

Welcome to the Mango Leaf Experience

Mango Leaf represents the best of 5,000 years of culinary tradition that excites the senses of taste, aroma and sight to unparalleled levels. We take great pride in bringing together a culturally diverse palate borne out of the use of the freshest spices and ingredients magically blended together. From North India's tandoor to the South Indian masala dosa, we have created a culinary bridge that spans several regional cuisines, both traditional and contemporary. While our food speaks for itself, our exemplary service, ambiance and attention to detail, serve to enhance your dining experience.

Mango Leaf's owner is dedicated to ensuring guests have an unforgettable experience. Should you have special dietary needs, please do not hesitate to inform our wait staff. We will make every effort to accommodate you. We would love the opportunity to host or cater momentous events, be they large or small. Mango Leaf's brand of culinary hospitality could well be trademarked.

From the staff and management of Mango Leaf, have a wonderful culinary experience.



TASTE OF SOUTH INDIA

APPETIZERS

Idli \$6.95
Steamed rice and lentil cakes

Medu Vada \$6.95
Deep-fried lentil donuts

Idli Vada Combo \$9.95
Combination of steamed rice and lentil cakes and deep-fried lentil donuts

Rasam / Sambar / Dahi Vada \$7.95
Fried lentil donuts dipped in rasam (soup light on the tummy), sambar (lentil soup) or yoghurt

Aloo Bonda \$6.95
Lentil dumplings with potatoes and onions

Masala Vada \$6.95
Spicy fritters made with Chana dal or Bengal gram

UTHAPPAM

Plain Uthappam \$9.95
Pancakes made with rice flour

Onion Masala Uthappam \$11.95
Rice pancakes sprinkled with onions, chillies and tomatoes

Tomatoes and Peas Uthappam \$12.95
Rice pancakes made with tomato and peas toppings

Vegetable Uthappam \$12.95
Pancakes made with onions, carrots, tomatoes and peas toppings

DOSA SPECIALS

Plain Dosa \$9.95
Thin crepes made from rice and lentil mix

Masala Dosa \$12.95
Thin crepes filled with potatoes and onions

Mysore Masala Dosa \$12.95
Thin crepes coated with spicy chutney and filled with potatoes and onions

Paneer Dosa \$13.95
Thin crepes stuffed with paneer and chillies masala

Rava Dosa \$12.95
Crispy crepes made with semolina

Rava Masala Dosa \$12.95
Rava (semolina) thin crepes filled with potatoes and onions

Onion Rava Dosa \$12.95
Rava (semolina) made thin crepes filled with chopped onions

Egg Dosa \$11.95
Egg beat spread over thin crepes

Spring Dosa \$12.95
Thin crepes filled with vegetables

Chicken Keema Dosa \$13.95
Thin crepes filled with chicken

Lamb Keema Dosa \$14.95
Thin crepes filled with lamb kheema

APPETIZERS

VEGETARIAN

Samosas (2 pieces) **\$4**
Traditional stuffed triangle pastries filled with spiced potato and peas

Chili Pakora **\$6**
Chili coated with gram flour batter deep fried fritter

Paneer Pakora **\$6**
Home made cheese coated with gram flour batter deep fried fritter

Chili Paneer **\$8**
Spicy Indo-Chinese starter recipe with cheese cubes marinated in chili sauce and seasoned in spices

Gobi Manchurian **\$8**
Indo-Chinese recipe with fried cauliflower in dry sauce like texture

Mix Vegetable Platter **\$11**
Mixed pakoras, 2 pieces of Samosa, 2 pieces of Aloo Tikka and 2 pieces of Vegetable Cutlet fritter

NON-VEGETARIAN

Chicken Fingers & Fries **\$5**
Kids favorite choice of fries served with deep-fried chicken fingers

Chicken Pakora **\$6**
Shredded tandoori chicken dipped in gram flour batter and deep-fried fritter

Chili Chicken (Dry) **\$8**
Diced chicken, bell peppers, onions, garlic and a hint of spice

Chicken 65 **\$9**
Boneless chicken simmered in yoghurt, flavored with pungent spices and curry leaves

Fish Amritsari **\$9**
Deep fried Talapia marinated in lemon and red chili paste

Chicken/Lamb Keema Samosa **\$4**
The ever-popular triangles made with chicken mince and peas stuffed in flaky pastry and deep fried. Add \$1 for Lamb

Tandoori Peshkush **\$14**
Mixed platter of our tandoori specialities: Chicken Tikka, Chicken Reshmi Kabab, Lamb Boti Kabab, Fish Tikka, tandoori Shrimp and tandoori Chicken all together in an adventurous dish

CHAT STATION

Samosa Chat **\$6** **Papdi Chat** **\$6**
Crisp pastry filled with vegetables and chickpeas seasoned with spices, offered with mint chutney and yoghurt sauce
Potatoes or Papdi (thin savory biscuit), served with spiced yogurt and tamarind chutney

