

# *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.

PRICES ARE EXCLUDING SERVICE CHARGE AT 12.5%

2 COURSES £13.95

3 COURSES £17.50

**AJWANI PANEER (M)**

cottage cheese marinated with carom and spiced yoghurt,  
pickled beetroot

**MAHI TIKKA**

mustard and carom infused salmon tikka with lime mayo, dill onion  
raita

**KASHMIRI CHICKEN TIKKA**

chicken supreme marinated with chilli lemon and fenugreek, mint  
sauce

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**MILONI TARKARI (M)**

mushroom corn and green peas in garlic tempered spinach puree

OR

**TAWA MACHALI**

pan seared tilapia fillet with coconut curry leaf sauce, mustard upma

OR

**CHICKEN BANJARA**

boneless chicken thigh cooked with chilli, onion, tomato and  
crushed spices

SERVED WITH

STEAMED BASMATI RICE (OR) NAAN BREAD

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ACCOMPANIMENTS AT £5.00 EACH

DAL MAKHANI

STIR FRIED OKRA

STIR FRIED CUMIN POTATO

TANDOORI BROCCOLI

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BAKED SAFFRON AND CARDAMOM BAPPA DHOI

spiced tamarind glazed pineapple

STAR ANISE CHOCOLATE DELICE

with coffee mousse, raspberry coulis

SELECTION OF FRESH FRUITS

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