

Indian Chinese

Noodles

Vegetable Soft Noodles Soft noodles with mixed vegetables	10.95	Chicken soft Noodles Soft noodles with chicken	11.95
Egg Soft Noodles Vegetable soft noodles with egg		Mixed Soft Noodles Soft noodles with chicken, egg, shrimp and vegetables	

Rice Entree

Vegetable Fried Rice Rice stir fried with vegetables	10.95	Shrimp Fried Rice Rice stir fried with shrimp	13.95
Egg Fried Rice Rice stir fried with egg and vegetables	11.50	Mixed Fried Rice Steamed rice with vegetables, egg, chicken and shrimp	
Chicken Fried Rice Rice stir fried with chicken, egg and vegetables	11.95		

Vegetarian

Vegetable Manchurian (wet) Batter fried minced vegetable balls cooked with manchurian sauce		Sweet and Sour Vegetable Vegetables cooked with sweet & sour sauce	
Gobi Manchurian (wet) Batter fried minced gobi balls cooked with manchurian sauce	10.95	Szechwan Vegetable Vegetables cooked with szechwan sauce	10.95
Ginger Vegetable Vegetables cooked with ginger sauce		Hot Garlic Vegetable (Spicy) Vegetables cooked with spicy garlic sauce	

Chicken

Chicken Manchurian (wet) Fried boneless chicken cooked with manchurian sauce	11.95	Ginger Chicken Fried boneless chicken stirred with ginger sauce	11.95
Szechwan Chicken Fried boneless chicken stirred with szechwan sauce		Garlic Chicken Fried boneless chicken stirred with hot garlic sauce	

Seafood

Fish Manchurian (wet) Boneless skinless batter fried fish cooked with manchuria sauce		Chilli Shrimp Batter fried shrimp cooked with vegetable and chilli sauce	
Chilli Fish Boneless skinless batter fried fish cooked with chilli sauce	12.95	Ginger Shrimp Batter fried shrimp cooked with ginger sauce	13.95
Ginger Fish Boneless skinless batter fried fish cooked with ginger sauce		Hot Garlic Shrimp Batter fried shrimp cooked with hot Garlic sauce	
Hot Garlic Fish Boneless skinless batter fried fish cooked with hot garlic sauce		Szechwan Shrimp Batter fried shrimp cooked with szechwan sauce	

Breads

Tandoori Roti Oven baked flat whole wheat bread	1.75	Masala Kulcha Oven baked bread stuffed with spiced vegetables	4.00
Butter Naan Oven baked bread with butter	1.75	Mint Paratha Oven baked whole wheat bread in layers topped with mint leaves	3.50
Paratha Baked wheat layered bread	2.75	Vegetable Stuffed Paratha Pan fried wheat bread stuffed with vegetables	3.50
Onion Naan Oven baked bread with onions	3.25	Poori One piece deep fried puffy wheat bread	2.50
Garlic Naan Oven baked bread with garlic	3.25		
Kheema Naan Oven baked bread stuffed with minced lamb	5.00		

Lamb Entrees

Lamb Vindaloo Carried lamb with potato		Spinach Lamb Lamb cooked with creamy spinach gravy	
Lamb Korma Lamb cooked with yogurt sauce		Kheema Masala Minced Lamb with green peas & spices	
Goat Curry Goat meat cooked with indian spices	12.95	Lamb Kadai Lamb cooked with mild yogurt sauce	
Lamb Kandhari Lamb cooked with creamy spicy sauce		Rogan Josh Tender lamb with spicy curry	
Mayuri Lamb special Speciality of the house thick gravy Lamb cooked with specially blended spices			

Seafood Entrees

Fish Masala Marinated fish with spicy curry sauce		Fish Tikka Masala Clay oven baked boneless fish fillets cooked with tomato and creme sauce	13.95
Shrimp Saag Shrimp cooked with creamy spinach		Shrimp Vindaloo Curried shrimp with potatoes	
Shrimp Masala Shrimp cooked with spicy curry sauce			

