

55. **Duck Madras** €13.99  
Female barberry duck breast roasted in tandoor and cooked with green vegetables and coconut sauce. Hot spiced
56. **Mugali Bahar** €11.50  
Chicken cubes cooked in onion tomato masala, fenugreek leaves and green vegetables, finished with cream
57. **Mayur Special Curry** €13.99  
Lamb, chicken and prawn, cooked all together in medium spicy curry sauce with Chef's own spices

## VEGETARIAN

*A philosophy of food that believes that man is what he eats; this culinary legacy influenced the development of myriad food cultures including one of the most creative vegetarian cuisine's in the world (ANY SIDE ORDER €5.50)*

58. **Mutter Paneer** €9.50  
Green peas cooked with homemade cottage cheese in medium spice
59. **Aloo Gobhi** €9.50  
Potato and cauliflower cooked together in a medium spicy sauce
60. **Saag Aloo** €9.50  
Spinach cooked with diced potatoes flavoured with fenugreek leaves
61. **Saag Paneer** €9.50  
Home made cottage cheese cooked with fresh spinach, finished with a touch of cream
62. **Paneer Narangi** €9.50  
Cottage cheese cooked in a buttered tomato sauce finished with dash of Cointreau
63. **Tarkari Milaoni** €9.50  
Variety of mixed vegetables slowly cooked in medium curry sauce
64. **Saag Mushroom** €9.50  
Fresh spinach and sliced mushroom, cooked with medium spices
65. **Chana Masala** €9.50  
Chickpeas cooked in a traditional method with mix spices
66. **Subz Korma** €9.50  
Fresh vegetables simmered in turmeric coconut sauce
67. **Bombay Aloo** €9.50  
Diced potato and freshly chopped tomato cooked in a traditional home style
68. **Daal Taadkewali** €9.50  
Yellow lentils tempered with garlic, red onion and cumin

## MAYUR SPECIAL BIRYANI

*Meats /Vegetables cooked with yoghurt, aromatic spices, onions, nuts and basmati rice finished with fresh yogurt, brown onion and fresh mint leaves. Served with a light scented curry sauce or raita*

69. **Vegetable Biryani** €11.50  
70. **Chicken Biryani** €11.99  
71. **Lamb Biryani** €12.50  
72. **Prawn Biryani** €13.50  
73. **Special Biryani** €14.50

## RICE

74. **Basmati Rice** €2.00  
Steamed rice for healthy eating
75. **Pilau Rice** €2.50  
Fluffy aromatic basmati rice cooked in saffron flavour
76. **Vegetable Rice** €2.99  
Basmati rice cooked with mix vegetables
77. **Lemon Rice** €2.99  
Fluffy aromatic basmati rice with mustard seeds, curry leaves and peanut with a hint of freshly squeezed lemon juice
78. **Mushroom Rice** €2.99  
Basmati rice with wild mushrooms and fried onions
79. **Egg Fried Rice** €2.99  
Basmati rice stir fried with eggs and spring onion
80. **Mayur Special Rice** €3.50  
Rice cooked together with vegetables, mushrooms, nuts and egg
81. **Chips** €3.00

## TANDOORI BREADS

82. **Plain Naan** €1.99  
Leavened Indian bread with nigella seeds
83. **Garam Garam Roti** €1.99  
Wholemeal bread, healthy option
84. **Garlic Coriander Naan** €2.99  
Naan Bread layered with coriander and garlic
85. **Chilli Cheese Naan** €3.50  
Speciality of the house
86. **Peshawari Naan** €3.50  
Naan Breads with stuffing of almonds, coconut and raisins
87. **Keema Naan** €3.50  
Naan bread filled with hand pounded lamb mince
88. **Chicken Tikka Naan** €3.50  
Naan bread stuffed with chicken tikka mince
89. **Aloo Kulcha** €3.50  
Bread stuffed with potatoes & herbs

