

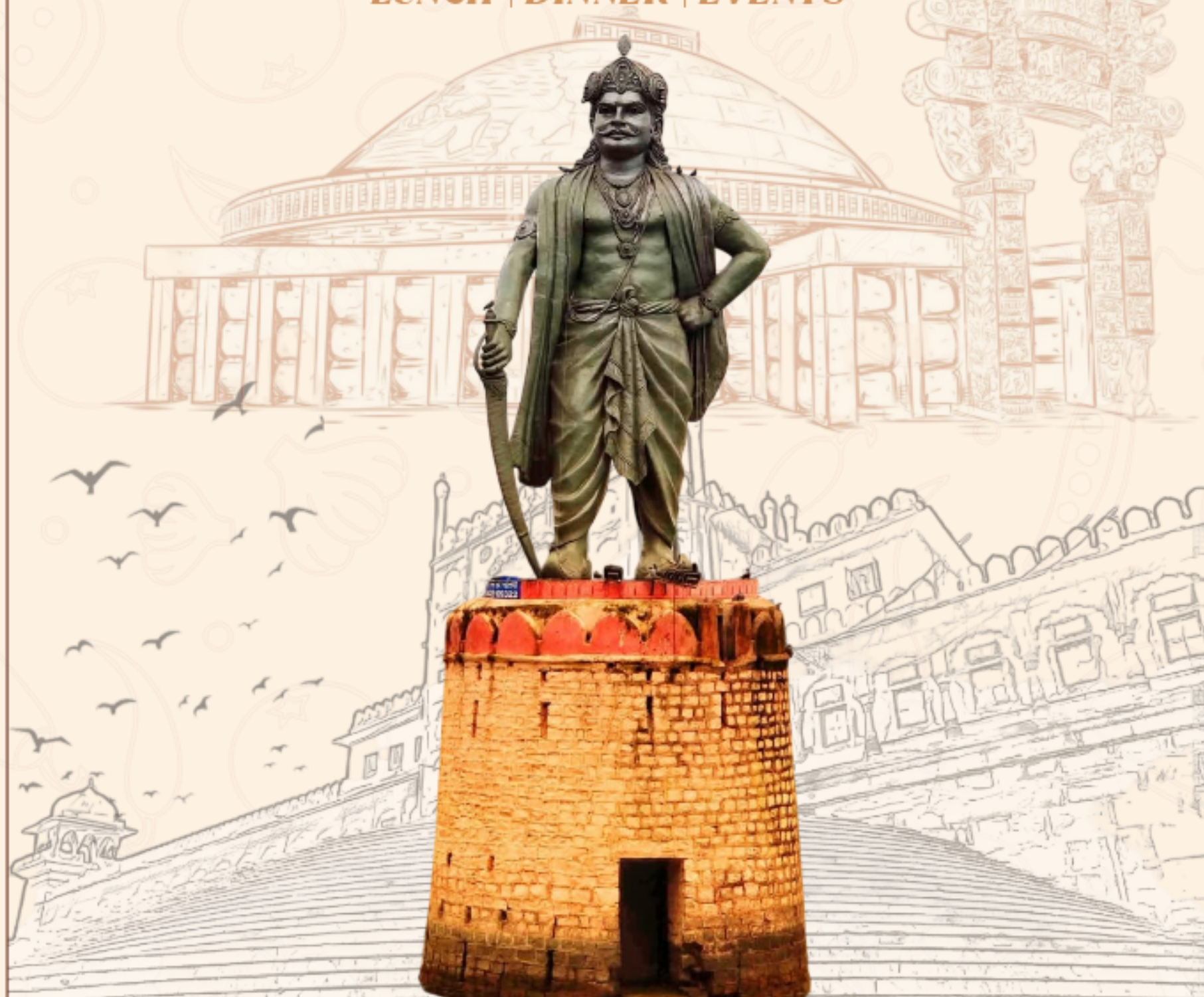


AFFORDABLE LUXURY, SERVED DELICIOUSLY.

•FOOD & DRINK•

MENU

LUNCH | DINNER | EVENTS





Our Food

"Indulge in the symphony of flavors at Mantar, where luxury meets affordability. Our story begins with a passion for sharing the best of Indian and international cuisine in an elegant setting.

