

# CABANA

terrace lounge



MENU



# Small Bites & Nibbles

**Mac 'N' Cheese Balls** 335

crispy crumb coated macaroni and cheese balls and serve over a creamy marinara sauce.

**Chesse Chilly Toast on Toast** 315

crispy toast topped with tomatoes and capsicum, loaded with cheese and sprinkled with chilly flakes. Served with spiced yoghurt.

**Garlic Bread (Plain / Cheese)** 250 / 290

cut Bread, mix with parmesan cheese, butter and garlic until butter is melted and bread toasted.

**Bruschetta (Tomato & Basil)** 360

toasted bread drizzled with hot olive oil and pesto sauce topped with tomatoes & sprinkled with parmesan cheese

**Cheese Cherry Pineapple Stick** 295

cheese of cubes, cherries and pineapple in a skewer

**Onion Ring (Regular and Cheese)** 295

stuffed onion ring breaded and deep fried serve with tangy buffalo dip

**Potato Wedges** 230

spiced potato wedges served with easy sweet chili sauce

**French Fries (Regular / Honey chilly)** 210 / 265

deep fried salted potatoes accompanied with different dips and sauces

**Masala Papad** 105

fried papad topped with tomato, onion and dry mango powder

**Crispy Roomali** 190

roomali roti crisped to perfection and smeared with butter and red chilli powder



# Appetizers

**Mix Veg Tandoori Platter** 765

assortment of paneer tikka, veg. sheek kebab, tandoori gobi and tandoori mushroom, served with lacha salad & chutney.

**Lasooni Paneer Tikka** 450

cubes of malai paneer marinated with yoghurt, garam masala, delicately flavoured with garlic, chargrilled.

**Paneer Ka Shooley** 450

farm fresh cottage cheese, onions and peppers marinated with yoghurt and fiery indian spices cooked on embers.

**Malai Florets** 430

cauliflower & broccoli marinated with yoghurt, badam paste, tandoori masala, char grilled with veggies

**Terro Cottage Cheese** 440

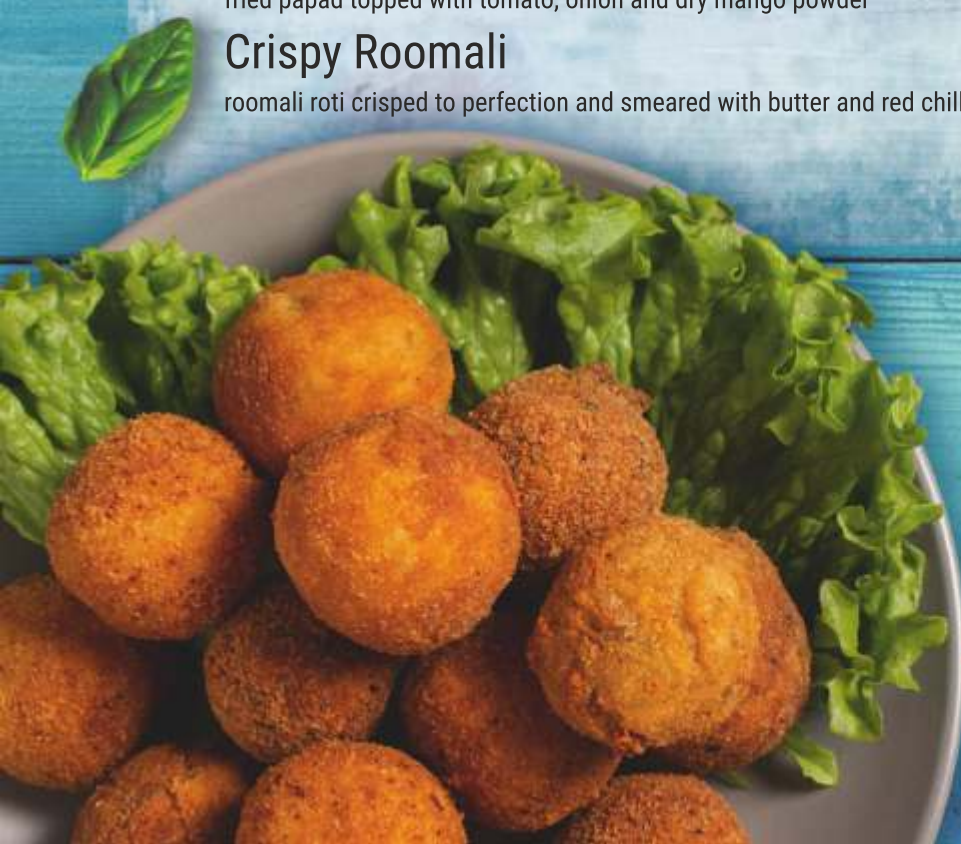
cottage cheese tossed in spices and nuts.

