



[DINE IN & CARRY OUT]

Westborough Shopping Center,
30 Lyman Street Westborough, MA 01581
Tel: 508-898-1888, 508-898-1889
Fax: 508-898-2888

OPEN 7 DAYS

LUNCH

MON - FRI : 11:30 AM TO 2:30 PM
SAT - SUN : 11:30 AM TO 3:00 PM

DINNER

MON - THU : 5:00 PM TO 9:30 PM
FRI - SAT : 5:00 PM TO 10:00 PM
SUN : 5:00 PM TO 9:00 PM

Banquet hall is available
For your catering needs
Please call us at (508) 656 9884

Before placing your order,
Please inform us if a person in
your party has a food allergy.

www.mayurirestaurant.com
Thank you! Please visit us again!

APPETIZERS

- Vegetable Samosa (3 Pieces) \$9.95
Minced potato and peas wrapped and fried in oil
- Onion Pakora \$9.95
Fresh sliced onions dipped in lentil batter and deep fried
- Chilli Bajji (5 Pieces) \$9.95
Green chillies batter covered deep fried stuffed with Indian spices
- Cut Mirchi \$10.95
Chilli Bajji cut, refried and garnished with onions
- Punugulu (12 Pieces) (New) \$11.95
Deep fried crispy lentil balls
- Vegetarian Platter \$13.95
Assortment of samosa, onion pakora, chilli bajji
- Ghobi Manchurian \$14.95
Cauliflower fritters fried and tossed in a tangy Chinese sauce with dash of Indian spices
- Gobi 65 (New) \$14.95
Marinated cauliflower florets browned to perfection
- Chilli Paneer \$16.95
Cottage cheese sautéed with soya, onions, green chillies, herbs and exotic spices
- Mayuri Fish Fry (14 Pieces) \$17.95
Fish marinated and deep fried
- Apollo Fish \$19.95
A True Hyderabad Delight! Marinated Tilapia fish, fried curry leaves, onions and green chillies
- Chicken Pakora \$14.95
Tender chicken dipped in lentil batter and fried
- Chicken Manchurian \$15.95
Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices
- Chilly Chicken (Indian / Indo-Chinese) \$16.95
Cubes of chicken breast sautéed with soya, onions, green chillies, herbs and exotic spices
- Chicken 65 \$16.95
A true Hyderabad Delight cooked with fried curry leaves yogurt and spices
- Chicken Roast (New) \$17.95
Boneless chicken cooked with curry leaves, green chillies, onions, and special spices on slow fire.
- Goat Roast (New) \$19.95
Goat (with bones) pan roasted on low heat with traditional spices, curry leaves, and onions
- Chilly Shrimp \$19.95
Well-cooked baby shrimp sautéed with soya, onions, green chillies, herbs, and exotic spices
- Tandoori Mix Grill \$19.95
Platter of tandoori (chicken, shrimp and fish), chicken tikka lamb (Sheekh and boti kabab)

Gluten free JP Jain Possible Jain Veg Vegan Possible Vegan
Nuts

RICE SPECIALTIES "BIRYANI"

Served with Raita and shorba (curry sauce)

- Hyderbadi Chicken Dum Ka Biryani \$16.99
Saffron Basmati rice steamed along with chicken (with bones) marinated and cooked in traditional spices
- Mayuri Goat Dum Ka Biryani \$18.99
Saffron Basmati rice steamed along with goat (with bones) marinated and cooked in traditional spice
- Lamb Biryani \$17.99
Juicy boneless lamb cooked with Basmati rice and traditional spices
- Chicken Biryani (boneless) \$15.99
Boneless chicken cooked with Basmati rice and spices
- Vegetable Dum Ka Biryani \$14.99
Mixed Vegetables with Basmati rice & traditional spices

