

APPETIZERS

PAKORAS

Chick pea flour battered fried fritters.

Onion, Spinach, Potato or Hot Chilies 5 | Mixed Vegetables 6 | Chicken or Paneer 7

MANCHURIAN (INDO-CHINESE)

Battered & sautéed with green chilies in our signature Manchurian sauce.

Corn, Gobi or Idli 8 | Chicken or Paneer 8.50

CHILLI CHICKEN OR CHICKEN 65 (INDO-CHINESE)

Shredded boneless chicken sautéed with green chilies & onions. 8

VEGETABLE SAMOSAS

Two deep fried pastries with mildly spiced potatoes & peas. 4

LAMB SAMOSAS

Two deep fried pastries with mildly spiced ground lamb. 4

LOLLIPOP CHICKEN

Chicken drumettes marinated in spices & deep fried. 8

MIXED HORS D'OEUVRES

Assorted Tandoori Specialties (Meat only). 10

MURG MALAI KABABS

Tender breast of chicken marinated in cream and flavored with nutmeg. 10

SOUPS

TOMATO SOUP

Rich & creamy fresh tomatoes with spices. 3

PEPPER RASAM

Clear soup with ground black pepper, tamarind & tomato base. 3

MULLIGATAWNY SOUP

Lentils & mixed vegetables slowly cooked in mildly flavored chicken stock. 3

SAMBAR

Thick lentil & vegetable soup. 3

SALADS

FRESH GREEN SALAD

Lettuce, tomatoes & cucumbers. 3

KACHUMBER SALAD

Lettuce, tomatoes, cucumbers & onions with house dressing. 3.50

TANDOORI CHICKEN SALAD

Radiatore pasta mixed with Tandoori chicken, fruits and nuts then tossed with special Mayuri dressing. 7

RICE

CURD RICE

Steamed rice mixed with yogurt & seasonings. 8

TOMATO RICE

Steamed rice cooked with tomatoes, onions & masala seasoning. 8

TAMARIND RICE

Steamed rice cooked with tamarind, red chilies, curry leaves seasoning. 8

BISBELA BATH

Rice cooked with lentils, tamarind, mixed vegetables & seasoning. 8

SPINACH RICE

Basmati rice cooked with spinach, onions & masala seasoning. 8

FRIED RICE

Indo-Chinese fried rice. *Vegetable 9 | Eggs 9 | Chicken 10*

SOUTH INDIAN

Served with Sambar & Chutney.

IDLI SAMBAR

Two steamed rice cakes with lentil soup. 4

VADA SAMBAR

Two deep fried lentil pastries with lentil soup. 4

DAHI VADA

Methu vada marinated in mild spiced yogurt. 4

UPMA

Semolina cooked with veggies in South Indian style. 7

PLAIN DOSA

Crepe made with fermented lentil & rice flour. 7

ONION DOSA

Crepe stuffed with sautéed onions. 8

MASALA DOSA

Crepe stuffed with potato curry. 8

MYSORE MASALA DOSA

Crepe stuffed with potato curry & special spicy chutney. 9

MLA PESARATTU

Crepe made with moong bean flour & stuffed with upma. 9

ANDHRA DOSA

Crepe made with moong bean flour & stuffed chilies & onions. 8

RAVA DOSA

Crepe made with cream of wheat & rice flour. 9

ONION RAVA DOSA

Crepe made with cream of wheat & rice flour, sprinkled with onions. 10

RAVA MASALA DOSA

Crepe made with cream of wheat & rice flour, stuffed with potato curry. 10

UTTAPPAM

Thick rice & lentil pancake, delicately prepared. *Onion, Tomato or Chili* 9

PANEER MASALA DOSA

Crepe stuffed with cottage cheese & potato curry. 9

MAYURI SOUTH INDIAN COMBO

Masala dosa, one idli, one vada & sambar. 12

TANDOORI

Tandoori items are prepared in the famous tandoori clay oven & served sizzling hot. Served with rice & sauce.

TANDOORI CHICKEN

Chicken marinated in yogurt, herbs & spices. 12

CHICKEN TIKKA KABAB

Boneless chicken breast marinated in yogurt, herbs & spices. 13

SEEKH KABAB

Ground lamb mixed with herbs & spices, baked on skewers. 13

BOTI KABAB

Boneless lamb marinated in yogurt with special herbs then baked. 14

TANDOORI SHRIMP

Jumbo shrimp baked on skewers. 14

TANDOORI MIXED GRILL

A combination of all the above tandoori dishes. 16

TANDOORI FISH TIKKA

Fish marinated in cream & spices, then baked in tandoori oven. 14

PANEER TIKKA KABAB

Homemade cheese cubes marinated in a spicy sauce and baked in the tandoor. Served with vegetables. 12

VEGETARIAN

Thali Dinner includes one main entree (listed below), vegetable curry of the day, daal, sambar (soup), raita, rice, naan, and dessert.
A La Carte served with rice.

