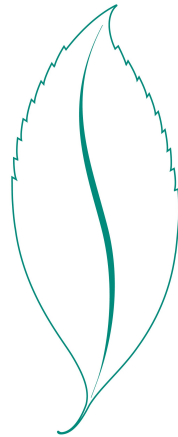


# MINT LEAF RESTAURANT & BAR HAYMARKET



## SHARING MENUS

*Our sharing menus are served in the traditional Indian sharing style, with pre plated starters and sharing mains, enough of each dish for each guest, so no individual selection needs to be made. We are happy to accommodate any of your dietary requirements.*

**Sharing Menu £40**

**Sunhari Aloo Tikki**

Sesame Crusted Spiced Potato Cakes, Tamarind Chutney

**Tulsi Seekh Kebab**

Minced Lamb Kebab with Red Onion and Basil

**Malai Salmon Tikka**

Tandoor cooked Salmon flavoured with Pink Peppercorns

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**Kadhai Murgh**

Chicken Thigh Braised with Crushed Coriander and Black Pepper

**Malabar Fish Curry**

Tilapia Simmered in Tanga Tomato, Tamarind Sauce with Curry Leaves

**Aloo Gobi**

Potato and Cauliflower Tossed with Chilli and Cumin

**Dal Tadka**

Yellow Lentils with Tomato and Garlic

**Steamed Basmati Rice**

**Naan & Roti**

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**Chocolate Guava Cheese Cake**

**Sharing Menu £50**

**Haryali Chicken Tikka**

Grilled Chicken Supreme with Mint, Coriander and Kafir Lime Leaves

**Malai Salmon Tikka**

Tandoor cooked Salmon flavoured with Pink Peppercorns

**Sunhari Aloo Tikki**

Sesame Crusted Spiced Potato Cakes, Tamarind Chutney

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**Methi Paneer**

Paneer with Onion, Tomato and Fresh Fenugreek Leaves

**Kadhai Jhinga**

Tiger Prawns with Crushed Coriander, Cumin and Black Pepper

**Lamb Chettinaad**

Boneless Lamb Leg Simmered with Chettinaad Spices

**Makkai Aur Khumb**

Cup Mushroom and Sweet Corn Kernels in Onion and Tomato

**Dal Tadka**

Yellow Lentils with Tomato and Garlic

**Steamed Basmati Rice**

**Naan & Roti**

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**Coconut Parfait with Berry Compote**

**Sharing Menu £70**

**Sunhari Aloo Tikki**

Sesame Crusted Spiced Potato Cakes, Tamarind Chutney

**Gilafi Seekh Kebab**

Tandoor Cooked Minced Chicken Kebab with Sweet Peppers

**Adraki Pasliyan**

Grilled Lamb Cutlet with Dried Ginger and Lemon Zest

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**Ajwaini Jhinga**

Grilled Tiger Prawns with Carom Seeds

**Malai Salmon Tikka**

Tandoor cooked Salmon flavoured with Pink Peppercorns

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**Sorse Maach**

Pan fried Sea Bream, Mustard and Yoghurt Sauce

**Murgh Makhani**

Smoked Chicken Thighs in Tomato Sauce with Honey and Dried Fenugreek Leaves

**Hiran Ka Champen**

Grilled Venison Rack with Dried Ginger and Royal Cumin

**Khumb Kali Mirch**

Shiitake and Cup Mushroom with Black Pepper

**Dal Makhani**

Slow Cooked Black Lentils

**Cumin and Saffron Pulao**

**Cheese Naan & Roti**

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**Chocolate & Hazelnut Pave with Fig & Honey Kulfi**