At Mantar, we believe fine dining shouldn't be reserved for special occasions. That's why we've curated a menu offering delectable dishes at affordable prices. Savor the taste of luxury without the extravagant cost.

Our multi-cuisine menu features fresh, high-quality ingredients, with options to suit every palate. From comforting soups to refreshing salads, mouthwatering appetizers, and decadent desserts, every dish is a culinary masterpiece.

Join us for a scrumptious brunch or gourmet dinner with friends and family. At Mantar, we're not just serving food, we're serving a niche gourmet experience with exceptional customer service. **Come, taste the luxury at Mantar!"**

Dear Guest,

If you have allergy to any food article kindly inform staff before placing order.

Note:

- * For special dietary requirements please contact server or culinary team.
- * Give us sufficient time to cook so that we can deliver the most delicious and tasty food, in the meantime enjoy the moment.
- * All prices are in Indian Rupees plus applicable government taxes.
- * To avoid waiting time and rush kindly book your table by calling

@ **+91- 82696 11103**



Beverages

PACKAGED DRINKING WATER

30/-

JUICE (CANNED)

149/-

AERATED DRINKS

55/-

FLAVOURED MOJITO

MINT / GREEN APPLE / STRAWBERRY

229/-

HAWAIN DELIGHT

Kiwi Crush, Pineapple & Lime Juice Garnish With Pineapple Leave.

230/-

KIWI FIZZ

Kiwi crush, Fresh Lime, White Soda

250/-



Shakes/Cold Coffee

COLD COFFEE

Instant coffee, sugar, milk & Ice cubes

179/-

COLD COFFEE WITH ICE CREAM

Instant coffee, sugar, milk & Ice cream

199/-

FLAVOURED MILK SHAKE

Vanilla/ Chocolate/ Strawberry/ Butterscotch/ Black Current

199/-

KIT KAT DELIGHT

Vanilla Ice cream, milk, Kit Kat bars and chocolate.

219/-

OREO SHAKE

Vanilla Ice cream, milk, chocolate & Oreo biscuit.

219/-

FERRERO ROCHER EXOTICA

Ferrero Rocher chocolate, Vanilla Ice cream & milk.

249/-



Coffee

ESPRESSO Classic Italian black coffee.	110/-
ICED AMERICANO Chilled espresso over ice, refreshing and bold.	129/-
AMERICANO Espresso diluted with hot water.	129/-
CAPPUCCINO Classic Italian coffee topped steamed milk & frothed milk.	179/-
CAFÉ LATTE Shot of espresso Steamed milk with thin layer of foam on top.	199/-
HAZELNUT CAPPUCCINO Cappuccino with hazelnut flavor added to the steamed milk.	199/-
IRISH LATTE A latte with Irish cream added to the espresso.	210/-
HAZELNUT LATTE A latte with hazelnut flavoring added to the steamed milk.	210/-

Mocktails

WATERMELON BLISS Fresh Watermelon Combined lime juice	159/-
MINTY FRESH LEMONADE Lemon juice, sugar, soda water and fresh mint.	159/-
FRESH LIME (Soda/ Water) Soda or water, sugar, lemon juice, and Ice.	149/-
MINT MOJITO Lime juice, mint leaves, sugar, soda and ice.	179/-
LEMON ICED TEA / PEACH A drink that will make you feel cool & calm, or sour & bitter.	159/-
STRAWBERRY MOJITO Strawberries, lime juice, mint leaves, sugar & soda water.	189/-
GREEN APPLE MOJITO Green apple, lime juice, sugar and soda water.	189/-
PINA COLADA Pineapple juice, coconut cream, and ice.	230/-
BERRY BLAST COLLER- Cranberry juice, black current crush, lemon juice & Ice.	249/-



Soup

VEGETARIAN

BROCCOLI CHOWDER SOUP (NEW)

195/-

A creamy and comforting broccoli soup with a hint of cheese.

MINESTRONE SOUP (NEW)

199/-

A hearty Italian soup loaded with veggies, beans, and pasta.

