

mandala

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mandalaklub.com

2006

Lunch

Mon - Fri 12:00 - 17:00

FREE naan/roti/rice with every Indian curry

Lassi

Thanks to the yoghurt produced by our chefs according to traditional Indian recipes, our lassi cocktails taste so good. We do not add powdered milk or ready-made yoghurt.

<i>Mango lassi</i>	10 zł
<i>Banana lassi</i>	10 zł
<i>Mint lassi</i>	10 zł
<i>Salty lassi</i>	8 zł

Soups

<i>Indian with chicken</i> new recipe	14 zł
<i>Indian with vegetables</i> new recipe	12 zł
<i>Thai with chicken</i> new recipe	14 zł
<i>Thai with vegetables</i> new recipe	12 zł
<i>Thai with prawns</i> new recipe	21 zł

Appelizers

Served with mint-ginger and tamarind sauces.

<i>Papadams</i> Thin, crispy Indian pancake (2 pieces)	5 zł
<i>Masala Papadams</i> Fresh, chopped vegetables served on papadums (2 pieces)	9 zł
<i>Okra</i> Fresh okra breaded in lentil flour	18 zł
<i>Samosa</i> Crispy cones filled with vegetables (2 pieces)	14 zł
<i>Pakora vegetables</i> Vegetables breaded in lentil flour	14 zł
<i>Paneer pakora</i> Pieces of Indian cheese breaded in lentil flour	14 zł
<i>Chicken pakora</i> Pieces of chicken breaded in lentil flour	15 zł
<i>Pakora vege mix</i> Vegetables and Indian cheese breaded in lentil flour	15 zł
<i>Pakora plater</i> Pieces of chicken and vegetables breaded in lentil flour	19 zł

Tandoori dishes

Tandoor is a jug-shaped clay oven used in India and other regions of southern Asia. Traditionally it is heated with charcoal, and maintained with spinach leaves. Baking temperature exceeds 280°C. Therefore, dishes prepared in the tandoor have a unique taste and are referred to as tandoori. Various pre-marinated meats, seafood, vegetables go into the oven. Due to the high temperature and short baking time prepared dishes are crispy, juicy and very flavorful. The total preparation of a dish takes about 20 minutes.

<i>Tandoori chicken</i> Roasted chicken half marinated in yoghurt sauce	24 zł
<i>Tandoori salad</i> Baked pieces of tomato, onions, peppers, apples and mushrooms, marinated with cashew nuts	22 zł
<i>Paneer tikka papadi</i> Paneer cheese marinated with cashew nuts, filled with crushed papadams, roasted in tandoor, served with creamy sauce	24 zł
<i>Malai kebab</i> Pieces of chicken baked in cashew nuts sauce	27 zł
<i>Chicken tikka</i> Baked pieces of chicken marinated in yoghurt sauce	24 zł
<i>Tangri kebab</i> Baked chicken drumsticks marinated in cashew sauce (4 pieces)	23 zł
<i>Salmon tikka</i> Baked pieces of salmon marinated in yoghurt sauce	34 zł
<i>Mutton gulafi</i> Minced lamb seasoned with ginger, garlic, cumin, chilli and coriander seeds, roasted on a spit in the tandoor oven	29 zł
<i>Mix Tandoori Plater</i> Chicken, salmon, prawns served on a platter	55 zł

Chaur Chaur

Classic parantha pancakes have been enhanced by the generation of modern Indian chefs. That's how the Chaur Chaur were made – with four types of flour, saturated with golden butter, filled to the brim with tasty stuffing and baked in a tandoor oven. Served with raita.

<i>Vege Chaur-Chaur parantha</i> Crushed parantha baked with fresh vegetables and paneer cheese	21 zł
<i>Chicken Chaur-Chaur parantha</i> Crushed parantha baked with onions, peppers and chicken	25 zł

Recommendations

<i>Dal makhani</i> Black Indian lentil served in traditional Bukhara style	23 zł
<i>Butter chicken</i> Pieces of Tandoori chicken served in rich tomato-butter curry with cashew nuts	31 zł
<i>Vege curry</i> <i>new recipe</i> Fresh seasonal vegetables and paneer cheese served in traditional creamy Nepali curry with cashew nuts	29 zł
<i>Rogan josh nepal curry</i> Pieces of mutton served in rich savory sauce made from our Chef's home recipe (contains cashew nuts)	32 zł
<i>Bhuma mutton masaledar</i> Mutton in rich tomato-onion curry	35 zł