Tandoori & Kebab Entrees

Paneer Tikka Home made cheese baked in clay oven	12.95	Lamb Boti Kebab Lamb cubes marinated in yogurt spicy sauce and baked in clay oven	
Chicken Tikka Boneless breast chicken cubes marinated with spicy sauce baked in clay oven	13.95	Shish Kebab Specially marinated minced lamb on skewers	
Tandoori Chicken Chicken drumsticks marinated in spicy yogurt sauce and baked in clay oven		Fish Tikka Boneless fish cubes marinated with spicy cream sauce baked in clay oven	13.95
Tangri Kebab Marinated chicken drumsticks in clay oven		Tandoori Shrimp Shrimp marinated in yogurt sauce and cooked in clay oven	
		Tandoori Mixed Grill Assorted items platter from the above	

Direction Map



LUNCH BUFFET

Monday through Friday 11.00 a.m. to 2.30 p.m.
Saturday & Sunday 11.30 a.m to 3.00 p.m

Buffet with a different menu everyday comprising of South Indian and North Indian Specialities and also appetizers, salads, desserts and icecream. Special buffet on Saturday & Sunday.

DINNER

Sunday through Thursday 5:00 p.m. to 10.00 p.m.
Friday & Saturday 5.00 p.m. to 10.30 p.m.

CATERING

For all occasions large and small groups
* Dosa Pan and Tandoori oven available on site for catering *

12513 Olive blvd, St.Louis MO - 63141
Tel: 314-576-7272, 314-496-0685. Fax: 314-576-7274

Visit our other locations at

397 E. Las Colinas Blvd., Suit 180, Irving, TX 75039
Tel : 972-910-8788

5857 Westheimer RD Suit A, Houston, TX 77057
Phone: 713-975-6565

www.mayuri.com
we sever halal meat



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Appetizers

Vegetarian

Onion Pakoda	5.50
Spinach Pakoda	
Potato Pakoda	
Bell Pepper Pakoda	
Mixed Vegetable Pakoda Onion, Potato and Chilli	5.50
Chilli Pakoda Green Pepper	
Vegetable Samosa (4)	
Vegetable Cutlets (2)	
Vegetable Spring Rolls	6.50
Vegetable Manchurian	
Paneer 65	
Gobi Manchurian Cauliflower with spices	
Paneer Pakoda Home made cheese cubes	6.50
Baby Corn Majestic	

Non-Vegetarian

Egg Pakoda	6.50
Chicken Pakoda	
Chicken Manchurian	7.50
Pepper Chicken boneless	
Chicken 65	
Chilly Chicken Chinese style	
Apollo Fish	8.50
Fish Manchurian	
Shrimp Manchurian	
Shrimp 65	

Soups & Salads

Vegetarian

Special Dal soup	3.95
Rasam	
Tomato, Onion, Cucumber Salad	
Veg. hot 'n' sour soup	
Cream of Tomato soup	5.25
Vegetable Man chow soup	
Veg-Sweetcorn soup	5.95
Chicken Manchow soup	
Chicken Sweet corn soup	
Chicken Hot 'n' sour soup	

Non-Vegetarian

Shrimp Manchow soup	6.25
Shrimp Hot 'n' sour soup	

South & North Specials

South Indian

Served with sambar, coconut & ginger chutney

Idli Sambar Three steamed rice cakes	5.50
Medu Vada Three deep fried Lentil cakes	6.00
Upma Steamed rice cake	6.50
Onion Uttappam Lentil pancake with onions	7.50
Aloo Poori Two puffy breads with potato curry	7.50
Plain Dosa Rice crepe without stuffing	6.50
Masala Dosa Rice crepe with vegetable stuffing	7.00
Onion Dosa Rice crepe with onions	7.00
Paper Dosa Giant thin vegetable stuffed rice crepe	8.00

South & North Specials

South Indian

Served with sambar, coconut & ginger chutney

Moong Masala Dosa Green lentil crepe with vegetable stuffing	7.25
Moong Onion Dosa Green lentil crepe with onions	7.25
Moong Upma Dosa Green lentil crepe with rice cake	8.50
Rava Masala Dosa Crepe made with cream of rice & wheat	8.75
Rava Onion Dosa Crepe of rice & wheat crepe with onions	8.75