ALOO GOBI

Cauliflower with potatoes cooked with fresh ginger, onions & spices.
A La Carte 9 | Thali Dinner 13

VEGETABLE KORMA

A medley of fresh vegetables simmered in a rich korma sauce.
A La Carte 9 | Thali Dinner 13

VEGETABLE JALFRAZI

Vegetables stir-fried in a tangy sauce. A La Carte 9 | Thali Dinner 13

GUTHI VANKAYA

Whole baby eggplant stuffed with roasted spice tamarind sauces.
A La Carte 9 | Thali Dinner 13

KARAIKUDI

Vegetables cooked with southern spicy gravy.
A La Carte 9 | Thali Dinner 13

SHAHI PANEER

Grated paneer cooked in creamy sauce.
A La Carte 10 | Thali Dinner 14

MUTTER PANEER

Green peas & homemade cheese cubes cooked in a cashew sauce.
A La Carte 9 | Thali Dinner 13

CHANNA MASALA

Garbanzo beans in special herbs & spices.
A La Carte 9 | Thali Dinner 13

BAIGAN BHARTHA

Roasted eggplant sautéed with tomatoes and spices.
A La Carte 9 | Thali Dinner 13

SAAG PANEER

Creamed spinach & cheese with spices.
A La Carte 10 | Thali Dinner 14

NAVRATAN KORMA

Vegetables cooked with cheese & nuts in mild cream sauce.
A La Carte 10 | Thali Dinner 14

TADKA DAAL

Yellow lentils, sautéed onions, tomatoes seasoned with cumin & mustard.
A La Carte 9 | Thali Dinner 13

DAAL MAKHANI

Black beans and kidney beans cooked on a slow fire with a blend of mild spices.
A La Carte 9 | Thali Dinner 13

MALAI KOFTA

Minced paneer & vegetable balls simmered in creamy sauce.
A La Carte 10 | Thali Dinner 14

PANEER TIKKA MASALA

Homemade cheese cooked in a cream sauce & mildly spiced.
A La Carte 10 | Thali Dinner 14

METHI MALAI PANEER

Paneer cooked in a fragrant & fresh fenugreek & cashew cream sauce.
A La Carte 10 | Thali Dinner 14

OKRA MASALA

Stir fried okra, onions, tomatoes with fresh spices & herbs.
A La Carte 10 | Thali Dinner 14

PANEER KARAI

Homemade cheese cubes cooked with tomatoes, onions & bell peppers.
A La Carte 10 | Thali Dinner 14

NON-VEGETARIAN

Thali Dinner includes one main entree (listed below), vegetable curry of the day, daal, sambar (soup), raita, rice, naan, and dessert.
A La Carte served with rice.

CHICKEN CURRY

Chicken cooked in curry sauce. *A La Carte 11 | Thali Dinner 15*

CHICKEN KORMA

Chicken cooked in yogurt, coconut & spices. *A La Carte 12 | Thali Dinner 16*

CHICKEN TIKKA MASALA

Chicken breast cooked in spiced cream sauce.
A La Carte 12 | Thali Dinner 16

BUTTER CHICKEN / CHICKEN MAKHANI

Chicken cooked in butter sauce. *A La Carte 12 | Thali Dinner 16*

CHICKEN SAAG

Chicken cooked in creamed spinach. *A La Carte 12 | Thali Dinner 16*

CHICKEN KARAI

Chicken cooked with tomatoes, onions & bell peppers in special sauce.
A La Carte 12 | Thali Dinner 16

CHICKEN VINDALOO

Cubes of potatoes and fresh tomatoes cooked with vinegar and spices in a sharp tangy Vindaloo sauce. *A La Carte 12 | Thali Dinner 16*

PEPPER CHICKEN (MAYURI SPECIAL)

Bone-in chicken sautéed with black pepper & onions spicy sauce.
A La Carte 12 | Thali Dinner 16

CHICKEN CHETTINAD (MAYURI SPECIAL)

Bone-in chicken cooked in spicy southern gravy with exotic herbs & black pepper.
A La Carte 12 | Thali Dinner 16

KODI IGARU (MAYURI SPECIAL)

Bone-in chicken cooked in spicy southern sauce.
A La Carte 12 | Thali Dinner 16

EGG CURRY

Eggs cooked in curry sauce. *A La Carte 11 | Thali Dinner 15*

LAMB CURRY

Lamb cooked in spicy curry sauce. *A La Carte 13 | Thali Dinner 17*

LAMB VINDALOO

Cubes of potatoes and fresh tomatoes cooked with vinegar and spices in a sharp tangy Vindaloo sauce. *A La Carte 13 | Thali Dinner 17*

