peas, simmered in a fragrant tomato-based curry.

\$14.99

Bhindi Masala

Fresh okra stir-fried to perfection with aromatic spices. This savory dish is a symphony of textures and spices, creating a satisfying experience for your taste buds.

\$14.99

Kadai Vegetable

An assortment of fresh vegetables cooked in a spicy and tangy tomato-based gravy, offering a flavorful and aromatic vegetable medley.

\$14.99

Navrathna Korma

A creamy and nutty vegetable curry made from a combination of different vegetables, offering a diverse and delectable vegetarian delight.

\$14.99

Hyderabadi Mixed Veg Korma

A royal medley of vegetables simmered in a silky coconut-cashew gravy, bursting with Hyderabad aromas and melt-in-your-mouth richness.

\$14.99

Kadai Mushroom

Mushrooms sautéed with onions, peppers, and freshly ground kadai spices for a bold, aromatic, and flavorful curry.

\$14.99

Mushroom Kaju Curry

Plump mushrooms and roasted cashews folded into a creamy, spiced gravy — a luxurious vegetarian delight with deep, nutty flavor.

\$15.99

Kadai Paneer

Paneer cubes and bell peppers cooked in a spiced tomato-based gravy, creating a savory and aromatic paneer delight.

\$15.99

*all Veg Entrees except Paneer
Entrees can be made Vegan upon request*

Gluten Free Vegan Hot New Item

Paneer Tikka Masala

Soft and marinated paneer cubes cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful paneer dish.

\$15.99

Paneer Butter Masala

Paneer cubes cooked in a rich and creamy tomato-based gravy, creating a luxurious and indulgent paneer delight.

\$15.99

Malai Kofta

Deep-fried potato and cottage cheese balls served in a creamy and aromatic gravy, providing a rich and satisfying vegetarian dish.

\$15.99

Mutter Paneer

A classic North Indian dish featuring paneer and green peas in a savory tomato-based sauce, offering a timeless and hearty vegetable delight.

\$15.99

Paneer Chettinadu

Paneer cooked in a bold Chettinad masala with roasted spices, coconut, and pepper for a deep, aromatic South Indian flavor.

\$15.99

Paneer Saag

Paneer cooked in a rich and spiced spinach gravy, delivering a comforting and nutritious paneer dish.

\$15.99

Guthu Vankaya Curry/Bagara Baingan

A South Indian dish with small eggplants (Guthu Vankaya) or brinjals (Bagara Baingan) cooked in a spiced and flavorful gravy, offering a unique and savory taste.

\$15.99

Spice Mantra Special Kaju Paneer Masala

Our chef's special dish that combines paneer and cashews in a flavorful and aromatic masala, providing a unique and delightful paneer creation.

\$16.99

Egg Entrees

all entrees served with a side of rice

Egg Bhurji

Scrambled eggs cooked with aromatic spices and herbs, creating a flavorful and comforting egg dish.

\$12.99

Masala Egg Omlette

Fluffy omelette cooked with onions, chilies, and house spices for a flavorful, street-style masala kick.

\$12.99

Egg Masala

Hard-boiled eggs in a rich and spiced tomato-based gravy, offering a satisfying and flavorful egg entree.

\$13.99

Chettinadu Egg Masala

Boiled eggs simmered in a tangy garlic-tamarind sauce, offering a bold Andhra punch with irresistible sour-spicy notes.

\$14.99

Kadai Egg Masala

Boiled eggs simmered with onions, peppers, and freshly ground kadai spices for a bold, aromatic, and flavorful masala curry.

\$14.99

Non-Veg Entrees

All entrees served with a side of rice

Butter Chicken

Tender chicken pieces in a creamy and buttery tomato sauce, creating a luxurious and indulgent chicken dish.

Chicken Tikka Masala

Soft and marinated chicken tikka pieces cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful chicken entree.

Spice Mantra Special Chicken Curry

Our chef's special chicken curry, featuring a unique and aromatic blend of spices that create a memorable and delectable chicken dish.

Chicken Chettinadu

A South Indian chicken dish with a rich and spiced coconut-based gravy, offering a unique and flavorful chicken entree.

Gongura Chicken (Bone-in)

A tangy and spicy bone-in chicken dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

Chicken Vindaloo

A tangy and flavorful South Indian dish featuring okra (bendakai) cooked in a tamarind-based sauce, providing a unique and zesty taste.

