

APPETISER / SHURUAT

Veg

- 1. Veg Samosa** €6.50
Punjabi delicacy –crispy fried light pastry, stuffed spinach, goat cheese, cashew nuts & raisins
- 2. Onion Bhaji** €4.99
Thinly sliced onions fried with fennel seeds, gram flour batter –most popular snacks all over India
- 3. Aloo Tikki Chat** €4.99
Deep fried crushed potato dumplings topped up with yoghurt, mint and tamarind chutneys
- 4. Aloo Chane ki Chat** €5.50
Fried potato cubes topped with cumin-flavoured yogurt, chickpeas and assortment of freshly made chutneys
- 5. Veg Platter for (2)** €10.99
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

- 6. Chicken Pakora** €5.50
Fresh chicken cubes battered and crispy fried
- 7. Chicken Tikka** €5.50
Chicken Tikka marinated with yogurt, lemon juice, chillies and medium spices and cooked in a clay oven
- 8. Lissan Da Kebab** €5.50
Chicken cubes marinated with cheese, cream and garlic chives
- 9. Tandoori Chicken** €5.50
Yogurt, chillies, turmeric and lemon juice marinated with chicken breast/legs
- 10. Chicken Shaslik** €6.50
Tandoori baked yogurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers
- 11. Murgh Shooley** €6.50
Flattened and rolled chicken supreme stuffed with almond, cheese, spinach, pineapples and raisins
- 12. Botti Kebab** €5.99
Tender pieces of spring lamb, overnight marinated with aromatic spices and cooked in Tandoor

- 13. Sheekh Kebab** €5.99
Hand pounded lamb mince rolls, skewered and cooked in tandoor
- 14. Coorgi Pork Fry** €6.99
Stir fried strips of pork fillet with smoked dry chilli sesame seeds and palm sugar
- 15. Jhinga Pakora** €7.50
Crispy Tiger Prawns battered and fried with the gram flour
- 16. Samundri Rattan** €7.50
Stir fried tiger prawns briskly tossed with pickled shallots and scallions finished with mix peppers and lemon
- 17. 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 18 to 65 served with
choice of boiled rice or plain naan bread.
Pilau Rice €1.00. Other rice/naan are €1.50*

- 18. Chicken Tikka** €13.50
Chicken Tikka marinated with yogurt, lemon juice, chillies and medium spices and cooked in a clay oven
- 19. Tandoori Chicken** €13.50
Yogurt, chillies, turmeric and lemon juice marinated with chicken breast/legs served with curry sauce
- 20. Chicken Shaslik** €14.50
Tandoori baked yogurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers
- 21. Lissan Da Kebab** €13.50
Chicken cubes marinated with cheese, cream and garlic chives
- 22. Sheekh Kebab** €13.50
Hand pounded lamb mince rolls, skewered and cooked in tandoor
- 23. Sizzling Lamb** €14.99
Sizzling lamb marinated in Tandoori masala ginger, garlic and grilled in a clay oven with flame of brandy
- 24. Mayur Assorted Sizzler** €15.50
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 €11.50 Lamb €11.99 Prawns €13.50

- 25. Tikka Masala**
Tandoori tikka simmered in a creamy tomato sauce flavoured with dry fenugreek leaves and cashew nuts – an all time favourite!
 - 26. Rogan Josh**
Meats cooked slowly in tomato and onion stew finished with nutmeg, cardamom and fennel
 - 27. Korma Khass**
Meats cooked slowly in a white onion, saffron and cashew nut and almond powder
 - 28. Jalfrezi**
Choice of meats stir-fried with onion pepper and tomato, flavoured with carom seeds and fresh lime
 - 29. Madras**
Curry from Southern coast of India cooked with fresh coconut and curry leaves. Hot spiced
 - 30. 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
 - 31. Karahi**
Breast pieces of chicken or lamb cooked with fresh tomatoes, pepper, medium spices, garnished with fresh coriander
 - 32. Dopiaza**
Selected chicken or lamb cooked with ground coriander seeds, diced onion, medium spiced sauce
 - 33. Patia**
Chicken cubes cooked in medium spicy sweet/sour curry
- Chicken €11.99 Lamb €12.50 Prawns €13.99**
- 34. Butter Chicken**
Boneless chicken cubes cooked in clay oven laced with cashew nuts, fresh tomato and cream sauce topped with almond flakes
 - 35. Pasanda**
Pieces of meat cooked in mild creamy saffron, cashew nuts, almonds and finished with tropical fruit cocktail
 - 36. Saag**
Meats cooked with fresh spinach tossed with smoked red chillies and ginger finished with hint of cream and tomatoes
 - 37. 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

