

55. Duck Madras €12.95  
Female bareerry duck breast roasted in tandoor and cooked in curry with coconut sauce
56. Mugali Bahar €10.99  
Chicken cubes cooked in onion tomato masala, fenugreek leaves and green vegetables, finished with cream
57. Mayur Special Curry €13.50  
Lamb, chicken and prawn, cooked all together in medium spicy curry sauce with chef 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 €5.00)*

58. Mutter Paneer €8.99  
Green peas cooked with homemade cottage cheese in medium spice
59. Aloo Gobhi €8.99  
Potato and cauliflower cooked together in a medium spicy sauce
60. Saag Aloo €8.99  
Spinach cooked with diced potatoes flavoured with fenugreek leaves
61. Saag Paneer €8.99  
Home made cottage cheese cooked with fresh spinach, finished with a touch of cream
62. Paneer Narangi €8.99  
Cottage cheese cooked in a buttered tomato sauce finished with dash of Cointreau
63. Tarkari Milaoni €8.99  
Variety of mixed vegetables slowly cooked in pepper onion sauce
64. Saag Mushroom €8.99  
Fresh spinach and sliced mushroom, cooked with medium herbs
65. Chana Masala €8.99  
Chickpeas cooked in a traditional method
66. Subz Korma €8.99  
Fresh vegetables simmered in turmeric coconut sauce
67. Bombay Aloo €8.99  
Roughly mashed potato and freshly chopped tomato cooked in a traditional home style
68. Daal Taadkewali €8.99  
Lentils of the day – Please ask floor staff for more details

## MAYUR SPECIAL BIRYANI

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

69. Vegetable Biryani €10.50  
70. Chicken Biryani €10.99  
71. Lamb Biryani €11.49  
72. Prawn Biryani €12.49  
73. Special Biryani €13.49

## RICE

74. Basmati Rice €2.00  
Steamed rice for healthy eating
75. Pilau Rice €2.50  
Fluffy aromatic basmati rice cooked with spices
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 ground peppers, eggs and spring onion
80. Mayur Special Rice €3.50  
Rice cooked together with vegetables, mushrooms and egg
81. Chips €2.50

## TANDOORI BREADS

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

## EXTRAS

90. Raita €2.50  
91. Cans Minerals €1.00

## SET MENU

Any changes in Set Menu will cost extra

### Non Vegeterian Dinner A

€25.99 For 2 Persons  
Mixed Platter for 2  
Chicken Tikka Masala  
Lamb Balti  
Bombay Aloo (Side)  
2 Pilau Rice and Naan

### Non Vegeterian Dinner B

€44.99 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

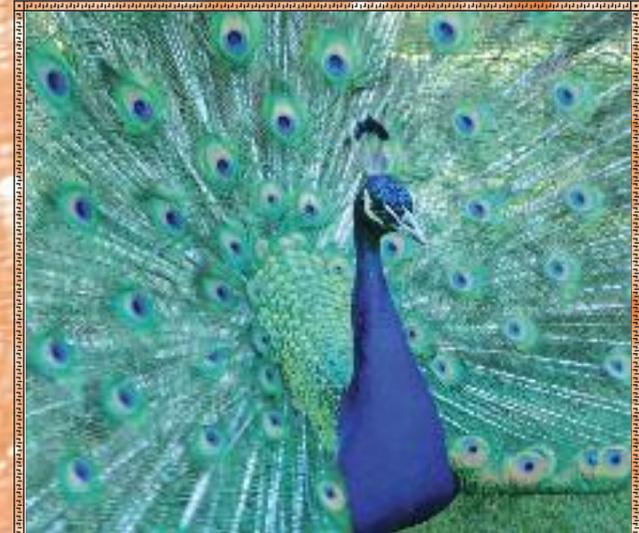
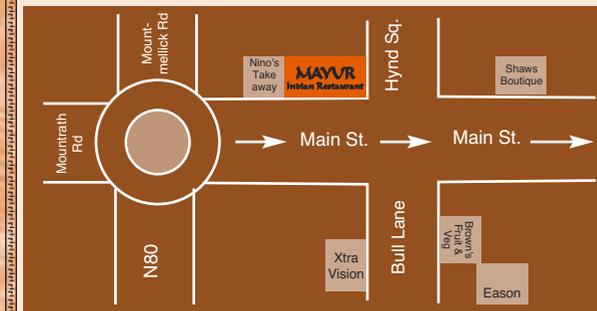
Sunday to Thursday – 5pm till 7pm

