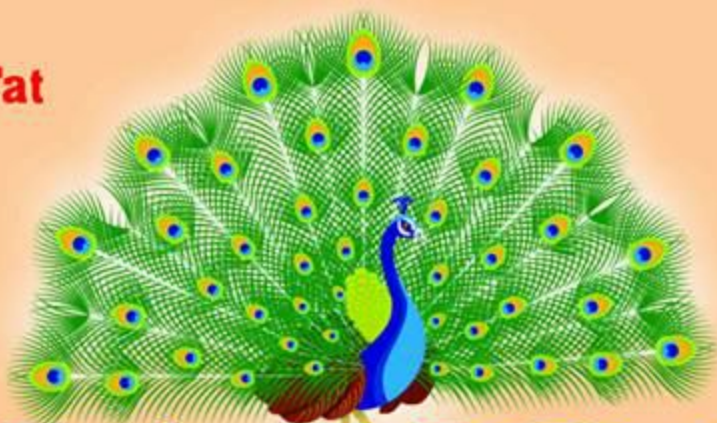


MAYOOR

INDIAN RESTAURANT

Low Fat

Low Carb



MAYOOR

INDIAN RESTAURANT

Healthy Choice

Great Taste

Your Favorite



Authentic Indian Cuisine

Enjoy !

Open 7 Days A Week For Lunch, Dinner & Take-out

Lunch 11:30 Am - 2.30 Pm

Dinner A-la-Carte 5:00 Pm - 9:30 Pm

Parties Welcome, Catering & Reservations Available

5727 6th Street, Zephyrhills, FL 33542

Phone: (813) 355-4850

Email: mayoorindiancuisin@gmail.com

APPETIZERS \$3.95
(Served with chutney of choice)

- 1) Veggie Samose (2 Pieces) - Crisp patties stuffed with spiced potatoes & green peas.
- 2) Paneer Pakore - Homemade cheese fritters dipped in garbanzo batter.
- 3) Vegetable Pakore - Mildly spiced vegetable fritters.
- 4) Onion Bhajia - Fresh onions spiced and dipped in a traditional Indian batter.
- 5) **MAYOOR** Special Appetizer Platter (Veggie) \$7.95
(Vegetable samosa, vegetable pakora onion bhajia & paneer pakora.)
- 6) Chicken Pakore - Mildly spiced dipped in garbanzo batter. \$5.95
- 7) **Samosa Chaat** \$ 5.99 Crisp deep-fried savory pyramids stuffed with spiced potatoes and chutneys.
- 8) **Gobi Manchurian** \$ 9.99 Dry cauliflower with cornflour cooked in spicy Manchurian sauce.
- 9) **Chicken 65** Crispy chicken chinese style.

SOUPS \$4.95

- 10) Daal Soup - Lentil soup simmered with herbs and Spices.
- 11) Tomato Shorba - Cream of tomato soup infused with herbs and mild spices.
- 12) Mulgatawani Soup - Chicken stock flavored with fresh herbs, shredded chicken, mixed vegetables & chopped cilantro.

TANDOORI STUFFED NAAN
(BREAD) \$2.95

- 13) Peshawari Naan - Stuffed with nuts & raisins.
- 14) Garlic Naan - Stuffed with fresh minced garlic, herbs & mild spices.
- 15) Paneer Naan - Stuffed with homemade cottage cheese.
- 16) Aloo Naan - Stuffed with steamed mashed potatoes, herbs & spices.
- 17) Aloo Parantha - Whole wheat bread with seasoned mashed potatoes.
- 18) Onion Kulcha - Stuffed with onions and fresh green cilantro.
- 19) Laccha Paratha - Whole wheat layered bread from the tandoor.
- 20) PLAIN ROTI / NAAN \$1.95
- 21) Bread Basket Variety of Breads Naan, Garlic Naan & Paratha \$ 8.95