## EXTRAS

90. **Raita** €2.50  
91. **Cans Minerals** €1.20  
92. **Any Curry Sauce** €3.95  
93. **Chicken Nuggets & Chips (Kids)** €5.99  
94. **Extra Pappodum** €1.00  
95. **Any Dips** €0.50

## SET MENU

Any changes in Set Menu will cost extra

### Non Vegeterian Dinner A

€29.99 For 2 Persons  
Mixed Platter for 2  
Chicken Tikka Masala  
Lamb Balti  
Bombay Aloo (Side)  
2 Pilau Rice and Naan

### Non Vegeterian Dinner B

€49.99 For 4 Persons  
Mixed Platter for 4  
Chicken Tikka Masala  
Chicken Balti  
Lamb Rogan Josh  
Prawn Karahi  
4 Pilau Rice and 2 Naan

## EARLY BIRD MENU FOR SIT DOWN

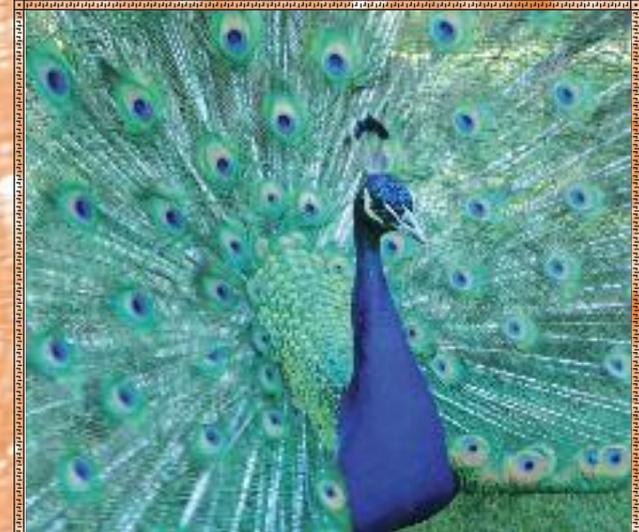
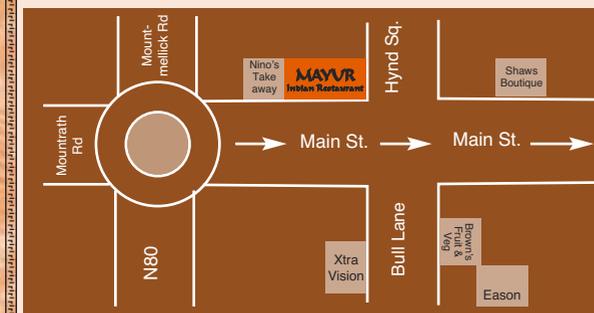
Sunday to Thursday – 5pm till 7pm

Friday – 4:30pm till 6:00pm

**3 Courses €21.99 per person**

**with a glass of House Wine:**

Selection of Starters, Main Course,  
Rice or Naan  
and Dessert or Tea/Coffee



# MAYUR

## Indian Restaurant

### New Take Away Menu

**Exotic Indian Cuisine**  
**Delivery and Take Away**

**MONDAY TO SATURDAY: 5.00pm – 11.30pm**

**Sunday & Bank Holiday Monday:**

3.00pm – 11.00pm

**Local Delivery €2.00 - Min order €15**

WE DO OUTDOOR CATERING

**Choice of**  
**Boiled Rice or Naan or Chips**  
**Free with your Main Course**  
**Pilau Rice €0.50 extra**  
**Other Rice/Naan €1.00 extra**

**47 Main Street, Portlaoise, Co. Laois**

Tel: **057 8666000** Tel: **057 8682534**

We are located on: **justeat.ie**  
**www.mayurindian.ie**

## APPETISER / SHURUAT

### Veg

1. **Veg Samosa** €5.50  
Punjabi delicacy – crispy fried light pastry, stuffed spinach, goat cheese, cashew nuts & raisins
2. **Onion Bhaji** €4.50  
Thinly sliced onions fried with fennel seeds, gram flour batter – most popular snacks all over India
3. **Aloo Bonda** €4.50  
Crispy garam flour battered fried potato with cashew nuts
4. **Aloo Tikki Chat** €4.50  
Deep fried crushed potato dumplings topped up with yoghurt, mint and tamarind chutneys
5. **Palak aur Chane ki Chat** €4.99  
Spinach fritter topped with cumin-flavoured yogurt, chickpeas and assortment of freshly made chutneys
6. **Veg Platter for (2)** €10.50  
An assortment of veg snacks – Recommended by Chef