TOMATO BASIL

195/-

Classic flavours of fresh tomato, basil served with croutons

CLASSIC MANCHOW BROTH

195/-

Home grown Chinese classic

CREAM OF VEGETABLE SOUP

195/-

Creamy Vegetable soup

CREAM OF MUSHROOM SOUP

199/-

Creamy Mushroom soup

HOT AND SOUR

195/-

A perfect balance of spicy and sour

CHINESE SWEET CORN VEG

195/-

Creamy corn with spring onion

NON-VEGETARIAN

MANCHOW BROTH CHICKEN

219/-

Home grown Chinese classic

MANCHOW BROTH SEAFOOD

249/-

Home grown Chinese classic

CREAM OF CHICKEN SOUP

219/-

Creamy Chicken soup

HOT AND SOUR CHICKEN

219/-

A perfect balance of spicy and sour with chicken

CHICKEN SWEET CORN

219/-

Creamy corn with spring onion with the taste of chicken



Salad & Raita

GARDEN GREEN SALAD

149/-

CHICKEN TIKKA CAESAR SALAD

329/-

CLASSIC CHICKEN CAESAR SALAD

329/-

A refreshing salad of romaine, iceberg lettuce, croutons & parmesan cheese.

VEGETARIAN CAESAR SALAD

219/-

A crisp and refreshing salad of romaine lettuce, croutons, & Parmesan cheese.

LETTUCE, APPLE, WALNUT SALAD / MAPLE VINAIGRETTE

349/-

Served with sweet maple and nut vinaigrette

GREEK SALAD

339/-

Served with feta and olives

PENNE PASTA SALAD (NEW)

339/-

Pasta mixed with assorted peppers and onion

RAITA

110/- 149/-

Boondi / Mix / Pineapple / fruit



Starters

VEGETARIAN

LOADED NACHOS	310/-
FRENCH FRIES (Plain/ Piri / Cheese)	210/-
BRUSCHETTA ITALIANO	299/-
CORN KEBAB	319/-
PANEER TIKKA	339/-
PANEER MALAI TIKKA	349/-
ACHARI PANEER TIKKA	339/-
MUSHROOM TIKKA	339/-
HARE SUBZ KI TIKKI	299/-
DAHI KE SHOLEY	349/-
HARYALI PANEER TIKKA (NEW)	339/-
TANDOORI VEG BALL TIKKA (NEW)	299/-
TANDOORI PLATTER VEG Assortment of 05 types of veg kebabs	769/-



NON- VEGETARIAN

RAMPURI TANDOORI MURGH (Half/Full)	359/- 635/-
MURGH MALAI TIKKA	369/-
LAL MIRCH KA MURGH TIKKA	369/-
PEELI MIRCH KA MURGH TIKKA	369/-
PESHAWARI MUTTON SEEKH	489/-
LEHSUNI FISH TIKKA	499/-
FISH AMRITSARI	510/-
CHICKEN BANJARA TIKKA (NEW)	369/-
CHICKEN GILAFI SEEKH (NEW)	389/-
AFGHANI FISH TIKKA (NEW)	510/-
TANDOORI NON-VEG PLATTER Assortment of 05 types of non-veg kebabs	999/-



Starters

VEGETARIAN LOADED NACHOS

Nachos served with beans and salsa

310/-

FRENCH FRIES (Plain/ Piri / Cheese)

Deep-fried, Very Thin, Salted Slices Of Potato

210/-

BRUSCHETTA ITALIANO

Crisp bread topped with tomato basil, mushrooms & thyme

299/-

CORN KEBAB

Tasty sweet corn kebab made from sweet corn, potato, spices and herbs

319/-

PANEER TIKKA

Paneer cubes marinated in spiced yoghurt

339/-

PANEER MALAI TIKKA

Paneer cubes marinated in a rich blend of cream, yoghurt and aromatic

349/-

ACHARI PANEER TIKKA

Spicy pickled spices blended with cottage cheese

339/-

MUSHROOM TIKKA

Mushrooms marinated in yoghurt spices and herbs

339/-

HARE SUBZ KI TIKKI

Pattie made with assorted green vegetables in Indian spices

299/-

DAHI KE SHOLEY

Deep-fried, filled with cheesy and spicy curd mixture, served with mint chutney

349/-

HARYALI PANEER TIKKA (NEW)

Paneer marinated in a green herb-based marinade and grilled.