Kadai Chicken

Chicken cooked with bell peppers in a spiced tomato-based gravy, creating a savory and aromatic chicken entree.

Chicken Korma

Chicken cooked in a creamy and nutty gravy, creating a rich and indulgent chicken entree.

Chicken Saag

Chicken cooked in a rich and spiced spinach gravy, providing a comforting and nutritious chicken entree.

Hyderabadi Murgh Masala

Chicken cooked with fresh herbs and green chilies, creating a bright green, bold, and irresistibly spicy Telangana specialty.

Kozhi Varutha Curry (Bone-in)

South Indian roasted chicken simmered in a fragrant gravy, offering warm spices, deep flavor, and comforting richness.

Mughalai Chicken

A chicken dish inspired by Mughlai cuisine, known for its rich and aromatic flavors, offering a regal and delectable chicken entree.

Kohlapuri Chicken Masala (Bone-in)

A vibrant, spicy Kohlapuri classic — tender chicken drenched in a rich, aromatic masala that packs a flavorful punch.

Andhra Chicken Curry (Bone-in)

Bone-in pieces of chicken are simmered to perfection in a fiery blend of Andhra spices, creating a rich and aromatic curry.

Mango Chicken

A delightful chicken dish with a sweet and tangy mango-based sauce, offering a unique and fruity flavor profile.

Spice Mantra Special Lamb Curry

Our chef's special lamb curry, featuring a unique and aromatic blend of spices that create a memorable and delectable lamb dish.

Gluten Free Vegan Hot New Item

Lamb Tikka Masala

Soft and marinated lamb tikka pieces cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful lamb entree.

Lamb Saag

Lamb cooked in a rich and spiced spinach gravy, providing a comforting and nutritious lamb entree.

Lamb Korma

Tender lamb slow-cooked to perfection in a velvety korma sauce, where the richness of coconut and aromatic spices meld to create a sumptuous and flavorful delight.

Spice Mantra Special Goat Curry

Our chef's special goat curry, featuring a unique and aromatic blend of spices that create a memorable and delectable goat dish.

Goat Rogan Josh

A flavorful and aromatic goat dish with roots in Kashmiri cuisine, known for its rich and savory character.

Gongura Goat

A tangy and spicy goat dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

Goat Chettinadu

A South Indian goat dish with a rich and spiced coconut-based gravy, offering a unique and flavorful goat entree.

Goat Saag

A mouthwatering fusion of succulent goat meat and creamy spinach, delicately spiced to perfection.

Goat Vindaloo

A fiery and flavorful goat dish with roots in Goan cuisine, known for its spicy and tangy character.

Goat Kheema Curry

Ground goat meat cooked in a spiced tomato-based gravy, delivering a flavorful and hearty goat entree.

Malabar Fish Curry

A coastal Kerala favorite — fish simmered in a tangy coconut gravy infused with Malabar spices for a perfect balance of heat and creaminess.

Shrimp Curry

Plump and juicy shrimp cooked in a spiced and savory tomato-based gravy, offering a delightful and seafood-rich experience.

Shrimp Korma

Plump shrimp delicately cooked in a velvety korma sauce, marrying the richness of coconut and cashews with a symphony of Indian spices.

Gongura Shrimp Curry

Juicy shrimp cooked in a tangy Gongura gravy, offering a signature Andhra sour-spicy kick that's bold, vibrant, and unforgettable.

Chicken Shrimp Korma

A harmonious blend of tender chicken and succulent shrimp embraced in a luxurious korma sauce. This dish marries the creamy richness of coconut, cashews, and aromatic spices.

Salmon Fish Curry

A delectable fish curry made with salmon, offering a unique and flavorful seafood dish.

Salmon Fish Tikka Masala

Soft and marinated salmon fish pieces cooked in a creamy and spiced tomato sauce, delivering a luscious and flavorful seafood entree.

Gluten Free Vegan Hot New Item

Veg - Biryanis all biryanis served with a side of raita and salad

Veg Dum Biryani

Fragrant and flavorful rice dish cooked with an assortment of fresh vegetables and aromatic spices, offering a satisfying and aromatic vegetarian biryani.

\$ 15.99

Veg Kheema Biryani

Fragrant basmati rice cooked with spiced vegetarian mince, creating a rich, savory biryani bursting with flavor.

