

STARTERS

ALOO TIKKI (V) SESAME CRUSTED PAN FRIED POTATO CAKES, TAMARIND CHUTNEY	£7.50
SPICE ROASTED VEGETABLE SALAD (V) WITH ROCKET AND LOLLO BIONDI, HONEY AND CUMIN DRESSING	£7.50
ACHARI PANEER TIKKA (V) TANDOOR GRILLED PANEER WITH PICKLING SPICES	£8.00
TALI SHAMBUKH SCOTTISH SCALLOPS WITH STAR ANISE AND GREEN PEPPERCORN	£13.50
AJWAINI JHINGA TIGER PRAWNS GRILLED WITH YOGHURT, GARLIC AND CAROM SEEDS	£13.50
MALAI SALMON TIKKA GRILLED SALMON WITH CHEESE, YOGHURT AND PINK PEPPERCORNS	£9.00
GILAFI SEEKH KEBAB GRILLED MINCED CHICKEN, FINISHED WITH MIXED PEPPERS	£9.00
HARYALI CHICKEN TIKKA MARINATED WITH GROUND MINT, CORIANDER AND KAFIR LIME LEAF	£9.00
SHAMMI KEBAB SPICED GROUND LAMB PATTIES, MINT AND CREAM CHEESE RELISH	£9.50
LAMB SEEKH KEBAB MINCED LAMB LEG WITH SAFFRON, RED ONION, BASIL AND SPICES	£10.00
ADRARI PASLIYAN GRILLED LAMB CUTLETS WITH LEMON RIND AND DRIED GINGER	£14.00
MIXED GRILL PLATTER SELECTION OF KEBABS	£38.00

MAIN COURSE

KADHAI SUBJI (V) SEASONAL VEGETABLES TOSSED WITH FRESHLY GROUND SPICES	£15.00
PANEER KHATTA PYAZ (V) PANEER COOKED WITH TOMATO, CORIANDER AND PICKLED ONION	£16.00
BAINGAN KA BHARTA (V) SMOKED AUBERGINE MASH WITH GINGER, CHILLI AND CUMIN	£16.00
SORSE MAACH PAN FRIED GILT BREEM WITH MUSTARD, YOGHURT SAUCE	£17.50
MEEN POLICHATHU SEA BASS FILLETS IN BANANA LEAF WITH SHALLOTS AND SPICES	£19.00
TANDOORI LOBSTER WITH STIR FRIED CABBAGE PORIYAL AND SPICED TOMATO SAUCE	£28.00
KARUVEPPILAI YERA GRILLED JUMBO PRAWNS WITH CURRY LEAF CRUST	£24.00
MURGH MAKHANI SMOKED CHICKEN THIGH IN TOMATO AND DRIED FENUGREEK LEAVES	£18.50
CHICKEN CHETTINAAD CHICKEN LEG WITH ONION, TOMATO AND CHETTINAAD SPICES	£18.00
KADHAI GOSHT TENDER LAMB WITH FRESHLY GROUND CUMIN, CHILLI AND CORIANDER	£20.00
TANDOORI CHAMPEN LAMB CHOPS WITH A MARINADE OF YOGHURT AND BLENDED SPICES	£24.00
BIRYANI BASMATI RICE FLAVOURED WITH MINT, CORIANDER AND SAFFRON	
CHICKEN	£14.50
LAMB	£16.00
VEGETABLE (V)	£13.00

ACCOMPANIMENTS

DOODHI PALAK BOTTLE GOURD WITH GARLIC AND FRESH SPINACH	£7.50
BHINDI MASALA OKRA STIR FRIED WITH TOMATO, CHILLI AND SPICES	£7.50
KHUMB KALI MIRCH SHIITAKE AND CUP MUSHROOM WITH CRUSHED BLACK PEPPER	£8.00
ALOO JEERA BABY POTATO TOSSED WITH CUMIN AND CHAAT MASALA	£7.00
DAL TADKA YELLOW LENTILS WITH CUMIN, GARLIC AND TOMATO	£7.00
DAL MAKHANI BLACK LENTILS SLOW COOKED WITH TOMATO AND BUTTER	£7.50
STEAMED BASMATI RICE	£3.00
CUMIN AND SAFFRON PULAO	£3.50
RAITA – CUCUMBER & MINT/BOONDI/PLAIN	£3.00

BREADS

ROTI - PLAIN/BUTTER	£3.00
NAAN - PLAIN/BUTTER	£3.00
PARATHA - PLAIN/MINT	£3.50
KULCHA - CHEESE/ROAST GARLIC/ SPICED POTATO	£3.50
PESHAWARI NAAN	£3.75

Mint Leaf

HERE AT MINT LEAF OUR MENU IS A UNIQUE COMBINATION OF REFINED INDIAN DISHES SOURCED FROM ALL OVER THE SUBCONTINENT SEASONED WITH DELICATE INTRICATE MARINADES.

WE USE THE TRADITIONAL TANDOOR OVEN, GRIDDLE, TAWA PLATE AND OPEN GRILLS WITH WHICH INDIAN FOOD IS TRADITIONALLY PREPARED.

(V) – DENOTES VEGETARIAN DISHES
SOME DISHES MAY CONTAIN TRACES OF NUTS AND DAIRY – PLEASE ASK YOUR SERVER

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ALL PRICES INCLUDE 20% VAT