



## 12 ANGEL COURT, CITY

Our set menus are served in the traditional Indian Sharing Style, with enough of each dish for each guest, so no individual selection needs to be made.

\*(V) – Denotes vegetarian dishes

\*Some dishes may contain traces of nuts and dairy  
– please inform of any allergens

\*Our Chicken and Lamb is Halal

We are happy to accommodate any of your dietary requirements.

*Please note that all prices within this menu are exclusive of 12.5% service charge*

MINT LEAF LOUNGE AND RESTAURANT, 12 ANGEL COURT, LOTHBURY, LONDON EC2R 7HB  
T: 020 7600 0992 | [EVENTS.MANAGER@MINTLEAFLOUNGE.COM](mailto:EVENTS.MANAGER@MINTLEAFLOUNGE.COM) | [WWW.MINTLEAFLOUNGE.COM](http://WWW.MINTLEAFLOUNGE.COM)

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## SHARING LUNCH MENU

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### MATTER DHANIA KI SHAMMI (V)

Green pea and coriander cake infused with ginger chilli and royal cumin

### MACCHI AMRITSARI

Battered fry tilapia fish fillets with carom seeds and chilli

### KASHMIRI CHICKEN TIKKA

Chicken breast chunks, marinated with yoghurt and mild Kashmiri chillies and baked in our clay oven.

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### SAG PANEER

Cumin and garlic tempered paneer with spinach puree

### CHICKEN KADHAI

Boned chicken thigh slow cooked with onion, tomato and pepper

### ADRARI GEBHI MATTER

Ginger and cumin tempered cauliflower and green peas

### DAL TARKA

Mixed lentils tempered with cumin onion and garlic

### NAAN BREAD

### STEAMED BASMATI RICE

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### HOT GULAB JAMUN

With vanilla ice cream

**£40 + SERVICE CHARGE**

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## SHARING VEGETARIAN MENU

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### MATTER DHANIA KI SHAMMI

Green pea and coriander cake infused with ginger chilli and royal cumin

### ALOO PUDHINA TIKKI

Cumin and mint scented potato cake spiced with chilli and ginger

### VEG SPRING ROLL

Mixed seasonal vegetable juliennes, wrapped in crunchy pastry sheet

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### ACHARI KOFTA

Spinach and potato dumplings in a pickling korma sauce

### BAIGAN KA BHARTA

Smoked aubergine and green pea mash with ginger, chilli and tomato

### PANEER BUTTER MASALA

Paneer cooked in a piquant onion, tomato and fenugreek sauce

### ALOO METHI

Stir fried potatoes and fenugreek

### DAL MAKHANI

Slow cooked black lentils with tomato and butter

### NAAN BREAD

### STEAMED BASMATI RICE

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### HOT GULAB JAMUN

With vanilla ice cream

**£40 + SERVICE CHARGE**

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## DINNER SHARING MENU

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### LAMB SEEKH KEBAB

Minced lamb skewer with coriander mint chutney

### MAHI GULMARG

Salmon fillet seasoned with kasundi mustard, chilli and carom seeds

### ALOO BONDA (V)

Crisp fried spiced potato and pea dumpling with tomato chutney

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### MURGH METHI MALAI

Grilled chicken supreme tossed with chilli, ginger and fresh fenugreek

### SAG PANEER

Cumin and garlic tempered paneer with spinach puree

### GOAN FISH CURRY

Tilapia fillets cooked in onion, coconut and coriander sauce

### TANDORI BROCCOLI

Grilled broccoli florets seasoned with cheese, ginger and chilli

### DAL MAKHANI

Slow cooked black lentils with tomato and butter

### NAAN BREAD

### STEAMED BASMATI RICE

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### RASPBERRY CHEESECAKE

**£47.50 + SERVICE CHARGE**

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## **DINNER SHARING MENU**

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### **KASHMIRI MURG**

Chicken supreme marinated with Kashmiri chilli lemon and ginger

### **LASHUNI JHEENGA**

Grilled Tiger prawn spiced with roasted garlic, green chilli, coriander and lime

### **ALOO PUDHINA TIKKI (V)**

Cumin and mint scented potato cake spiced with chilli and ginger

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### **LAMB BHUNA KALIMIRCH**

Braised lamb leg in caramelised onion, tomato and crushed black pepper

### **CHICKEN JHALFREZI**

Boned chicken thigh cooked with onion, tomato, chilli and crushed coriander

### **PANEER BUTTER MASALA**

Paneer cooked in a piquant onion, tomato and fenugreek sauce

### **TANDORI BROCCOLI**

Grilled broccoli florets seasoned with cheese ginger and chilli

### **DAL MAKHANI**

Slow cooked black lentils with tomato and butter

### **NAAN BREAD**

### **STEAMED BASMATI RICE**

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### **CHOCOLATE & CHIKKI TART**

**£57.50 + SERVICE CHARGE**

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## DINNER SHARING MENU

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### CHAMP-E –LUCKNOWI

Grilled lamb chop infused with black cardamom and smoked paprika

### KURKURE ASPARAGUS (V)

Tempura asparagus, crushed Kadhai spice, roast pepper and garlic sauce

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### KASUNDI CHICKEN TIKKA

Chicken supreme reserved in a marinade of kasundi mustard and spiced yoghurt

### SOFAYANI MACCHALI

Monk fish tail marinated with green chilli, yoghurt and crushed fennel seeds

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### TAWA JHEENGA LATPATA

Tiger prawns with ginger, capsicum, tomato and spring onion

### DUCK PEPPER FRY

Stir fry duck breast with shallots chilli and curry leaf

### SAG PANEER

Cumin and garlic tempered paneer with spinach puree

### TANDORI BROCCOLI

Grilled broccoli florets seasoned with cheese, ginger and chilli

### DAL MAKHANI

Slow cooked black lentils with tomato and butter

### NAAN BREAD

### STEAMED BASMATI RICE

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### CHOCOLATE FONDANT

With cinnamon ice cream

**£70 + SERVICE CHARGE**

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