

APPETISERS

Aloo Pudhina Tikki (V)	£8.00
Pan seared potato and chana dal spiced with mint chilli and ginger.	
Kurkure Asparagus (V)	£9.50
Tempura asparagus spiked with fennel, cumin and coriander, tomato garlic chutney.	
Matter Dhaniye ki Shammi (V)	£8.50
Green pea and coriander kebab flavoured with royal cumin and green chilli.	
Shakargandi Salad (V)	£8.50
Roast sweet potato, pepper, pickled beetroot with puffed quinoa and seasonal greens.	
Bhel Puri Chat (V)	£7.50
Puffed rice, wheat crisp and spiced chickpea tossed with shallot and sweet tamarind.	
Chilli Calamari	£10.00
Tempura squid tossed with pepper and sweet chilli drizzle.	

SHARING FROM THE MINT LEAF GRILL

Lamb Seekh Kebab	£12.00
Lamb leg spiced with ginger, chilli and mint.	
Mahi Gulmarg	£11.50
Salmon fillet seasoned with kasundi mustard, chilli and ajwain seed.	
Kashmiri Murgh	£11.50
Chicken supreme, kashmiri chilli marinade, lemon and yoghurt.	
Ajwaini Paneer (V)	£10.00
Tandoor glazed paneer tikka with carom, chilli and fenugreek.	
Zafrani Jheenga	£22.50
Madagascar prawn delicately spiced with citric blend of lemon, onion seed and saffron.	
Champ-e-Lucknowi	£19.00
Lamb chop infused with black cardamom and smoked paprika.	
Tandoori Murgh	£18.50
Roast poussin infused in a marinade of cumin, chilli, garlic and lemon.	
Duck Lajawab	£19.00
Duck breast flavoured with star anise, cinnamon and lemon.	
Mass Ke Sule	£21.50
Venison loin reserved in marinade of onion, cardamom, clove and black pepper.	



MINT LEAF GRILL PLATTER FOR TWO

The ultimate combination of kebabs
Your server will happily explain our daily selection

£28.00

MAIN COURSE

Murgh Banjara	£18.50
Boned chicken thigh slow cooked with onion and tomato and finished with coriander seed and green chilli.	
Murgh Tikka Makhani	£18.50
Tandoor grilled chicken supreme in a piquant tomato, cashew nut and fenugreek sauce.	
Rajsthani Lamb	£21.50
Braised leg of lamb tempered with garlic and red chilli.	
Adraki Jheenga	£22.00
Tiger prawn flavoured with ginger, onion, tomato and fresh coriander.	
Patrani Machi	£21.50
Baked sea bass fillet with coriander, chilli and coconut, wrapped in banana leaf.	
Meen Moileey	£19.00
King fish and coconut stew flavoured with curry leaf, mustard and tamarind.	
Acchari Korma	£19.50
Pot roasted rabbit spiced with fennel, mustard, chilli and onion seed.	
Paneer Lazzatdar (V)	£16.50
Paneer vibrantly spiced in tomato, khoya and cashew nut.	
Baigan ka Bharta (V)	£16.00
Smoked aubergine tempered with chilli, ginger and tomato.	
Subz Punjratan (V)	£14.50
Stir fry baby corn, bok choy, water chestnut and mixed peppers.	

DUM KI BIRYANI

A fragrant combination of aromatic basmati rice, saffron, mint and spice slow cooked in a sealed pot.

Your choice of;

Lamb or Chicken	£18.00
Prawn	£20.00
Vegetable (V)	£16.00

All served with cucumber raita.



SIDE DISHES

Quinoa Rajma (V) Steamed quinoa, red kidney beans spiced with tomato, ginger and coriander.	£7.00
Bhindi do Pyaz (V) Cumin tempered stir fry okra with onion, tomato and mango.	£7.00
Dhingri Palak (V) Garlic tempered spinach puree, shitake and button mushroom.	£7.00
Tandoori Broccoli (V) Grilled broccoli florets seasoned with cheese, ginger and chilli.	£7.00
Dal Makhani (V) Slow cooked black lentil with tomato and butter.	£7.00
Dal Tarka (V) Yellow lentil tempered with cumin, garlic and chilli.	£7.00
Raita (V) Cucumber or tomato.	£3.50

SALADS

Onion Salad (V) Sliced onion, chilli and fresh lemon.	£4.00
Kachumbar Salad (V) Cucumber, baby tomato, red onion with chilli and chat masala dressing.	£4.50
Carrot and Coconut Salad (V) Carrot and fresh coconut juliennes with mustard and curry leaf dressing.	£6.50
Beetroot Ginger Salad (V) Sliced fresh beetroot and pickled ginger dressing.	£6.50

RICE

Steamed Basmati Rice	£3.50
Jeera and Saffron Pulao Rice	£4.50

BREADS

Whole Wheat Flour Roti / Laccha paratha / Mint paratha	£3.50
Plain Wheat Flour Plain / Garlic / Chilli	£3.50
Stuffed Naan Spicy potato / Cheese / Peshawari	£4.00
Chefs Selection Ask your waiter for the three special breads of the day	£8.50

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.

*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

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