



## Events at Mantra

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At Mantra, our mission is to make your event a tremendous success. The following packages are guidelines for a great dinner, lunch, or reception. We will use your selections to create a personalized menu, just for your party. We would love to help you create a Custom Package that meets your specific needs.

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### Mantra Dinner Menu Packages

<u>Three Course Dinner</u>	<u>\$49.00 per person</u>
<i>First Course</i>	Choose <u>Two Appetizer</u> to be served family style or <u>One Salad</u>
<i>Main Course</i>	Choose <u>Three Entrees</u> for your guests to choose from
<i>Dessert Course</i>	Choose <u>One Dessert</u>
<u>Four Course Dinner</u>	<u>\$59.00 per person</u>
<i>First Course</i>	Choose <u>Two Appetizers</u> to be served family style
<i>Second Course</i>	Choose <u>One Salad or Soup</u>
<i>Main Course</i>	Choose <u>Three Entrees</u> for your guests to choose from
<i>Dessert Course</i>	Choose <u>One Dessert</u>
<u>Deluxe Four Course Dinner</u>	<u>\$69.00 per person</u>
<i>First Course</i>	Choose <u>Three Appetizers</u> to be served family style
<i>Second Course</i>	Choose <u>Two Salads or Soup</u> for your guests to choose from
<i>Main Course</i>	Choose <u>Four Entrees</u> for your guests to choose from
<i>Dessert Course</i>	Choose <u>Two Desserts</u> for your guests to choose from


### Mantra Life Force Lunch Package

<u>Life Force 2 Course Lunch Sandwich &amp; Salad Selection</u>	<u>\$20.00 per person</u>
<i>Salad or Soup Course</i>	Choose <u>One Salad</u>
<i>Main Course</i>	Choose <u>Two Wraps or Sandwiches</u> for your guests to choose from
<u>Three Course Lunch</u>	<u>\$25.00 per person</u>
<i>First Course</i>	Choose <u>Two Appetizers</u> to be served family style or <u>One Salad</u>
<i>Main Course</i>	Choose <u>Two Entrees</u> for your guests to choose from
<i>Dessert Course</i>	Choose <u>Two Desserts</u> for your guests to choose from
<u>Four Course Lunch</u>	<u>\$35 per person</u>
<i>First Course</i>	Choose <u>Three Appetizers</u> to be served family style
<i>Second Course</i>	Choose <u>One Salad</u>
<i>Main Course</i>	Choose <u>Four Entrees</u> for your guests to choose from
<i>Dessert Course</i>	Choose <u>Two Desserts</u> for your guests to choose from

# Dinner Menu Selections

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## CALIFORNIA FRESH SOUPS AND SALADS

Gingered Carrot Soup 


Ginger French Carrot Soup, Black Pepper, Fresh Mint Jelly

Fresh Tomato & Summer Watermelon Salad 


Organic Tomatoes, Watermelon, Fennel Marinated Feta Cheese, Basil, Chili Oil

Baby Romaine & Chicken or Paneer Salad 

Crispy hearts of Romaine, pickled Chicken or Indian Farmer Cheese, Baby Sweet Tomatoes, Avocado, Horseradish Croutons, Molasses & Spring Onion dressing

Butter Lettuce Cup Salad 

Butter Lettuce, Meyer Lemon Chickpeas, Eggplant & Cottage Cheese Salad

Mantra Organic House Salad 

Organic Baby Greens and Vegetables, Point Reyes Blue Cheese, Toasted Walnuts  
Dijon Shallot Vinaigrette

## Appetizers

Duet of Mini Paneer Cuboids & Mango, Passion Fruit Soup 

Smoked Peppercorn & Green Chili, Dried Fenugreek, Mint & Cumin, Mango Passion Fruit Soup

Large Day Boat Scallops


Szechuan Pink Peppercorn & Fennel Marinated Scallops, Spiced Spring Peas, Lobster Nage

Cinnamon Shrimp Lollipops

Ginger and Green Chili Spiked Shrimp Lollipops, Salad of Cucumber, Daikon Root, Fennel, Daikon Sprouts

Star Anise and Nutmeg Tuna Poke

Fresh Salad of Tuna, Spiced Cashews, Scallions, Cilantro & Crispy Rice Noodles

Lemon Thyme Chicken Tikkas 

Lemon-Thyme, Kashmiri Cayenne Marinated Kebabs Roasted in our Tandoori Oven

Lamb Lollipops

Cinnamon stick 'Lollipops' of Chili rubbed Lamb, Tamarind chutney, Mushroom Duxelle