\$ 15.99

Mushroom Biryani

Tender mushrooms layered with aromatic rice and spices, offering a earthy, flavorful twist on classic biryani.

\$ 15.99

Paneer 65 Biryani

A delightful biryani that features the combination of soft and spicy Paneer 65 and fragrant rice, creating a flavorful and satisfying vegetarian entree.

\$ 15.99

Paneer Biryani

Soft and marinated paneer cubes cooked with aromatic rice and spices, delivering a luscious and aromatic paneer biryani.

\$ 15.99

Guthu Vankaya Biryani

A unique and tangy biryani featuring small eggplants (Guthu Vankaya) cooked with rice and spices, offering a distinctive and flavorful rice dish.

\$ 15.99

Pachimirchi Paneer Biryani

Paneer cooked in a fresh green-chili masala and layered with aromatic basmati rice for a bold, spicy, Andhra-style biryani.

\$ 16.99

Vijayawada Paneer Biryani

A biryani with a distinct Vijayawada touch, featuring paneer cubes cooked with fragrant rice and spices, offering a unique and savory paneer biryani experience.

\$ 16.99

Gongura Veg Dum Biryani

Aromatic basmati rice slow-cooked with vegetables and tangy Gongura masala for a bold, flavorful Andhra-style vegetarian biryani.

\$ 16.99

Ulavacharu Veg Dum Biryani

A special and spiced biryani featuring fresh vegetables and ulavacharu (horse gram soup) that lends a unique and tangy taste to this vegetarian biryani.

\$ 17.99

Non-Veg - Biryanis

all biryanis served with a side of raita and salad

Egg Biryani

A flavorful and aromatic biryani featuring perfectly cooked eggs, fragrant rice, and a blend of spices, offering a satisfying and eggy rice dish.

\$ 15.99

Egg 65 Biryani

Crispy, spiced Egg 65 pieces layered with aromatic basmati rice for a bold, flavorful, Andhra-style biryani.

\$ 15.99

Vijaywada Egg Biryani

A biryani with a distinct Vijayawada touch, featuring fragrant basmati rice layered with perfectly boiled eggs and a symphony of aromatic spices.

\$ 15.99

Hyderabadi Chicken Dum Biryani

A classic and iconic Hyderabadi dish, with tender chicken pieces marinated and layered with aromatic rice, cooked to perfection in a dum style, creating a rich and indulgent chicken biryani.

\$ 15.99

Boneless Chicken Biryani

A biryani that features succulent boneless chicken pieces cooked with fragrant rice and spices, offering a delightful and flavorful chicken entree.

\$ 15.99

Chicken 65 Biryani

A biryani that features the combination of soft and spicy Chicken 65 and fragrant rice, creating a flavorful and satisfying chicken entree.

\$ 16.99

Pachimirchi Boneless Chicken Biryani

Boneless chicken cooked in a fresh green-chili masala and layered with aromatic basmati rice for a bold, spicy Andhra-style biryani.

\$ 16.99

Vijaywada Boneless Chicken Biryani

A biryani with a distinct Vijayawada touch, featuring boneless chicken pieces cooked with fragrant rice and spices, providing a unique and savory chicken biryani experience.

\$ 16.99

Spice Mantra Special Chicken Biryani

Our chef's special biryani, showcasing perfectly pan fried and spiced chicken, layered with fragrant rice and cooked to perfection, offering a memorable and delectable chicken biryani.

\$ 17.99

Chicken Lollipop Biryani

Crispy chicken lollipops paired with fragrant biryani rice, delivering a fun, bold, and irresistible fusion.

\$ 17.99

Chicken Ghee Roast Biryani

Rich ghee-roasted chicken folded into fragrant biryani rice, offering deep South Indian flavors and melt-in-your-mouth goodness.

\$ 17.99

Fry Piece Chicken Biryani

Perfectly spiced fried chicken pieces layered with aromatic rice, giving every bite a punch of flavor and heat.

\$ 17.99

Gongura Chicken Dum Biryani

A unique and tangy biryani featuring tender chicken pieces cooked with Gongura leaves and fragrant rice, offering a distinctive and flavorful chicken biryani.

\$ 17.99

Gongura Boneless Chicken Biryani

Boneless chicken cooked in tangy Gongura masala and layered with aromatic basmati rice for a bold, flavorful Andhra-style biryani.