**Crispy corn** 440

fried corn nibbles tossed with onion & chilly.

**Crispy Chilly Baby Corn** 440

golden fried baby corn tossed in chinese spice.





# Appetizers

<b>Mushroom Salt and Pepper</b> •	440
whole mushroom tossed with salt and pepper	
<b>Crispy Vegetable in Plum Sauce</b> •	400
assorted vegetables sauteed in plum sauce	
<b>Tandoori Aloo</b> •	325
baby potatoes marinated in chef secret spices and yogurt and chargrilled.	
<b>Falafel</b> •	400
patties of ground chickpeas seasoned with toasted sesame seeds and salt & deep-fried. served with pita bread	
<b>Veg Shammi Kebab</b> •	450
very popular awadhi dish made of minced black chickpeas and spices and shaped into small patties, shallow fried- served with onion-lacha salad and mint-chutney.	
<b>Mini Spring Roll (Veg / Chicken)</b>	400 / 425
small authentic crispy pastry wrapped roll with vegetables filling cooked with asian flavored & deep fried	
<b>Tandoori Prawn</b>	850
jumbo prawns marinated in yoghurt and chargrilled	
<b>Moroccan Barbequed Prawn</b>	850
prawn marinated with rosemary, orange juice, raw red chilly, lemon and yogurt served with the special dip.	
<b>Dynamite Prawn</b>	850
tempura fried crispy prawn tossed in dynamite sauce	
<b>Prawn in Hunan Style</b>	850
prawn cooked in chef special sauce	
<b>Bali Prawn</b>	850
marinated prawns coated in cornflakes and deep fried. served with plum sauce	
<b>Lobster in choice of sauce</b>	(As per size)
tossed on pepper garlic butter sauce or schezwan	
<b>Crab in Choice of Sauce</b>	900
(schezwan chilly/ hong kong style)	
<b>Lemongrass fish</b>	550
lemongrass infused crispy fish tossed with chilly garlic & sweet pepper	
<b>Fish and chips</b>	550
served with french fry & tartar sauce	
<b>Tandoori fish tikka</b>	560
fillet of fish refreshing marinated in a citric blend of lemon juice & ptymol seed & yoghurt chargrilled	

<b>Crispy Fried Fish in Choice of Sauce</b>	550
schezwan sauce / Chinese parsley / peppery	
<b>Grilled Pomfret</b>	715
char grilled pomfret with calcanon potato and beurre blanc sauce	
<b>Tandoori Pomfret</b>	715
whole white pomfret marinated in tandoori masala and flavored yoghurt and chargrilled.	
<b>Mix Non-Veg Tandoori Platter</b>	1200
assortment of sheekh kebab, chicken tikka, fish tikka, tandoori prawn and tangdi kebab.	
<b>Tandoori Murgh (Half / Full)</b>	585 / 965
classic grilled chicken marinated in traditional indian spices along with cream and yoghurt.	
<b>Murgh Tikka</b>	530
chunks of chicken marinated in tandoori masala flavoured with yoghurt and chargrilled	
<b>Murgh Irani Tikka</b>	530
a persian kebab marinated with lemon juice , saffron, chopped cashew and indian spices.	
<b>Murgh malai Kebab</b>	530
melt in the mouth morsels of chicken marinated in yoghurt flavoured with cheese and cream.	
<b>Murgh Reshmi Kebab</b>	530
melts in the mouth, morsels of chicken marinated in a mixture of yoghurt, roasted gram flour, cream & egg chargrilled.	
<b>Kalmi Tangdi Kebab</b>	530
tender chicken drumsticks marinated in yoghurt flavoured with lime, cream and crushed pepper corns.	
<b>Drums of Heaven</b>	520
chicken drumsticks tossed in sauce of your choice.	



