spice mantra

MENU

"Experience the Art of Indian Cuisine"

St. Peters

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Ballwin

15307 Manchester Rd, Ballwin, MO 63011,

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Soups

Veg Sweet Corn Soup — $ 6.99
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.

Tomato Basil Soup — $ 6.99
A classic tomato-based soup elevated by the addition of fragrant basil, creating a rich and refreshing flavor profile.

Veg Hot and Sour Soup — $ 6.99
A tantalizing soup bursting with spicy and tangy flavors, featuring a harmonious blend of ingredients that excite the taste buds.

Lentil Soup — $ 6.99
A nourishing and wholesome soup made from simmer -ed lentils, enriched with aromatic spices and herbs, providing a comforting and nutritious experience.

Chicken Sweet Corn Soup — $ 7.99
A comforting and hearty soup that combines succulent chicken pieces with sweet corn, delivering a satisfying and flavorful sensation.

Chicken Hot and Sour Soup — $ 7.99
An invigorating and spicy chicken soup that awakens the palate with its bold and zesty character.

Goat Bone-In Soup — $ 8.99
A robust and flavorful soup featuring tender pieces of goat meat with bones, offering a taste of hearty and satisfying goodness.

Soup Split 1/2 (Dine-in) $ 0.99

South Indian Tiffins

Idly — $ 9.99
Soft and fluffy steamed rice cakes served with chutney and sambar.

Podi Ghee Idly — $ 10.99
Soft idlis coated with spicy podi and aromatic ghee.

Guntur Karam Idly — $ 10.99
Soft idlis tossed in spicy Guntur karam, finished with flavorful podi and a touch of South Indian spices.

Sambar Idly — $ 11.99
Soft mini idlis soaked in hot, flavorful sambar.

Poori — $14.99/
Potato Masala/Chicken/Goat Curry — $15.99/ $17.99
Fluffy pooris served with your choice of potato masala, chicken curry, or goat curry.

Parotta — $14.99/
Veg/Chicken/Goat Curry — $15.99/ $17.99
Soft, flaky parottas served with your choice of veg curry, chicken curry, or goat curry.

Set Dosa — $14.99/
Veg/Chicken/Goat Curry — $15.99/ $17.99
Soft, fluffy set dosas served with your choice of veg curry, chicken curry, or goat curry.

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

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 chutneysand 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
Paper Ghee Roast (70MM)	$ 15.99

Kids Special

Kids Special Plain Cone	$ 7.99
Kids Special Chocolate	$ 8.99

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 Uthappam	$ 12.99
Onion Uthappam	$ 13.99
Onion Chilli Uthappam	$ 13.99

Veg Appetizers

Gluten Free · Vegan · Hot

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 vege -tables 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)

Cut Mirchi — $ 11.99
Another variation of Mirchi Bajji, cut into small pieces and dual 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.

Mushroom Pepper Fry — $13.99
A flavorful stir-fry of mushrooms coated in a robust pepper masala, offering a spicy, fragrant, and satisfying specialty dish.

Mix Veg Manchurian — $ 15.99
Assorted pieces of crispy cauliflower florets, paneer cubes, babycorn in a spicy and tangy manchurian sauce, a classic Indo-Chinese dish

Karampodi Gobi — $ 15.99
Crispy and flavorful cauliflower florets coated in a tantalizing blend of Karampodi (spice powder) that infuses a burst of South Indian spices.

Karampodi Babycorn — $ 15.99
A tantalizing Indian dish that combines crispy baby corn with the bold kick of spicy karampodi (spice powder)

Gobi — $13.99
65 / Manchurian / Chilli / Dragon

Babycorn — $13.99
65 / Manchurian /Chilli / Dragon

Paneer — $15.99
65 / Manchurian /Chilli / Dragon

Non-Veg Appetizers

Chicken 65 — $ 15.99
Spicy and juicy chicken bites, a popular South Indian appetizer that's known for its fiery flavor and delightful crunch.

Chicken 555 — $ 15.99
Spicy, creamy and flavorful chicken bites with a unique twist, offering a taste sensation that's both exciting and savory.

Chilli Chicken — $ 15.99
Crispy chicken pieces in a spicy sauce, delivering a delightful combination of crunch and sauciness, perfect for those who love bold and zesty flavors.