LAMB KORMA

Lamb cooked in yogurt, coconut & spices.
A La Carte 13 | Thali Dinner 17

LAMB KARAI

Lamb cooked with tomatoes, onions & bell peppers in special spices.
A La Carte 13 | Thali Dinner 17

LAMB PASANDA

Lamb cooked in mild butter sauce with nuts & spices.
A La Carte 13 | Thali Dinner 17

LAMB SAAG

Lamb cooked in creamed spinach.
A La Carte 13 | Thali Dinner 17

LAMB ROGAN JOSH

Roasted lamb cooked in fresh onions, tomatoes, garlic & spices.
A La Carte 13 | Thali Dinner 17

MUTTON CURRY

Tender bone-in mutton cooked in curry sauce.
A La Carte 13 | Thali Dinner 17

MUTTON PEPPER

Tender bone-in mutton sautéed with black pepper & onions.
A La Carte 13 | Thali Dinner 17

SEAFOOD

SHRIMP CURRY

Shrimp cooked in spicy curry sauce. 14

SHRIMP MASALA

Shrimp cooked in masala sauce. 14

SHRIMP SAAG

Shrimp cooked in creamed spinach. 14

CHAPALA PULUSU

Fillet of fish simmered in a tamarind sauce and light spices. 14

BIRYANIS

Served with curry sauce & raita.

VEGETABLE BIRYANI

Mixed vegetables cooked with basmati rice and aromatic spices. 10

EGG BIRYANI

Eggs cooked with basmati rice and aromatic spices. 10

CHICKEN BIRYANI

Tender pieces of chicken prepared with basmati rice and aromatic spices. 11

LAMB BIRYANI

Tender pieces of lamb prepared with basmati rice and aromatic spices. 13

SHRIMP BIRYANI

Tender and succulent shrimp prepared with basmati rice and aromatic spices. 13

MUTTON BIRYANI

Tender bone-in mutton prepared with basmati rice and aromatic spices. 14

NAANS & BREADS

Tandoori cuisine is an ancient method of cooking using a clay oven called a tandoor. We cook all our naans and breads to absolute perfection.

NAAN

Fine-flour bread baked in the tandoor. 2

TANDOORI ROTI

Whole wheat flour bread baked in the tandoor. 2.50

TANDOORI PARATHA

Whole wheat flour bread hand rolled & baked in the tandoor. 3

ALOO PARATHA

Bread stuffed with potatoes & peas & baked in the tandoor. 3

ONION KULCHA

A variation on naan bread with minced onions & spices. 3

GARLIC NAAN

Bread baked in the tandoor & topped with fresh garlic. 3

SPINACH NAAN

Bread stuffed with spinach & baked in the tandoor. 3

PANEER NAAN

Bread stuffed with cheese & baked in the tandoor. 3

KEEMA NAAN

Bread stuffed with ground lamb & baked in the tandoor. 3

KABULI NAAN

Bread stuffed with raisins & mixed dried fruits & baked in the tandoor. 3

SIDES

POORIS & POTATO CURRY

Bread fried until bubbly, served with potato curry. 6

PAPPADUMS

Thin, crisp bread made with lentil flour. 1.50

RAITA

Homemade yogurt with onions, tomatoes & cucumbers. 3

RICE

Steamed Basmati rice. 2

MANGO CHUTNEY

Savory relish made with succulent mangoes. 2

DESSERTS

GULAB JAMUN

An Indian delicacy made from a special dough fried golden brown & served with our homemade cardamom syrup. 2

VERMICELLI PUDDING

Our mouth-watering vermicelli pudding made with thick milk & laced with grated pistachios. 2

RASMALAI

Homemade cheese patties immersed in milk & flavored with cardamom, topped with grated pistachios. 3

MANGO KULFI

Freshly made ice cream with an exotic blend of mango & topped with crushed pistachios. 3

FRUIT CUSTARD

Seasonal selection of fresh fruits. 3

BEVERAGES

SOFT DRINKS 1.50

ICED TEA 1.50

COFFEE (REGULAR / DECAF) 2

MADRAS COFFEE

Special Indian coffee blend with milk. 2

CHAI

An ancient tea of India made with milk and spices. 2

MANGO JUICE

Juice made from mango pulp. 2.50

SWEET LASSI

Traditional Indian drink made with homemade yogurt, milk, and rosewater and flavored with sugar. 2.50

SALTY LASSI

Traditional Indian drink made with homemade yogurt, milk, and rosewater and flavored with salt. 2.50

MANGO LASSI

Traditional Indian drink made with homemade yogurt, milk, and rosewater and flavored with mango. 3