Firecracker Chicken Drumsticks 'Tangdi Kabab'

Star Anise, Fennel & Smoked Paprika Chicken Drumsticks, Roasted Tomato Sauce

Handmade Samosas 

Turnovers of Spiced Potatoes and Peas

'Naanizza'      Vegetarian       Chicken

Vegetarian - Thyme, Fingerling Potatoes, Portabella Mushrooms, Goat Cheese

Non-Vegetarian – Spiced Rosemary Confit Chicken, Arugula, Asparagus, Pepper Jack Cheese

Pepper Flank Steak

Madras Curry Spiced Flank Steak, Onions, Peppers, Grapes,  
Curry Leaf Accented Balsamic Glaze


Mantra's Savories & Kebab Taste (minimum two orders)

Chef's daily selection of savories and kebabs      Vegetarian or Non-Vegetarian

## Dinner Entrees

Tandoori Sea Bass 

Dill, Honey & Stone-Ground Mustard marinated Sea Bass, Sautéed Peanut & Garbanzo Flavored Scallions, Basil Butter  
Smoked Chili Sauce (Extra Charge \$5/person)

Corvina Bass 

Chili Marinated Corvina Bass, Tomato Basil Biryani, Cardamom & Peanut accented Red Curry Sauce (Extra Charge \$5/person)

Lamb Chops 'Vinhaleaux'

Cinnamon & Clove Marinated Lamb Chops, Spiced Semolina Cake, Roasted Eggplant & Lamb Jus (Extra Charge \$5/person)

Cumin & Pomegranate Short Ribs

Pomegranate Braised Short Ribs, Saffron-Thyme Butter Beans, Garlic Bok Choy

Rajasthani Duck

Western Indian styled Duck Breast, served with "White Out" Risotto & Beach Mushrooms

Kobe Ribeye

12oz. 'Niman Ranch' Kobe Ribeye, Goat Cheese-Jalapeno Poppers, Roasted Wild Mushrooms and Baby Vegetables,  
Smoked Bacon Sauce (Extra Charge \$25/person)

Nawabi Murg 

Saffron Breast of Chicken, Roasted Cashew and Onion Sauce, Dry Ginger Bok Choy, Jalapeno Peppers

Paneer 'Ravioli' 

Puff Pastry Ravioli, Spinach-Cumin-Tomato-Cauliflower Bhurjee Filling, Roasted Celeriac Sauce

Smoked Chili Organic Tofu 

Chili Marinated Organic Tofu, Tomato, Mozzarella, Basil Biryani-Tomato Spinach, Coconut Sauce

Marinated Beef Tenderloin

Marinated Tenderloin with an Onion, Saffron, and Tomato Sauce Served Over a Parcel of Goat Cheese and Potato  
Stuffed Zucchini *(add \$5pp)*

## INDIAN CLASSIC ENTREES

Mantra Bhuna Lamb

Sautéed Saffron and Ginger Lamb

Madras Shrimp

Baby Shrimp Spiced in Tamarind, Cumin, and Curry Leaves

Organic Peas Paneer Bhurjee 

Spiced, Scrambled Indian Farmer Cheese Cubes, Organic Peas

Arugula & Paneer Koftas 

Spiced Ground Indian Farmer Cheese Balls, Creamy Onion Sauce

Mantra's Chicken Curry

Mantra's Classic Boneless Chicken Curry of the day

## Desserts Selections

Meyer Lemon Pot de Creme

Passion Fruit Soup with Milk Bombe in Cayenne Espresso Chocolate Cashew Tangerine Tart, Wild Berry Compote

Rose and Cardamom Chocolate Lava Cake, Fruit Compote, Seasonal Ice Cream


Chocolate Charlotte, Jalapeno-Pineapple Salsa


Chocolate Pyramid, Spiced Caramel Sauce

Trio of Mantra's Homemade Ice Cream, including Indian Kulfi

Artisanal and Farm House Cheese Plate (add \$5pp)

### Side Dishes \$3.00pp surcharge served family style

Daal (Lentils) of the Day 

Pesto Black Pepper Aloo (Potatoes) 


Olive Oil Sautéed Asparagus 

Basmati Rice Pilaf 


Yogurt Raita with Spinach 


### FRESH TANDOORI-BAKED BREADS

Plain Naan 

Plain Wheat Roti 

Garlic Chili Flake Naan 

Rosemary-Pesto and Parmesan 

Pudina (Pepper Mint) Parantha 

Spicy Jack Cheese Naan 




Mantra's Life Force Healthy Selections



Vegetarian Selections

# Lunch menu selections

## CALIFORNIA FRESH SOUPS AND SALADS

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Ginger French Carrot Soup, Black Pepper, Fresh Mint Jelly

