

<b>Saag Paneer</b>	<b>\$12.95</b>
<b>Saag Alu</b> Cottage cheese or potatoes cooked in velvety spinach.	🕒 <b>\$12.50</b>
<b>Alu Mutter Paneer</b> Cottage cheese with green peas & potatoes in creamy tomato sauce.	<b>\$12.95</b>
<b>Mushroom Zucchini</b> Fresh Zucchini sautéed with mushrooms and onions.	🕒 <b>\$12.50</b>
<b>Malai Kofta</b> Homemade mixed veggie cheese balls cooked in creamy tomato sauce.	<b>\$12.95</b>

### ***Rice Specialties***

<b>Vegetable Biryani</b> Basmati rice cooked with fresh vegetables, spices, raisins, and almonds.	🕒 <b>\$12.95</b>
<b>Chicken Biryani</b> Basmati rice cooked with chicken, spices, raisins, and almonds.	<b>\$13.95</b>
<b>Lamb Biryani</b> Basmati rice cooked with lamb, spices, raisins, and almonds.	<b>\$14.95</b>
<b>Goat Biryani</b> Basmati rice cooked with bone in goat, spices, raisins, and almonds.	<b>\$14.95</b>
<b>Shrimp Biryani</b> Basmati rice cooked with shrimp, spices, raisins, and almonds.	<b>\$15.50</b>

### ***Nepali Special***

<b>Thali (Weekends Only)</b> A full course meal cooked in authentic Nepali style. Comes with a choice of goat meat, chicken or veggie and, lentils, mustard greens, vegetables, rice and pickles, papad and dessert. <b>Vegetable \$15.50   Chicken \$18.50   Goat \$20.50</b>	
<b>Khasi ko Masu (Goat)</b> Bone-in goat cooked in authentic Nepali style.	<b>\$14.95</b>

### ***Tibetan Special***

<b>Momo</b> Tibetan steamed dumplings that are cooked in a Nepali way and comes with Mami's special homemade sauce. Choice of: <b>Chicken \$10.95   Vegetable 🕒 \$10.50</b>	
<b>Thukpa</b> Authentic Tibetan homemade soup noodles with a choice of: <b>Vegetable \$10.50   Chicken \$10.50   Beef \$10.50</b>	
<b>Phing Sha</b> Traditional Tibetan dish of potatoes, vermicelli and mushroom with a choice of: <b>Chicken \$13.50   Beef \$14.50</b>	

### ***Bhutanese Special***

<b>EMA Datchi</b> A traditional Bhutanese dish which literally translates to "chili cheese". It's a dish slowly cooked in cheese, raddish and potatoes and comes with a choice of: <b>Vegetables \$13.50   Chicken \$14.50   Beef \$15.50</b>	
<b>Pha</b> Traditional Bhutanese dish of diced meat cooked with fresh black mushrooms, cabbage and sautéed in a special buttery sauce. Comes with a choice of: <b>Chicken \$14.50   Beef \$15.50</b>	

### ***Indo-Chinese Special***

<b>Chowmein</b> Egg noodles stir-fried with a choice of: <b>Vegetable \$9.50   Chicken \$10.50   Beef \$11.50</b>	
<b>Fried Rice</b> Mami's special fried rice with a combination of Himalayan spices, comes with a choice of: <b>Vegetable \$10.50   Chicken \$12.50   Beef \$13.50   Shrimp \$13.50</b>	
<b>Chicken 65</b> Battered boneless chicken fried and tossed with bell peppers & light sauce.	<b>\$13.50</b>

### ***Tandoori Entrées***

Marinated meat in homemade plain yogurt, ginger, garlic and organic herbs and spices then roasted in our clay oven. Served with basmati rice.	
<b>Chicken Tandoori</b> Bone-in chicken leg served with grilled onions and tomatoes.	<b>\$17.95</b>
<b>Chicken Tikka</b> Chicken breasts served with grilled onions and tomatoes.	<b>\$17.95</b>
<b>Lamb Tikka</b> Boneless lamb marinated with ginger, garlic and special blend of herbs.	<b>\$18.95</b>
<b>Shrimp Tandoori</b> Marinated shrimp roasted to perfection.	<b>\$18.95</b>
<b>Tandoori Salmon</b> Marinated salmon roasted to perfection and served with grilled onions.	<b>\$18.95</b>
<b>Tandoori Fish</b> Marinated fish roasted to perfection and served with grilled onions.	<b>\$17.95</b>
<b>Mixed Tandoori Platter</b> Mami's tandoor masterpiece! His choice of fresh meat marinated and grilled to perfection and served with grilled onions, bell peppers and cilantro.	<b>\$20.95</b>

