

APPETIZERS

1. Vegetable Samosa (2 Pieces)	\$6.95
Minced potato onions and peas wrapped in pastry dough and fried	
2. Vegetable Cutlet (3 Pieces)	\$7.95
Minced Vegetables mixed with spices bread crumbles and pan fried	
3. Onion Pakora	\$6.95
Fresh sliced onions dipped in lentil batter and deep fried	
4. Chilli Bajji (5 Pieces)	\$7.95
Green chillies covered with batter then deep fried stuffed with Indian spices	
5. Cut Mirchi	\$7.95
Chilli Bajji cut, refried and garnished with onions	
6. Punugulu (6 Pieces)	\$7.95
Deep fried crispy lentil balls	
7. Vegetarian Platter	\$10.95
Assortment of samosa, cutlet, Onion pakora and chilli bajji	
8. Mayuri Fish Fry (10 Pieces Tilapia Fish)	\$12.95
Fish marinated and deep fried	
9. Chicken Pakora	\$12.95
Tender pieces of chicken dipped in mildly spiced lentil batter and fried	
10. Mayuri Chicken Roast	\$15.95
Boneless chicken cooked with curry leaves, green chillies, onions and special spices on slow fire	
11. Mayuri Goat Roast	\$17.95
Goat (with bones) pan roasted on low heat with traditional spices, curry leaves and onions	
12. Shrimp Pepper Fry	\$17.95
Shrimp sautéed in special spicy pepper sauce	
13. Chicken Pepper Fry	\$17.95
Boneless chicken sautéed in special spicy pepper sauce	
14. Gongura Kodi Vepudu (Chicken)	\$15.95
Boneless chicken marinated with spicy sauce and gongura (red sorrel leaves)	
15. Natukodi Vepudu (Chicken)	\$15.95
Country chicken with bone cooked in homemade herbs and spices with cashew and curry leaves	
16. Aloo Bonda (3 pieces)	\$7.95
Deep fried boiled potato and southern spices made with chick peas	
17. Samosa Chat	\$7.95
Samosa with yogurt, channa, spices and traditional chutneys	
18. Stuffed Mirchi Bajji (4 pieces)	\$7.95
Chilli Bajji deep fried and stuffed with onions	
19. Mayuri Lamb Roast	\$17.95
Boneless lamb pan roasted on low heat with traditional spices, curry leaves and onions	
20. Goat Kheema Pav (2 pieces)	\$13.95
Minced Goat meat with signature spices served with pav. Bread.	
21. Vada Pav	\$6.95
Deep fried boiled potato with signature spices served with pav. Bread.	
22. Pav Bhaji (2 pieces)	\$11.95
Vegetable curry with signature spices served with pav. Bread	
23. Chicken 999	\$14.95
Deep fried boneless chicken tossed with homemade sauce and cashews	
24. Egg Bonda	\$7.95
Deep fried boiled eggs mixed with chicken pea flour and spices	
25. Ghobi 65	\$12.95
Marinated cauliflower florets browned to perfection	
26. Chilli Paneer	\$13.95
Cottage cheese sauteed with soya, onions, green chillies, herbs and exotic spice	
27. Apollo Fish	\$15.95
A True Hyderabad Delight! Marinated Tilapia fish, fried curry leaves, onions and green chillies	
28. Chicken Manchurian	\$13.95
Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices	
29. Chilly chicken (Indian or Indo-Chinese style)	\$13.95
Cubes of chicken breast sauteed with soya, onions, green chillies, herbs and exotic spices	
30. Chicken 65	\$13.95
A true Hyderabad Delight! Breast chicken cubes fried with curry leaves, green chillies, yogurt and spices	
31. Chilli Shrimp	\$17.95
Well-cooked baby shrimp sauteed with soya sauce, onions, green chillies, herbs and exotic spices	
32. Vegetable Ball Manchurian	\$13.95
Deep fried Vegetable balls tossed in a tangy Chinese sauce with dash of Indian spices	
33. Ghobi Manchurian	\$12.95
Cauliflower fritters fried and tossed in a tangy Chinese sauce with dash of Indian spices	

MAYURI THAALI

34. Vegetarian Thaali (Dine-in only)	\$15.95
Onion pakora, palak paneer, navaratan korma, channa masala, rice, naan and chef's choice of dessert	
35. Non-Vegetarian Thaali (Dine-in only)	\$17.95
Chicken pakora, chicken curry, lamb curry, navaratan korma, rice, naan and chef's choice of dessert	

