



[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 BUFFET	
MON - FRI	11:30 AM TO 2:30 PM
SAT - SUN	12:00 PM TO 3:00 PM
DINNER	
MON - THU	5:00 PM TO 10:00 PM
FRI - SAT	5:00 PM TO 10:30 PM
SUN	5:00 PM TO 9:30 PM

**Banquet hall is available
For your catering needs
Please call us at 225 802 9975**

**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

1. **Vegetable Samosa (3 Pieces)** \$7.95
Minced potato and peas wrapped and fried in oil
2. **Vegetable Cutlet (3 Pieces)** \$6.95
Minced vegetables with spices and pan fried
3. **Onion Pakora** \$6.95
Fresh sliced onions dipped in lentil batter and deep fried
4. **Chilli Bajji (5 Pieces)** \$8.95
Green chillies batter covered deep fried stuffed with Indian spices
5. **Cut Mirchi** \$8.95
Chilli Bajji cut, refried and garnished with onions
6. **Punugulu(12 Pieces)(New)** \$9.95
Deep fried crispy lentil balls
7. **Vegetarian Platter** \$10.95
Assortment of samosa, cutlet, onion pakora, chilli bajji
8. **Ghobi Manchurian** \$12.95
Cauliflower fritters fried and tossed in a tangy Chinese sauce with dash of Indian spices
9. **Gobi 65 (New)** \$12.95
Marinated cauliflower florets browned to perfection
10. **Chilli Paneer** \$14.95
Cottage cheese sautéed with soya, onions, green chillies, herbs and exotic spices
11. **Mayuri Fish Fry (14 Pieces)** \$12.95
Fish marinated and deep fried
12. **Apollo Fish** \$16.95
A True Hyderabad Delight! Marinated Tilapia fish, fried curry leaves, onions and green chillies
13. **Chicken Pakora** \$12.95
Tender chicken dipped in lentil batter and fried
14. **Chicken Manchurian** \$13.95
Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices
15. **Chilly Chicken (Indian / Indo-Chinese)** \$14.95
Cubes of chicken breast sautéed with soya, onions, green chillies, herbs and exotic spices
16. **Chicken 65** \$14.95
A true Hyderabad Delight cooked with fried curry leaves, yogurt and spices
17. **Chicken Roast (New)** \$15.95
Boneless chicken cooked with curry leaves, green chilies, onions, and special spices on slow fire.
18. **Goat Roast (New)** \$17.95
Goat (with bones) pan roasted on low heat with traditional spices, curry leaves, and onions
19. **Chilly Shrimp** \$17.95
Well-cooked baby shrimp sautéed with soya, onions, green chillies, herbs, and exotic spices
20. **Tandoori Mix Grill** \$16.95
Platter of tandoori (chicken, shrimp and fish), chicken tikka lamb (Sheekh and boti kabab)

RICE SPECIALITIES "BIRYANI"

Served with Raita and shorba (curry sauce)

23. **Hyderbadi Chicken Dum Ka Biryani** \$13.99
Saffron Basmati rice steamed along with chicken (with bones) marinated and cooked in traditional spices
 24. **Mayuri Goat Dum Ka Biryani** \$15.99
Saffron Basmati rice steamed along with goat (with bones) marinated and cooked in traditional spice
 25. **Lamb Biryani** \$15.99
Juicy boneless lamb cooked with Basmati rice and traditional spices
 26. **Chicken Biryani (boneless)** \$13.99
Boneless chicken cooked with Basmati rice and spices
 27. **Vegetable Dum Ka Biryani** \$12.99
Mixed Vegetables with Basmati rice & traditional spices
- SOUTH INDIAN SPECIALTIES**
28. **Medu Vada (8 Pieces)** \$10.95
Deep fried crispy lentil donuts
 29. **Idli Sambar (3 Pieces)** \$9.95
Steam cooked rice and lentil cakes
 30. **Plain Dosa** \$10.95
Thin crispy crepe of rice and lentils
 31. **Masala Dosa** \$12.95
Thin crispy crepe of rice and lentils stuffed with very lightly spiced potato masala
 32. **Mysore Masala Dosa** \$12.95
Thin crispy crepe of rice and lentils with layer of special chutney stuffed with spiced potato masala
 33. **Rava Onion Masala Dosa** \$13.95
Crispy crepe of cream of rice and wheat stuffed with cashews, seasoned potatoes onions, and chillies
 35. **Spicy Masala Dosa** \$12.95
Thin crispy crepe of rice and lentils stuffed with lightly spiced potato masala
 36. **Onion Hot Chilli Uttappam** \$12.95
Rice and lentils pancakes topped with green chillies and seasoned onions
 37. **Vegetable Uttappam** \$12.95
Rice and lentils pancakes topped with seasoned mixed vegetables
 38. **Paneer Uttappam** \$12.95
Rice and lentils pancakes topped with seasoned cottage cheese, tomatoes, and onions
 39. **M.L.A Pesarattu** \$12.95
Green gram (Mung bean) crepe topped with onions, ginger and green chillies
 40. **Egg Dosa** \$12.95
Thin crispy crepe of rice and lentils topped with layer of egg crepe
 41. **Poori Masala (New)** \$12.95
Whole wheat fluffy bread served with potato masala
 42. **Chole Bhaturo (New)** \$12.95
Fluffy fried bread served with chick peas masala with onions, tomatoes, and spices