SOUTH INDIAN SPECIALTIES

- Medu Vada (8 Pieces) \$12.95
Deep fried crispy lentil donuts
- Idli Sambar (3 Pieces) \$11.95
Steam cooked rice and lentil cakes
- Plain Dosa \$12.95
Thin crispy crepe of rice and lentils
- Masala Dosa \$14.95
Thin crispy crepe of rice and lentils stuffed with very lightly spiced potato masala
- Mysore Masala Dosa \$15.95
Thin crispy crepe of rice and lentils with layer of special chutney stuffed with spiced potato masala
- Rava Onion Masala Dosa \$15.95
Crispy crepe of cream of rice and wheat stuffed with cashews, seasoned potatoes onions, and chillies
- Spicy Masala Dosa \$15.95
Thin crispy crepe of rice and lentils stuffed with lightly spiced potato masala
- Onion Hor Chilli Uttappam \$14.95
Rice and lentils pancakes topped with green chillies and seasoned onions
- Vegetable Uttappam \$14.95
Rice and lentils pancakes topped with seasoned mixed vegetables
- Paneer Uttappam \$15.95
Rice and lentils pancakes topped with seasoned cottage cheese, tomatoes, and onions
- Egg Dosa \$14.95
Thin crispy crepe of rice and lentils topped with layer of egg crepe
- Poori Masala (New) \$14.95
Whole wheat fluffy bread served with potato masala
- Chole Bhatura (New) \$14.95
Fried bread served with chick peas masala with onions, tomatoes, and spices

SOUPS AND SALAD

- Rasam \$7.50
Tomatoes cooked with tamarind sauce tempered with red chillies, onions, and mustard seeds
- Tomato Soup with Indian herb spices \$7.50
- Mulligatawny Soup \$7.50
Thick curry-flavored lentil soup
- Vegetable Sweet Corn Soup \$7.50
Corn with carrots, cabbage, mushrooms, spring onions and Indian herb spices
- Sweet Corn Chicken Soup \$7.50
Corn with shredded chicken, carrots, cabbage, mushrooms, spring onions, and Indian spices

LAMB AND GOAT SPECIALTIES

Served with one Naan or flavored Basmati Rice

- Lamb Curry \$18.95
Tender lamb marinated and cooked in a curry sauce of fresh herbs and spices
- Lamb Rogan Josh \$18.95
Juicy tender pieces of lamb cooked in traditional spice with yogurt
- Lamb Vindaloo \$18.95
For the one with true passion for spicy food: Lamb and potatoes cooked in fiery red chilli and vinegar sauce
- Lamb Do Pyaza \$18.95
Tender pieces of lamb cooked with shredded onions, yogurt and special light creamy sauce
- Lamb Korma \$18.95
Cardamoms flavored sweet, spicy lamb in creamy sauce
- Lamb Saag (Spinach Lamb) \$18.95
Tender pieces of lamb sautéed with deliciously seasoned spinach and fresh herbs
- Lamb Kheema Saag \$18.95
Fresh ground lamb marinated and cooked with spinach, herbs, and spices
- Lamb Gongura \$18.95
Lamb with gongura (red sorrel leaves) cooked with special spicy curry sauce
- Lamb Boti Kabob Masala \$18.95
Tender pieces of lamb skewered in tandoor (clay oven) and sautéed in a rich creamy tomato sauce
- Lamb Roast \$19.95
Succulent pieces of lamb pan roasted on low heat with traditional spices and curry leaves
- Goat Curry \$18.95
Goat (with bone) marinated and cooked in curry sauce of fresh herbs and spices
- Goat Gongura \$18.95
Goat with Gongura (red sorrel leaves) cooked with special spicy curry sauce
- Mayuri Special Goat Roast \$19.95
Goat (with bone) pan roasted on low heat with special spices curry leaves green chillies and onion