BIRYANI

36. Paneer Biryani	\$14.99
Indian cottage cheese cubes cooked with saffron basmati rice and traditional spices	
37. Shrimp Biryani	\$15.99
Shrimp cooked with saffron basmati rice and traditional spices	
38. Natukodi Fry Biryani (Chicken with bone)	\$14.99
Country chicken with bone cooked with saffron basmati rice and traditional spices	
39. Egg Biryani	\$14.99
Boiled egg cooked with saffron basmati rice and traditional spices	
40. Vijayawada Boneless Chicken Biryani	\$14.99
Boneless deep fried chicken cooked with saffron basmati rice and traditional spices	
41. Gongura Chicken Biryani (Boneless)	\$14.99
Boneless chicken and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices	
42. Gongura Goat Biryani	\$15.99
Goat (with bone) and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices	
43. Goat Kheema Biryani	\$15.99
Boneless minced goat cooked with saffron basmati rice and traditional spices	
44. Hyderabad Chicken Dum Ka Biryani	\$14.99
Saffron Basmati rice steamed along with chicken (with bones) marinated and cooked in traditional spices	
45. Mayuri Goat Dum Ka Biryani	\$15.99
Saffron Basmati rice steamed along with goat (with bones) marinated and cooked in traditional spices	
46. Lamb Biryani (Boneless)	\$15.99
Juicy boneless lamb cooked with Basmati rice and traditional spices	
47. Chicken Boneless Biryani	\$14.99
Boneless chicken cooked with Basmati rice and traditional spices	
48. Vegetable Dum Ka Biryani	\$12.99
Mixed Vegetables with Basmati rice and traditional spices	
49. Lamb Leg Biryani	\$16.99
Juicy boneless lamb cooked with Basmati rice and traditional spices	

SOUTH INDIAN SPECIALITIES

50. Medu Vada (3 Pieces)	\$8.95
Deep fried crispy lentil donuts	
51. Idli Sambar (3 Pieces)	\$8.95
Steam cooked rice and lentil cakes	
52. Plain Dosa	\$10.95
Thin crispy crepe of rice and lentils	
53. Masala Dosa	\$11.95
Thin crispy crepe of rice and lentils stuffed with very lightly spiced potato masala	
54. Mysore Masala Dosa	\$11.95
Thin crispy crepe of rice and lentils with layer of special chutney stuffed with spiced potato masala	
55 . Rava Onion Masala Dosa	\$12.95
Crispy crepe of cream of rice and wheat stuffed with cashews, seasoned potatoes, onions and green chillies	
56. Spicy Masala Dosa	\$11.95
Thin crispy crepe of rice and lentils stuffed with lightly spiced potato masala	
57. Onion Hot Chilli Uttappam	\$11.95
Rice and lentils pancakes topped with green chillies and seasoned onions	
58. Vegetable Uttappam	\$11.95
Rice and lentils pancakes topped with seasoned mixed vegetables	
59. Paneer Uttappam	\$11.95
Rice and lentils pancakes topped with seasoned cottage cheese, tomatoes, and onions	
60. Egg Dosa	\$11.95
Thin crispy crepe of rice and lentils topped with layer of egg crepe	
61. Poori Masala	\$12.95
Whole wheat fluffy bread served with potato masala	

62. Chole Bhatura	\$12.95
Fluffy fried bread served with chick peas masala with onions, tomatoes and spices	
63. Set Dosa (2 pieces)	\$11.95
set of two thick crepe of rice and lentils	
64. Plain Uttappam	\$11.95
Rice and lentil pancake with no topping	
65. Podi Dosa	\$11.95
Thin crispy crepe of rice and lentils filled with south indian lentil powder	

SOUPS

66. Rasam	\$5.50
Tomatoes cooked with tamarind sauce tempered with red chillies, onions and mustard seeds	
67. Tomato Soup	\$5.50
Tomato Soup with Indian herb spices	
68. Mulligatawny Soup	\$5.50
Aromatic curry-flavored lentil soup	
69. Vegetable Sweet Corn Soup	\$5.50
Vegetable broth and sweet corn with spring onions and Indian herb spices	
70. Sweet Corn Chicken Soup	\$5.50
Sweet corn with shredded chicken, spring onions and Indian spices	

