

Rice Specialties

Vegetable Biryani Basmati rice cooked with fresh vegetables, spices, raisins, and almonds. ⑤	\$12.95
Chicken Biryani Basmati rice cooked with chicken, spices, raisins, and almonds.	\$13.95
Lamb Biryani Basmati rice cooked with lamb, spices, raisins, and almonds.	\$14.95
Goat Biryani Basmati rice cooked with bone in goat, spices, raisins, and almonds.	\$14.95
Shrimp Biryani Basmati rice cooked with shrimp, spices, raisins, and almonds.	\$15.50

Nepali Special

Thali (Weekends Only)

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.

Vegetable \$15.50 | Chicken \$18.50 | Goat \$20.50

Khasi ko Masu (Goat) Bone-in goat cooked in authentic Nepali style.	\$14.95
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Tibetan Special

Momo

Tibetan steamed dumplings that are cooked in a Nepali way and comes with Mani's special homemade sauce.

Choice of:

Chicken \$10.95 | Vegetable ⑤ \$10.50

Thukpa

Authentic Tibetan homemade soup noodles with a choice of:

Vegetable \$10.50 | Chicken \$10.50 | Beef \$10.50

Phing Sha

Traditional Tibetan dish of potatoes, vermicelli and mushroom with a choice of:

Chicken \$13.50 | Beef \$14.50

Bhutanese Special

Ema Datchi

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:

Vegetables \$13.50 | Chicken \$14.50 | Beef \$15.50

Pha

Traditional Bhutanese dish of diced meat cooked with fresh black mushrooms, cabbage and sautéed in a special buttery sauce. Comes with a choice of:

Chicken \$14.50 | Beef \$15.50

Indo-Chinese Special

Chowmein

Egg noodles stir-fried with a choice of:

Vegetable \$10.50 | Chicken \$12.50 | Beef \$13.50

Fried Rice

Mani's special fried rice with a combination of Himalayan spices, comes with a choice of:

Vegetable \$10.50 | Chicken \$12.50 | Beef \$13.50 | Shrimp \$13.50

Chicken 65 Battered boneless chicken fried and tossed with bell peppers & light sauce.	\$13.50
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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.

Chicken Tandoori Bone-in chicken leg served with grilled onions and tomatoes.	\$17.95
Chicken Tikka Chicken breasts served with grilled onions and tomatoes.	\$17.95
Lamb Tikka Boneless lamb marinated with ginger, garlic and special blend of herbs.	\$18.95
Shrimp Tandoori Marinated shrimp roasted to perfection.	\$18.95
Tandoori Salmon Marinated salmon roasted to perfection and served with grilled onions.	\$18.95
Tandoori Fish Marinated fish roasted to perfection and served with grilled onions.	\$17.95
Desserts	
Kheer Homemade rice pudding.	\$4.50
Rasmalai Indian curd cheese in creamy sauce.	\$4.50
Gulab Jamun Fried donut ball in sweet cardamom sauce.	\$4.50
Kulfi Homemade Indian ice cream of condensed milk, pure cream and almonds.	\$4.50
Mango Ice Cream Homemade mango icecream with almonds	\$4.50
Beverages	
Mango Lassi or Strawberry Lassi	\$4.00
Sweet Lassi, Salted Lassi, Mango Juice or Masala Chai	\$3.00
Hot Tea, Green Tea or Iced Tea	\$3.00
Date Shake	\$4.00
Soft drinks	\$1.75
S.Pellegrino Sparkling Mineral Water	\$ 2.00
Perrier Sparkling Mineral Water	\$ 2.00
Bottled Water	\$ 1.25
Coconut Water	\$ 2.50

- 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.



Mani's Kitchen

**Food from India, Nepal,
Bhutan, Tibet and Indo Chinese**

**Take Out
Catering**

Online Ordering

Lunch 11:30 am to 2:30 pm

**Monday, Tuesday, Thursday,
Friday, and Saturday**

**Dinner 5 pm to 10 pm
Monday - Saturday**

Dinner 4 pm to 9 pm on Sundays

Plenty of free parking!

**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**

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**

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.

Saag Paneer **\$12.95**
Saag Alu Ⓟ **\$12.50**
Cottage cheese or potatoes cooked in velvety spinach.

Alu Mutter Paneer **\$12.95**
Cottage cheese with green peas & potatoes in creamy tomato sauce.

Mushroom Zucchini Ⓟ **\$12.50**
Fresh Zucchini sautéed with mushrooms and onions.

Malai Kofta **\$12.95**
Homemade mixed veggie cheese balls cooked in creamy tomato sauce.