SOUPS AND SALAD

43. **Rasam** \$6.50
Tomatoes cooked with tamarind sauce tempered with red chillies, onions, and mustard seeds
44. **Tomato Soup with Indian herb spices** \$6.50
45. **Mulligatawny Soup** \$6.50
Thick curry-flavored lentil soup
46. **Vegetable Sweet Corn Soup** \$6.50
Corn with carrots, cabbage, mushrooms, spring onions and Indian herb spices
47. **Sweet Corn Chicken Soup** \$6.50
Corn with shredded chicken, carrots, cabbage, mushrooms, spring onions, and Indian spices
48. **Green Salad** \$6.50
Cucumber, carrot, lettuce, red onions, green chillies, tomatoes, and sliced lemon

LAMB AND GOAT SPECIALTIES

Served with one Naan or flavored Basmati Rice

49. **Lamb Curry** \$16.95
Tender lamb marinated and cooked in a curry sauce of fresh herbs and spices
50. **Lamb Rogan Josh** \$16.95
Juicy tender pieces of lamb cooked in traditional spice with yogurt
51. **Lamb Vindaloo** \$16.95
For the one with true passion for spicy food: Lamb and potatoes cooked in fiery red chilli and vinegar sauce
52. **Lamb Do Pyaza** \$16.95
Tender pieces of lamb cooked with shredded onions, yogurt and special light creamy sauce
53. **Lamb Korma** \$16.95
Cardamoms flavored sweet, spicy lamb in creamy sauce
54. **Lamb Saag (Spinach Lamb)** \$16.95
Tender pieces of lamb sautéed with deliciously seasoned spinach and fresh herbs
55. **Lamb Kheema Saag** \$16.95
Fresh ground lamb marinated and cooked with spinach, herbs, and spices
56. **Lamb Gongura** \$16.95
Lamb with gongura (red sorrel leaves) cooked with special spicy curry sauce
57. **Lamb Boti Kabob Masala** \$16.95
Tender pieces of lamb skewered in tandoor (clay oven) and sautéed in a rich creamy tomato sauce
58. **Lamb Roast** \$17.95
Succulent pieces of lamb pan roasted on low heat with traditional spices and curry leaves
59. **Goat Curry** \$16.95
Goat (with bone) marinated and cooked in curry sauce of fresh herbs and spices
60. **Goat Gongura** \$16.95
Goat with Gongura (red sorrel leaves) cooked with special spicy curry sauce
61. **Mayuri Special Goat Roast** \$17.95
Goat (with bone) pan roasted on low heat with special spices, curry leaves, green chillies, and onion

SEAFOOD SPECIALTIES

Served with one Naan or flavored Basmati Rice

- 62. Andhra Fish Curry (Tilapia Fish)** **\$15.95**
Fish cooked slowly in spicy tamarind sauce with onions and curry leaves
- 63. Fish Masala (Salmon Fish)** **\$16.95**
Fish cooked in a hearty blend of tangy tomatoes, onions with aromatic herbs and spices
- 64. Andhra Shrimp Curry (Baby Shrimp)** **\$16.95**
A specialty from coastal Andhra Pradesh. Shrimp cooked in special spicy curry sauce
- 65. Ginger Shrimp** **\$16.95**
Shrimp marinated with ginger, spices and then cooked with tomatoes and onions
- 66. Kadai Shrimp** **\$16.95**
Stir fried shrimp, bell peppers, onion and tomatoes in Kadai (skillet) with traditional spices & herbs
- 67. Shrimp Vindaloo** **\$16.95**
South Indian favorite! Shrimp with potatoes in a spiced and tangy sauce
- 68. Shrimp Masala** **\$16.95**
Marinated shrimp cooked in yogurt, tomatoes and onions with mild creamy sauce
- 69. Chilly Shrimp** **\$17.95**
Shrimp pan fried on low heat with traditional spices, curry leaves, green chillies and onions