LAMB AND GOAT SPECIALITIES

Served with Basmati Rice or Naan or Roti

71. Lamb Curry	\$16.95
Tender Lamb marinated and cooked in a curry sauce of fresh herbs and spices	
72. Lamb Rogan Josh	\$16.95
Juicy tender pieces of lamb cooked in traditional spice with yogurt	
73. Lamb Vindaloo	\$16.95
For the one with true passion for spicy food Lamb and potatoes cooked in fiery red chili and vinegar sauce	
74. Lamb Do Pyaza	\$16.95
Tender pieces of lamb cooked with shredded onions, yogurt and special light creamy sauce	
75. Lamb Korma	\$16.95
A Moghulai delight! Cardamoms flavored sweet, spicy curried lamb in creamy sauce	
76. Lamb Saag (Spinach Lamb)	\$16.95
Tender pieces of lamb sauteed with deliciously seasoned spinach and fresh herbs	
77. Lamb Kheema Saag	\$16.95
Fresh ground lamb marinated and cooked with spinach, herbs and spices	
78. Lamb Gongura	\$16.95
Lamb with gongura (red sorrel leaves) cooked with special spicy curry sauce	
79. Lamb Boti Kabob Masala	\$16.95
Tender pieces of lamb skewered in tandoor (clay oven) and sauteed in a rich creamy tomato sauce	
80. Goat Curry	\$16.95
Goat (with bone) marinated and cooked in curry sauce of fresh herbs and spices	
81. Goat Gongura	\$16.95
Goat with gongura (red sorrel leaves) cooked with special spicy curry sauce	
82. Goat Kheema Curry	\$16.95
Minced goat meat marinated and cooked in curry sauce of fresh herbs and spices	



SEAFOOD SPECIALITIES

Served with Basmati Rice or Naan or Roti

83. Andhra Fish Curry (Tilapia Fish)	\$15.95
Fish cooked slowly in spicy tamarind sauce with onions and curry leaves	
84. Fish Masala (Salmon Fish)	\$17.95
Fish Cooked in a hearty blend of tangy tomatoes, Onions, aromatic herbs and spices	
85. Andhra Shrimp Curry (Baby Shrimp)	\$17.95
A specialty from coastal Andhra Pradesh! Shrimp cooked in special spicy curry sauce	
86. Ginger Shrimp	\$17.95
Shrimp marinated with ginger and spices and then cooked with tomatoes and onions	
87. Kadai Shrimp	\$17.95
Stir fried shrimp, bell peppers, onion and tomatoes in kadai (Skillet) with traditional spices and herbs	
88. Shrimp Vindaloo	\$17.95
South Indian favorite! Shrimp with potatoes in a spiced and tangy sauce	
89. Shrimp Masala	\$17.95
Marinated shrimp cooked in yogurt, tomatoes and onions with mild creamy sauce	

GOURMENT TANDOOR DELIGHT

90. Tandoori Chicken (with Bone)	\$15.95
Chicken with bones marinated in yogurt, fresh spices and lemon juice then barbecued in tandoor	
91. Chicken Tikka (Boneless)	\$15.95
Boneless chicken charbroiled to perfection in tandoor to bring out intricate flavor	
92. Chicken Malai Kabab (Boneless)	\$15.95
A mild dish: Cubes of chicken breast marinated in yogurt, herbs and spices then cooked on skewers in Tandoor	
93. Sheekh Kabab	\$16.95
Finely minced lamb seasoned with chopped onions, herbs and spices then cooked on skewers in Tandoor	
94. Lamb Boti Kabab	\$16.95
Juicy chunks of lamb marinated in our house special recipe sauce and cooked on skewers in Tandoor	
95. Fish Tikka Kabab (Salmon Fish)	\$17.95
Chunks of salmon marinated in yogurt, herbs and spices then barbecued in Tandoor	
96. Tandoori Shrimp	\$17.95
Shrimp marinated in freshly ground spices and grilled in Tandoor	
97. Tandoori Mix Grill	\$18.95
Combination platter of Tandoor (Chicken, shrimp and fish), chicken tikka, lamb (sheekh and boti kabab)	
98. Lamb Leg Tandoori	\$16.95
Succulent pieces of lamb roasted on low heat with traditional spices and curry leaves	