### ***Desserts***

<b>Kheer</b> Homemade rice pudding.	<b>\$4.50</b>
<b>Rasmalai</b> Indian curd cheese in creamy sauce.	<b>\$4.50</b>
<b>Gulab Jamun</b> Fried donut ball in sweet cardamom sauce.	<b>\$4.50</b>
<b>Kulfi</b> Homemade Indian ice cream of condensed milk, pure cream and almonds.	<b>\$4.50</b>
<b>Mango Ice Cream</b> Homemade mango icecream with almonds	<b>\$4.50</b>

### ***Beverages***

<b>Mango Lassi or Strawberry Lassi</b>	<b>\$4.00</b>
<b>Sweet Lassi, Salted Lassi, Mango Juice or Masala Chai</b>	<b>\$3.00</b>
<b>Hot Tea, Green Tea or Iced Tea</b>	<b>\$3.00</b>
<b>Date Shake</b>	<b>\$4.00</b>
<b>Soft drinks</b>	<b>\$1.75</b>

- All entrées are served with a choice of steamed brown or white basmati rice.
- If you have a food allergy please inform a server, manager or chef. We will try to accommodate you.
- Please specify how spicy you would like your food on a scale of 1 to 6.
- We serve Halal meat.



# *Mami's Kitchen*

**Take Out  
Private Parties  
Catering  
Online Ordering**

**Lunch 11 am to 3 pm  
Dinner 4:30 pm to 10 pm  
Monday - Saturday  
Closed on Sundays**

**12327 Roosevelt Way NE  
Seattle, WA 98125**

**www.manirestaurant.com**

**Ph # 206 632 5307  
Fax # 206 367 1788**

## ***Appetizers***

### **Pakora**

(Fritters) dipped in garbanzo flour batter, and fried to perfection.

**Veggie**  **\$4.95** | **Onion**  **\$4.95** | **Calamari** **\$6.95**

**Paneer (cottage cheese)**  **\$6.95** | **Chicken** **\$6.95**

**Veggie Samosa** **\$4.95**  
Fried savory pastry with potatoes and green peas.

**Meat Samosa** **\$5.95**  
Fried savory pastry with ground meat and green peas.

**Paneer Chili**  **\$7.95**  
Indo-Chinese preparation of marinated cottage cheese. Tossed along with bell peppers, onions, and tomatoes.

**Chicken Chili** **\$7.95**  
Indo-Chinese dish of delicious boneless chicken thigh fried and tossed along with bell peppers, onion, tomatoes, and spicy ginger sauce.

**Paketa** **\$7.95**  
(Bone-in) Delicious chicken wings cooked in traditional Nepali style with oriental spices.

**Tangra** **\$7.95**  
(Bone-in) Chicken drumsticks marinated in ginger, garlic and fried served with hot sauce.

**Assorted Snacks** **\$8.95**  
Includes pakoras, samosa, chicken tikka and paneer pakora.

## ***Soups & Salads***

**Daal**  **\$4.50**  
Lentil soup cooked in vegetable stock

**Mulligatawany** **\$5.50**  
Chicken lentil soup cooked with organic spices.

**Spinach Tomato**  **\$4.50**  
A mild tomato and spinach soup.

**House Green Salad** **\$5.50**  
Mixture of greens with your choice of dressings

**Katchumber Salad** **\$5.95**  
Tangy Indian cucumber salad with carrots, tomatoes and onions

**Chicken Salad** **\$6.50**  
Combination of marinated grilled chicken with greens

## ***Fresh Breads***

**Plain Naan** **\$2.95**  
Leavened bread brushed with vegetable oil or butter.

**Garlic Naan** **\$3.50**

**Leavened bread topped with garlic and basil.**

**Stuffed Naan** **\$4.95**  
Leavened bread stuffed with your choice of: Potatoes | Onion & Cilantro | Paneer | Spinach | Keema (ground meat)

