



Mayura Indian Restaurant

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



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Most Ordered

ITEM	PRICE
Garlic Naan Naan topped with garlic and cilantro.	\$4.95
Vegetable Samosa Two deep fried crispy crust stuffed with mashed potatoes & peas.	\$7.95
Chicken Tikka Masala Combo Served with rice & naan.	\$22.95
Butter Chicken Grilled chicken cooked in silky smooth tomato and Cashew gravy.	\$21.95
Chicken Tikka Masala Boneless chicken tikka cooked in Cashew, tomato and onion curry sauce with Indian spices.	\$21.95
Palak Paneer Curry with fresh spinach & Indian cheese served with Rice.	\$20.95
Dal Masala Lentils with spices.	\$18.95
Paneer Butter Masala Indian cheese (Paneer) cooked in a tomato, onions and Cashew based sauce.	\$20.95
Butter Naan Naan topped with melted butter.	\$4.95
Plain Naan White bread cooked in a tandoor.	\$3.95
Chicken Tandoori Chicken w/ bone marinatedwith yogurtand spices & roasted in clay oven.	\$21.95
Lassi Mango, sweet, salt.	\$4.95

NOODLES

ITEM	PRICE
SHRIMP NOODLES Stir fried noodles with seasoned shrimp and veggies.	\$23.95
MIXED NOODLES A hearty combination of chicken, veggies,egg and shrimp all tossed together and stir fired.	\$24.95
Chicken Tenders Crispy, seasoned chicken strips that are perfect for dipping.	\$12.95
EGG NOODLES Stir fried noodles with scrambled eggs and veggies.	\$22.95

Appetizers

ITEM	PRICE
Vegetable Samosa (Appetizers) Two deep fried crispy crust stuffed with mashed potatoes & peas.	\$7.95
Idly Three lentil & rice patties served with chutneys and sambar.	\$9.95
Kerala Special Fish Pollichathu Fish marinated in spices, wrapped in banana leaves and grilled.	\$26.95

ITEM	PRICE
Onion Pakora Twenty five pieces of sliced marinated onion fried with chickpea flour.	\$13.95
Medhu Vada Three deep fried lentil donuts.	\$10.95
Banana Bajji Sliced ripe plantains (sweet) deep fried in rice flour batter.	\$12.95
Idly Vada Combo 2 Idly & 2 vada served with chutneys and sambar.	\$13.95
Dahi Vada Two vadas dipped in yogurt sauce garnished with cilantro.	\$14.95
Sambar Vada Two deep fried lentil donuts dipped in sambar.	\$12.95
Bhel Puri Mix of fresh tomatoes, onions, boiled potatoes in tamarind chutney & cilantro.	\$12.95
Rasam Vada Two deep fried lentil donuts dipped in rasam.	\$12.95
Paneer Pakora Grilled chicken, onion, tomato & cucumber wrapped in naan.	\$10.95
Shrimp Symphony Golden prawns tossed in a bold, tangy glaze.	\$16.95
Chicken wings coated in Kerala spices, ccoked in honey sauce	\$14.95
Chicken Kothu Porotta Tender chicken stir-fried with shredded porotta and spices.	\$17.95
Navaa Chicken Fry Chicken marinated in the traditional recipe, fried to perfection and tossed in special in-house sauce.	\$14.95
PODI IDLY 3 pcs Idly sautered in Ghee and spices	\$13.95
Mixed Vegetable Pakora Veggies dipped in chickpea flour with spices & deep fried.	\$13.95

Indian Soups and Salads

ITEM	PRICE
Vegetable Soup (Sambar) A rich, hearty vegetable soup featuring lentils, carrots, okra, and spices in a savory broth.	\$9.95
Rasam Sour and spicy South Indian soup garnished with cilantro.	\$9.95

Vegetarian Dishes

ITEM	PRICE
Palak Paneer (Vegetarian Dishes) Curry with fresh spinach & Indian cheese served with Rice.	\$20.95
Dal Masala (Vegetarian Dishes) Lentils with spices.	\$18.95
Paneer Butter Masala (Vegetarian Dishes) Indian cheese (Paneer) cooked in a tomato, onions and Cashew based sauce.	\$20.95