339/-

TANDOORI VEG BALL TIKKA (NEW)

A mix of veggies shaped into balls and grilled in tandoor.

299/-

TANDOORI PLATTER VEG

Assortment of 5 types of veg kebabs

769/-

NON-VEGETARIAN

RAMPURI TANDOORI MURGH (Half/Full)

Rampur, in UP, was a place know for the best kebabiya in the country

359/- 635/-

MURGH MALAI TIKKA

Chicken cooked in a creamy-yogurt-spice marinade and tandoor to perfection

369/-

LAL MIRCH KA MURGH TIKKA

Chicken tikka marinated with red chilli powder, from the central plains

369/-

PEELI MIRCH KA MURGH TIKKA

Chicken tikka marinated with yellow chilli powder, from the central plains

369/-

PESHAWARI MUTTON SEEKH

From the North West frontier town of Peshawar

489/-

LEHSUNI FISH TIKKA

Boneless fish marinated with garlic, served with mint chutney

499/-

FISH AMRITSARI

Fresh water fish marinated with aromatic spices

510/-

CHICKEN BANJARATIKKA (NEW)

Chicken marinated in spicy masala and grilled.

369/-

CHICKEN GILAFI SEEKH (NEW)

Juicy minced chicken skewers coated with bell peppers.

389/-

AFGHANI FISH TIKKA (NEW)

Mildly spiced, creamy fish tikka cooked to perfection.

510/-

TANDOORI NON-VEG PLATTER

Assortment of 05 types of Non-veg kebabs

999/-



Pasta *Choice of spaghetti or penne*

SPAGHETTI AGLIO OLIO / CHICKEN
Olive oil, garlic and chilli flakes

310/- | 339/-

ARRABIATTA
Spicy tomato sauce, with fresh basil

310/-

PASTA IN PESTO SAUCE
Choice of Pasta Cooked in pesto sauce with olive

399/-

MUSHROOM AL FREDO
Button mushrooms, cream and cheese

319/-

BAKED VEGETABLE MAC AND CHEESE
Baked with vegetable and macaroni

399/-

LASAGNA (VEG/CHICKEN) (NEW)
Lasagna sheet layer veg/chicken creamy bechamel sauce and baked to perfection

419/- 469/-

Sandwich



VEGETARIAN GRILLED

219/-

MUMBAI CHOWPATTY SANDWICH
Grilled sandwich with aloo masala stuffing, served with French fries

219/-

CHEESE AND JALAPENO BURGER
Crisp fried patty with paneer, cheese and spiced Mexican jalapeno

230/-

NON VEGETARIAN GRILLED

230/-

CRISPY CHICKEN BURGER
Crispy chicken and a soft bun, with hot sauce

230/-

Pizza

SICILIAN MARGHERITA
Tomato sauce, mozzarella and fresh basil



329/-

ITALY- TO-ITARSI
Paneer, spiced capsicum, and the cheese

410/-

WILD MUSHROOM AND THYME
Marinated mushroom, flavoured with fresh thyme herb

390/-

ABSOLUTE VEGETARIAN
Colourfully gamished with vegetables

399/-

CHICKEN TIKKA AND LACCHA PYAAZ
Classic chicken tikka and laccha pyaaz on a pizza

419/-

CAJUN CHICKEN AND BELL PEPPER
Cajun marinated roast chicken and coloured peppers

419/-

BBQ CHICKEN SAUSAGE AND ROSEMARY
Smoke flavoured chicken sausage tossed in Barbeque sauce

419/-

PANEER TIKKA PIZZA (NEW)
Pizza topped with spiced paneer tikka and cheese.

410/-



Western Maincourse

VEGETARIAN

CORN CHEESE BALLS (NEW)

Crispy cheese-filled balls with corn and spices.

349/-

THAI CURRY RED/GREEN

Served with steamed rice

349/-

WILD MUSHROOM STROGANOFF

Mushrooms with a creamy stroganoff Sauce, served with rice

369/-

PANEER SHASLIK

Marinated paneer served with pilaf rice and sauteed veggies

379/-

SAUTEED VEGETABLE

Fresh sautéed vegetables, tossed in olive oil

259/-

CORN TURKISH ROLL (NEW)

A delightful roll stuffed with creamy corn filling.

