

# *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

## Appetisers

**Aloo Pudhina Tikki (V)** **£10.00**  
Potato and mint tikki spiced with roast cumin, chilli and ginger

**Kurkure Asparagus (V)** **£12.00**  
Tempura asparagus spiked with fennel and coriander, garlic tomato chutney

**Bhel Puri Chat (V)** **£10.00**  
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



### Vegetarian sides

<b>Bhindi masala</b>	<b>£8.00</b>
Stir fry okra with onion cumin, onion and tomato	
<b>Mushroom Hara Pyaz</b>	<b>£8.00</b>
Assorted mushroom with spring onion	
<b>Chatpate Aloo</b>	<b>£8.00</b>
Stir fry mustard and chilli potato	
<b>Tandoori Broccoli</b>	<b>£8.00</b>
Broccoli florets, cheese ginger and chilli	
<b>Dal Makhani</b>	<b>£8.00</b>
Slow cooked black lentil with tomato and butter	
<b>Dal Tarka</b>	<b>£8.00</b>
Cumin garlic tempered mix yellow lentil	
<b>Raita</b>	<b>£5.00</b>
<b>Cucumber/plain</b>	

### Salads

<b>Onion Salad</b>	<b>£5.00</b>
Sliced red onion, fresh green chilli and lemon	
<b>Kachumbar Salad</b>	<b>£7.00</b>
Cucumber, cherry tomato, red onions with chilli lemon dressing	
<b>Carrot and Coconut Salad</b>	<b>£7.50</b>
<b>Beetroot and Ginger Salad</b>	<b>£7.50</b>

### Rice

<b>Steamed Basmati Rice</b>	<b>£5.00</b>
<b>Saffron Pulao Rice</b>	<b>£5.50</b>

### Breads

<b>Whole wheat flour</b>	<b>£4.50</b>
Roti/ laccha paratha/mint paratha	
<b>Plain wheat Flour</b>	<b>£4.50</b>
Plain /garlic/chilli	
<b>Stuffed naan</b>	<b>£5.50</b>
Spicy potato/cheese/peshawari	
<b>Chefs selection</b>	<b>£12.00</b>
Ask your server for the day selection	