TANDOORI DELIGHTS \$12.95

- (Gently Roasted In Clay Oven Served on Hot Sizzler with onions bell peppers and lemon)
- 22) Tandoori Chicken - Chicken marinated in yogurt with a colorful blend of Indian herbs and spices.
 - 23) Chicken Tikka - Succulent cubes of boneless chicken breast marinated in yogurt & spices.
 - 24) Chicken Tangri - Chicken drumsticks marinated in yogurt, herbs and exotic Indian Spices.
 - 25) Chicken Kashmiri - Boneless chicken breast pieces marinated in a very special almond and cashew paste, yogurt, herbs and spices.
 - 26) Seekh Kabab - Minced meat marinated with our special combination of herbs and spices.
 - 27) Boti Kabab - Boneless cubes of tender meat marinated with yogurt, ginger, garlic paste, herbs & spices.
 - 28) Tandoori Shrimp - Marinated shrimp slowly roasted in tandoor. \$13.95
 - 29) Fish Tikka - Fish gently marinated with spices and herbs slowly cooked in tandoor. \$13.95
 - 30) **MAYOOR** Special Tandoori Platter \$15.95
A mixed platter of our choicest tandoori specialties such as chicken tikka, boti kabab, seekh kabab, tandoori shrimp & tandoori chicken all served together in an adventurous dish.
(Complimentary steamed basmati rice served upon your request)

CHICKEN DELIGHTS \$12.95

(All curries cooked in choice of mild, medium, hot spices.)

- 31) Butter Chicken - Boneless chicken pieces roasted in a clay oven and cooked in a creamy, herbed tomato sauce.
- 32) Curry Chicken - Boneless chicken pieces cooked with a traditional Indian curry sauce.
- 33) Chicken Chilli Masala - Boneless pieces of chicken cooked with green bell peppers & hot spices.
- 34) Chicken Kadai - Marinated pieces of chicken, sauteed with tomatoes, onions and bell peppers in kadai.
- 35) Chicken Palak - Boneless pieces of chicken smothered in fresh spinach & creamy Indian sauce.
- 36) Chicken Korma - Chicken cubes cooked in a rich almond cream sauce topped with cashews and raisins.
- 37) Chicken Vindaloo - Boneless cubes of chicken cooked with potatoes in south Indian hot spices and coconut.
- 38) Chicken Bhuna - Boneless chicken finely chopped sauteed with green bell peppers, garnished with onions.
- 39) Chicken Madras - Marinated Chicken in Indian spices with touch of coconut sauce.
- 40) **MAYOOR Special Chicken Tikka Masala \$13.95** Succulent cubes of boneless chicken breast marinated in yogurt & spices roasted in tandoor cooked in creamy tomato sauce.

LAMB DELIGHTS \$14.95

- 41) Lamb Boti Masala - Tender pieces of roasted meat delicately spiced & cooked with fresh bell peppers, onions, tomatoes & spices.
- 42) Lamb Korma - Tender pieces of meat spiced and cooked in a creamy sauce blended with almonds, cashews, garlic and ginger.
- 43) Lamb Rogan Josh - A famous Indian curry. Pieces of lamb are marinated then slowly cooked in yogurt & a special Indian curry sauce.
- 44) Lamb Do Piazza - Marinated pieces of lamb cooked in a traditional thick curry with onions.
- 45) Lamb Palak - Tender pieces of lamb slowly cooked in a spinach and cream sauce.
- 46) Lamb Vindaloo - Boneless cubes of lamb cooked with potatoes in south Indian hot spices and coconut.
- 47) Lamb Bhuna - Boneless lamb finely chopped, sauteed with green bell peppers, and garnished with onions.
- 48) Lamb Madras - Marinated lamb in Indian spices with touch of coconut sauce.

SEAFOOD DELIGHTS \$14.95

- 49) Shrimp Curry - Shrimp cooked in herbs, spices and a special seasoned sauce.
- 50) Butter Shrimp - Shrimp gently cooked in a creamy tomato sauce with herbs & mild spices.
- 51) Shrimp Korma - Shrimp blended with an aromatic cream sauce, herbs and nuts.
- 52) Shrimp Bhuna - Tandoori roasted shrimp cooked with bell peppers, tomatoes & onions.
- 53) Fish Curry - Fish cooked in a medley of exotic Indian herbs and spices.
- 54) Fish Masala - Boneless pieces of fish cooked in specially prepared sauce of herbs, spices with bell peppers, onions, tomatoes.
- 55) Fish Makhani - Boneless pieces of fish slowly cooked in herbs and creamy tomato sauce.
- 56) Fish Vindaloo - Boneless pieces of fish cooked with potatoes in South Indian hot spices & coconut.
- 57) Fish Madras - Mahi-Mahi fish marinated in Indian spices with touch of coconut sauce.