ITEM	PRICE
Vegetable Korma Mixed veggies curry with coconut gravy. Vegan and Gluten free	\$18.95
Aloo Gobi Potato & cauliflower cooked in savory sauce.	\$18.95
Bhindi Masala Okra, onions, tomatoes & spice.	\$20.95
Chana Masala Garbanzo beans cooked in exotic spices.	\$19.95
Eggplant Masala Eggplant cooked a special blend of spices and served with rice.	\$19.95
Mutter Paneer Peas with Indian cheese in a cashew, onions and tomato savory sauce.	\$20.95
Aloo Palak Potato & spinach cooked in aromatic sauce.	\$18.95
Palak Tofu Indian cottage cheese cooked with pureed spinach & spices.	\$19.95
Mushroom Masala Buttoned mushroom cooked w/ garlic & spices.	\$20.95
Kerala Special Avial (Vegan)-Served with Rice A medley of vegetables cooked in coconut and seasoned with curry leaves, served with rice.	\$17.95
Chana Palak Garbanzo beans & spinach cooked with spices.	\$18.95
Mushroom Palak Mushroom & spinach cooked in savory sauce.	\$20.95
Royal Oyster Mushroom Masala Royal Oyster mushrooms in spiced masala gravy.	\$18.95
Chilli Gobi Crispy cauliflower florets tossed in a spicy chili sauce with bell peppers and onions.	\$22.95
Chilli Paneer Crispy cubes of paneer tossed in tangy sauce with bellpepper and onion.	\$22.95
Gobi Manchurian Cauliflower florets coated in a savory sauce with green onions and a lime wedge garnish.	\$21.95
Chana Masala (Vegetarian Dishes) Chana Masala Garbanzo beans cooked in spiced onion and tomato sauce	\$19.95

Dosas

ITEM	PRICE
Masala Dosa Golden grilled crispy crepe with mildly spiced mash potato filling.	\$15.95
Paneer Bhurji Dosa Crispy crepe stuffed with flavored Indian cottage cheese.	\$18.95
Butter Masala Dosa Golden grilled buttered crispy crepe with mildly spiced mashed potato filling.	\$15.95
Paper Masala Dosa Paper dosa served with mildly spiced mashed potatoes.	\$16.95
Cheese Dosa Crispy crepe stuffed with spicy mozzarella cheese.	\$18.95

ITEM	PRICE
Onion and Hot Chili Dosa Golden grilled crispy crepe with onion & jalapeno stuffing.	\$15.95
Ghee Roast Crispy crepe roasted in melted butter.	\$15.95
Spinach Masala Dosa Crispy crepe with spinach, garlic, mint & stuffed with mildly spiced potatoes.	\$17.95
Paper Dosa Paper thin rolled crispy crepe.	\$15.95
Spring Dosa Crispy crepe stuffed with fresh vegetables.	\$17.95
Sada Mysore Dosa Plain crispy crepe with spicy chutney spread.	\$14.95
Mysore Masala Dosa Plain crispy crepe with spicy chutney spread & stuffed with mildly spiced potatoes.	\$15.95
Plain Dosa Golden grilled crispy crepe made from fermented rice & lentil batter.	\$12.95

Mayura Special Uthappam

ITEM	PRICE
Onion Uthappam Pancake made from rice and lentil flour with onion.	\$14.95
Paneer and Peas Uthappam Pancake made from rice and lentil flour with paneer and peas.	\$17.95
Onion and Hot Chili Uthappam Pancake made from rice and lentil flour with onion and chili.	\$16.95
Onion, Tomato and Chili Uthappam Pancake made from rice and lentil flour with onion, tomato and chili.	\$16.95
Plain Uthappam Pancake made from rice and lentil flour.	\$11.95
Mayura Special Cheese and Veggie Uthappam Pancake made from rice and lentil flour with cheese and mixed vegetables.	\$18.95
Tomato and Peas Uthappam Pancake made from rice and lentil flour with tomato and peas.	\$15.95
Onion and Peas Uthappam Pancake made from rice and lentil flour with onion and peas.	\$16.95
Vegetable Uthappam Pancake made from rice and lentil flour with mixed vegetables.	\$17.95
5 Cocktail Uthappam w/ Channa Five assorted mini uthappams served with chickpeas, sambar, and chutney.	\$23.95

Chicken Dishes

ITEM	PRICE
Butter Chicken (Chicken Dishes) Grilled chicken cooked in silky smooth tomato and Cashew gravy.	\$21.95
Chicken Tikka Masala (Chicken Dishes) Boneless chicken tikka cooked in Cashew, tomato and onion curry sauce with Indian spices.	\$21.95