- 38. Dhansak**
A fusion dish of Parsi origin, chicken or lamb combined with yellow lentils medium spiced with a ginger and pineapple
- 39. Bhuna**
Meat cubes cooked in onion tomato sause with mushroom, spring onion, mix peppers, ginger and finished with fresh coriander
- 40. Chilli Masala**
Tender pieces of chicken or lamb cooked with peppers, onion and green chilli – hot spiced

MAYUR SPECIALS

- 41. Baruchi Lamb** €12.50
A slow braised lamb chunks cooked with coconut and tamarind, finished with mustard seeds and curry leaves
- 42. Murgh Sharabi** €12.50
Chicken chunks cooked with fresh onion, tomato, ginger, raisins, slit chillies and tossed cashew nuts, finished with a dash of brandy
- 43. Chicken Lababdar** €14.99
Spinach, cheese, pineapple, onion, raisins and almond stuffed chicken supreme cooked in a mild creamy saffron sauce
- 44. Plain Chicken Lababdar** €12.99
Cubes of chicken breast cooked in a mild creamy saffron sauce
- 45. Lal Mas** €12.50
Slow braised cubes of lamb in red chilli paste, yoghurt, brown onion & cloves. A classic spicy Rajastani dish
- 46. Keema Mutter** €12.50
Minced lamb cooked with green peas in medium spice
- 47. Parsi Duck** €14.99
Female barberry duck breast roasted in chargrilled tandoor, cooked with green vegetables, sweet and sour tangy onion sauce
- 48. Goan Prawn Curry** €13.99
Black tiger prawns simmered in a smooth coconut and chilli masala paste.
- 49. Goan Sea-Food Curry** €15.50
Black tiger prawns, crab claws and mussels simmered in a smooth coconut and chilli masala paste. *Staple food of the Goans!*
- 50. Prawn Moilee** €14.50
Black tiger prawns simmered in turmeric coconut sauce
- 51. Chicken Chettinad** €12.50
Roasted chicken morels cooked in South Indian masala paste with strong Indian fennel, black pepper and curry leaves finished with toasted coconut and tamarind
- 52. Duck Madras** €14.99
Female barberry duck breast roasted in tandoor and cooked with green vegetables and coconut sauce. Hot spiced
- 53. Mugali Bahar** €12.50
Chicken cubes cooked in onion tomato masala, fenugreek leaves and green vegetables, finished with cream
- 54. Mayur Special Curry** €14.50
Lamb, chicken and prawn, cooked all together in medium spicy curry sauce with Chef's own spices

Please inform Floor Staff if you have any food allergies or intolerance, or if you require gluten free food

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 cuisines in the world!

Main Course €10.50

55. Mutter Paneer

Green peas cooked with homemade cottage cheese in medium spice

56. Aloo Gobhi

Potato and cauliflower cooked together in a medium spicy sauce

57. Saag Aloo

Spinach cooked with diced potatoes flavoured with fenugreek leaves

58. Saag Paneer

Home made cottage cheese cooked with fresh spinach, finished with a touch of cream

59. Paneer Narangi

Cottage cheese cooked in a buttered tomato sauce finished with dash of Cointreau

60. Tarkari Milaoni

Variety of mixed vegetables slowly cooked in medium curry sauce

61. Saag Mushroom

Fresh spinach and sliced mushroom, cooked with medium spices

62. Chana Masala

Chickpeas cooked in a traditional method with mix spices

63. Subz Korma

Fresh vegetables simmered in turmeric coconut sauce

64. Bombay Aloo

Diced potato and freshly chopped tomato cooked in a traditional home style

65. Daal Taadkewali

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.

