

To Start

Red Lentil and Kumara Soup 7.9

Apple Chaat 8.9
Spiced potato, fried lentil, yogurt raita, mint and tamarind chutney

Salt and Pepper Squid 12.9
With Szechuan dressing, sweet vinegar and salsa

Crispy Fried Pork 8.9
Szechuan spiced crispy pork with sweet chilli dip

Marinated Grilled Chicken 9.5
Chargrilled chicken with chili mayo on bouquet of greens

Momos 8.9
Pan fried pork dumplings with sesame tomato dip

Golden Wonton Parcels 8.9
Spiced prawns shredded cabbage with roast chilli dressing

Asian Anchovies 9.5
Wok tossed dried anchovies with pickled vegetables

Singada 8.5
Vegetarian curry puffs drizzled with apple tamarind chutney



mandala
restaurant & bar

**Food to tantalise
the taste buds in
a setting that will
soothe the soul**



Reservations:

Tel: (03) 9827 9297

dine@mandalarestaurant.com.au

Sides & Nibbles

| | |
|-----------------------------------|-----|
| Fragrant Basmati Rice | 3.5 |
| Crispy Roti | 4.5 |
| Apple Yogurt Raita | 4.5 |
| Mandala Green Salad | 6.5 |
| Side of Asian Greens | 6.5 |
| Shoestring Fries with Chilli Mayo | 6.5 |

Sweet Endings

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| Pistachio Kulfi <i>With wild berries and mango puree</i> | 7.5 |
| Banana Springroll <i>With vanilla ice cream</i> | 7.9 |
| Mandala Melt <i>Strawberry, pistachio and mascarpone</i> | 8.5 |
| Coffee/Tea <i>Fairtrade Organic Blend Coffee Chai, Detox, Lemongrass & Ginger, Earl Grey plus</i> | 3.5 |



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**Balance in
Life, Balance in
Flavours.**

"One of the best restaurant I have come across in Melbourne, Food is delightfully tasty, presented very aesthetically and aromatic. The decor is very interesting, especially if you are interested in buddhism. the mandalas, Buddhist art, are very intriguing and gives you a peek into the exotic Himalayan philosophy of live, death and more. Professionally staffed, we were served with grace and friendliness, hard to believe but increasing uncommon nowadays. Finally, the bottom line, prices are very very very reasonable. I looked at the menu prices and was not expecting so much in return. Chef Bivek (I understand he is also the owner) has done wonders. Indeed, we will be back.

Serrendipitous find!!! - June, 2008

**Takeaway and
Home Delivery**

03 9827 9297

www.mandalarestaurant.com.au

Wok About

(served with rice & relish)

| | |
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| Matar Paneer | 17.9 |
| <i>Green peas, paneer cheese and apple raita</i> | |
| Classic Chicken Curry | 18.9 |
| <i>With caramelized walnuts and papodam crackers</i> | |
| Prawns Simmered in Coconut Cream | 21.9 |
| <i>Wombok, turmeric, holy basil</i> | |
| Almond Chicken Stirfry | 18.9 |
| <i>With broccoli, bell peppers and sesame hint</i> | |
| Vegetarian Malai Kofta | 17.9 |
| <i>Potato cheese balls in creamy sauce with new season veg</i> | |
| Cashew Chicken Cream | 19.5 |
| <i>With apricot and cashew sauce, cherry tomato relish</i> | |
| Ginger Beef Stirfry | 18.9 |
| <i>With shitake, bok choy, sweet chilli jam</i> | |
| Cumin Spiced - Goat | 19.9 |
| <i>Traditional Nepalese curry with coriander sprigs</i> | |
| Chicpeas & Tofu | 18.9 |
| <i>Wild ginger, mushrooms, mixed vegetables, cashew sauce</i> | |
| Mandala Meatballs | 18.9 |
| <i>Beef meatballs, zuchini, brockley in red curry</i> | |



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"We enjoyed our Mandala experience very much. Most impressed with the ambience, even though it was quite a cold and wintry Melbourne night the restaurant had a very warm 'feel' to it. We were particularly impressed with the outdoor Bali style courtyard and would like to return at some stage to enjoy a warm Melbourne night and another Mandala meal."

June 2008

"It has a taste that is different to other styles of food. The dishes are refreshing with crisp vegetables and fresh herbs."

Brad, June 2008

Mandala
Gift Voucher
perfect gift for
any occasion.
contact mandala
on 03 9827 9297
for further detail

www.mandalarestaurant.com.au

Mandala Mains

| | |
|--|------|
| Pumpkin Pagoda | 17.5 |
| <i>Butternut pumpkin, green beans, silken tofu</i> | |
| Whole Baby Snapper | 25.9 |
| <i>With blackberry and ginger chutney</i> | |
| Lamb Choilla | 22.9 |
| <i>Marinated lamb cutlets with organic soba noodles</i> | |
| Chicken Biryani Rice | 17.5 |
| <i>Cumin rice with sulatanas, cashew and mixed veg</i> | |
| Chilli Caramel Pork Hock | 22.9 |
| <i>With asian herb salad, cherry tomato & kaffir lime</i> | |
| Crispy Skin Duck | 24.9 |
| <i>With asian greens and spiced plum sauce</i> | |
| Slow Cooked Lamb Shank | 21.5 |
| <i>With spiced bokchoy, wombok and market vegetables</i> | |
| Soft Shell Crab | 19.5 |
| <i>With pickled plum, toasted peanuts, cherry tomato</i> | |
| Exotic Asian Mushrooms | 18.9 |
| <i>Enoki, shitake, oyster with spiced vegetables dusted sesame</i> | |
| Winter Noodles | 18.5 |
| <i>In curry flavors with chicken, broccoli, zucchini</i> | |