ITEM	PRICE
Chicken Tandoori (Chicken Dishes) Chicken w/ bone marinatedwith yogurtand spices & roasted in clay oven.	\$21.95
Chicken 65 Marinated boneless chicken deep fried, South Indian style.	\$21.95
Chettinad Chicken Chicken cooked in tamil nadu style (Southern India).	\$21.95
Chicken Palak Chicken cooked in spinach gravy with spices.	\$21.95
Chicken Tikka Marinated in spiced yogurt, boneless chicken and cooked in tandoor oven.	\$21.95
Chilly Chicken (Served with steam rice) Marined and fried chicken sauted in the special sauce , added bell pepper.	\$22.95
Chicken Karahi Stir-fried chicken with tomatoes, onions & spices.	\$21.95
CHICKEN NOODLES	\$23.95
Chicken Vindaloo Chicken & potato cooked in a spicy sauce.	\$21.95
Tandoori Mix and Kebab Tandoori chicken with yogurt and assorted kebabs.	\$27.95

Other Meats and Seafood

ITEM	PRICE
Goat Curry Chunks of goat & potato cooked in spicy sauce.	\$23.95
Lamb Vindaloo Lamb & potato cooked in spicy sauce.	\$22.95
Lamb Korma Cooked in a delicious blend of spices.	\$22.95
Lamb Palak Lamb cooked in spinach gravy with spices.	\$23.95
Lamb Karahi Stir fried w/ tomatoes, onions & spices.	\$22.95
Shrimp pepper fry Shrimp marinated with Indian spices and fried	\$23.95
Shrimp Masala Shrimp cooked in savory curry sauce.	\$23.95
Fish Fry Shallow fried marinated fillet of fish.	\$20.95
Branzino Fish fry Grilled sea bass with crispy skin, garnished with sliced onions and green chili peppers.	\$21.95
Legacy fish mango curry Juicy salmon in a luxurious mango-infused sauce.	\$23.95
Goat Palak Goat cooked in spinach gravy with spices.	\$23.95
Red fish curry	\$21.95

ITEM	PRICE
Legacy shrimp mango curry Juicy shrimp in a luxurious mango-infused sauce.	\$23.95
Fish Curry Fish cooked in savory gravy.	\$21.95
Goat Vindaloo Chunks of goat & potato cooked in spicy sauce.	\$23.95

Lunch & Dinner Specials

ITEM	PRICE
Chicken Tikka Masala Combo (Lunch & Dinner Specials) Served with rice & naan.	\$22.95
Butter Chicken Combo	\$22.95
Shrimp Tikka Masala Combo Shrimp cooked in creamy onion and tomato sauce.	\$22.95
Choice of Any Two Dishes (Vegetarian) . Mixed vegetables, chana masala, dal masala, palak paneer, with rice and naan	\$21.95
Lamb Tikka masala Combo Assorted-vegetarian dishes{2} and chickencurry/ fish curry with rice, naan	\$22.95

Mayura Specials

ITEM	PRICE
Porotta with Chicken Curry Thin layered bread - porotta- served with kerala chicken curry.	\$24.95
Kerala Special Appam with Chicken Curry Gluten-free. Gluten-free rice pancake or porotta with kerala chicken curry.	\$24.95
Malabari Coconut Roast Mutton Mutton marinated in a spice mix, roasted with coconut and spices.	\$24.95
Mayura Special Dum Biryani Flavored rice cooked with chicken & spices in kerala style.	\$21.95
Kerala Special Fish Curry(served with Rice) Fish cooked in kerala style with coconut & spices.	\$21.95
Porotha with beef Fry	\$25.95
Kerala Special Appam with Fish Curry Gluten-free. Gluten-free rice pancake or porotta with Kerala fish curry.	\$24.95
Idiyappam with Veg Korma Gluten-free. Porottal appam with vegetables cooked in coconut sauce.	\$20.95
Upma Thick porridge cooked from dry roasted semolina & vegetables.	\$19.95
Kerala Special Chicken Curry(served with rice) Chicken cooked in kerala style with coconut & spices.	\$21.95
Kerala Special Avial Mixed vegetables cooked with coconut and spices.	\$16.95
Malabari coconut roast Beef Beef marinated in a spice mix, roasted with coconut and spices.	\$24.95

ITEM	PRICE
Mayura Special Shrimp Biryani Flavored rice cooked with shrimp & spices in kerala style.	\$22.95
Kerala specia Chicken Kothu Porotha Steamed cylinders of ground rice layered with coconut served with garbanzo beans cooked in spices.	\$17.95
Malabari Coconut Roast Chicken Chicken marinated in a spice mix, roasted with coconut and spices	\$22.95
Porotta with Veg Korma Gluten-free. Porottal appam with vegetables cooked in coconut sauce.	\$20.95
Idiyappam with Chicken Curry Gluten-free. Gluten-free rice pancake or porotta with kerala chicken curry.	\$24.95
Idiyappam with Fish Curry Steamed rice noodles served with spicy fish curry. Option of pancake or porotta on the side.	\$24.95
Thalassery Beef Biryani	\$23.95
Porotta with Fish Curry Porotta or pancake served with spicy fish curry.	\$24.95
Kerala Special Appam with Veg Korma Gluten-free. Porottal appam with vegetables cooked in coconut sauce.	\$20.95