DINE IN & CARRY OUT
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VEGETARIAN SPECIALITIES

Served with Basmati Rice or Naan or Roti

99. Tadka Dal	\$14.95
Wholesome yellow lentil curry, tempered with butter, whole red chillies cumin and mustard seeds	
100. Dal Makhani	\$14.95
A royal lentil dish cooked with fresh ginger, garlic, onions, and shredded butter garnish	
101. Channa Masala	\$14.95
Chick-peas cooked in a special blend of traditional spices	
102. Bhindi Masala	\$14.95
Okra cooked on a low flame with diced onions, tomatoes and traditional spices	
103. Guthi Vankaya (Bagara Baingan)	\$14.95
Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices	
104. Mirchi Ka Salan	\$14.95
Green Chillies cooked in sesame seed gravy and tamarind sauce	
105. Masala Aloo Ghobi	\$14.95
Cubed potatoes, cauliflower cooked with spices and herbs	
106. Baingan Bartha	\$14.95
A classic dish: Eggplant roasted over charcoal, blended and tempered with aromatic herbs and spices	
107. Navaratan Korma	\$14.95
Mixed vegetables cooked with mild creamy sauce	
108. Aloo Palak	\$14.95
Spinach cooked with potatoes and spices with thick gravy sauce	
109. Aloo Mutter	\$14.95
Potatoes and tender green peas cooked with spices and herbs	
110. Veg Gongura	\$14.95
Mixed vegetables cooked in creamy sauce with gongura	
111. Veg Chettinad	\$14.95
Veggies cooked in dry roasted spices, coconut and coriander	
112. Channa Saag	\$14.95
Chick peas cooked in creamy sauce with saag	
113. Paneer Kurchan	\$15.95
Shredded cottage cheese cooked with onions, tomato, spices and herbs	
114. Paneer Tikka Masala	\$15.95
Cottage cheese cubes cooked with green peppers and onions in a rich creamy gravy	
115. Palak Paneer	\$15.95
Cottage cheese cubes cooked creamy gravy of spinach with spices	
116. Mutter Paneer	\$15.95
Cottage cheese cubes cooked with creamy sauce, tender green peas and spices	
117. Kadai Paneer	\$15.95
Cottage cheese cubes, bell peppers and tomatoes pan finished in special sauce and spices	
118. Paneer Butter Masala	\$15.95
Cottage cheese cubes and vegetables pan finished in special sauce and spices	
119. Malai Kofta	\$15.95
A true Moghulai Delight! Vegetable balls simmered in a creamy sauce	
120. Gongura Paneer	\$15.95
Paneer cooked in creamy sauce with gongura	
121. Egg Masala	\$14.95
Half boiled egg marinated and cooked in creamy tomato sauce, herbs and spices	
122. Egg Curry	\$14.95
Half boiled egg marinated and cooked in spicy curry sauce of fresh herbs and spices	

CHICKEN SPECIALITIES

Served with Basmati Rice or Naan or Roti

123. Chicken Tikka Masala	\$16.95
Breast chicken skewered in tandoor (clay oven) and sauteed in a rich creamy sauce	
124. Andhra Chicken Curry	\$15.95
A speciality from coastal Andhra Pradesh! Boneless chicken cooked in special spicy curry sauce	
125. Gongura Chicken	\$15.95
Boneless chicken with gongura (red sorrel leaves) cooked with special spicy curry sauce	

126. Chicken Chettinad	\$15.95
Marinated chicken cooked in dry roasted spices, coconut and coriander leaves	
127. Chicken Vindaloo	\$15.95
A South Indian favorite! Boneless chicken with potatoes in a spiced and tangy sauce	
128. Kadai Chicken	\$15.95
Chicken, bell peppers, Onion and tomatoes in a kadai (skillet) with traditional spices and herbs	
129. Ginger Chicken	\$15.95
Boneless chicken sauteed with special ginger sauce along with herbs and spices	
130. Chicken Saag (Spinach Chicken)	\$15.95
Tender pieces of chicken sauteed with deliciously seasoned spinach and fresh herbs	
131. Chicken do Pyaza	\$15.95
Tender pieces of chicken cooked with shredded onions, yogurt and special light creamy sauce	
132. Chicken Shahi Korma	\$16.95
A Moghulai Delight! Sweet and spicy curried chicken in creamy sauce	
133. Mughlai Chicken Curry	\$15.95
Mughlai boneless chicken marinated and cooked in creamy dark brown onion gravy, herbs and spices	

