

Mint Leaf

**At Mint Leaf Lounge and Restaurant
Our menu is a unique combination
Of progressive Indian cuisine
From all over the subcontinent
Seasoned with delicate yet
intricate marinades.**

**We use seasonal British produce
wherever possible, prepared using the
traditional tandoor oven, charcoal grill
and tawa hot plate to create innovative and
contemporary, fresh, healthy food
with authentic Indian flavors.**

*2 Course Minimum Order Required
(either Starter/Main or Main/Dessert)

*A discretionary 12.5% service charge
will be added to your bill

*All prices include 20% VAT

*(V) – Denotes vegetarian dishes

*Please note that we only use
free range chicken

*Before you order your food and drink, please inform a
member of staff if you have a food allergy or intolerance

*Some dishes may contain traces of nuts and dairy
– please ask your server

*Our Chicken and Lamb is Halal

STARTERS

Aloo Pudhina Tikki (V) £10.00

Pan seared potato and mint cake spiced with mint chilli and ginger.

Kurkure Asparagus (V) £11.50

Tempura asparagus spiked with fennel, cumin and coriander, tomato garlic chutney.

Shakargandi Salad (V) £9.50

Roast sweet potato, pepper, pickled beetroot and puffed quinoa with seasonal greens.

Bhel Puri Chat (V) £9.50

Puffed rice, wheat crisp and spiced chickpea tossed with shallot, pomegranate and sweet tamarind.

Ajwani Paneer (V) £12.00

Tandoor glazed paneer tikka treated with carom, fenugreek and roasted gram flour.

Chilli Calamari £12.00

Tempura squid tossed with pepper and sweet chilli drizzle.

Lamb Seekh Kebab £14.00

Lamb leg spiced with ginger, green chilli and mint.

Mahi Gulmarg £14.00

Salmon fillet seasoned with kasundi mustard, turmeric and ajwain seed.

Kashmiri Murgh £13.00

Chicken supreme reserved in Kashmiri chilli marinade, lemon and yoghurt.

Tandoori Jheenga £28.00

Wild prawn delicately spiced with citric blend of lime juice, onion seed and saffron.

Champ-e-Lucknowi £25.00

Lamb chop infused with black cardamom and smoked paprika.

MINT LEAF GRILL PLATTER FOR TWO £32.00

The ultimate combination of kebabs, your server will happily explain our daily selection.

MAIN COURSE

Tandoori Chicken

£20.00

Roast poussin infused in a marinade of cumin, chilli, garlic and lemon.

Duck Lajawab

£22.00

Tandoor roasted duck breast flavoured with star anise, cinnamon and lemon.

Mass Ke Sule

£22.00

Grilled venison reserved in marinade of onion, cardamom and black pepper.

Murgh Banjara

£21.00

Chicken Thigh slow cooked with Onion and tomato, Tempered with coriander seed.

Murgh Tikka Makhani

£21.00

Tandoor grilled chicken supreme in a piquant tomato and fenugreek sauce.

Rajsthani Lamb

£24.00

Braised leg of lamb tempered with garlic and red chilli.

Kargosh chetinnad

£21.00

Pot roasted rabbit spiced with curry leaf and chetinnad spice.

Adraki Jheenga

£26.00

Tiger prawn flavoured with ginger, onion, tomato and fresh coriander.

Patrani Machi

£24.00

Baked sea bass fillet with coriander, chilli and coconut, wrapped in banana leaf.

Meen Moileey

£23.00

King fish and coconut stew flavored with curry leaf, mustard and tamarind.

Paneer Lazzatdar (V)

£18.00

Paneer vibrantly spiced in tomato, onion and khoya sauce.

Baigan ka Bharta (V)

£16.50

Smoked aubergine tempered with chilli, ginger and tomato.

Palak ka kofte (V)

£16.50

Potato and spinach dumpling stuffed with ginger and rasins with spiced tomato basil sauce.

DUM KI BIRYANI

A fragrant combination of aromatic basmati rice, saffron, mint and spice slow cooked in a sealed pot.

Your choice of;

Lamb

£24.00

Chicken

£21.00

All served with cucumber raita.

SIDE DISHES

Jeera Aloo (V) £8.00

Cumin tempered potato with tomato, ginger and coriander.

Dhingri Palak (V) £8.00

Garlic tempered spinach puree, shitake and button mushroom.

Tandoori Broccoli (V) £8.00

Grilled broccoli florets seasoned with cheese, ginger and chilli.

Bhindi do Pyaz (V) £8.00

Cumin tempered stir fry okra with onion, tomato and mango powder.

Dal Makhani (V) £8.00

Slow cooked black lentil with tomato and butter.

Dal Tarka (V) £8.00

Yellow lentil tempered with cumin, garlic and chilli.

Raita (V) £5.00

Cucumber or tomato.

SALADS

Onion Salad (V) £5.00

Sliced onion, chilli and fresh lemon.

Kachumbar Salad (V) £7.00

Cucumber, baby tomato, red onion with chilli and chat masala dressing.

Carrot and Coconut Salad (V) £7.50

Carrot and fresh coconut juliennes with mustard and curry leaf dressing.

Beetroot Ginger Salad (V) £7.50

Sliced fresh beetroot and pickled ginger dressing.

RICE

Steamed Basmati Rice £5.00

Jeera and Saffron Pulao Rice £5.50

BREADS

Whole Wheat Flour £4.50

Roti / Laccha paratha / Mint paratha

Plain Wheat Flour £4.50

Plain / Garlic / Chilli

Stuffed Naan £5.50

Spicy potato / Cheese / Peshawari

Chefs Selection £12.00

Ask your waiter for the three special breads of the day.