### Non Veg (From Tandoor)

#### We use 100% Irish Lamb & Chicken

Baked Terracotta tandoor is used in the remote village of Punjab for baking breads and roasting meats, we at Mayur offer you this traditional way of cooking on live wood charcoal to produce a real taste of kebab and freshly baked breads

7. **Chicken Pakora** €5.50  
Fresh chicken cubes battered and crispy fried
8. **Chicken Tikka** €5.50  
Chicken Tikka marinated with yogurt, lemon juice, chillies and medium spices and cooked in a clay oven
9. **Lassan Da Kebab** €5.50  
Chicken cubes marinated with cheese, cream and garlic chives
10. **Tandoori Chicken** €5.50  
Yogurt, chillies, turmeric and lemon juice marinated with chicken breast/legs
11. **Chicken Shaslik** €6.50  
Tandoori baked yogurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers
12. **Murgh Shoolay** €6.50  
Flattened and rolled chicken supreme stuffed with almond, cheese, spinach, pineapples and raisins
13. **Botti Kebab** €5.50  
Tender pieces of spring lamb, overnight marinated with aromatic spices and cooked in Tandoor

14. **Sheekh Kebab** €5.50  
Hand pounded lamb mince rolls, skewered and cooked in tandoor
15. **Coorgi Pork Fry** €6.50  
Stir fried strips of pork fillet with smoked dry chilli sesame seeds and palm sugar
16. **Jhinga Pakora** €6.99  
Crispy Tiger Prawns battered and fried with the gram flour
17. **Tandoori Prawns** €9.99  
Turmeric and chilli marinated King prawns cooked in tandoori
18. **Samundri Rattan** €6.99  
Stir fried tiger prawns briskly tossed with pickled shallots and scallions finished with mix peppers and lemon
19. **Seafood Tikki** €6.99  
Shredded tilapia fish and prawns stuffed cake served with mustard yoghurt chatney
20. **Mixed Meat Platter for (2)** €14.99  
A simple and delightful way to savour selection of tandoori cooking. An assortment of prawns, chicken, lamb

## TANDOORI NAZARE / MAIN COURSE

### Served with a side of Curry Sauce

**Main courses number 21 to 68 served with choice of Boiled Rice, Naan or Chips. Pilau rice is 50c extra, other rice and naan are €1 extra**

21. **Chicken Tikka** €12.50  
Chicken Tikka marinated with yogurt, lemon juice, chillies and medium spices and cooked in a clay oven
22. **Tandoori Chicken** €12.50  
Yogurt, chillies, turmeric and lemon juice marinated with chicken breast/legs served with curry sauce
23. **Chicken Shaslik** €12.50  
Tandoori baked yogurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers
24. **Lassan Da Kebab** €12.50  
Chicken cubes marinated with cheese, cream and garlic chives
25. **Tandoori Prawns** €18.50  
Turmeric and chilli marinated King prawns cooked in tandoori
26. **Sheekh Kebab** €12.50  
Hand pounded lamb mince rolls, skewered and cooked in tandoor
27. **Sizzling Lamb** €14.50  
Sizzling lamd marinated in Tandoori masala ginger, garlic and grilled in a clay oven with flame of brandy
28. **Mayur Assorted Sizzler** €14.99  
Assorted Chicken, Lamb and Prawn

## ALL TIME FAVOURITES

At Mayur, we understand that some dishes never fall out of flavour and palatable fashion. Should you not find any of your choice dishes on this listing, our chef will be more than happy to accommodate your need and requests. These dishes can be ordered with your own choice of meats. Should you want them to be cooked to your individual spice levels or preferences, please inform the floor staff.