\$ 17.99





Gluten Free Vegan Hot New Item

Ulavacharu Chicken Dum Biryani

\$ 18.99

A special and spiced biryani featuring chicken and ulavacharu (horse gram soup), lending a unique and tangy taste to this chicken biryani.

Ulavacharu Boneless Chicken Biryani

\$ 18.99

A biryani that combines boneless chicken pieces and ulavacharu (horse gram soup) with fragrant rice and spices, providing a unique and tangy chicken biryani experience.

Hyderabadi Goat Dum Biryani

\$ 20.99

A classic and iconic Hyderabad dish, featuring succulent goat meat marinated and layered with aromatic rice, cooked to perfection in a dum style, creating a rich and indulgent goat biryani.

Spice Mantra Special Goat Fry Biryani

\$ 21.99

Our chef's special biryani, showcasing perfectly fried and spiced goat meat, layered with fragrant rice and cooked to perfection, offering a memorable and delectable goat biryani.

Goat Ghee Roast Biryani

\$ 21.99

Tender goat cooked in a rich ghee-roast masala and layered with aromatic basmati rice for a bold, indulgent, telangana-style biryani.

Goat Kheema Biryani

\$ 21.99

A biryani that features ground goat meat cooked with fragrant rice and spices, providing a flavorful and hearty goat entree.

Gongura Goat Dum Biryani

\$ 21.99

A unique and tangy biryani featuring goat meat cooked with Gongura leaves and fragrant rice, offering a distinctive and flavorful goat biryani.

Ulavacharu Goat Dum Biryani

\$ 21.99

A special and spiced biryani featuring goat meat and ulavacharu (horse gram soup), lending a unique and tangy taste to this goat biryani.

Lamb Biryani

\$ 19.99

A biryani that features tender and succulent lamb pieces cooked with fragrant rice and spices, creating a rich and satisfying lamb entree.

Shrimp Biryani

\$ 19.99

Plump and juicy shrimp cooked with fragrant rice and spices, offering a delightful and seafood-rich biryani experience.

Shrimp 65 Biryani

\$ 19.99

Spicy and juicy shrimp 65 combined with aromatic biryani rice for a fiery, seafood-packed delight.

Gongura Shrimp Biryani

\$ 19.99

Shrimp cooked with tangy Gongura leaves and layered with fragrant rice, creating a bold Andhra-style biryani with a signature sour-spicy kick.

Special Pulavs

(Available Friday to Sunday)

Choose from our signature Pulav selections, featuring aromatic basmati rice slow-cooked with house spices and layered with your choice of fresh vegetables, paneer varieties, eggs, chicken, shrimp, or goat – crafted for rich, flavorful South Indian taste.

Veg Pulavs

Guthi Vankaya Pulav	\$ 16.99
Veg Kheema Pulav	\$ 16.99
Mushroom Pulav	\$ 16.99
Paneer Pulav	\$ 16.99
Paneer 65 Pulav	\$ 16.99
Vijayawada Paneer Pulav	\$ 16.99
Pachi Mirchi Paneer Pulav	\$ 16.99

Non Veg Pulavs

Egg Pulav	\$ 16.99
Egg 65 Pulav	\$ 16.99
Vijaywada Egg Pulav	\$ 16.99
Chicken 65 Pulav	\$ 16.99
Pachimirchi Chicken Pulav	\$ 16.99
Vijaywada Chicken Pulav	\$ 16.99
Chicken Ghee Roast Pulav	\$ 16.99
Fry Piece Chicken Pulav	\$ 16.99
Shrimp 65 Pulav	\$ 19.99
Mutton Ghee Roast Pulav (Goat)	\$ 20.99
Goat Kheema Pulav	\$ 20.99



 Gluten Free
  Vegan
  Hot
  New Item

Indian Wok - Veg

Veg Fried Rice

Fragrant basmati rice stir-fried to perfection with an assortment of crisp vegetables, creating a delightful and satisfying vegetarian wok classic.

\$14.99

Street Style Veg Fried Rice

A tantalizing blend of aromatic rice and vibrant vegetables stir-fried to perfection in a street-style flair, offering a savory and flavorful wok creation.

\$15.99

Schezwan Veg Fried Rice

An enticing fusion of spicy Schezwan sauce, fragrant rice, and a medley of vegetables, delivering a fiery and flavorful experience in every bite.