Biryani

Baked basmati rice served with traditional sweet raita

<i>Subzi biryani</i> Indian paneer cheese baked with vegetables and basmati rice	22 zł
<i>Mutton biryani</i> Mutton baked with basmati rice	25 zł
<i>Chicken biryani</i> Pieces of chicken baked with basmati rice	22 zł

Indian curry

Choose your ingredient:	Paneer	Chicken	Mutton
<i>Gulmi</i> <i>))</i> Fried broccoli, pepper, onion, zucchini, mushrooms with garlic, ginger and coriander	29 zł	32 zł	—
<i>Jalfrezi</i> Onion, tomato, pepper served in rich, creamy curry	29 zł	32 zł	—
<i>Kadhai</i> <i>)</i> Pepper, ginger and chilli fried in traditional deep karahi dish served in rich, savory curry	29 zł	32 zł	33 zł
<i>Khurchan</i> Tomato-butter curry with coconut shreds in kadhai masala style	27 zł	31 zł	—
<i>Lababdar</i> Creamy cashew nut curry with coconut shreds	30 zł	33 zł	36 zł
<i>Nepal masala</i> <i>)</i> Rich Nepali curry with masala spices served with hard boiled egg	29 zł	32 zł	35 zł
<i>Palak</i> Creamy, rich curry with spinach	27 zł	31 zł	33 zł
<i>Curry</i> <i>)</i> Traditional Indian curry	27 zł	30 zł	33 zł
<i>Vindaloo</i> <i>)))</i> Very spicy curry	27 zł	30 zł	33 zł
<i>Madras</i> <i>))))</i> Our most spicy curry	28 zł	31 zł	34 zł
<i>Tikka masala</i> <i>))</i> Spicy-sour curry seasoned with lemon and coriander	29 zł	33 zł	36 zł

Thai curry

Served with rice	Tofu	Chicken	Mutton	Duck	Prawns
<i>With cashew nuts</i> Dark soy sauce with vegetables and cashew nuts	32 zł	35 zł	39 zł	42 zł	49 zł
<i>Green curry</i> <i>)</i> Green curry paste, coconut milk, cream, lime leaves	29 zł	31 zł	33 zł	39 zł	45 zł
<i>Red curry</i> <i>)</i> Red curry paste, coconut milk, cream, lime leaves	29 zł	31 zł	33 zł	39 zł	45 zł

Side dishes

<i>Basmati rice</i>	6 zł
<i>Basmati rice with cumin</i>	10 zł
<i>Raita</i> traditional sweet / bundi / salty with cucumber.....	6 zł
<i>Indian salad with cashew nuts</i> Cabbage, cucumber, tomato, carrot, pepper seasoned in Indian style	7 zł
<i>Chatpate</i> Indian lentils, light and dark chickpeas, fried with ginger, garlic, onions, tomatoes, chilli, seasoned with fresh coriander	19 zł
<i>Phanda</i> Fresh green peas, carrots, baby corn, fried mushrooms, fresh spinach, fried paneer cheese, black lentils, chickpeas, garlic, ginger, tomatoes, chilli	21 zł

Tandoori breads

<i>Naan</i> Wheat flour bread	7 zł
<i>Roti</i> Wholemeal flour bread	6 zł
<i>Missi roti</i> Lentil flour bread	7 zł
<i>Moti naan</i> Wheat flour bread with sesame seeds	8 zł
<i>Garlic naan</i> Wheat flour bread with garlic	9 zł
<i>Butter naan</i> Wheat flour bread with butter	9 zł
<i>Parantha</i> Wholemeal flour bread with butter	7 zł
<i>Pudina Parantha</i> Wholemeal flour bread with butter and mint	8 zł
<i>Stuffed naan</i> Wheat flour pancake stuffed with vegetables	12 zł
<i>Shai naan</i> Sweet wheat flour pancake stuffed with Indian cheese, raisins and coconut shreds	14 zł

Deserts

<i>Indian Gulab jamun</i> Two Indian khoya donuts, served with hot cardamom syrup	8 zł
<i>Kbeer</i> Indian rice pudding with nuts and raisins	9 zł
<i>Rasmalai</i> Creamy malai cheese balls in cardamom-saffron milk with nuts and raisins	12 zł

••• Beverages •••

Teas from Nepal

Guranse plantations are located at the foot of the over 8,000 meter high Makalu mountain. The certificated ecological production process, free of pesticides, guarantees the highest quality.