**Chicken €10.50 Lamb €10.99 Prawns €12.99**

29. **Tikka Masala**  
Tandoori tikka simmered in a creamy tomato sauce flavoured with dry fenugreek leaves and cashew nuts – an all time favourite!
  30. **Rogan Josh**  
Meats cooked slowly in tomato and onion stew finished with nutmeg, cardamom and fennel
  31. **Korma Khass**  
Meats cooked slowly in a white onion, saffron and cashew nut and almond powder
  32. **Jalfrezi**  
Choice of meats stir-fried with onion pepper and tomato, flavoured with carom seeds and fresh lime
  33. **Madras**  
Curry from Southern coast of India cooked with fresh coconut and curry leaves. Hot spiced
  34. **Vindaloo**  
Rajasthan's favourite curry lamb/chicken chunks, cooked with red chillies and cubes of potatoes – one of the hottest delicacies of the land, this is the Mogul version and strictly for those with steel lined stomach
  35. **Karahi**  
Breast pieces of chicken or lamb cooked with fresh tomatoes, pepper, medium spices, garnished with fresh coriander
  36. **Dopiazza**  
Selected chicken or lamb cooked with ground coriander seeds, diced onion, medium spiced sauce
  37. **Patia**  
Chicken cubes cooked in medium spicy sweet/sour curry
- Chicken €10.99 Lamb €11.50 Prawns €13.50**
38. **Butter Chicken**  
Boneless chicken cubes cooked in clay oven laced with cashew nuts, fresh tomato and cream sauce topped with almond flakes
  39. **Pasanda**  
Pieces of meat cooked in mild creamy saffron, cashew nuts, almonds and finished with tropical fruit cocktail
  40. **Saag**  
Meats cooked with fresh spinach tossed with smoked red chillies and ginger finished with hint of cream and tomatoes

## 41. Balti

Western Indian speciality meats cooked slowly in a brass pot using whole aromatic spices and herbs in a traditional fashion, so we at Mayur, are always delighted to introduce and balti dishes in its own traditional ways

## 42. Dhansak

A fusion dish of Parsi origin, chicken or lamb combined with yellow lentils medium spiced with a ginger and pineapple

## 43. Bhuna

Meat cubes cooked in onion tomato sause with mushroom, spring onion, mix peppers, ginger and finished with fresh coriander

## 44. Chilli Masala

Tender pieces of chicken or lamb cooked with peppers, onion and green chilli – hot spiced

## SPECIALS OF MAYUR

45. **Baruchi Lamb** €11.50  
A slow braised lamb chunks cooked with coconut and tamarind, finished with mustard seeds and curry leaves
46. **Murgh Sharabi** €11.50  
Chicken chunks cooked with fresh onion, tomato, ginger, raisins, slit chillies and tossed cashew nuts, finished with a dash of brandy
47. **Chicken Lababdar** €12.50  
Spinach, cheese, pineapple, onion, raisins and almond stuffed chicken supreme cooked in a mild creamy saffron sauce
48. **Lal Mas** €11.50  
Slow braised cubes of lamb in red chilli paste, yoghurt, brown onion & cloves. A classic spicy Rajastani dish
49. **Keema Mutter** €11.50  
Minced lamb cooked with green peas in medium spice
50. **Parsi Duck** €13.99  
Female barberry duck breast roasted in chargrilled tandoor and cooked with green vegetables, sweet and sour tangy onion sauce
51. **Goan Prawn Curry** €13.50  
Black tiger prawns simmered in a smooth coconut and chilli masala paste.
52. **Goan Sea-Food Curry** €13.99  
Black tiger prawns, crab claws and mussels simmered in a smooth coconut and chilli masala paste. *Staple food of the Goans!*
53. **Prawn Moilee** €13.99  
Black tiger prawns simmered in turmeric coconut sauce
54. **Chicken Chettinad** €11.50  
Roasted chicken morels cooked in South Indian masala paste with strong Indian fennel, black pepper and curry leaves finished with toasted coconut and tamarind