BREADS

134. Naan	\$2.50
Unleavened white bread baked in tandoor clay oven	
135. Garlic Naan	\$3.50
Unleavened white bread stuffed with fresh minced garlic/onion and herbs, baked in tandoor clay oven	
136. Onion Naan	\$3.50
Unleavened white bread stuffed with fresh minced garlic/onion and herbs, baked in tandoor clay oven	
137. Kashmiri Naan	\$4.50
Unleavened white bread stuffed with paste of cashews, almonds, and raisin, baked in tandoor oven	
138. Date Naan	\$4.50
Unleavened white bread stuffed with fresh dates, baked in tandoor clay oven	
139. Cheese Naan	\$4.50
Unleavened white bread stuffed with mozzarella cheese, baked in tandoor clay oven	
140. Goat Kheema Naan	\$5.50
Unleavened white bread stuffed with fresh minced goat meat and herbs, baked in tandoor clay oven	
141. Malabar Parotta (2 pieces)	\$3.50
Layered bread cooked in griddle	
142. Aloo Paratha	\$3.50
Whole wheat bread stuffed with mashed potatoes & spices, baked in tandoor clay oven	
143. Lacha Paratha	\$3.50
A multi-layered whole wheat bread, baked in tandoor clay oven	
144. Tandoori Roti	\$2.50
Whole wheat bread, baked in tandoor clay oven	
145. Poori (one)	\$3.50
Crispy, deep fried puffy whole wheat bread	
146. Assorted Bread Basket	\$11.95
Combination of breads (naan, onion naan, garlic naan and lacha paratha)	

CONDIMENTS

147. Basmati Rice (Herbed pilaf-style fragrant rice)	\$2.50
148. Raita	\$2.25
Yogurt with cucumber, carrot, tomatoes, red onions and herbs	
149. Spicy Mango Pickle Indian style	\$1.00
150. Plain Yogurt Indian style yogurt	\$2.25
151. Extra Chutney	\$1.00
Mint/Red Onion / Tomato / Tamarind / Coconut	
152. Red Onion Chutney	\$1.00
the slight tartness of the tamarind, the smokiness of the red chillies, earthy flavor of the lentils	
153. Jeera Papad (2Pieces)	\$2.00
Roasted lentil strip studded with indian spices	

KIDS MENU

154. Boneless Chicken Fingers & French Fries	\$6.95
155. Boneless Chicken Nuggets & French Fries	\$6.95
156. Cheese Dosa	\$11.95
Thin crispy crepe of rice and lentils roasted with mozzarella cheese	
157. Chocolate Dosa	\$11.95
Thin crispy crepe of rice and lentils filled with chocolate nuts (nutella)	

BEVERAGES

158. Mango Lassi	\$3.95
159. Soda	\$2.00
160. Mineral Water	\$1.00

DESSERTS

161. Rasa Malai (3 Pieces)	\$3.95
Homemade cheese patties cooked in milk and served with pistachios	
162. Gulab Jamun (3 Pieces)	\$3.95
Deep fried plum colored dumplings of dried milk, refined flour soaked in sugar syrup	
163. Gajar Ka Halwa	\$3.95
Carrot and milk pudding with nuts and served warm	
164. Rice Kheer	\$3.95
Traditional Indian rice pudding with sweetened milk	

NOODLES AND FRIED RICE

165. Chicken Noodles	\$14.99
Noodles stir fried with boneless chicken, cabbage, carrot and bell peppers	
166. Egg Noodles	\$14.99
Noodles stir fried with scrambled egg, cabbage, carrot and bell peppers	
167. Vegetable Noodles	\$13.99
Noodles stir fried with mixed vegetables, cabbage, carrot and bell peppers	
168. Chicken Fried Rice	\$14.99
Aromatic rice stir fried with boneless chicken, cabbage, carrot and bell peppers	
169. Vegetable Fried Rice	\$13.99
Aromatic rice stir fried with mixed vegetables, cabbage, carrot and bell peppers	
170. Egg Fried Rice	\$14.99
Aromatic rice stir fried with scrambled egg, cabbage, carrot and bell peppers	



MAYURI
INDIAN CUISINE

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LUNCH

MON - FRI 11:30 AM to 2:30 PM
SAT - SUN 11:30 PM to 2:30 PM

DINNER

MON - THU 4:30 PM to 9:30 PM
FRI - SAT 4:30 PM to 10:00 PM
SUN 4:30 PM to 9:30 PM

Buffet closed during COVID-19

Please make us aware of any food allergies while placing the order

Take Out is available in the morning also
Banquet hall is available for all occasions

For your catering needs
Please contact Suri at
385-227-3805
ramaiahsuri@gmail.com

OPEN
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DAYS