\$15.99

Veg Noodles

Soft and slurpy noodles wok-tossed with an array of fresh and colorful vegetables, providing a simple yet delightful vegetarian noodle sensation.

\$14.99

Street Style Veg Noodles

A delightful noodle dish featuring an assortment of fresh vegetables wok-tossed with street-style seasoning, creating a savory and satisfying vegetarian option.

\$15.99

Chef's Special Vegetable Hakka Noodles

Hakka-style noodles tossed with fresh vegetables and signature Kitchen King seasoning for a savory, aromatic wok classic.

\$15.99

Veg Schezwan Noodles

Spicy and aromatic noodles featuring a perfect balance of Schezwan spice, crisp vegetables, and tender noodles, providing a fiery and flavorful vegetarian wok creation.

\$15.99

Gobi Fried Rice

A flavorful wok creation where fragrant rice meets perfectly stir-fried cauliflower florets, offering a unique and delightful twist to the classic fried rice.

\$15.99

Paneer Fried Rice

Fragrant basmati rice wok-tossed with succulent paneer cubes and colorful vegetables, creating a luscious and flavorful paneer delight in every bite.

\$15.99

Indian Wok - Non Veg

Egg Fried Rice

Fragrant basmati rice wok-tossed with tender scrambled eggs and a medley of vegetables, creating a satisfying and protein-rich egg fried rice.

\$14.99

Street Style Egg Fried Rice

A flavorful wok creation featuring aromatic rice, tender scrambled eggs, and a burst of street-style spices, offering a savory and satisfying egg fried rice variation.

\$15.99

Schezwan Egg Fried Rice

Spicy and aromatic fried rice featuring tender scrambled eggs, fragrant basmati rice, and a kick of Schezwan spice, providing a fiery and flavorful egg wok delight.

\$15.99

Egg Noodles

Soft and slurpy noodles wok-tossed with tender scrambled eggs and an assortment of vegetables, delivering a classic and comforting egg noodle dish.

\$14.99

Chef's Special Egg Hakka Noodles

Soft noodles wok-tossed with scrambled eggs, chilies, and spices, delivering a bold, spicy Hakka favorite.

\$15.99

Street Style Egg Noodles

A delightful noodle dish featuring soft and slurpy egg noodles wok-tossed with tender scrambled eggs and street-style seasonings, creating a savory and satisfying egg noodle variation.

\$15.99

Schezwan Egg Noodles

Spicy and aromatic noodles featuring tender scrambled eggs, egg noodles, and a perfect balance of Schezwan spice, providing a fiery and flavorful egg wok creation.

\$15.99

Chicken Fried Rice

Fragrant basmati rice stir-fried to perfection with succulent pieces of chicken and a colorful mix of vegetables, creating a classic and satisfying chicken fried rice.

\$15.99

Street Style Chicken Fried Rice \$16.99

A zesty wok creation featuring aromatic rice, tender chicken pieces, and street-style seasonings, offering a savory and flavorful twist to the classic chicken fried rice.

Schezwan Chicken Fried Rice \$16.99

An enticing fusion of spicy Schezwan sauce, fragrant rice, and succulent chicken pieces, delivering a fiery and flavorful experience in every bite of this chicken wok creation.

Chicken Noodles

Soft and slurpy noodles wok-tossed with succulent pieces of chicken and an array of fresh vegetables, providing a classic and comforting chicken noodle dish.

\$15.99

Chef's Special Chicken Hakka Noodles

Tender chicken and Hakka noodles stir-fried with Kitchen King spices, offering a flavorful, satisfying wok creation.

\$16.99

Street Style Chicken Noodles \$16.99

A delightful noodle dish featuring soft and slurpy egg noodles wok-tossed with succulent pieces of chicken and street-style seasonings, creating a savory and satisfying chicken noodle variation.

Schezwan Chicken Noodles

Spicy and aromatic noodles featuring tender chicken pieces, egg noodles, and a perfect balance of Schezwan spice, providing a fiery and flavorful chicken wok creation.

\$16.99



"Street Style Noodles now available in Hakka Style too"

Desserts

Double Ka Meeta

A rich and indulgent dessert made with deep-fried bread slices soaked in sugar syrup, flavored with cardamom and garnished with nuts, providing a sweet and satisfying treat.