GOURMET TANDOOR DELIGHTS

Served with one Naan or flavored Basmati Rice

- 70. Tandoori Chicken** **\$15.95**
Chicken with bones marinated in yogurt, fresh spices and lemon juices then barbecued in tandoor
- 71. Chicken Tikka** **\$15.95**
Boneless chicken charbroiled to perfection in tandoor to bring out intricate flavor
- 72. Chicken Malai Kabab** **\$15.95**
Cubes of chicken breast marinated in yogurt, herbs and spices then cooked on skewers in tandoor
- 73. Sheekh Kabab** **\$16.95**
Finely minced lamb seasoned with chopped onions, herbs, and spices then cooked on skewers in tandoor
- 74. Lamb Boti Kabab** **\$16.95**
Juicy chunks of lamb marinated in our house special and cooked on skewers in tandoor
- 75. Fish Tikka Kabab (Salmon Fish)** **\$17.95**
Chunks of salmon marinated in yogurt, herbs and spices then barbecued in tandoor
- 76. Tandoori Shrimp** **\$17.95**
Shrimp marinated in freshly ground spices and grilled in tandoor
- 77. Tandoor Mix Grill** **\$17.95**
Combination platter of tandoori- chicken, shrimp & fish, chicken tikka, lamb (sheekh & boti kabab)

VEGETARIAN SPECIALTIES

Served with one Naan or flavored Basmati Rice

- 78. Tadka Dal** **\$14.95**
Wholesome yellow lentil curry, tempered with butter, whole red chillies, cumin, and mustard seeds
- 79. Dal Makhani** **\$14.95**
A royal lentil dish cooked with fresh ginger, garlic, onions, and shredded butter garnish
- 80. Channa Masala** **\$14.95**
Chick-peas cooked in traditional spices
- 81. Bhindi Masala** **\$14.95**
Okra cooked in a low flame with diced onions, tomatoes and traditional spices.
- 82. Guthi Vankaya (Bagara Baingan)** **\$14.95**
Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices
- 83. Mirchi Ka Salan** **\$14.95**
Green chillies cooked in sesame seed gravy, tamarind sauce
- 84. Masala Aloo Gobi** **\$14.95**
Cubed potatoes, cauliflower cooked with spices& herbs
- 85. Baingan Bartha** **\$14.95**
A classic dish, eggplant roasted over charcoal, blended and tempered with aromatic herbs and spices
- 86. Navaratan Korma** **\$14.95**
Mixed vegetables cooked with mild creamy sauce
- 87. Aloo Palak** **\$14.95**
Spinach cooked with potatoes and spices with thick gravy sauce
- 88. Aloo Mutter (New)** **\$14.95**
Potatoes and tender green peas cooked with spices, herbs
- 89. Veg Gongura** **\$14.95**
Mixed vegetable cooked in creamy sauce with Gongura
- 90. Veg Chettinad (New)** **\$14.95**
Veggies cooked in dry roasted spices, coconut, and coriander
- 91. Channa Saag (New)** **\$14.95**
Chick peas cooked in creamy sauce with saag
- 92. Paneer Kurchan** **\$15.95**
Shredded cottage cheese cooked with onions, tomato, spices and herbs
- 93. Paneer Tikka Masala** **\$15.95**
Cottage cheese cubes cooked with green peppers and onions in a rich creamy gravy
- 94. Palak Paneer** **\$15.95**
Cottage cheese cubes cooked creamy gravy of spinach with spices
- 95. Mutter Paneer** **\$15.95**
Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices

- 96. Kadai Paneer** **\$15.95**
Cottage cheese cubes, bell peppers & tomato's pan finished in special sauce and spices
- 97. Paneer Butter Masala** **\$15.95**
Cottage cheese cubes and pan finished in special sauce and spices
- 98. Malai Kofta** **\$15.95**
Vegetable balls simmered in a creamy sauce
- 99. Gongura Paneer** **\$15.95**
Paneer cooked in creamy sauce with Gongura
- 100. Chilly Paneer** **\$15.95**
Cottage Cheese cubes lightly fried and cooked in homemade special sauce with butter