SEAFOOD SPECIALTIES

- Andhra Fish Curry (Tilapia Fish) \$18.95
Fish cooked slowly in spicy tamarind sauce with onions and curry leaves
- Fish Masala (Salmon Fish) \$19.95
Fish cooked in a hearty blend of tangy tomatoes, onions with aromatic herbs and spices
- Andhra Shrimp Curry (Baby Shrimp) \$19.95
A specialty from coastal Andhra Pradesh. Shrimp cooked in special spicy curry sauce
- Ginger Shrimp \$19.95
Shrimp marinated with ginger, spices and then cooked with tomatoes and onions
- Kadai Shrimp \$19.95
Stir fried shrimp, bell peppers, onion and tomatoes in Kadai (skillet) with traditional spices & herbs
- Shrimp Vindaloo \$19.95
South Indian favorite! Shrimp with potatoes in a spiced and tangy sauce
- Shrimp Masala \$19.95
Marinated shrimp cooked in yogurt, tomatoes and onions with mild creamy sauce
- Chilly Shrimp \$19.95
Shrimp pan fried on low heat with traditional spices, curry leaves, green chillies and onions

GOURMET TANDOORI DELIGHTS

Served with one Naan or flavored Basmati Rice

- Tandoori Chicken \$17.95
Chicken with bones marinated in yogurt, fresh spices and lemon juices then barbecued in tandoor
- Chicken Tikka \$17.95
Boneless chicken charbroiled to perfection in tandoor to bring out intricate flavor
- Chicken Malai Kabab \$17.95
Cubes of chicken breast marinated in yogurt, herbs and spices then cooked on skewers in tandoor
- Shadki Kabab \$18.95
Finely minced lamb seasoned with chopped onions, herbs, and spices then cooked on skewers in tandoor
- Lamb Boti Kabab \$18.95
Juicy chunks of lamb marinated in our house special and cooked on skewers in tandoor
- Fish Tikka Kabab (Salmon Fish) \$19.95
Chunks of salmon marinated in yogurt, herbs and spices then barbecued in tandoor
- Tandoori Shrimp \$20.95
Shrimp marinated in freshly ground spices and grilled in tandoor
- Tandoor Mix Grill \$20.95
Combination platter of tandoori-chicken, shrimp & fish, chicken tikka, lamb (sheekh & boti kabab)

Gluten free JP Jain Possible Jain Veg Vegan Possible Vegan
Nuts

VEGETARIAN SPECIALTIES

Served with one Naan or flavored Basmati Rice

- Tadka Dal \$16.95
Whole low yellow lentil curry, tempered with butter, whole red chillies, cumin, and mustard seeds
- Dal Makhani \$16.95
A royal lentil dish cooked with fresh ginger, garlic, onions, and shredded butter garnish
- Channa Masala \$16.95
Chick-peas cooked in traditional spices
- Bhindi Masala \$16.95
Okra cooked in a low flame with diced onions, tomatoes and traditional spices.
- Guthi Yankaya (Bagara Baingan) \$16.95
Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices
- Mirchi Ka Salan \$16.95
Green chillies cooked in sesame seed gravy, tamarind sauce
- Masala Aloo Gobi \$16.95
Cubed potatoes, cauliflower cooked with spices & herbs
- Baingan Barfiya \$16.95
A classic dish, eggplant roasted over charcoal, blended and tempered with aromatic herbs and spices
- Navaratan Korma \$16.95
Mixed vegetables cooked with mild creamy sauce
- Aloo Palak \$16.95
Spinach cooked with potatoes and spices with thick gravy sauce
- Aloo Mutter (New) \$16.95
Potatoes and tender green peas cooked with spices & herbs
- Veg Gongura \$16.95
Mixed vegetable cooked in creamy sauce with Gongura
- Veg Chettinad (New) \$16.95
Veggies cooked in dry roasted spices, coconut, and coriander
- Channa Saag (New) \$16.95
Chick peas cooked in creamy sauce with saag
- Paneer Kurchan \$17.95
Shredded cottage cheese cooked with onions, tomato, spices and herbs
- Paneer Tikka Masala \$17.95
Cottage cheese cubes cooked with green peppers and onions in a rich creamy gravy
- Palak Paneer \$17.95
Cottage cheese cubes cooked creamy gravy of spinach with spices
- Mutter Paneer \$17.95
Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices
- Kadai Paneer \$17.95
Cottage cheese cubes, bell peppers & tomato's pan finished in special sauce and spices
- Paneer Butter Masala \$17.95
Cottage cheese cubes and pan finished in special sauce and spices