66. Vegetable Biryani	€11.99
67. Chicken Biryani	€12.99
68. Lamb Biryani	€13.50
69. Prawn Biryani	€14.50
70. Special Biryani	€15.50

RICE

71. Basmati Rice	€2.50
<small>Steamed rice for healthy eating</small>	
72. Pilau Rice	€3.00
<small>Fluffy aromatic basmati rice cooked in saffron flavour</small>	
73. Vegetable Rice	€3.50
<small>Basmati rice cooked with mix vegetables</small>	
74. Lemon Rice	€3.50
<small>Fluffy aromatic basmati rice with mustard seeds, curry leaves and peanut with a hint of freshly squeezed lemon juice</small>	
75. Mushroom Rice	€3.50
<small>Basmati rice with wild mushrooms and fried onions</small>	
76. Egg Fried Rice	€3.50
<small>Basmati rice stir fried with eggs and spring onion</small>	
77. Mayur Special Rice	€3.95
<small>Rice cooked together with vegetables, mushrooms, nuts and egg</small>	
78. Chips	€3.00

TANDOORI BREADS

79. Plain Naan	€2.50
<small>Leavened Indian bread with nigella seeds</small>	
80. Garam Garam Roti	€2.50
<small>Wholemeal bread, healthy option</small>	
81. Garlic Coriander Naan	€3.50
<small>Naan Bread layered with coriander and garlic</small>	
82. Chilli Cheese Naan	€3.50
<small>Speciality of the house</small>	
83. Peshawari Naan	€3.50
<small>Naan Breads with stuffing of almonds, coconut and raisins</small>	
84. Keema Naan	€3.50
<small>Naan bread filled with hand pounded lamb mince</small>	
85. Chicken Tikka Naan	€3.50
<small>Naan bread stuffed with chicken tikka mince</small>	
86. Aloo Kulcha	€3.50
<small>Bread stuffed with potatoes & herbs</small>	

EXTRAS

87. Raita	€2.50
88. Cans Minerals	€1.50
89. Any Curry Sauce	€4.50
90. Chicken Nuggets & Chips (Kids)	€5.99
91. Extra Pappodum	€1.00
92. Any Dip	€0.75

SET MENU

Any changes to Set Menu will cost extra

Non Vegetarian Dinner A

€31.99 For 2 Persons
Mixed Platter for 2
Chicken Tikka Masala
Lamb Balti
Bombay Aloo (Side)
2 Pilau Rice and Naan

Non Vegetarian Dinner B

€51.99 For 4 Persons
Mixed Platter for 4
Chicken Tikka Masala
Chicken Jalfrezi
Lamb Rogan Josh
Prawn Karahi
4 Pilau Rice and 2 Naan

EARLY BIRD MENU FOR SIT DOWN

Sun to Thu – 5pm till 7:00pm

Fri – 4:30pm till 6:00pm

3 Courses €19.99 per person

Selection of Starters,
Main Course, Rice or Naan
Soft Drink or Tea/Coffee

ORDER DIRECTLY FROM
www.mayurindian.ie



Download our app using QR code here.

Terms & Conditions Apply



MAYUR

INDIAN RESTAURANT

New Take Away Menu

Exotic Indian Cuisine
Delivery and Take Away

Mon to Sat: 5.00pm – 11.30pm

Sun & Bank Hol Mon: 3.00pm – 11.00pm

Local Delivery €3.00 - Min order €15

WE DO OUTDOOR CATERING

Choice of
Boiled Rice or Naan Bread
FREE with your main course
Pilau Rice €1, Other Rice/Naan
€1.50 extra

47 Main Street, Portlaoise, Co. Laois
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We are located on: **justeat.ie**
www.mayurindian.ie