Dragon Chicken — $ 15.99
Crispy chicken tossed in a fiery dragon sauce, combining bold heat and tangy flavors for an exciting Indo-Chinese appetizer.

Chicken Manchurian — $ 15.99
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.

KnockOut Chicken — $ 15.99
A knockout combination of tender chicken pieces with bold and knockout flavors, offering a memorable and intense taste experience.

Chicken Pakoda — $ 16.99
Crunchy chicken fritters enriched with spices, 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. (6 pieces)

Karampodi Chicken — $ 17.99
Chicken prepared with a special Karampodi spice blend, known for its fiery and flavorful character, providing a unique and spicy sensation.

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.

Gluten Free Vegan Hot

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.

Lamb Chukka — $19.99
Tender lamb pieces cooked with aromatic spices, offering a rich and flavorful meat dish that's both satisfying and aromatic.

Goat Chukka — $21.99
Goat meat cooked with fragrant spices, providing a hearty and flavorful dish that's known for its rich and satisfying character.

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.

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.

Chicken Tikka Kabab — $16.99
Succulent and tender pieces of chicken, marinated and grilled to perfection, offering a flavorful and aromatic chicken kebab.

Achari Chicken Tikka — $16.99
Tender chicken marinated in tangy achari spices, then tandoor-grilled to create a smoky, pickle-spiced delight.

Malai Chicken Tikka Kabab — $16.99
Chicken pieces marinated in a creamy and mildly spiced mixture, grilled in the tandoor to create a tender and luscious chicken kebab.

Tandoori Chicken — $17.99
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.

Tandoori Shrimp — $19.99
Plump and juicy shrimp marinated in a special blend of spices and grilled in the tandoor, offering a smoky and flavorful seafood delight.

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.

Naans/Bread

Plain Naan — $3.99
A classic and soft Indian bread, perfectly baked in a tandoor, offering a versatile accompaniment for various dishes.

Butter Naan — $3.99
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.

Garlic Naan — $4.99
Naan infused with aromatic roasted garlic, providing a fragrant and flavorful twist to the traditional Indian bread.

Chilli Garlic Naan — $4.99
Naan with a fiery and garlicky kick, perfect for those who enjoy a spicy and aromatic bread option.

Bullet Naan (Chilli Naan) — $4.99
A spicy and hot version of naan, offering a bold and fiery taste, a must-try for those who love the heat.

Tandoori Roti — $4.99
A traditional Indian flatbread, baked in a tandoor, known for its simplicity and ability to complement a wide range of dishes.

Cheese Naan — $5.99
Naan loaded with shredded cheese, providing a delightful fusion of Indian bread and cheesy goodness.

Chilli Cheese Naan — $5.99
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.

Peshwari Naan — $5.99
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.v

Onion Kulcha — $5.99
Soft and flavorful Indian bread stuffed with savory onions and spices, offering a fragrant and satisfying option.

Plain Roti (2) — $4.99
A classic whole-wheat flatbread cooked to perfection, offering a light and wholesome accompaniment to any entree. (2 pieces)

Poori (2) — $5.99
Deep-fried Indian whole wheat bread, golden and crispy on the outside with a soft, fluffy interior.

Parotta (2) — $5.99
Soft, flaky, and layered South Indian parottas crafted by hand, delivering a buttery, comforting texture that pairs perfectly with curries and gravies. (2 pieces)

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.

Gluten Free Vegan Hot

Veg Entrees

All entrees served with a side of rice

All Veg Entrees except Paneer Entrees can be made Vegan upon request

Dal Tadka — $13.99
A comforting and flavorful dish made from lentils, cooked to perfection with aromatic spices, creating a classic and nourishing lentil curry.

Tomato Mango Dal — $13.99
Creamy lentils simmered with ripe tomatoes and green mango creating a warm, tangy comfort bowl that feels like home in every bite.

Channa Masala — $13.99
A popular North Indian dish featuring chickpeas cooked in a flavorful and spiced tomato-based gravy, delivering a hearty and savory vegetarian option.

Aloo Gobi Masala — $13.99
A delightful blend of potatoes and cauliflower cooked in a rich and spicy tomato-based gravy, offering a heartwarming and satisfying vegetable dish.