349/-

SIZZLER (VEG)

399/-

NON- VEGETARIAN

FISH FINGER

Delicious appetizer made of boneless fish, served with tarter sauce

499/-

FISH & CHIPS (NEW)

Classic crispy fried fish served with fries.

519/-

KENTUCKY-STYLE CHICKEN WINGS (NEW)

Crispy, flavorful, and juicy wings with special spices.

349/-

CAJUN SPICED CHICKEN FINGERS (NEW)

Crispy chicken strips with a Cajun spice blend.

349/-

GRILLED CHICKEN (NEW)

Garlic & Thyme marinated chicken

469/-

CHICKEN SHASLIK

Marinated chicken, served with pilaf rice and sauteed veggies

410/-

THAI CURRY RED/GREEN CHICKEN / PRAWNS

Served with steamed rice

399/- 499/-

CHICKEN PARMIGIANNA

Crispy fried chicken breast coated with crumbs, served with spaghetti

389/-

CHICKEN STROGANOFF

Russian dish with sour cream & served with rice

389/-

SIZZLER (NON-VEG)

449/-

THREE PEPPER GRILLED PRAWN

Pan-grilled prawn with garlic peppers

589/-

GRILLED FISH, LEMON BUTTER SAUCE

Pan seared fish with spinach and Lemon sauce

559/-



Chinese

AMERICAN CHOP SUEY (NEW) Veggies tossed in a sweet, tangy, spicy sauce poured over crispy fried noodles	319/-
CRISPY CORN PEPPER Stirfried with salt and pepper	310/-
HONEY CHILLI POTATO Crispy Fried Potato Toasted with Honey chilli Sauce	310/-
VEG SPRING ROLL (NEW) Crispy rolls filled with flavorful vegetable stuffing.	310/-
MUSHROOM CHILLI (NEW) Spicy and tangy mushrooms tossed in Indo-Chinese flavors.	349/-
SCHEZWAN CHILLI PANEER DRY / GRAVY Best to go with your drinks, cottage cheese from Chinese cuisine	349/-
VEGETABLE MANCHURIAN DRY/GRAVY	310/-
WOK STIR FRIED RICE Stirfried rice with choice of vegetable	310/-
CHILLI GARLIC NOODLES Noodles stir fried with garlic and chilli	319/-
THAI CRISPY VEGETABLES Crispy fried shredded veg tossed in sweet and spicy sauce	279/-
HAKKA STYLE NOODLES Stirfried noodles with vegetable	310/-
SINGAPORE STYLE NOODLES (NEW) Spicy and aromatic noodles loaded with fresh veggies and Asian flavors.	319/-
CHICKEN LOLLIPOP (NEW) Spicy and crispy chicken drumsticks with tangy sauce.	349/-
DRAGON CHICKEN (NEW) Fiery and flavorful chicken with a perfect balance of sweet, spicy, and tangy.	349/-
AMERICAN CHOP SUEY (NEW) Chicken tossed in a sweet, tangy, spicy sauce poured over crispy fried noodles	369/-
KOREAN FRIED CHICKEN Korean style crisp fried chicken with Gochujang sauce	359/-
BEIJING CHILLI CHICKEN DRY/GRAVY Wok tossed chicken from the streets of Beijing	339/-
CHICKEN IN HOT GARLIC SAUCE Crispy chicken tossed in freshly made garlic sauce	339/-
PRAWNS IN HOT GARLIC SAUCE Prawns tossed in spicy garlic sauce	599/-
WOK STIR FRIED RICE (CHICKEN) Stirfried rice with choice of chicken	319/-
HAKKA STYLE NOODLES (CHICKEN) Stirfried noodles with vegetable	319/-