- Malai Kofta \$17.95
Vegetable balls simmered in a creamy sauce
- Gongura Paneer \$17.95
Paneer cooked in creamy sauce with Gongura
- Chilly Paneer \$17.95
Cottage Cheese cubes lightly fried and cooked in homemade special sauce with butter

CHICKEN SPECIALTIES

Served with one Naan or flavored Basmati Rice

- Chicken Tikka Masala \$18.95
Breast chicken skewered in tandoor (clay oven) and sautéed in a rich creamy sauce
- Andhra Chicken Curry \$17.95
A specialty from coastal Andhra Pradesh! Boneless chicken cooked in special spicy curry sauce
- Gongura Chicken \$17.95
Boneless chicken with gongura (red sorrel leaves) cooked with special spicy curry sauce
- Chicken Chettinad \$17.95
Marinated chicken cooked in dry roasted spices, coconut and coriander leaves
- Chicken Vindaloo \$17.95
Boneless chicken with potatoes in a spiced and tangy sauce
- Kadai Chicken \$17.95
Chicken, bell peppers, onion and tomatoes in Kadai (skillet) with traditional spices and herbs
- Ginger Chicken \$17.95
Boneless chicken sautéed with special ginger sauce along with herbs and spices
- Chicken Saag (Spinach Chicken) \$17.95
Tender pieces of chicken sautéed with deliciously seasoned spinach and fresh herbs
- Chicken do Pyaza \$17.95
Tender pieces of chicken cooked with shredded onions, yogurt and special light creamy sauce
- Chicken Sifaiki korma \$18.95
Sweet and spicy curried chicken in creamy sauce
- Chicken Chilly (Indian / Indo-Chinese) \$17.95
Cubed of chicken breast sautéed with soya, onions, green chillies, herbs and exotic spices
- Chicken 65 \$18.95
A Hyderabad Delight! Breast chicken cubes fried with curry leaves, green chillies, yogurt and spices.
- Mayuri Special Chicken Roast \$18.95
Boneless chicken cooked with curry leaves, green chillies, onions and special spices on slow fire.

BEVERAGES

- Kashmiri Naan \$6.50
Unleavened white bread stuffed with paste of cashews, almonds, and raisin, baked in tandoor oven
- Aloo paratha \$6.50
Whole wheat bread stuffed with mashed potatoes and spices, baked in tandoor clay oven
- Lacha Paratha \$5.50
Layered whole wheat bread, baked in tandoor clay oven
- Tandoori Roti \$4.50
Whole wheat bread, baked in tandoor clay oven
- Poori (one) \$6.50
Crispy, deep fried puffy whole wheat bread
- Assorted Bread Basket \$15.95
(Naan, Onion naan, Garlic naan & Lacha Paratha)

CONDIMENTS

- Basmati Rice \$4.50
- Raita (Yogurt with tomatoes and onions) \$4.50
- Spicy Mango Pickle Indian style \$4.50
- Plain Yogurt Indian style yogurt \$4.50
- Extra Chutney \$3.00
(Mint / Red Onion / Tomato / Tamarind / Coconut)
- Roasted Papad (2 pieces) \$3.00

KIDS MENU

- Boneless Chicken Tenders & French Fries \$10.95
- Boneless Chicken Nuggets & French Fries \$10.95

DESSERTS

- Mango Lassi \$5.95
- Sweet Lassi/Salt Lassi \$4.50
- Mango Juice \$4.50
- Indian Masala Tea / Indian Coffee \$4.00
- Soda \$3.50
(Coke/Diet Coke/Sprite/ Fanta/Lime tea/Thums up / Ginger ale/Lemonade)
- Mineral Water \$2.50
- Rasa Malai (3 Pieces) \$5.95
Cheese patties cooked in milk and served with pistachios
- Gulab Jamun (3 Pieces) \$5.95
Deep fried plum colored dumplings of dried milk and refined flour soaked in sugar syrup
- Gajar Ka Halwa \$5.95
Carrot & milk pudding with nuts and served warm
- Rice Kheer \$5.95
Traditional Indian rice pudding with sweetened milk