Aloo Mutter — $14.99
A comforting blend of tender potatoes and green peas, simmered in a fragrant tomato-based curry

Bhindi Masala — $14.99
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.

Kadai Vegetable — $14.99
An assortment of fresh vegetables cooked in a spicy and tangy tomato-based gravy, offering a flavorful and aromatic vegetable medley.

Navrathna Korma — $14.99
A creamy and nutty vegetable curry made from a combination of different vegetables, offering a diverse and delectable vegetarian delight.

Kadai Mushroom — $14.99
Mushrooms sautéed with onions, peppers, and freshly ground kadai spices for a bold, aromatic, and flavorful curry.

Mushroom Kaju Curry — $15.99
Plump mushrooms and roasted cashews folded into a creamy, spiced gravy — a luxurious vegetarian delight with deep, nutty flavor.

Egg Entrees

All entrees served with a side of rice

Egg Bhurji — $12.99
Scrambled eggs cooked with aromatic spices and herbs, creating a flavorful and comforting egg dish.

Masala Egg Omlette — $12.99
Fluffy omelette cooked with onions, chilies, and house spices for a flavorful, street-style masala kick.

Egg Masala — $13.99
Hard-boiled eggs in a rich and spiced tomato-based gravy, offering a satisfying and flavorful egg entree.

Kadai Paneer — $15.99
Paneer cubes and bell peppers cooked in a spiced tomato-based gravy, creating a savory and aromatic paneer delight.

Paneer Tikka Masala — $15.99
Soft and marinated paneer cubes cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful paneer dish.

Paneer Butter Masala — $15.99
Paneer cubes cooked in a rich and creamy tomato-based gravy, creating a luxurious and indulgent paneer delight.

Malai Koftha — $15.99
Deep-fried potato and cottage cheese balls served in a creamy and aromatic gravy, providing a rich and satisfying vegetarian dish.

Mutter Paneer — $15.99
A classic North Indian dish featuring paneer and green peas in a savory tomato-based sauce, offering a timeless and hearty vegetable delight.

Paneer Saag — $15.99
Paneer cooked in a rich and spiced spinach gravy, delivering a comforting and nutritious paneer dish.

Guthu Vankaya Curry — $15.99
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.

Spice Mantra Special Kaju Paneer Masala — $16.99
Our chef's special dish that combines paneer and cashews in a flavorful and aromatic masala, providing a unique and delightful paneer creation.

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Non-Veg Entrees

All entrees served with a side of rice

Butter Chicken — $16.99
Tender chicken pieces in a creamy and buttery tomato sauce, creating a luxurious and indulgent chicken dish.

Chicken Tikka Masala — $16.99
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 — $16.99
Our chef's special chicken curry, featuring a unique and aromatic blend of spices that create a memorable and delectable chicken dish.

Chicken Chettinadu — $16.99
A South Indian chicken dish with a rich and spiced coconut-based gravy, offering a unique and flavorful chicken entree.

Gongura Chicken (Bone-in) — $16.99
A tangy and spicy bone-in chicken dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

Chicken Vindaloo — $16.99
A tangy and flavorful South Indian dish featuring okra (bendakai) cooked in a tamarind-based sauce, providing a unique and zesty taste.

Kadai Chicken — $16.99
Chicken cooked with bell peppers in a spiced tomato-based gravy, creating a savory and aromatic chicken entree.

Chicken Korma — $16.99
Chicken cooked in a creamy and nutty gravy, creating a rich and indulgent chicken entree.

Chicken Saag — $16.99
Chicken cooked in a rich and spiced spinach gravy, providing a comforting and nutritious chicken entree.

Mughalai Chicken — $16.99
A chicken dish inspired by Mughlai cuisine, known for its rich and aromatic flavors, offering a regal and delectable chicken entree.

Andhra Chicken Curry (Bone-in) — $16.99
Bone-in pieces of chicken are simmered to perfection in a fiery blend of Andhra spices, creating a rich and aromatic curry.

Mango Chicken — $16.99
A delightful chicken dish with a sweet and tangy mango-based sauce, offering a unique and fruity flavor profile.

Spice Mantra Special Lamb Curry — $19.99
Our chef's special lamb curry, featuring a unique and aromatic blend of spices that create a memorable and delectable lamb dish.

