

## APPETIZERS

<b>PAKORAS</b> GF	
Chickpeas flour battered fried fritters	
<b>Onion, Potato or Cut Mirchi - 6   Mixed Vegetables - 6   Chicken or Paneer - 9</b>	
<b>MANCHURIAN (INDO-CHINESE)</b>	
Battered and sautéed with green chilies in our signature Manchurian sauce	
<b>Corn or Gobi - 8   Chicken or Paneer - 9</b>	
<b>CHILI CHICKEN OR CHICKEN 65 (INDO-CHINESE)</b>	9
Shredded boneless chicken sautéed with green chilies and onions	
<b>CHICKEN 555</b> CN	9
Boneless chicken sautéed with homemade spices	
<b>VEGETABLE SAMOSAS</b>	5
Two deep fried pastries with mildly spiced potatoes and peas	
<b>LAMB SAMOSAS</b>	6
Two deep fried pastries with mildly spiced ground lamb	
<b>BONDAS</b> GF	6
Rice and lentil balls deep fried with onions, chilies	
<b>LOLLIPOP CHICKEN</b>	9
Chicken drumettes marinated in spices and deep fried	
<b>MIXED HORS D'OEUVRES</b> GF	12
Assorted tandoori specialties (meat only)	
<b>MURG HARIYALI KABAB</b> GF CN	12
Chicken marinated with mint and coriander sauce and cooked in tandoori oven	
<b>MAJESTIC CHICKEN</b>	10
Chicken breast fried and tempered in cumin seeds and chopped garlic & spices	
<b>APOLLO FISH</b>	11
Filet of fish marinated in house spices	
<b>MASALA PAPPADAM</b>	3
<b>EGG OMELET</b>	8
<b>PEANUT MASALA</b> CN	6
Fried peanuts with onion, chilis and Indian spices	

## SOUPS

<b>TOMATO BASIL</b>	3
Rich and creamy, fresh tomatoes with fresh basil	
<b>PEPPER RASAM</b> GF	3
Clear soup with ground black pepper, tamarind and tomato base	
<b>MULLIGATAWNY SOUP</b> GF	3
Lentils and mixed vegetables slowly cooked in mildly flavored chicken stock	
<b>DAAL DHANIA SHORBA</b> GF	3
Cumin flavored lentil and fresh cilantro soup	
<b>SAMBAR</b> GF	3
Thick lentil and vegetable soup	
<b>HOT and SOUR SOUP</b> GF	5
Shredded chicken breast cooked in chicken broth with cabbage and egg white	

## SALADS

<b>FRESH GREEN SALAD</b>	3
Lettuce, tomatoes, cucumbers, carrots and onions	
<b>KACHUMBER SALAD</b>	3
Lettuce, tomatoes, cucumbers and onions with house dressing	
<b>CAESAR SALAD</b>	4
Fresh romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing	
<b>Add Chicken - 5</b>	

## SOUTH INDIAN

<b>IDLI SAMBAR</b> GF	6
Two steamed rice cakes with lentil soup	
<b>VADA SAMBAR</b> GF	6
Two deep fried lentil pastries with lentil soup	
<b>DAHI VADA</b> GF	5
Methu vada marinated in mildly special spicy yogurt	
<b>UPMA</b> CN	7
Semolina cooked with south Indian style	
<b>PONGAL</b> GF/CN	7
<b>SET DOSA (2)</b> GF	7
<b>PLAIN DOSA</b> GF	8
Crêpe made with fermented lentil rice flour	
<b>ONION DOSA</b> GF	9
Crêpe stuffed with sautéed onions	
<b>MASALA DOSA</b> GF	9
Crêpe stuffed with potato curry	
<b>MYSORE MASALA DOSA</b> GF/CN	10
Crêpe stuffed with potato curry and special spicy chutney	
<b>MLA PESARATTU</b>	10
Crêpe stuffed with sautéed onions, ginger, chili and upma	
<b>RAVA DOSA</b>	10
Crêpe made with cream of wheat and rice flour	
<b>ONION RAVA DOSA</b>	11
Crêpe made with cream of wheat and rice flour, sprinkled with onions	
<b>RAVA MASALA DOSA</b>	11
Crêpe made with cream of wheat and rice flour, stuffed with potato curry	
<b>ONION RAVA MASALA DOSA</b>	12
Crêpe made with cream of wheat and rice flour stuffed with onions and potato curry	
<b>UTTAPPAM</b> GF	11
Thick rice and lentil pancake, delicately prepared with onion, tomato and chilies	
<b>PANEER MASALA DOSA</b> GF	12
Crêpe stuffed with Indian cheese and potato curry	
<b>CHEESE DOSA</b> GF	11
Crêpe stuffed with cheddar cheese	
<b>MAYURI SOUTH INDIAN COMBO</b> GF	
<b>CHOICE OF COMBO</b>	
1. Masala dosa, one idli, one vada and sambar	13
2. Idli, vada, pongal CN	
3. Idli, vada, upma CN	