TAXES AS APPLICABLE



# Appetizers

<b>Chicken Terro</b>	520
deep fried chicken chunked tossed in spices.	
<b>Chicken Taipei</b>	520
diced chicken tossed with onion and spicy sauce.	
<b>Chicken Teriyaki</b>	520
japanese style chicken recipe with sweet pepper	
<b>Chicken Broccoli Cheese Blast</b>	520
breaded chicken strips with fries and honey mustard	
<b>Gosht Galouti Kebab</b>	715
fine lamb mince mixed with spices, chopped green chillies, coriander formed into tikkis shallow fried on hot grill served on a bed of reshmi paratha.	
<b>Lamb Chilli</b>	715
sliced of lamb tossed with diced onion, bell pepper with chilli & soya.	
<b>Mutton Seekh Kebab</b>	715
mutton mince, blended with fresh coriander, mint, ginger root, onion, subtle spices, skewered and chargrilled	



# Salads & Soups

<b>Green Salad</b>	155
assorted green salad with choice of dressings (creamy french, italian or thousand island).	
<b>Mediterranean Salad (Chicken / Prawn)</b>	280 / 330
organic lettuce hearts with grilled mediterranean vegetables and sun dried tomatoes, tossed with an italian herb dressing option prawn and chicken	
<b>The Classic Caesar Salad (Veg / Chicken)</b>	300 / 355
crispy romaine lettuce with caesar dressing, & parmesan savings with choice of topping cajun chicken breast / grilled paneer skewer and roasted tomato	
<b>Greek Salad</b>	340
romaine lettuce, green peppers, kalamata olives, red onions, tomatoes, cucumbers, feta cheese and tossed in greek vinaigrette	
<b>Tom Yam (Prawn / Chicken / vegetable)</b>	230/215/210
hot and spicy thai soup with kaffir lime and lemon grass.	
<b>Velvet Corn Soup (Crab Meat / Chicken / Vegetable)</b>	230 / 215 / 210
a favourite classic soup served with corn and cream	
<b>Manchow Soup (Chicken / Vegetable)</b>	215 / 210
a thick chilli garlic flavored soup served with crispy noodles.	
<b>Hot and Sour Soup (Chicken / Vegetables)</b>	215 / 210
spicy soya base thick soup served with tofu and black mushroom.	
<b>Burnt Garlic Soup (Prawn / Chicken / Vegetable)</b>	230 / 215 / 210
a clear soup with a hint of burnt garlic and vegetables	





# Sandwich, Burgers

Grilled Sandwich 300 / 290

(Chicken tikka / Paneer tikka)

Mantra Chicken Club Sandwich 385

toasted triple-decker sandwich with chicken fillet, fried egg, cheese, tomato slices and crisp lettuce

Chicken Cheesy Burger 400

char grilled tender chicken patty with sliced cheese in sesame seed bun

Vegetables Cheese Burger 350

cumin powder and cilantro flavoured vegetable patty with baby cucumber and cheese



# Entrée

Paneer Lababdar 450

cubes of cottage cheese cooked with tomato, cashew nut and whole ground spices

Paneer Tikka Masala 450

chargrilled cottage cheese tossed in butter masala gravy

Cottage Cheese (Schezwan / Hot Garlic) 450

cottage cheese tossed with grilled onion and black pepper

Dal Makhani 365

whole black grams & kidney, simmered over night on tandoor to finished with cream and exotic. its a delicacy that is very much a famous dish of the punjab

Dal Tadka / Adraki 340

split yellow lentils cooked with ginger tempered with cumin, garlic, tomatoes and green chillies

Kadai Veg 415

Corn Palak 415

Aloo Gobi Adraki 400

Exotic Vegetables

in Hot Garlic Sauce / Teppanyaki Sauce 410

Thai Green Curry / Red Curry 415 / 530 / 850

(Vegetable / Chicken / Prawn)

Chilly Mushroom 410

Chicken Malachi 530



Schezwan Chilly Chicken 530

Chicken Oyster Sauce 530

Chicken Quesadilla 600

strips of chicken breast, sauteed spanish onions, tomatoes, bell peppers and cheddar cheese served with soured cream, salsa and guacamole

Peri Peri Grilled Chicken 625

Peri peri marinated chicken grilled with jus, sauted vegetables, mashed potatoes and garlic bread.