Lamb Tikka Masala — $19.99
Soft and marinated lamb tikka pieces cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful lamb entree.

Lamb Saag — $19.99
Lamb cooked in a rich and spiced spinach gravy, providing a comforting and nutritious lamb entree.

Lamb Korma — $19.99
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 — $19.99
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 — $19.99
A flavorful and aromatic goat dish with roots in Kashmiri cuisine, known for its rich and savory character.

Gongura Goat — $19.99
A tangy and spicy goat dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

Goat Chettinadu — $19.99
A South Indian goat dish with a rich and spiced coconut based gravy, offering a unique and flavorful goat entree.

Goat Saag — $19.99
A mouthwatering fusion of succulent goat meat and creamy spinach, delicately spiced to perfection.

Goat Vindaloo — $19.99
A fiery and flavorful goat dish with roots in Goan cuisine, known for its spicy and tangy character.

Goat Kheema Curry — $19.99
Ground goat meat cooked in a spiced tomato-based gravy, delivering a flavorful and hearty goat entree.

Malabar Fish Curry — $19.99
A coastal Kerala favorite — fish simmered in a tangy coconut gravy infused with Malabar spices for a perfect balance of heat and creaminess.

Spice Mantra Special Shrimp Curry — $19.99
Plump and juicy shrimp cooked in a spiced and savory tomato-based gravy, offering a delightful and seafood-rich experience.

Shrimp Korma — $19.99
Plump shrimp delicately cooked in a velvety korma sauce, marrying the richness of coconut and cashews with a symphony of Indian spices.

Salmon Fish Tikka Masala — $22.99
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

Veg - Biryanis

all biryanis served with a side of raitha and salan

Veg Kheema Biryani — $ 15.99
Fragrant basmati rice cooked with spiced vegetarian mince, creating a rich, savory biryani bursting with flavor.

Mushroom Biryani — $ 15.99
Tender mushrooms layered with aromatic rice and spices, offering a earthy, flavorful twist on classic biryani.

Paneer 65 Biryani — $ 15.99
A delightful biryani that features the combination of soft and spicy Paneer 65 and fragrant rice, creating a flavorful and satisfying vegetarian entree.

Paneer Biryani — $ 15.99
Soft and marinated paneer cubes cooked with aromatic rice and spices, delivering a luscious and aromatic paneer biryani.

Guthu Vankaya Biryani — $ 15.99
A unique and tangy biryani featuring small eggplants (Guthu Vankaya) cooked with rice and spices, offering a distinctive and flavorful rice dish.

Pachimirchi Paneer Biryani — $ 16.99
Paneer cooked in a fresh green-chili masala and layered with aromatic basmati rice for a bold, spicy, Andhra-style biryani.

Vijayawada Paneer Biryani — $ 16.99
A biryani with a distinct Vijayawada touch, featuring paneer cubes cooked with fragrant rice and spices, offering a unique and savory paneer biryani experience.

Non-Veg - Biryanis

all biryanis served with a side of raitha and salan

Egg Biryani — $ 15.99
A flavorful and aromatic biryani featuring perfectly cooked eggs, fragrant rice, and a blend of spices, offering a satisfying and eggy rice dish.

Vijaywada Egg Biryani — $ 15.99
A biryani with a distinct Vijayawada touch,fragrant basmati rice layered with perfectly boiled eggs and a symphony of aromatic spices.

Hyderabadi Chicken Dum Biryani — $ 16.99
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.

Boneless Chicken Biryani — $ 16.99
A biryani that features succulent boneless chicken pieces cooked with fragrant rice and spices, offering a delightful and flavorful chicken entree.

Chicken 65 Biryani — $ 16.99
A biryani that features the combination of soft and spicy Chicken 65 and fragrant rice, creating a flavorful and satisfying chicken entree.

Pachimirchi Boneless Chicken Biryani — $ 16.99
Boneless chicken cooked in a fresh green chili masala and layered with aromatic basmati rice for a bold, spicy Andhra-style biryani.

Vijaywada Boneless Chicken Biryani — $ 16.99
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.

Spice Mantra Special Chicken Biryani — $ 17.99
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.

Chicken Ghee Roast Biryani — $ 17.99
Rich ghee-roasted chicken folded into fragrant biryani rice, offering deep South Indian flavors and melt-in-your-mouth goodness.