\$ 7.99

Rabdi

Slow-cooked sweetened milk reduced to a rich, creamy dessert flavored with cardamom and garnished with nuts.

\$ 8.99

Shahi Tukda

Crispy fried bread soaked in saffron milk and topped with luscious rabdi for a royal, indulgent dessert.

\$ 9.99

Kadhu Ka Kheer

A creamy and delightful dessert made from grated bottle gourd (kaddu), simmered in milk, and sweetened with sugar, offering a soothing and delectable dessert option.

\$ 9.99

Rasmalai

Soft and spongy cottage cheese dumplings soaked in saffron and cardamom-flavored milk, creating a luscious and aromatic dessert.

\$ 6.99

Gulab Jamun

Iconic and sweet deep-fried dumplings made from milk solids, soaked in sugar syrup, offering a classic and comforting Indian sweet.

\$ 6.99

Rabdi Ka Jamun

Soft, melt-in-the-mouth gulab jamuns served with rich, creamy rabdi for a warm, indulgent dessert pairing.

\$ 8.99

Gulab Jamun with Ice cream

A delightful combination of warm and syrupy Gulab Jamun paired with a scoop of cold and creamy ice cream, creating a contrasting and indulgent dessert experience.

\$ 8.99

Delights (Apricot/Mango)

A layered dessert of soft cake, creamy vanilla pudding, and tutti frutti, finished with your choice of apricot or mango for a sweet, nostalgic treat.

\$ 5.99

Pastries

Fresh, soft pastries with layered sweetness and a light, indulgent bite.

\$ 3.99/
\$ 4.99

Hot Beverage

Irani Chai

A traditional hyderabadi tea that captivates with its robust flavor and aromatic spices, offering a comforting and invigorating hot beverage.

\$ 3.99

Madras Coffee

A South Indian delight, Madras Coffee is a fragrant and rich brew that combines fresh coffee with milk, creating a bold and satisfying hot beverage.

\$ 3.99



Cold Beverage

Refer bar menu for non-alcoholic mocktails

Canned Drinks \$ 2.99

Fountain Drink \$ 3.99

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Lemonade, Cranberry Juice

Thums Up \$ 3.99

Butter Milk \$ 4.99

Sweet Lassi \$ 4.99

Fresh Lime Soda (Salt/Sweet) \$ 5.99

Mango Lassi \$ 5.99

Bottled Water \$ 0.99

Kids Menu (Kids size serving only)

Served with a dip of tomato ketchup

French Fries \$ 5.99

Smileys \$ 5.99

Chicken Nuggets \$ 5.99

Sweet Naan \$ 5.99

Scrambled Egg \$ 6.99

Butter Noodles \$ 7.99

Veggie Noodles \$ 7.99

Sweet Paan

\$ 2.99



Bun Maska

\$ 3.99



spice
mantra

Bucket Biryanis (TO-GO Only)

Family Bucket

Family bucket comes along with **one** 8oz dessert (Gulab Jamun)

Jumbo Bucket

Jumbo bucket comes along with **two** 8oz desserts (Gulab Jamun / Rasmalai)

Veg Dum Bucket

\$ 30.99

\$ 70.99

Veg Bucket

(Speciality Biryanis)

\$ 32.99

\$ 75.99

Chicken Dum Bucket

\$ 32.99

\$ 75.99

Chicken Bucket

(Speciality Biryanis)

\$ 34.99

\$ 80.99

Goat Dum Bucket

\$ 42.99

\$ 90.99

Goat Bucket

(Speciality Biryanis)

\$ 43.99

\$ 95.99

Extras

Tamarind Sauce \$ 0.99
Chilli Mayonnaise \$ 0.99
Mint Sauce \$ 0.99
Hot Sauce \$ 0.99

Raitha \$ 1.49
Salan \$ 1.49
Lemons and Onions \$ 1.99
Extra Rice \$ 3.99

Raitha - 8oz \$ 3.99
Salan - 8oz \$ 3.99
Raitha - 12oz \$ 5.99
Salan - 12oz \$ 5.99





Explore beyond our menu with our Catering Service

we serve the extraordinary.
just as you desire

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📍 226 Mid Rivers Center, St. Peters, MO 63376

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✉️ mobw.spicemantra.us ☎️ 636-336-2360

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