Aloo Tikki Chat **\$6** **Bhelpuri** **\$6**
Potato patties with chickpeas, yoghurt, sweet and sour chutneys
A mélange of assorted crispy noodles smothered in a sweet and sour chutney

TANDOOR CORNER



TANDOORI VEGETARIAN

Tandoori Vegetables (Veg) **\$15**
Vegetables with mixed spices, grilled in tandoor

Paneer Tikka (Veg) **\$15**
An exotic kebab of home made cottage cheese, barbecued in tandoor

TANDOORI LAMB

Lamb Boti Kabab **\$16**
Delicate morsels of lamb steeped in spiced yoghurt based marinade & char grilled

Lamb Sheekh Kabab **\$16**
Lamb minced with herbs and spices, roasted in the tandoor

TANDOORI SEAFOOD

Fish Tikka **\$15**
Fish marinated in medley of yogurt with spices & char grilled

Shrimp Tikka **\$17**
Jumbo shrimp marinated in subtle spices and grilled over a charcoal fire

TANDOORI CHICKEN

Tandoori Chicken (Half/Full) **\$9/\$16**
The king of Kebabs. Juicy chicken marinated in Yogurt and spices, grilled in a tandoor

Chicken Tikka **\$15**
Morsels of chicken steeped in a spicy marinade & char grilled

Chicken Shikara **\$15**
Chicken cooked in a spinach paste and blend of spices

Chicken Sheekh Kabab **\$15**
Chicken minced with herbs and spices, roasted in the tandoor

Chicken Reshmi Kabab **\$15**
Cubes of chicken marinated in creamy cashewnut paste and mild spices, cooked in tandoor

Chicken Lahsooni Kabab **\$15**
Boneless pieces of chicken marinated in garlic, roasted in the tandoor

VEGETARIAN ENTREES

Dal Makhani	\$14
Black lentils simmered overnight on slow charcoal fire, enriched with butter and cream	
Tarka Dal	\$14
Yellow lentils flavored with garlic and mustard seeds	
Chana Masala	\$14
Whole chickpeas cooked in traditional spicy Punjabi masala	
Baingan Bhatha	\$15
Roasted, de-skinned and pureed eggplant, cooked with turmeric, onions and tomatoes	
Aloo Gobhi / Aloo Matar	\$14
Cauliflower or fresh green peas stir fried with potatoes, chili, turmeric, onions and tomato	
Jaipuri Aloo	\$14
Potatoes skilled fully cooked to perfection with mild Indian spices	
Bhindi (Okra) Masala	\$14
Chopped Okra, stir fried with turmeric and onions	
Navratan Korma	\$15
A Delicious combination of several vegetables in a creamy sauce	
Vegetable Jhalfrezi	\$14
Mixed vegetables with cottage cheese & tossed with bell peppers	
Malai Kofta	\$15
Mix vegetable cheese dumplings cooked in creamy hot sauce with herbs and spices	
Panner Palak	\$15
Spinach and homemade cheese cooked with a hint of fenugreek	
Paneer Tikka Masala	\$15
An exotic Kebab of housemade cottage cheese, barbecued in tandoor	
Paneer Lababdar	\$15
Popular gravy dish made with onions tomatoes, cashews and spices with a middy tangy taste	
Paneer Bhurji	\$15
Fresh cottage cheese grated and prepared with green peppers, tomatoes and onions	
Paneer Makhani	\$15
Cottage cheese cubes served in velvety tomato gravy enriched with honey	
Paneer Matar	\$15
Fresh cottage cheese cubes prepared with green peas	
Paneer Kadhai	\$15
Cheese, green peppers and red onions, tempered with roasted whole spices, blended with tomato gravy in an Indian wok	



CHICKEN ENTREES

Chicken Tikka Masala	\$16
Chunks of chicken (white meat) roasted in a tandoor and then folded into a cream sauce	
Chicken Chili Masala	\$16
Boneless pieces of Chicken cooked with green chilies & hot spices	
Chicken Makhani (Butter Chicken)	\$16
Boneless tandoori chicken cooked in mild spiced tomato-cream sauce	
Chicken Vindaloo	\$16
A delicious combination of chicken marinated in vinegar, hot pepper spices cooked over a low heat	
Chicken Madras	\$16
Boneless pieces of chicken cooked with South Indian spices flavored with coconut	
Chicken Chettinad	\$16
Classic recipe from the region of Chettinad in Southern India cooked in peppery paste laced with coconut and onions	
Chicken Badami	\$17
Chicken cubes cooked in a rich almond flavored sauce	
Chicken Curry	\$14
Chicken cooked with a delicately spiced curry sauce	