Fry Piece Chicken Biryani — $ 17.99
Perfectly spiced fried chicken pieces layered with aromatic rice, giving every bite a punch of flavor and heat.

Gongura Chicken Dum Biryani — $ 17.99
A unique and tangy biryani featuring tender chicken pieces cooked with Gongura leaves and fragrant rice, offering a distinctive and flavorful chicken biryani.

Gongura Boneless Chicken Biryani — $ 17.99
Boneless chicken cooked in tangy Gongura masala and layered with aromatic basmati rice for a bold, flavorful Andhra-style biryani.

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.

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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.

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.

Indian Wok - Veg

Veg Fried Rice — $ 14.99
Fragrant basmati rice stir-fried to perfection with an assortment of crisp vegetables, creating a delightful and satisfying vegetarian wok classic.

Street Style Veg Fried Rice — $ 15.99
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.

Schezwan Veg Fried Rice — $ 15.99
An enticing fusion of spicy Schezwan sauce, fragrant rice, and a medley of vegetables, delivering a fiery and flavorful experience in every bite.

Veg Noodles — $ 14.99
Soft and slurpy noodles wok-tossed with an array of fresh and colorful vegetables, providing a simple yet delightful vegetarian noodle sensation.

Street Style Veg Noodles — $ 15.99
A delightful noodle dish featuring an assortment of fresh vegetables wok-tossed with street-style seasoning, creating a savory and satisfying vegetarian option.

Veg Schezwan Noodles — $ 15.99
Spicy and aromatic noodles featuring a perfect balance of Schezwan spice, crisp vegetables, and tender noodles, providing a fiery and flavorful vegetarian wok creation.

Gobi Fried Rice — $ 15.99
A flavorful wok creation where fragrant rice meets perfectly stir-fried cauliflower florets, offering a unique and delightful twist to the classic fried rice.

Paneer Fried Rice — $ 15.99
Fragrant basmati rice wok-tossed with succulent paneer cubes and colorful vegetables, creating a luscious and flavorful paneer delight in every bite.

Indian Wok - Non Veg

Egg Fried Rice — $ 14.99
Fragrant basmati rice wok-tossed with tender scrambled eggs and a medley of vegetables, creating a satisfying and protein-rich egg fried rice.

Street Style Egg Fired Rice — $ 15.99
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.

Egg Noodles — $ 14.99
Soft and slurpy noodles wok-tossed with tender scrambled eggs and an assortment of vegetables, delivering a classic and comforting egg noodle dish.

Street Style Egg Noodles — $ 15.99
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.

Chicken Fried Rice — $ 15.99
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.

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 — $ 15.99
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.

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 — $ 16.99
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.

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Gluten Free Vegan Hot

Desserts

Double Ka Meeta — $ 7.99
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.

Rasmalai — $ 6.99
Soft and spongy cottage cheese dumplings soaked in saffron and cardamom-flavored milk, creating a luscious and aromatic dessert.

Gulab Jamun — $ 6.99
Iconic and sweet deep-fried dumplings made from milk solids, soaked in sugar syrup, offering a classic and comforting Indian sweet.

Gulab Jamun with Ice cream — $ 8.99
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.

Hot Beverage

Irani Chai — $ 3.99
A traditional hyderabadi tea that captivates with its robust flavor and aromatic spices, offering a comforting and invigorating hot beverage.

Madras Coffee — $ 3.99
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.

Sweet Paan
$ 2.99

Bun Maska
$ 3.99

Cold Beverage

Refer bar menu for non-alcoholic mocktails

Fountain Drink (Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Lemonade, Cranberry Juice)	$ 3.99
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

Extras

Tamarind Sauce	$ 0.99
Mint Sauce	$ 0.99
Hot Sauce	$ 0.99
Raitha	$ 1.49
Salan	$ 1.49
Chilli Mayonnaise	$ 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

Bucket Biryanis (TO-GO Only)

	Family	Jumbo
Veg/Egg Biryani Bucket	$ 32.99	$ 69.99
Chicken Dum Bucket	$ 34.99	$ 74.99
Goat Dum Bucket	$ 43.99	$ 89.99

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we serve the extraordinary just as you desire !

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