<i>Guranse First Flush Organic (350 ml)</i> Dark tea parred with the best Darjeelings, so-called flight tea – reaches the hands of the consumers after the harvest	7 zł
<i>Guranse Oolong (350 ml)</i> The leaves are dried immediately, so that the fermentation is instantly interrupted. Delicate floral-nutty aroma and sour-sweet taste	7 zł
<i>Guranse White Hand Rolled Organic (350 ml)</i> White tea with a sunny color, a subtle hint of Muscat and a delicate scent of jasmine and rhododendron flowers	8 zł
<i>Guranse Makalu Mist (350 ml)</i> Tea from the spring shoots of the tea plant. Floral, slightly dry taste, bright amber color and subtle fragrance	7 zł
<i>Yumasri Green Roasted (350 ml)</i> Mixed young leaves from several family plantations, interesting deep flavor, pale golden color and delicate honey scent	7 zł
<i>Masala (250 ml)</i> Traditional Indian black tea boiled with milk and cardamom	10 zł

Coffee *illy*

<i>Espresso</i>	6 zł
<i>Espresso doppio</i> double espresso.....	10 zł
<i>Americano</i> espresso with added hot water.....	6 zł
<i>Capuccino</i> espresso + velvety foam.....	7 zł
<i>Soya Latte</i> espresso lungo + soy milk + foam.....	8 zł
<i>Latte</i> espresso + hot milk + foam.....	8 zł
<i>Ice Coffee / Soya Ice Coffee</i>	8 zł

Lemonades

Exotic flavors prepared on the spot with fresh fruit

<i>Yellow</i> 0,3 l..... mango, saffron, melon, lemongrass, tangerine, juniper	12 zł
<i>Pink</i> 0,3 l..... grapefruit, pomelo, lemongrass, ginger, horseradish	12 zł
<i>Green</i> 0,3 l..... melon, aloe, grapes, basil	12 zł

Cold beverages

<i>Coca-Cola, Fanta, Sprite, Tonic</i> 0,2 l.....	6 zł
<i>Water</i> still / sparkling 0,25 l.....	6 zł
<i>A jug of water</i> with mint and lemon.....	20 zł
<i>Bombilla</i> refreshing fizzy yerba-mate drink 0,33 l.....	8 zł
<i>Juices</i> 0,2 l..... orange, grapefruit, apple, black currant, tomato	6 zł

Juices from Windy Orchard

Pressed with whole ripe fruits, without preservatives

<i>Apple</i> 0,2 l.....	5 zł
<i>Apple and black currant</i> 0,2 l.....	5 zł
<i>Apple and red currant</i> 0,2 l.....	5 zł
<i>Apple and pear</i> 0,2 l.....	5 zł
<i>Apple and rhubarb</i> 0,2 l.....	5 zł
<i>Apple and mint</i> 0,2 l.....	5 zł

Squeezed juices

<i>Orange</i> 0,3 l.....	12 zł
<i>Grapefruit</i> 0,3 l.....	12 zł

Draft beer

<i>Lomza Export</i> 0,3 l / 0,5 l.....	7 / 8 zł
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Bottled beer

<i>Lomza Export</i> 0,33 l.....	8 zł
<i>Lomza Jasne Pelne</i> 0,33 l.....	8 zł
<i>Lomza Wyborowe</i> 0,5 l.....	10 zł
<i>Lomza Lemon</i> 0,5 l.....	10 zł
<i>Lomza Honey</i> 0,5 l.....	10 zł
<i>Lomza Unpasteurized</i> 0,5 l.....	10 zł
<i>Lech Free</i> 0,33 l.....	6 zł
<i>Pilsner Urquell</i> 0,33 l.....	10 zł
<i>Redds</i> Apple / Red / Cranberry / Pineapple 0,33 l.....	8 zł
<i>Książęce</i> Wheat / Red / Dark 0,5 l.....	11 zł
<i>Lubelski Cider</i> 0,33 l.....	8 zł

Indian beer

<i>Cobra</i> 0,33 l.....	11 zł
<i>King Fischer</i> 0,33 l.....	11 zł

Indian whisky

<i>Amrut Fusion</i> 50% / 40 ml.....	22 zł
<i>Amrut Indian single Malt</i> 46% / 40 ml.....	20 zł
<i>Amrut Intermediate Sherry</i> 57% / 40 ml.....	32 zł

Most of our dishes include cashew nuts, but some may be also prepared on special request for people with allergies and vegans.

Try our new dishes

For the dish was spicy as you wish, just ask the waiter for a chosen option as described below:

) minimum spicy chilli

)) medium chilli (pleasant tickling)

))) sharp (only for fans of chilli)

)))) the spiciest in the world

10 % service charge for groups of 4 people and more