

mantra

by mr India

Taste of India

All main courses are served with rice, naan (bread) and raita.

Embark on a journey through India – the land of incredible combinations of aromas and tastes. Enjoy an exciting assortment of six dishes and today’s dessert. We customize the selection to your party in your own private dining room.

But first; some
SNACKS!

Papad Thali

Poppadums with mint raita and onion tomato salsa. (Mi)

Let us know about any allergies or if you have other wishes and special needs. (Allergens can be found on our menu on mantra.no)

Heat up the Bass

MEEN 65 (E,F,Gl,Se,Mu)

Spicy sesame crusted sea bass, curry and lime mayo, mustard seeds.

Love Triangle

BATAKH SAMOSA (Gl,Mu)

Crispy fried filo triangles with spiced duck confit, and plum chutney.

It’s Pepper Thyme

KALI MIRCH MURGH TIKKA (Mi,N-Cashew)

Chicken steeped in creamy hung curd with Malabar pepper & thyme.

Spice: min. 2

Mangonificent!

MURG AAM MAKHANI (Mi)

Smoky black cardamom chicken in ‘honey mango’ butter masala sauce.

Spice: max 3

It takes Two to Mango

CHEMMEEN MANGA KARI (Cr,Mu)

Kerala-style creamy coconut curry with tiger prawns and green mango.

Spice: min. 2

Nothing like Amma

AATU KARI KUZHAMBU

Amma’s homestyle ‘Madras-masala’ spiced lamb curry with potato.

Spice: min. 2

Dessert of the day

The choice of the “Dessert of the day” varies, and may therefore contain allergens such as:

(E,Gl,Mi and N)