## VEGETARIAN

### CHANA MASALA GF

Garbanzo beans in special herbs and spices

### ALOO GOBI GF

Cauliflower with potatoes cooked with fresh ginger, onions and spices

### GUTHI VANKAYA GF/CN

Whole baby eggplant stuffed with roasted spiced tamarind sauce

### TADKA DAAL GF

Yellow lentils sautéed onions with tomatoes seasoned with blended spices

### DAAL MAKHANI GF

Black gram and kidney beans cooked in slow fire with a blend of mild spice

### BAIGAN BARTHA GF

Roasted eggplant sautéed with tomatoes and spices

### MANGO DAAL GF

Yellow lentils cooked with mango, onions and tomatoes

### MUTTER PANEER GF

Green peas and homemade cheese cubes cooked in northern spicy sauce

### SHAHI PANEER GF

Grated paneer is cooked in creamy sauce

### MALAI KOFTA GF/CN

Minced paneer and vegetable balls cooked in a creamy sauce

### OKRA MASALA GF

Stir fried okra onions, tomatoes cooked with northern spices

### METHI MALAI PANEER GF

Homemade cheese cooked in a fragrant and fresh fenugreek in cashew cream sauce

## BIRYANIS

Served with curry sauce and raita.

### BIRYANI GF/CN

Basmati rice cooked with aromatic spices

Vegetable - 12 | Egg - 12 | Chicken - 12

### HYDERBADI CHICKEN DUM BIRYANI GF

Bone in chicken prepared with basmati rice and aromatic spices

### LAMB BIRYANI GF

Tender lamb cube cooked with basmati rice and aromatic spices

### SHRIMP BIRYANI GF

Tender and succulent shrimp prepared with basmati rice and aromatic spices

### MUTTON BIRYANI GF

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

### CHICKEN 65 BIRYANI

Boneless chicken sautéed with homemade spices and flavored basmati rice

## MAIN COURSE

### 12 CURRY SAUCE GF / CN

A traditional brown onion curry prepared with tomatoes, onions and fresh herbs

12 Vegetables or Egg - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 12 BUTTER / MAKHANI SAUCE GF

A deliciously smooth butter, tomato, cream sauce and spices

12 Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 12 KORMA SAUCE GF/CN

A traditional dish prepared with exotic spices, herbs, nuts and cream based sauce

12 Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 13 KARAHI GF

Cooked in traditional Indian wok with onions, tomatoes, fenugreek leaves, capsicums, ginger and garlic

13 Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 13 ROGAN JOSH GF/CN

The famous dish of Kashmir cooked with tomatoes and brown onions and roasted with Kashmiri spices and finished with yogurt

13 Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 13 JALFRAZI GF

A rich tomato based onion curry with bell peppers, garlic and ginger tangy flavor

13 Vegetables or Egg - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 13 TIKKA MASALA GF

A cream based tomato and onion curry cooked with ginger and cilantro

13 Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 13 VINDALOO GF

Goan style of tangy sauce cooked with vinegar, ginger, and potatoes

13 Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### COCONUT CURRY GF

Rich curry cooked with coconut, ginger, garlic and our special blend of spices and touch of coconut cream

Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### SAAG GF

Fresh cream of spinach simmered with onions, garlic and Indian spices

Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### CHETTINAD GF

Cooked in spicy southern gravy and black pepper

Vegetable or Egg - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

### 12 PASANDA GF/CN

Cooked in mild butter sauce with nuts and spices

15 Vegetables - 12 | Paneer - 13 | Chicken - 14 | Mutton - 15 | Shrimp - 16

## TANDOOR

### TANDOORI CHICKEN GF

Chicken marinated in yogurt, herbs and spices

### CHICKEN TIKKA KABAB GF

Boneless chicken breast marinated in yogurt, herbs and spices

### CHICKEN SEEKH KABAB GF

Ground chicken marinated in special Indian spices

### LAMB SEEKH KABAB GF

Ground lamb marinated with herbs and spices

### BOTI KABAB GF

Boneless lamb marinated in yogurt with special herbs

### TANDOORI SHRIMP GF

Jumbo shrimp marinated in special Indian spices

### TANDOORI MIXED GRILL GF

A combination of all the above tandoori dishes

### TANDOORI FISH TIKKA GF

Cod Fish marinated in spiced and olive oil

### RACK OF LAMB GF

Rack of Lamb marinated with red wine, herbs and chefs special masala

### PANEER TIKKA KABAB GF

Homemade cheese cubes marinated in spicy sauce and served with vegetables

## MAYURI SPECIALS

### ANDHRA CHICKEN CURRY GF

Bone-in chicken cooked in yogurt, coconut and southern spicy

### PEPPER CHICKEN GF

Bone-in chicken sautéed with black pepper, onions and spicy sauce

### BHUNA CHICKEN GF

Cooked with ginger, garlic, onions and spices **Substitute Lamb 1**

### KODI IGARU GF

Bone-in chicken cooked in spicy southern sauce

### GONGURA MUTTON GF

Tender bone-in mutton cooked with gongura, onions, tomatoes and spices

### CHAPALA PULUSU

Fillet of fish simmered in a tamarind sauce and light spices

### HYDERABADI FISH FRY

Boneless fish fillet seasoned with spices and pan fried

### KERLA FISH FRY (SEASONAL ITEM ONLY)

Whole Pomfret fish seasoned with spices and shallow fried to perfection

## BREADS AND SIDES

14	<b>NAAN</b>	3
	Fine-flour bread baked in the tandoor	
15	<b>GARLIC NAAN</b>	4
	Bread baked in the tandoor and topped with fresh garlic and cilantro	
16	<b>SPINACH NAAN</b>	4
	Bread stuffed with spinach and baked in the tandoor	
17	<b>PANEER NAAN</b>	4
	Bread stuffed with cheese and baked in the tandoor	
17	<b>KEEMA NAAN CN</b>	5
	Bread stuffed with ground lamb and baked in the tandoor	
17	<b>KABULI NAAN CN</b>	4
	Bread stuffed with ground mixed dry fruits and baked in the tandoor	
19	<b>ALOO PARATHA CN</b>	4
	Bread stuffed with potatoes and peas	
15	<b>ONION KULCHA</b>	3.50
	Whole flour bread baked in the tandoor	
20	<b>TANDOORI ROTI</b>	4
	Whole wheat flour bread baked in the tandoor	
13	<b>TANDOORI PARATHA</b>	4
	Whole wheat flour bread hand rolled and baked in the tandoor	
	<b>MALABAR PAROTTA with VEGETABLE KOORMA CN</b>	10
	Two multi-layered bread made with all purpose flour	
	<b>PAROTTA ONLY (2 pcs)</b>	4
	<b>POORIS AND POTATO CURRY</b>	8
	Two deep fried bread served with potato curry	
	<b>CHANA BHATURA</b>	12
	One fried bread served with garbanzo beans (chana curry)	
14	<b>RAITA</b>	3
	Homemade yogurt with tomatoes, onions, cucumber and spices	
14	<b>MANGO CHUTNEY</b>	2
14	<b>YOGURT</b>	2
	<b>ONION SALAD</b> Sliced onion, chilies and lemon	2
14	<b>RICE</b>	2

## RICE

16	<b>CURD RICE GF</b>	8
	Steamed rice mixed with yogurt, fresh ginger and chili	
16	<b>TOMATO RICE GF</b>	9
	Steamed rice cooked with tomatoes, onions and masala seasoning	
16	<b>TAMARIND RICE GF/CN</b>	9
	Steamed rice cooked with red chilies, curry leaves seasoning	
	<b>BISIBELA BATH GF/CN</b>	9
	Rice cooked with lentil, tamarind mixed vegetables and seasoning	
	<b>FRIED RICE GF</b>	11
	Indo-Chinese fried rice <b>Vegetable - 10   Egg - 11   Chicken - 12</b>	

## DESSERT

- RASMALAI - 2 PIECES** CN 4  
Homemade cheese patties immersed in milk and flavored with cardamom, topped with grated pistachios
- GULAB JAMUN - 2 PIECES** CN 3  
An Indian delicacy made from a special dough fried golden brown and served with our homemade cardamom syrup
- VERMICELLI PUDDING** CN 3  
Our mouthwatering vermicelli pudding made with thick milk and laced with pistachios
- GAJAR KA HALWA** CN 3  
Minced carrot cooked in milk, layered with cardamom and garnished with cashew nuts
- FRUIT CUSTARD** 3  
Seasonal selection of fresh fruits
- MANGO KULFI** CN 4  
Freshly made ice cream with an exotic blend of mango and topped with crushed pistachios

## BEVERAGES

- SOFT DRINKS** 2
- MASALA CHAI** 2  
An ancient tea of India made with milk and spices
- LASSI** (Sweet or Salt) 3  
Traditional Indian drink made with homemade yogurt, milk and rosewater, flavored with sugar or salt
- MANGO LASSI** 3  
Traditional Indian drink made with homemade yogurt, milk and rosewater, flavored with mango
- MANGO JUICE** 3  
Juice made from mango pulp
- MADRAS COFFEE** 2  
Special Indian coffee blend with milk
- REGULAR COFFEE, DECAF OR TEA** 2
- BADAM MILK** CN 4
- FRESH LIME JUICE** 3

## OUR WEBSITE

Visit our website and see what the Mayuri Family has for you:

Groceries • Bakery • Chaat and Sweets

Restaurant • Catering

[mayuriseattle.com](http://mayuriseattle.com)