LAMB & GOAT ENTREES

Lamb Rogan Josh	\$16
Tender morsels of lamb simmered in curd with Kashmiri herbs and spices	
Lamb Kheema Matar	\$17
Mouth melting lamb mince cooked with green peas	
Lamb Boti Kabab Masala	\$17
Tender mutton marinated overnight in India house classic spicy red masala and a touch of yogurt	
Lamb Pasanda	\$18
Lamb scalloped in a rich, creamy sauce	
Lamb Chili Masala	\$17
Boneless lamb cooked in a hot and spicy sauce	
Lamb Madras	\$17
Boneless Lamb with South Indian spices flavored with coconut	
Lamb Vindaloo	\$17
Spiced pieces of lamb cooked with fresh ground spices and potatoes	
Goat Curry	\$17
Home style bone-in goat cooked in classic curry spices	

SEAFOOD ENTREES

Shrimp Masala Shrimps cooked in a medley of exotic Indian herbs and spices	\$18	Shrimp Vindaloo Goan style shrimp curry, cooked with potatoes, ginger, tomatoes and dry red chilies	\$18
Shrimp Madras Shrimps cooked in a coconut flavored sauce	\$18	Malabar Shrimp Curry This marvelous curry is from the Malabar Coast cooked with specially prepared herbs	\$18
Fish Tikka Masala Barbecued pieces of boneless marinated in yogurt and spices	\$17		

TANDOORI BREADS



Naan (Butter available) Leavened refined flour bread made in tandoor in a teardrop shape	\$4	Bhatura Deep fried leavened refined flour bread	\$5
Garlic Naan Leavened refined flour bread with chopped garlic made in tandoor in a teardrop shape	\$5	Roomali Roti Indian bread made by rolling and tossing until paper thin, cooked on an inverted Kadhai	\$7
Peshawari Naan Flat leavened refined flour bread dotted with sesame seeds	\$5	Lacha Paratha A multi layered bread from tandoor	\$5
Kashmiri Naan Leavened refined flour bread stuffed with pineapple, cherries and walnuts	\$6	Aloo / Gobhi Paratha Indian bread cooked stuffed with filling of your choice - potato / cauliflower	\$6
Cream Cheese Naan Leavened refined flour bread stuffed with cream cheese	\$6	Paneer Kulcha Leavened Indian bread cooked in a tandoor, stuffed with homemade cottage cheese and topped with cilantro	\$6
Khurmi Naan Leavened refined flour bread stuffed with garlic, tomatoes and chilies	\$6	Phulka Whole wheat soft and thin puffed flat bread cooked on direct flame for it to rise and puff	\$5
Lamb Kheema Naan Leavened refined flour bread stuffed with mildly spiced ground lamb	\$7	Onion Kulcha Leavened Indian bread cooked in a tandoor, stuffed with onion and topped with cilantro	\$6
Poori Unleavened whole wheat bread deep fried	\$5	Breads of India Sampler Fresh baked garlic naan, onion kulcha and naan, perfect for sharing at the table	\$11
Tandoori Roti Whole wheat bread baked in tandoor	\$4		

HOUSE DINNER SPECIALS

Served with soup or house salad, white rice and naan bread

Tandoori Mixed Grill Special Tandoori Chicken, Reshmi Kabab and Chicken Tikka served with Lamb Curry	\$21	Mango Leaf Special Fish Tikka, tandoori Chicken, Lamb Seekh Kabab, home-style Rogan Josh with Dal Makhani	\$24
Vegetarian Thali Served with two Chef's choice vegetable entrees and Dal Makhani	\$18	Light Platter Special Low-calorie combination of Chicken Reshmi kabab, Fish Tikka, Dal Makhani, chutney relishes	\$19

RICE ENTREES

Saffron Rice

Fluffy white long grained rice steamed to perfection with a tinge of saffron

\$7

Goat Biryani

Popular dish made with Basmati rice and goat meat cooked with special spices

\$17

Jeera Rice

Rice steamed to perfection with cumin seeds

\$7

Chicken or Lamb Biryani

Basmati rice cooked with special spices and chicken; Add \$1 for lamb

\$14

Peas Pulao

Basmati rice simmered with green peas

\$7

Shrimp Biryani

Curried shrimps cooked in mint flavored basmati rice

\$17

Vegetable Biryani

Basmati rice cooked with seasonal fresh vegetables and spices

\$12

Egg Biryani

Basmati rice cooked with egg and spices

\$10



DESSERTS

Kheer

A traditional rice and milk pudding flavored with aromatic spices

\$5

Rasmalai

An Indian delicacy made of cottage cheese steeped in sweet milk, garnished with pistachio and almonds

\$5

Gulab Jamun

Fried dumplings made of thickened milk and flour, and then softened in sugar syrup

\$5

Gajar Ka Halwa

Grated carrots cooked in thickened milk with assorted dry fruits

\$5

Kulfi (Mango, Pista, Orange or Faluda)

Rich Indian ice cream served in favorite flavor or Faluda (sweet Indian noodles)

\$6



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