Grilled chicken in mushroom sauce 625

Murgh Tikka Masala 540

tantalizing grilled chicken tikka pieces simmered in mildly spiced tomato gravy

Kadai Murgh 540

Pomfret Tawa Masala 710

whole pomfret marinated grilled laced with tomato based masala

made tangy with pomegranate and drenched with pepper

Pan Seared Fish Fillet 650

herb tossed veggies and lemon butter sauce

Fish and Chips 550

panko crumbed fish served with tarter sauce and fries

Kung Pao Prawn 850

traditional chinese prawn cooked in soya ginger sauce

Lobster Thermador (As per size)

diced lobster meat and fresh mushroom stuffed into lobster tail topped with cheesy butter sauce

Grilled Lobster (As per size)

served with lemon garlic butter, boiled vegetables, bread rolls and butter

Aatishe Jhinga Masala 850

pan grilled prawns cooked in a rich tomato gravy & cashew gravy with spices

Gosht Rogan Josh 590

pieces of mutton with bone cooked with fried onion, red chillies, pounded gram masala & spices



TAXES AS APPLICABLE



# Biryani, Rice

## Gosht ki biryani

chunks of mutton & chops marinated in garam masala, yoghurt, ginger, garlic & chillies cooked with saffron flavoured rice on dum sealed copper pot. served with raita

600

## Awadhi murg dum biryani

chicken pieces marinated in a special awadhi masala, cooked with aromatic basmati rice, fried onion & boil egg on dum sealed copper pot. Served with raita and salan.

540

## Sabzi masala biriyani.

basmati rice cooked with fresh garden vegetables, baby potato, in tangy sweet & sour masala, on dum sealed copper pot. served with raita

340

## Steam rice

205

## Fried rice (Veg / Egg / Chicken / Mixed) 300/ 310/ 330/ 400

Sauces - schezwan / burnt garlic/ shangai rice stir with special blend of oriental spicy chilli sauce

## Risotto (Mushroom / Chicken)

455 / 515

arborio rice cooked with white onion and mushroom, shaved parmesans and extra virgin olive oil. served with garlic bread

## Nasi goreng (Chicken / Prawn)

430 / 460

Wok fried spicy fried rice served with chicken saty, shrimp crackers and fried egg

# Noodles

## Pad Thai (Veg / Chicken / Mixed)

340/ 370/ 440

Flat thai rice noodles served with crushed peanut, chillies and garlic chives

## Noodles (Veg / Egg / Chicken / Mixed)

300/ 310/ 330/ 400

Sauces - Hakka / Schezwan / Chilly Garlic dry noodles tossed with garlic, onion and assorted bell pepper

## Pan-Fried Noodles (Veg / Chicken / Mixed)

340/ 370/ 440

wok tossed noodles with shrimp and fish

## American Chopsuey (Veg / Chicken / Mixed)

300/ 330/ 400

a delightful preparation of crispy fried noodles with choice of topping tossed in a sweet & sour sauce & topped with fried egg





# Pasta & Pizza

## Margherita

tomato sauce, mozzarella, fresh basil

460

## Mantra Signature Pizza (Veg/ Chicken)

basil pesto, sun blushed tomatoes, garlic confit, parmesan cheese, corn, chicken tikka, grilled onion

500 / 580

## Spagetti Aglio E Olio

spagetti tossed with olive oil, garlic, crushed red pepper flakes and parsley

460

## Penne Arrabbiata (Veg/ Chicken)

penne tossed in spiced tomato sauce

480 / 510

## Fusilli Fungi Pesto

fusilli tossed with mushroom and pesto cream

530

## Pasta Alfredo (Veg/ Mushroom/ Chicken)

choice of pasta-penne / spaghetti / fusilli

480 / 495 / 510

## Mantra House Made

spinach and ricotta ravioli with saffron cream

495

# Breads

## Naan

lavender bread made of refined flour, baked in a charcoal clay oven with choice of plain / butter / garlic

75

## Chicken Keema / Mutton Keema.

110 / 150

## Roti

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of missi / tandoori / butter

70

## Parantha

unleavened bread made of whole meal flour baked in a charcoal clay oven with choice of mirch / pudina / laccha.