Rice Dishes

ITEM	PRICE
Thalassery Chicken Biryani Fragrant rice cooked in marinated Chicken, infused with spices.	\$22.95
Chicken Biryani Flavored rice with chicken cooked in special blend of spices.	\$20.95
Lamb Biryani Flavored rice with lamb cooked in special blend of spices.	\$22.95
Thalassery Mutton Biryani Fragrant rice cooked in marinated mutton, infused with spices.	\$24.95
Lemon Rice Flavored rice cooked with any of the above.	\$18.95
Goat Biryani	\$22.95
Chicken Dum Biryani Aromatic basmati rice layered with tender chicken pieces, infused with a blend of spices and garnished with caramelized...	\$21.95
Tamarind Rice Rice flavored with tangy tamarind sauce & spices.	\$18.95
Thalassery Beef Biryani (Rice Dishes) Fragrant rice cooked in marinated beef, infused with spices.	\$24.95
Thalassery Fish Biryani Flavorful marinated Pompano fish (with bones) cooked in aromatic Jeerakasala rice infused with spices.	\$25.95
Thalassery Shrimp Biryani Aromatic Jeerakalsala rice layered with succulent shrimp, garnished with fried onions ,fresh cilantro & mint	\$25.95
Vegetable Biryani Flavored rice with seasonal fresh vegetables, spices & nuts.	\$18.95
Garlic Rice Fragrant garlic-infused steamed rice, the perfect aromatic accompaniment.	\$14.95

Indian Bread

ITEM	PRICE
Garlic Naan (Indian Bread) Naan topped with garlic and cilantro.	\$4.95
Cheese Naan Wheat bread stuffed with cheese.	\$10.95
Butter Naan (Indian Bread) Naan topped with melted butter.	\$4.95
Plain Naan (Indian Bread) White bread cooked in a tandoor.	\$3.95
Porotta Multi layered bread.	\$2.50
Roti Whole wheat bread cooked in a tandoor.	\$4.95
Chapati Whole wheat bread cooked over open flame.	\$2.00
Poori Deep fried whole wheat puffed bread.	\$2.00
Ginger Naan Naan topped with ginger and cilantro.	\$3.95
Mayura Special Appam Gluten-free bread made from fermented rice.	\$2.00
Onion Naan Naan topped with onion and cilantro.	\$6.95

Side Orders

ITEM	PRICE
Papadum Deep fried lentil wafers.	\$3.95
Mango Chutney Mango in spice blend.	\$4.95
Pickle Mixed vegetables, lemon, mango in savory spice blend.[8 oz}	\$3.95
Gun Powder (spiced dry chutny)	\$3.95
Coconut Milk	\$4.95
Steamed Rice Soft and fluffy white rice, cooked to perfection.	\$3.00
Raita Onion, cucumber & carrots in yogurt.	\$4.50

Desserts

ITEM	PRICE
Gulab Jamun Deep fried milk-solids in flavored sugar syrup.	\$7.95

ITEM	PRICE
Carrot Halwa Sweet dessert pudding made with shredded carrots & milk.	\$10.95
Ras Malai Sugary white balls of paneer soaked in cardamom flavored cream.	\$7.95
Vanilla Ice Cream Smooth, creamy classic vanilla ice cream - a delightful frozen treat.	\$5.50
Madras Payasam Rice/wheat boiled in milk & sugar flavored with nuts & raisin.	\$11.95
Carrot Halwa with Ice Cream Carrot halwa served with vanilla ice cream.	\$12.95

Beverages

ITEM	PRICE
Lassi (Beverages) Mango, sweet, salt.	\$4.95
Fresh Lime Soda	\$4.50
Ginger Beer Refreshing, Sparkling Beverage with a Zesty Ginger Kick	\$4.95
Soft Drink Soda selection including Coke, Diet Coke, and Sprite.	\$2.50
Shake Vanilla, mango, banana, rose.	\$4.95
Bottled Water Pure and refreshing bottled water.	\$2.00
Madras Coffee Instant hot coffee with milk	\$5.95
Mango Juice	\$4.95
Masala Chai Hot Tea with milk and spices	\$4.95
Orange Juice Classic citrus refreshment.	\$4.95