SPECIAL BIRYANI (FLAVORED RICE)

(served With Raita A Mild Blend Of Yogurt , Cucumber, Herbs & Mild Spices)

- 58) Chicken Biryani - Basmati rice & tender pieces of flavored chicken cooked with Indian herbs. \$12.95
- 59) Lamb Biryani - Basmati rice infused with herbs and spices, cooked along with tender pieces of lamb. \$13.95
- 60) Vegetable Biryani - Basmati rice cooked with mix vegetable, mild sauce, almond & cashew nuts. \$12.95
- 61) Shrimp Biryani - Basmati rice cooked gently with shrimp in mild sauce with nuts. \$13.95
- 62) **Chef's Special Biryani \$14.95**
Special flavored rice and herbs cooked with spicy meat, chicken & shrimp.

VEGETARIAN DELICACIES \$11.95

(please Select The Spice - Mild, Medium, Hot)

- 63) Vegetable Korma - Mixed vegetables gently simmered in a spiced cream sauce and sprinkled with nuts.
- 64) Vegetable Makhani - Mixed vegetables slowly cooked in a creamy tomato sauce, garnished with cilantro.
- 65) Vegetable Curry - Mixed vegetables cooked with a special spiced sauce blended with onions. - VEGAN
- 66) Aloo Ghobhi - Fresh cauliflower & potato cooked in herbs and spices in the traditional Indian manner, garnished with cilantro.
- 67) Bhindi Masala - Spiced okra cooked with fresh onions and tomatoes in traditional spices. - VEGAN
- 68) Palak Paneer - Cheese chunks cooked in a mild spicy cream sauce with spinach.
- 69) Malai Kofta - Vegetables and cheese dumplings cooked in a creamy almond sauce garnished with herbs and spices.
- 70) Paneer Makhani - Tender Pieces of cheese folded in a creamy tomato sauce, flavored with, herbs and spices. **\$12.95**
- 71) Kadai Paneer - Homemade cheese cooked in kadai with fresh bell peppers, onions & tomatoes in a traditional Indian Sauce. **\$12.95**
- 72) Matar Paneer - Cheese cubes prepared with green peas in traditional Indian style.
- 73) Aloo Matar - Green peas and potatoes cooked in the mild creamy tomato sauce. - VEGAN
- 74) Daal Makhani - An aromatic blend of lentils simmered on a low fire until tender. Tempered with onion, ginger, garlic, tomatoes & butter.
- 75) Baigan Bharta - Eggplant barbecued in the tandoor, then mashed and blended with mughlai spices, garnished with fresh onions and tomatoes. - VEGAN
- 76) Chana Punjabi - Garbanzo beans gently cooked in a traditional Indian spicy sauce. - VEGAN
- 77) Mushroom Masala - Mushrooms cooked with fresh onions and tomatoes in traditional spices. - VEGAN
- 78) Matar Mushroom - Mushrooms prepared with green peas in traditional Indian style. - VEGAN
- 79) Mushroom Palak - Mushroom chunks cooked in a mild spicy cream sauce with spinach.
- 80) Bombay Aloo - Steamed potatoes sautéed with cumin seeds and traditional spices. - VEGAN
- 81) Aloo Shimla - Steamed potatoes and bell peppers sautéed together in Indian spices. - VEGAN
- 82) Daal Fry - Boiled lentils infused with cumin seeds and spices. Simple but elegant. - VEGAN
- 83) Shahi Paneer - Chunks of homemade cheese gently cooked in spiced cream sauce and sprinkled with nuts. **\$12.95**

SPECIAL DESSERT \$3.95

Please ask your server for tonight's special dessert selection.

MAYOOR INDIAN RESTAURANT BEVERAGES

- 84) Mango Lassi - \$2.95
Refreshing yogurt blended with mango.
- 85) Lassi (Sweet or Salted) - \$2.95
Fresh yogurt blended with your choice of salt & mint or sweet.
- 86) Chai - \$1.95 Authentic Indian hot tea.
- 87) **Shikanjabi-Refreshing** Lemon Drink with Club Soda, Fresh Lemon & Indian Spices \$ 1.95
- (BEVERAGES)
- 88) Water Bottle - \$1.95
- 89) Soft Drinks - \$1.95

- Raita / Pickle / Rice / Dahi / Papadum / Chutnies \$1.95
- 20% Gratuity may be Charged
- We Reserve the Right to Serve
- Prices are subject to change without prior notice.