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



# 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 €1.50 - 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** €4.99  
Punjabi delicacy – crispy fried light pastry, stuffed spinach, goat cheese and peanuts
2. **Onion Bhaji** €3.95  
Thinly sliced onions fried with carom scented gram flour batter – most popular snacks all over India
3. **Aloo Bonda** €3.95  
Crispy garam flour battered fried potato cake and nuts served with and mint sauce
4. **Aloo Tikki** €3.95  
Deep fried crushed potato dumplings tempered with ginger and coriander
5. **Palak aur Chane ki Chat** €3.95  
Spinach fritter topped with cumin-flavoured yogurt, chickpeas and assortment of freshly made chutneys
6. **Veg Platter for (2)** €8.50  
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** €4.50  
Fresh chicken cubes battered and crispy fried
8. **Chicken Tikka** €4.50  
Chicken Tikka marinated with yogurt, lemon juice, chillies and medium spices and cooked in a clay oven
9. **Lassan Da Kebab** €4.50  
Chicken cubes marinated with cheese, cream and garlic chives
10. **Tandoori Chicken** €4.50  
Yogurt, chillies, turmeric and lemon juice marinated with chicken breast/legs
11. **Chicken Shaslik** €4.50  
Tandoori baked yogurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers
12. **Murgh Shoolay** €4.95  
Flattened and rolled chicken supreme stuffed with almond, cheese, spinach and raisins
13. **Botti Kebab** €4.95  
Tender pieces of spring lamb, overnight marinated with aromatic spices and cooked in Tandoor

14. **Sheekh Kebab** €4.95  
Hand pounded lamb mince rolls, skewered and cooked in tandoor
15. **Coorgi Pork Fry** €5.50  
Stir fried strips of pork fillet with smoked dry chilli and palm sugar
16. **Jhinga Pakora** €5.95  
Crispy Tiger Prawns battered and fried with the flavour of carom seeds
17. **Tandoori Prawns** €6.95  
Turmeric and chilli marinated King prawns cooked in tandoori
18. **Samundri Rattan** €5.95  
Stir fried tiger prawns briskly tossed with pickled shallots and scallions finished with pounded malay peppers and lemon
19. **Seafood Tikki** €6.50  
Tilapia fish with mashed potatoes stuffed with prawns, served with mustard yoghurt chatney
20. **Mixed Meat Platter for (2)** €13.95  
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** €11.99  
Chicken Tikka marinated with yogurt, lemon juice, chillies and medium spices and cooked in a clay oven
22. **Tandoori Chicken** €11.99  
Yogurt, chillies, turmeric and lemon juice marinated with chicken breast/legs served with curry sauce
23. **Chicken Shaslik** €11.99  
Tandoori baked yogurt and fenugreek marinated chicken morels, tipped with onion seeds shallots and bell peppers
24. **Lassan Da Kebab** €11.99  
Chicken cubes marinated with cheese, cream and garlic chives
25. **Tandoori Prawns** €13.50  
Turmeric and chilli marinated King prawns cooked in tandoori
26. **Sheekh Kebab** €11.99  
Hand pounded lamb mince rolls, skewered and cooked in tandoor
27. **Sizzling Lamb** €13.50  
Sizzling lamd marinated in Tandoori masala ginger, garlic and grilled in a clay oven with flame of brandy
28. **Mayur Assorted Sizzler** €13.50  
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 found 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 €9.50 Lamb €10.00 Prawns €11.95**

29. **Tikka Masala**  
Tandoori tikka simmered in a creamy tomato sauce flavoured with dry fenugreek leaves and cardamom – an all time favourite!
30. **Rogan Josh**  
Meats cooked slowly in tomato and onion stew finished with nutmeg and cardamom and fennel
31. **Korma Khass**  
Meats cooked slowly in a white onion, saffron and cashew nut curry
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
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. **Dopiaza**  
Selected chicken or lamb cooked with ground coriander seeds, onion seeds, medium spiced sauce
37. **Patia**  
Chicken cubes cooked n medium spicy sweet/sour curry

**Chicken €10.00 Lamb €10.50 Prawns €11.95**

38. **Butter Chicken**  
Boneless chicken cubes cooked in clay oven laced with 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 green and 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 parsee 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 white mushroom spring onion, green chilli, 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** €10.99  
A slow braised lamb chunks cooked with ground black pepper, toasted, coconut and tamarin
46. **Murgh Sharabi** €10.99  
Chicken chunks cooked with fresh onion, tomato, ginger, slit chillies and tossed cashew nuts, finished with a dash of brandy
47. **Chicken Lababdar** €11.50  
Cheese, pineapple, onion and raisin stuffed chicken supreme cooked in a mild creamy saffron sauce
48. **Lal Mas** €10.99  
Slow braised cubes of lamb in red chilli paste, yogurt, brown onion & cloves. A classic spicy Rajastani dish
49. **Keema Mutter** €10.99  
Minced lamb cooked with green peas in medium spice
50. **Parsi Duck** €12.95  
Female barberry duck breast roasted in char grilled tandoor and cooked with star anise flavoured sweet and sour tangy onion sauce
51. **Kekda Tak-a-Tak** €13.50  
Jumbo crab claws cooked in onion tomato sauce with green peas and zucchini finished with hint of black pepper and lemon juice
52. **Goan Sea-Food Curry** €13.50  
Black tiger prawns, crab claws and mussels simmered in a smooth coconut and chilli masale paste. *Staple food of the Goans!*
53. **Prawn Moilee** €12.50  
Black tiger prawns simmered in turmeric coconut sauce
54. **Chicken Chettinad** €10.99  
Roasted chicken morels cooked in South Indian Masale paste with strong Indian fennel, black pepper and curry leaves finished with toasted coconut and tamarind