Fresh Tomato & Summer Watermelon Salad 


Organic Tomatoes, Watermelon, Fennel Marinated Feta Cheese, Basil, Chili Oil

Baby Romaine & Chicken or Paneer Salad 

Crispy hearts of Romaine, pickled Chicken or Indian Farmer Cheese, Baby Sweet Tomatoes, Avocado, Horseradish Croutons, Molasses & Spring Onion dressing

Fresh Tomato & Summer Watermelon Salad 


Organic Tomatoes, Watermelon, Fennel Marinated Feta Cheese, Basil, Chili Oil

Baby Romaine & Chicken or Paneer Salad 

Crispy hearts of Romaine, pickled Chicken or Indian Farmer Cheese, Baby Sweet Tomatoes, Avocado, Horseradish Croutons, Molasses & Spring Onion dressing

Butter Lettuce Cup Salad 

Butter Lettuce, Meyer Lemon Chickpeas, Eggplant & Cottage Cheese Salad

Mantra Organic House Salad 

Organic Baby Greens and Vegetables, Point Reyes Blue Cheese, Toasted Walnuts Dijon Shallot Vinaigrette

## LUNCH ENTRÉE SELECTIONS

Lamb Wheat Wrap- Sandwich with Petite Salad

Roasted Minced Lamb, vegetables, in Wheat Bread/Roti served with Mantra Petite Mixed Greens Salad

Spiced Paneer 'Wheat Wrap' with Petite Salad 

Fresh Cheese Rolled with Onions, Peppers and Sprouts, In Wheat Bread/Roti, Raita of the Day served with Mantra Petite Mixed Greens Salad

Hot Pressed Mozzarella Naan Sandwich 

Filled with Pesto, Arugula, Mozzarella, Sun Dried Tomatoes

Hot Pressed Chicken Tikka Naan Sandwich

Filled with Spiced Tomato, Onions, Hummus, Aged Cheddar, Shredded Chicken Tikka

Pesto roasted Eggplant Mozzarella Wheat Wrap Sandwich 

Wheat wrap filled with Pesto roasted Eggplant & Mozzarella Salad & Roasted Pepper Hummus

Mantra's "Naanizza"

Vegetarian  Chicken

Vegetarian - Thyme, Fingerling Potatoes, Portabella Mushrooms, Goat Cheese

Non-Vegetarian – Spiced Rosemary Confit Chicken, Arugula, Asparagus, Pepper Jack Cheese

Petite Mixed Grill Chicken, Fish, with Chickpea and Potato salad


Chef's daily selection of savories and kebabs Vegetarian or Non-Vegetarian

Nawabi Murg 


Saffron Breast of Chicken, Roasted Cashew and Onion Sauce, Dry Ginger Bok Choy, Jalapeno Peppers

Paneer 'Ravioli' 

Puff Pastry Ravioli, Spinach-Cumin-Tomato-Cauliflower Bhurjee Filling, Roasted Celeriac Sauce

Smoked Chili Organic Tofu 

Chili Marinated Organic Tofu, Tomato, Mozzarella, Basil Biryani-Tomato Spinach, Coconut Sauce

Organic Peas Paneer Bhurjee 

Spiced, Scrambled Indian Farmer Cheese Cubes, Organic Peas

Arugula & Paneer Koftas 

Spiced Ground Indian Farmer Cheese Balls, Creamy Onion Sauce

Mantra's Chicken Curry

Mantra's Classic Boneless Chicken Curry of the day



Mantra's Life Force Healthy Selections



Vegetarian Selections

Our Mantra is based on the old Indian dictum "Atathi Devo Bhava"  
"Every guest shall be treated with divine reverence."

We offer California Fresh Indian cuisine in a contemporary and serene setting. Our cuisine inherits its bold flavors from India, and its freshness and health awareness from the San Francisco Bay Area. We only use California's freshest and finest produce, herbs, free range poultry and hormone-free meats. What results is a diverse and sophisticated menu with flavors that range from light and clean, to exotic and robust.



Our Mantra  
Atithi Devo Bhava



2007 SF Chronicle  
Top 100 Restaurant



2008 SJ Mercury  
Best SV Lounge



2007 Wine Spectator  
Award of Excellence