75

## Stuffed Kulcha

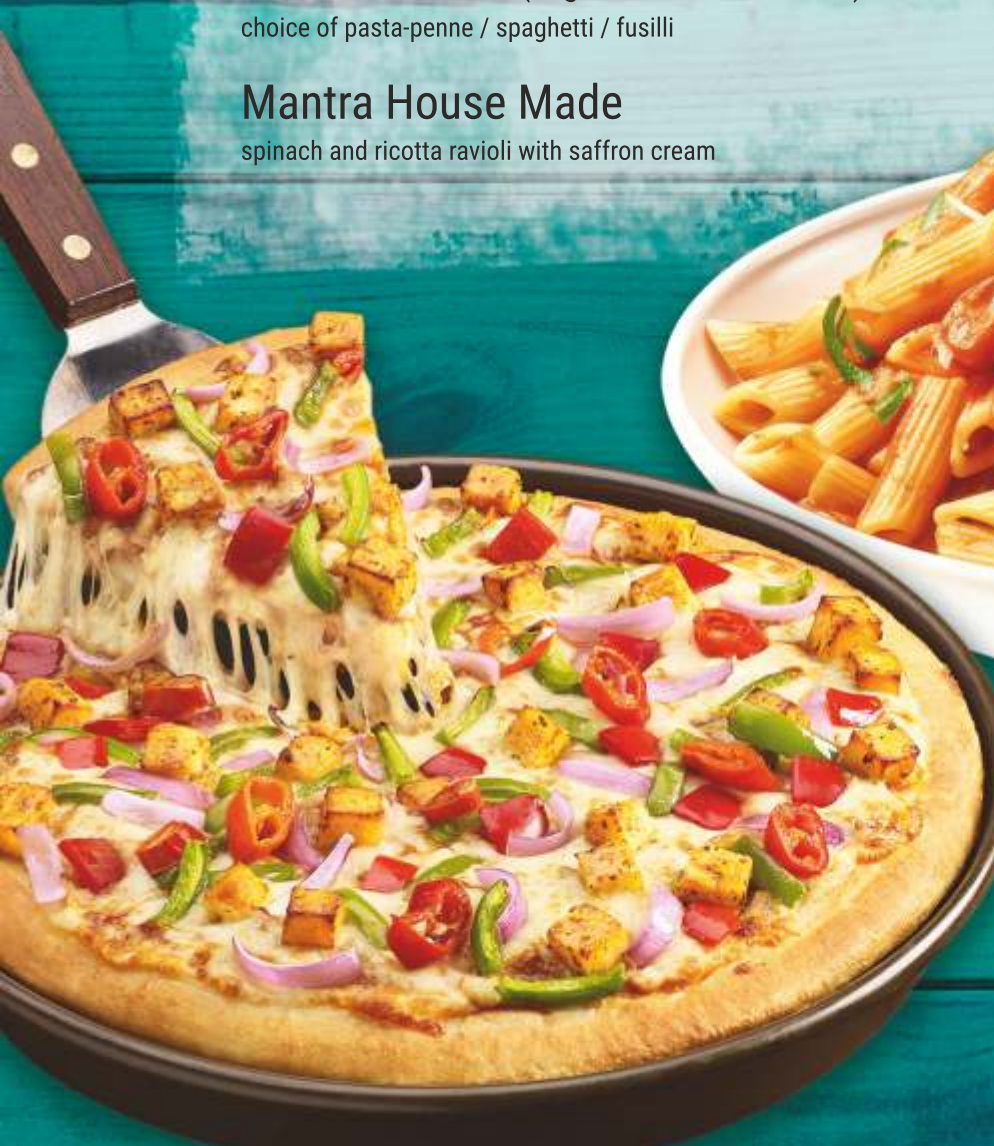
leavened bread made of refined flour, stuffed with choice of paneer / onion / potato baked in a charcoal clay oven.

80

## Roti Basket

assorted mini tandoori bread of masala kulcha, butter and garlic naan, roti, mint and plain paratha

240





## Sizzling Sizzlers

### Chicken Steak Sizzler

620

minced chicken steak and exotic vegetables with chef's choice of sauce, served on a bed of lettuce on a sizzler

### Veg Sizzler

495

veg patty and exotic vegetables with cherry tomato / sweet pepper sauce served on a bed of lettuce on a sizzler (each sizzler is served with herb rice and crostini)

### Teppanyaki (Veg / Chicken / Mixed)

475 / 545 / 670

tossed in chef's special sauce served on a sizzler, with a choice of steamed rice or tossed noodles

## Desserts / Meetha

### Kesar Rasmalai

235

poached dumplings of cottage cheese made from milk dipped in saffron and cardamom flavoured milk garnished with nuts.

### Gulab Jamun

210

deep fried cottage cheese dumplings dipped in sugar syrup garnished in pistachio and cardamom seeds.

### Baked Rasgulla

235

### Choice of Ice Creams.

205

vanilla, chocolate, mango, strawberry, butter scotch.

### Tutti Frutti (Small)

235

### Cream Caramel

230

### Mississippi Mud Cake with Ice Cream

265

### Sizzling Brownie

250

### Cheesecake

230

### Tiramisu

230

### Bake Pineapple Caramel Cake

235



TAXES AS APPLICABLE





**PAL**  
HEIGHTS

# MANTRA

CHECK OUR  
WEBSITE