Indian Maincourse

PANEER AAP KI PASAND

KADHAI / BUTTER / PALAK / MUTTER PANEEER

359/-

PANEER LABABDAR MASALA

Paneer dices tossed in lababdar gravy

359/-

PANEER TIKKA MASALA

Cottage cheese cooked in Tandoor and tossed in indian spice

369/-

RAJMA MASALA

A Unique kidney beans in indian spices

289/-

BHINDI AAP KI PASAND

Kurkuri Bhindi / Bhindi Masala / Bhindi Do Pyaza

249/-



MALAI KOFTA

Dumplings of cottage cheese and potato served in creamy gravy

389/-

NIZAMI HANDI

Mixed vegetable, recipe from the nizams of Hyderabad

249/-

ALOO JEERA

Small diced potatoes tossed in cumin and turmeric

219/-

SUBJ KOLHAPURI (NEW)

Mixed vegetable with spices of Kolhapuri

249/-

SUBZ KOFTA CURRY

Crispy fried koftas coated with vegetable gravy

249/-

PINDI CHANA MASALA (NEW)

Made with kabuli channa, soaked overnight and cooked to perfection

289/-

MUSHROOM AAP KI PASAND (NEW)

Masala / Mutter / Kadhai / Do-Pyaza

319/-

SEVTAMATAR (NEW)

249/-

YELLOW DAL TADKA

Home style dal with double tadka

229/-

HING JEERA DAL

Home style dal with asafoetida and cumin

220/-

DAL MAKHANI

Black lentils cooked overnight and loaded with Butter

310/-



Indian Maincourse

EGG CURRY

Comforting Indian dish made with hard boiled eggs

249/-

CHICKEN KOLHAPURI (NEW)

A spicy and aromatic chicken dish from Maharashtra.

459/-

MURGH HYDERABADI (NEW)

A rich and spicy Hyderabad-style chicken curry.

449/-

CHICKEN TIKKA MASALA

Boneless chicken tikka pieces cooked in onion tomato gravy

439/-

TANDOORI BUTTER CHICKEN

Cooked first in the Tandoor and then cooked again in the creamy makhni gravy

459/-

ROGHANI MURGH

Home style chicken curry, we recommend it best accompanied by steamed rice

419/-

KADHAI MUTTON (NEW)

A mutton dish cooked with three types of chillies.

569/-

MATHANIA LAAL MAAS

A fiery Rajasthani mutton curry with Mathania chillies.

599/-

MUTTON HYDERABADI (NEW)

A rich and flavorful mutton curry from Hyderabad.

549/-

BHUNA MUTTON (NEW)

Tender mutton cooked in a thick, spicy masala.

569/-

MUTTON ROGHAN JOSH

A slow-cooked Kashmiri mutton curry with bold flavors.

549/-

FISH RAITAMATAR (NEW)

Fish cooked in a tangy mustard and tomato-based gravy.

559/-

FISH CURRY

Tangy tamarind, cooked in traditional Indian spices

559/-



Rice

STEAMED RICE

JEERA RICE

JEERA MUTTER PULAO

VEGETABLE BIRYANI

Nawabi style preparation made with vegetables

MURGH TIKKA BIRYANI

Bhopal style chicken tikka biryani

HYDERABADI GOSHTKI BIRYANI

Made in the style of the Nizams



179/-

199/-

210/-

319/-

459/-

559/-

Indian Bread

PAPAD (DRY / FRY) (PLAIN/MASALA) (2 Pcs.)

PLAIN NAAN

BUTTER NAAN

GARLIC NAAN

TANDOORI ROTI PLAIN

TANDOORI ROTI BUTTER

LACCHA PARATHA

MISSI ROTI

ASSORTED BREAD BASKET

Assortment of Indian Breads



60/- 99/-

50/-

55/-

60/-

35/-

40/-

50/-

55/-

259/-

Desserts

HOT GULAB JAMUN

HALWA OF THE DAY

HOT CHOCOLATE BROWNIE

Vanilla Ice Cream Hot dessert with chocolate brownie and ice cream

SHAHI TUKDA (NEW)

BANOFFEE PIE (NEW)

MANTAR SPL. SUNDAY (NEW)

CHOICE OF ICE CREAM (2 Scoops)



119/-

149/-

229/-

219/-

299/-

299/-

149/-





Contact: +91 82696 11103

**Address: MANTAR, Near Shahpura Thana,
E-8, Extension, Arera Colony, Bhopal (M.P.)**

E-Mail: Restaurantnaab@gmail.com

