

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

Appetisers

Aloo Pudhina Tikki (V)

£10.00

Potato and mint tikki spiced with roast cumin, chilli and ginger

Kurkure Asparagus (V)

£12.0

Tempura asparagus spiked with fennel and coriander, garlic tomato chutney

Bhel Puri Chat (V)

£10.0

Puffed rice, wheat crisp and spiced chickpea tossed with onion and tamarind

Chilli Calamari

£12.00

Tempura squid tossed with pepper and sweet chilli drizzle

Tandoori Bater

£12.00

Grilled jumbo quail infused with honey, mustard and tamarind, kachumbar salad

Karara kekada

£13.00

Crisp fried Soft shell crab, roast garlic pepper chutney, papaya salad

Tawa Scallops

£14.00

Hand caught seared king scallop, coriander and curry leaf chutney

Sharing from The Mint leaf Grill

Paneer Kali Mirchi (V)

£13.00

Tellicherry pepper, green chilli, pink salt and pickled beetroot salad

Mahi Gulmarg

£15.00

Salmon fillet, kasundi mustard, chilli, carom and dill onion raita

Lahsuni Jheenga

£29.00

Wild tiger prawn, lime and roast garlic, pickled cucumber and red pepper chutney

Tandoori Machali

£26.00

Grilled Stone bass fillet served with sautéed bokchoy and tomato coconut sauce

Achari Bathak

£22.00

Roast duck spiced in pickling spice served with date tamarind and apricot chutney

Kashmiri Murgh

£14.00

Chicken supreme, Kashmiri chilli marinade served with brown lentil chat

Adraki Champen

£26.00

Lamb chop marinated with ginger and red chilli served with mint chutney

Lamb Seekh kebab

£15.00

Lamb leg spiced with Ginger, chilli and mint served with white radish salad

MINT LEAF GRILL PLATTER FOR TWO £36.00

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

Curries and Biryani

Chicken Tikka Makhani

£21.00

Chargrilled chicken supreme, fresh tomato and fenugreek sauce

Murgh Banjara

£21.00

Chicken thigh slow cooked with onion and tomato tempered with coriander seed

Lamb Rogan Josh

£24.00

Braised leg of lamb with brown onion, tomato and Kashmiri chilli

Patrani Macchi

£26.00

Sea bass wrapped in banana leaf with coriander, chilli and coconut

Malabar Prawn

£28.00

Tiger prawn cooked in curry leaf, mustard and coconut sauce

Bhuna Kargosh

£23.00

Pot roasted Rabbit tossed with garlic, tomato, ginger and chilli

Venison Pepper Roast

£22.00

Tempered venison strips, red onion, curry leaf and black pepper

Palak ka Kofta (V)

£16.00

Spinach and potato dumplings with basil and tomato sauce

Baingan ka Bharta (V)

£17.00

Smoked aubergine and green pea tempered with cumin, chilli and coriander

Garlic Chili Paneer (V)

£18.00

Stir fry paneer with garlic, capsicum, chilli and spring onion

Dum Ki Biryani

A blend of aromatic basmati rice, saffron and spice slow cooked in a sealed pot

Served with cucumber raita

Vegetable (V)

£18.00

Chicken

£21.00

Vegetarian sides

Bhindi masala Stir fry okra with onion cumin, onion and tomato	£8.00
Mushroom Hara Pyaz Assorted mushroom with spring onion	£8.00
Chatpate Aloo Stir fry mustard and chilli potato	£8.00
Tandoori Broccoli Broccoli florets, cheese ginger and chilli	£8.00
Dal Makhani Slow cooked black lentil with tomato and butter	£8.00
Dal Tarka Cumin garlic tempered mix yellow lentil	£8.00
Raita	£5.00
Cucumber/plain	
<u>Salads</u>	
Onion Salad Sliced red onion, fresh green chilli and lemon	£5.00
Kachumbar Salad Cucumber, cherry tomato, red onions with chilli lem	£7.00 non dressing
Carrot and Coconut Salad	£7.50
Beetroot and Ginger Salad	£7.50
<u>Rice</u>	
Steamed Basmati Rice	£5.00
Saffron Pulao Rice	£5.50
<u>Breads</u>	
Whole wheat flour Roti/ laccha paratha/mint paratha	£4.50
Plain wheat Flour Plain /garlic/chilli	£4.50
Stuffed naan Spicy potato/cheese/peshawari	£5.50
Chefs selection Ask your server for the day selection	£12.00