CHICKEN SPECIALTIES

Served with one Naan or flavored Basmati Rice

- 101. Chicken Tikka Masala** **\$16.95**
Breast chicken skewered in tandoor (clay oven) and sautéed in a rich creamy sauce
- 102. Andhra Chicken Curry** **\$15.95**
A specialty from coastal Andhra Pradesh! Boneless chicken cooked in special spicy curry sauce
- 103. Gongura Chicken** **\$15.95**
Boneless chicken with gongura (red sorrel leaves) cooked with special spicy curry sauce
- 104. Chicken Chettinad** **\$15.95**
Marinated chicken cooked in dry roasted spices, coconut and coriander leaves.
- 105. Chicken Vindaloo** **\$15.95**
Boneless chicken with potatoes in a spiced and tangy sauce
- 106. Kadai Chicken** **\$15.95**
Chicken, bell peppers, onion and tomatoes in Kadai (skillet) with traditional spices and herbs
- 107. Ginger Chicken** **\$15.95**
Boneless chicken sautéed with special ginger sauce along with herbs and spices
- 108. Chicken Saag (Spinach Chicken)** **\$15.95**
Tender pieces of chicken sautéed with deliciously seasoned spinach and fresh herbs
- 109. Chicken do Pyaza** **\$15.95**
Tender pieces of chicken cooked with shredded onions, yogurt and special light creamy sauce
- 110. Chicken Shahi Korma** **\$16.95**
Sweet and spicy curried chicken in creamy sauce
- 111. Chilly Chicken (Indian / Indo-Chinese)** **\$16.95**
Cubes of chicken breast sautéed with soya, onions, green chillies, herbs and exotic spices
- 112. Chicken 65** **\$16.95**
A Hyderabad Delight! Breast chicken cubes fried with curry leaves, green chillies, yogurt and spices.
- 113. Mayuri Special Chicken Roast** **\$16.95**
Boneless chicken cooked with curry leaves, green chillies, onions and special spices on slow fire.

BREADS

- 114. Naan** **\$3.00**
Unleavened white bread baked in tandoor clay oven
- 115. Garlic Naan/Onion Naan** **\$4.00**
Unleavened white bread stuffed with fresh minced garlic/onion and herbs, baked in tandoor clay oven
- 116. Kashmiri Naan** **\$5.00**
Unleavened white bread stuffed with paste of cashews, almonds, and raisin, baked in tandoor oven
- 117. Aloo Paratha** **\$4.00**
Whole wheat bread stuffed with mashed potatoes and spices, baked in tandoor clay oven
- 118. Lacha Paratha** **\$4.00**
Layered whole wheat bread, baked in tandoor clay oven
- 119. Tandoori Roti** **\$3.00**
Whole wheat bread, baked in tandoor clay oven
- 120. Poori (one)** **\$5.50**
Crispy, deep fried puffy whole wheat bread
- 121. Assorted Bread Basket** **\$12.95**
(Naan, Onion naan, Garlic naan & Lacha Paratha)

CONDIMENTS

- 122. Basmati Rice** **\$3.00**
- 123. Raita (Yogurt with tomatoes and onions)** **\$3.00**
- 124. Spicy Mango Pickle Indian style** **\$1.50**
- 125. Plain Yogurt Indian style yogurt** **\$3.00**
- 126. Extra Chutney** **\$1.50**
(Mint / Red Onion / Tomato / Tamarind / Coconut)
- 127. Roasted Papad (2 pieces)** **\$1.50**
- 128. Extra Sauce / Gravy** **\$9.95**

KIDS MENU

- 129. Boneless Chicken Tenders & French Fries** **\$8.95**
- 130. Boneless Chicken Nuggets & French Fries** **\$8.95**

BEVERAGES

- 131. Mango Lassi** **\$4.95**
- 132. Sweet Lassi /Salt Lassi** **\$3.50**
- 133. Mango Juice** **\$3.50**
- 134. Indian Masala Tea / Indian Coffee** **\$3.00**
- 135. Soda** **\$2.50**
(Coke/Diet Coke/Sprite/Fanta/Limetea/Thumbsup /Ginger ale/Lemonade)
- 136. Mineral Water** **\$1.50**

ICE CREAMS AND DESSERTS

- 137. Ice Creams (Vanilla/Chocolate chip)** **\$4.95**
- 138. Kulfi (Mango/Pista)(1 piece)** **\$3.95**
- 139. Rasa Malai(3 Pieces)** **\$4.95**
Cheese patties cooked in milk and served with pistachios
- 140. Gulab Jamun (3 Pieces)** **\$4.95**
Deep fried plum colored dumplings of dried milk and refined flour soaked in sugar syrup
- 141. Gajar Ka Halwa** **\$4.95**
Carrot & milk pudding with nuts and served warm
- 142. Rice Kheer** **\$4.95**
Traditional Indian rice pudding with sweetened milk