North Indian

Two pieces served with mint & tamarind sauce

Dahi Vada Lentil cakes soaked in yogurt	6.00
Chole Bhatura Puffed bread with garbanzo beans curry	7.50
Chole Poori Wheat puffed bread with garbanzo beans curry	7.50
Aloo Paratha Oven baked wheat bread stuffed with mashed potato and creme sauce	7.95
Gobi Paratha Oven baked wheat bread stuffed with mashed cauliflower	7.95
Biryani (Hyderabadi Style) Basmati rice cooked with special spices and served with raita, curry sauce	13.95
Vegetable Biryani Basmati rice cooked with mixed veggies	
Chicken Biryani Basmati rice cooked with chicken	14.95
Mutton Biryani Basmati rice cooked with goat meat	15.95
Shrimp Biryani Basmati rice cooked with shrimp	17.95

A la carte

An entree of your choice served with either one poori, one naan, one roti, one paratha or rice pilaf.

THALI

Thali served with an entree of your choice, soup of the day, dal curry (lentil curry), rasam (tamarind soup), chef's choice of vegetable curry, raita (yogurt & vegetables), rice pilaf, papadam (lentil wafer), chef's choice of dessert, and your choice of either poori (wheat flour deep fried puffy bread), Naan (clay oven baked soft bread), or paratha (wheat flour layered oven baked bread).

Add \$5.00 extra for Thali

Vegetarian Entrees

Dal Curry Medium spiced lentil curry	10.95
Dal Makhani Kidney beans and whole red lentil curry	
Mutter Paneer Home made cheese with green peas	
Masala Aloo Gobi Cauliflower and potato curry, semi dry	
Vegetable Jal-frazi Shallow fry vegetables with spicy sauce	
Chana Masala Garbanzo bean curry sauce	
Aloo Palak Creamy Spinach with potatoes	
Bangalore Mirch Masala Bell pepper cooked in spicy sauce	
Aloo Mutter Potato and peas cooked with spicy sauce	
Baingan Bhartha Egg plant baked in oven & cooked in Creamy spicy sauce	
Palak Paneer Spinach puree with home made cheese	
Navaratan Korma Mixed veggie with nuts and creme sauce	
Bhendi Masala Semi dry okra fry	
Kandhari Vegetable Minced Vegetables cooked with special creamy white sauce	
Kadai Vegetable Vegetables cooked with yogurt and creamy sauce	
Vegetable Chatpat Vegetables cooked with hot sauce	
Malai Kofta Home made cheese, vegetable balls in butter sauce	
Paneer Tikka Masala Home made cheese cooked with tomato, onion and creamy sauce	
Bagara Baingan Small eggplant cooked with specially blended spices	

Chicken Entrees

Butter Chicken Chicken cooked with mild butter sauce	11.95
Chicken Masala Marinated chicken with spicy curry sauce	
Chicken Korma Chicken prepared with yogurt sauce	
Chicken Vindaloo Curried chicken with potatoes	
Spinach Chicken Chicken cooked with spinach curry	
Chicken Hyderabadi Chicken cooked with specially blended spices	
Chilly Chicken Chicken breast cooked with chillies, Indian spices and herbs	
Chicken Khandhari Chicken cooked with creamy spicy sauce	
Andhra Chicken Chicken cooked with yogurt, nuts and hot sauce	
Chicken Chatpat Chicken cooked with hot sauce and spicy lemon juice	
Kadai Chicken Chicken cooked with yogurt creamy sauce and masala	
Methi Chicken Chicken cooked with methi leaves and white mild sauce	
Chicken Tikka Masala Clay oven baked chicken breast cooked with tomato and cream sauce	
Chicken 65 Marinated chicken cooked with curry leaves and spices	
Mayuri special Chicken Specialty of the house, chicken cooked with specially blended spices, onion and bell pepper	