

mint leaf

MINT LEAF RESTAURANT & BAR

HAYMARKET

SET MENUS 2015

Our set menus are served in the traditional Indian Sharing Style, with enough of each dish for each guest, so no individual selection needs to be made.

*(V) – Denotes vegetarian dishes

*Some dishes may contain traces of nuts and dairy
– please inform of any allergens

*Our Chicken and Lamb is Halal

We are happy to accommodate any of your dietary requirements.

Please note that all prices within this menu are exclusive of 12.5% service charge

MINT LEAF RESTAURANT & BAR, SUFFOLK PLACE, HAYMARKET, LONDON, SW1Y 4HX.
T: 020 7930 9020 | EVENTS@MINTLEAFRESTAURANT.COM | WWW.MINTLEAFLONDON.COM

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LUNCH SET MENU

£30 + SERVICE

Aloo Pudhina Tikki (V)

Pan seared potato and chana dal spiced with mint, chilli and ginger.

Kashmiri Murgh

Chicken supreme, kashmiri chilli marinade, lemon and yoghurt.

Shakargandi Salad (V)

Roast sweet potato, pepper, pickled beetroot with puffed quinoa and seasonal greens.

Murgh Tikka Makhani

Tandoor grilled chicken supreme in a piquant tomato, cashew nut and fenugreek sauce.

Meen Moileey

Tilapia fish and coconut stew flavoured with curry leaf, mustard and tamarind.

Tandoori Broccoli (V)

Grilled broccoli florets seasoned with cheese, ginger and chilli.

Dal Tarka (V)

Yellow lentil tempered with cumin, garlic and chilli.

Steamed Basmati Rice

Naan and Roti

Baked Saffron and Cardamom Yoghurt

With glazed pineapple and fennel salsa.

VEGETARIAN SET MENU

£35 + SERVICE

Aloo Pudhina Tikki

Pan seared potato and chana dal spiced with mint, chilli and ginger.

Kurkure Asparagus

Tempura asparagus spiked with fennel, cumin and coriander, tomato garlic chutney.

Bhel Puri Chat

Puffed rice, wheat crisp and spiced chickpea tossed together with shallot and sweet tamarind.

Paneer Lazzatdar

Paneer vibrantly spiced in tomato, khoya and cashew nut sauce.

Kadhai Vegetable

Seasonal mixed vegetable curry with crushed spices, onion and tomato.

Dhingri Palak

Garlic tempered spinach puree, shitake and button mushroom.

Tandoori Broccoli

Grilled broccoli florets seasoned with cheese, ginger and chilli.

Dal Makhani (V)

Slow cooked black lentil with tomato and butter.

Steamed Basmati Rice

Naan and Roti

Baked Saffron and Cardamom Yoghurt

With glazed pineapple and fennel salsa.

DINNER SET MENU

£37.50 + SERVICE

Lamb Seekh Kebab

Lamb leg spiced with ginger, chilli and mint.

Ajwaini Paneer (V)

Tandoor glazed paneer tikka with carom chilli and fenugreek.

Chilli Calamari

Tempura squid tossed with pepper and sweet chilli drizzle.

Murgh Banjara

Boned chicken thigh slow cooked with onion and tomato, finished with coriander.

Meen Moileey

King fish and coconut stew flavoured with curry leaf, mustard and tamarind.

Baigan ka Bharta (V)

Smoked aubergine tempered with chilli, ginger and tomato.

Tandoori Broccoli (V)

Grilled broccoli florets seasoned with cheese, ginger and chilli.

Dal Makhani (V)

Slow cooked black lentil with tomato and butter.

Steamed Basmati Rice

Naan and Roti

Lime and Ginger Brulée

With ginger macaroon and summer fruit compote.

DINNER SET MENU

£47.50 + SERVICE

Aloo Pudhina Tikki (V)

Pan seared potato and chana dal spiced with mint, chilli and ginger.

Mahi Gulmarg

Salmon fillet seasoned with kasundi mustard, chilli and ajwain seed.

Kashmiri Murgh

Chicken supreme, kashmiri chilli marinade, lemon and yoghurt.

Rajsthani Lamb

Braised leg of lamb tempered with garlic and red chilli.

Adraki Jheenga

Tiger prawn flavoured with ginger, onion, tomato and fresh coriander.

Paneer Lazzatdar (V)

Paneer vibrantly spiced in onion, tomato and khoya masala.

Tandoori Broccoli (V)

Grilled broccoli florets seasoned with cheese, ginger and chilli.

Bhindi do Pyaza (V)

Cumin tempered stir fry okra with onion, tomato and mango.

Dal Makhani (V)

Slow cooked black lentil with tomato and butter.

Steamed Basmati Rice Naan and Roti

Dark Chocolate and Star Anise Delice

With coffee cream and strawberry coulis.

DINNER SET MENU

£57.50 + SERVICE

Kalonji Jheenga

Prawn delicately spiced with citrus blend of lemon, onion seed and yoghurt.

Champ-e-Lucknowi

Lamb chop infused with black cardamom and smoked paprika.

Kurkure Asparagus

Tempura asparagus with crushed spices and tomato garlic sauce.

Murgh Tikka Makhani

Tandoor grilled chicken supreme in a piquant tomato and fenugreek sauce.

Meen Moileey

King fish and coconut stew flavoured with curry leaf, mustard and tamarind.

Acchari Korma

Pot roasted rabbit spiced with fennel, mustard, chilli and onion seed.

Dhingri Palak (V)

Garlic tempered spinach puree, shitake and button mushroom.

Tandoori Broccoli (V)

Grilled broccoli florets seasoned with cheese, ginger and chilli.

Dal Makhani (V)

Slow cooked black lentil with tomato and butter.

Steamed Basmati Rice

Naan and Roti

Kesar Pista Kulfi with Hot Gulab Jamun

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