**Roti**  **\$2.95**  
Unleavened whole wheat

## ***Sides***

**Papadum**  **\$2.50**  
Crisp lentil breads

**Homemade Achar** **\$2.25**  
Mixed pickles

**Mango Chutney** **\$2.25**  
Sweet and tangy mango sauce

**Raita** **\$3.50**  
Plain yogurt sauce with fresh grated cucumber and carrots

**Plain Dahi** **\$2.25**  
Homemade plain yogurt

**Basmati Rice** **\$3.25**

## ***Kids' Specials***

**House Burger** **\$7.50**

**Cheese Burger** **\$6.50**

**Veg Burger** **\$6.50**

**Salmon Burger** **\$7.50**

**Choice of any curries from the menu** **\$8.00**

***Chicken Entrées***  
**Served with basmati rice**

**Butter Chicken** **\$13.50**  
Boneless chicken thigh cooked in buttery creamy tomato sauce.

**Chicken Tikka Masala** **\$13.50**  
Chicken breast cooked in exotic creamy tomato sauce.

**Chicken Bhuna** **\$13.50**  
Boneless chicken stir-fried with fresh mint and cooked in chef's special gravy.

**Chicken Curry** **\$13.50**  
Traditional boneless chicken curry of tomatoes and onion sauce.

**Chicken Korma** **\$ 13.50**  
Aromatic curry cooked in a creamy yogurt almond sauce.

**Chicken Coconut** **\$13.50**  
Light curry flavored with coconut milk and cilantro.

**Chicken Zalfrazi** **\$13.50**  
Fresh vegetables sautéed with chicken.

**Chicken Vindaloo** **\$13.50**  
Original Goan curry with Portuguese influence, chicken cooked in tangy vinegar sauce and potatoes.

**Chicken Daal** **\$13.50**  
Boneless chicken cooked in black lentils, spices and a dash of butter.

**Chicken Karahi** **\$13.50**  
Sautéed chicken with fresh tomatoes, garlic, ginger & bell peppers.

**Kashmiri Chicken** **\$13.50**  
Light boneless chicken curry cooked with fruits and nuts.

***Lamb Entrées***  
**Served with basmati rice**

**Lamb Tikka Masala** **\$14.50**  
Boneless lamb cooked in delicious masala curry.

**Lamb Curry** **\$14.50**  
Traditional curry of tomatoes, onions and spices.

**Lamb Bhuna** **\$14.50**  
Lamb stir fried with fresh mint and spices and cooked in chef's special gravy.

**Lamb Korma** **\$14.50**  
Aromatic curry cooked in a creamy yogurt almond sauce.

**Lamb Coconut** **\$14.50**  
Light curry flavored with coconut milk and cilantro.

**Lamb Zalfrazi** **\$14.50**  
Boneless lamb sautéed with fresh vegetables.

**Lamb Vindaloo** **\$14.50**  
Original Goan curry with Portuguese influence, chicken cooked in tangy vinegar sauce and potatoes.

**Lamb Karahi** **\$14.50**  
Sautéed lamb with fresh tomatoes, garlic, ginger & bell peppers.

**Kashmiri Lamb** **\$14.50**  
Light boneless lamb cooked with fruits and nuts.

## ***Seafood Entrées***

**Served with basmati rice**

**Fish Tikka Masala** **\$14.50**  
Seasonal fish cooked in delicious creamy sauce.

**Fish Coconut** **\$14.50**  
Seasonal fish cooked in a light coconut sauce.

**Fish Korma** **\$14.50**  
Seasonal fish cooked in creamy yogurt almond sauce.

**Fish Curry** **\$14.50**  
Seasonal fish cooked in onion and tomato sauce.

**Garlic Shrimp** **\$14.95**  
Marinated shrimps sautéed in garlic and vegetables.

**Karahi Prawn** **\$14.95**  
Marinated shrimps sautéed with ginger, garlic and bell peppers.

## ***Vegetable Entrées***

**Served with basmati rice**

**Vegetable Tikka Masala** **\$12.50**  
Fresh Vegetables cooked in delicious creamy tomato sauce.

**Vegetable Korma** **\$12.50**  
Fresh Vegetables cooked in a creamy yogurt almond sauce.

**Alu Gobi**  **\$12.50**  
Cauliflower and potatoes cooked with onions, ginger, garlic, and spices.

**Vegetable Zalfrazi**  **\$12.50**  
Delicious stir fried vegetables.

**Chana Masala**  **\$12.50**  
Garbanzo beans cooked in a tangy tomato and onion based sauce.

**Eggplant Bharta** **\$12.50**  
Roasted eggplant sautéed with onions, tomatoes and green peas.

**Daal Makhani** **\$12.50**  
Black lentil cooked slowly in buttery onion and tomato sauce.

**Okra Delight**  **\$12.50**  
Okra sautéed with ginger, garlic, onions and peppers.

**Paneer Tikka Masala** **\$12.95**  
Cottage cheese cooked in creamy tomato sauce.

**Shahi Paneer** **\$12.95**  
Cottage cheese cooked in creamy onion sauce.