



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 flavours.

\*A descretionary 12.5% service charge  
will be added to your bill

\*Before you order your food or drink, please inform a  
member of staffif yiou 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

<b>Tandoori Mixed Grill Platter</b> Chef's selection of Scrumptious grilled kebabs	<b>£40.00</b>
<b>Mixed Veg Appetiser Platter</b> Chef's selection of delicious vegetarian appetisers	<b>£30.00</b>
<b>Charcoal Lamb Chops</b> Succulent charcoal-grilled lamb chops infused with aromatic Indian spices	<b>£28.00</b>
<b>Achari Chicken Tikka</b> Spicy grilled chicken marinated in Indian pickle-inspired flavours	<b>£15.00</b>
<b>Lamb Seekh Kebab</b> Skewered lamb mince, expertly spiced and char grilled for ultimate flavor	<b>£16.00</b>
<b>Dakshini Kannava Fry</b> Crispy fried squid, seasoned with coastal Indian spices, a delectable delicacy	<b>£14.00</b>
<b>Zafrani Jheenga</b> Irresistible saffron-infused grilled prawns, bursting with rich indian flavours	<b>£19.00</b>
<b>Crispy Kekda</b> Indian-inspired soft shell crab with a delightful crunch	<b>£18.00</b>
<b>Smoked Tandoori Salmon</b> Tandoori Salmon with a light smoky note	<b>£17.00</b>
<b>Punjabi Fish Fry</b> Crispy, seasoned and full of aromatic spices	<b>£14.00</b>
<b>Adraki Batak Kebab</b> Ginger infused duck kebabs	<b>£17.00</b>
<b>Paneer Kalimirch</b> Grilled Indian cottage cheese with a kick of pepper	<b>£14.00</b>
<b>Dahi Papdi Chaat</b> Spicy, tangy Indian street food with yoghurt and crispy wheat cracker	<b>£12.00</b>
<b>Aloo Tikki</b> Delicious, spiced potato patties	<b>£12.00</b>
<b>Tempura Asparagus</b> Crispy batter fried Asparagus flavoured with kadhai spices	<b>£13.00</b>

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**Curries**

<b>Lamb Chettinad</b>	<b>£26.00</b>
Spicy South-Indian curry with tender lamb, coconut and aromatic spices	
<b>Butter Chicken Masala</b>	<b>£23.00</b>
Creamy tomato- based chicken dish, rich in buttery, spiced flavours	
<b>Coconut Prawn Curry</b>	<b>£30.00</b>
Creamy, tropical, and delicately spiced tiger prawn curry	
<b>Meen Mango Curry</b>	<b>£25.00</b>
Tangy fish curry infused with delicious mango flavours	
<b>Paneer Butter Masala</b>	<b>£20.00</b>
Creamy, tomato-based curry with tender paneer cubes	
<b>Jackfruit and Spinach Kofta</b>	<b>£19.00</b>
Jackfruit and paneer dumplings in a rich, spiced sauce	
<b>Chicken Banjara</b>	<b>£23.00</b>
Exquisite chicken with vibrant peppers, onions, and aromatic spices.	
<b>Lamb Roganjosh</b>	<b>£27.00</b>
Yogurt-tomato blend infused in Kashmiri lamb	
<b>Duck Pepper Fry</b>	<b>£26.00</b>
Succulent duck meat seasoned with peppery South Indian spices	
<b>Bhuna Khargosh</b>	<b>£30.00</b>
Slow-cooked rabbit in spicy Indian gravy.	
<b>Mixed Veg Curry</b>	<b>£17.00</b>
A medley of colourful vegetables in a flavourful sauce	
<b>Baingan ka Bhartha</b>	<b>£15.00</b>
Roasted eggplant mash with spices, a classic Indian vegetarian dish	

**Biryani**

Fragrant Basmati rice layered with marinated meat or vegetables, perfumed with aromatic spices. It's a culinary masterpiece.

<b>Lamb</b>	<b>£28.00</b>
<b>Chicken</b>	<b>£23.00</b>
<b>Vegetable</b>	<b>£19.00</b>

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## Sides

<b>Dal Tadka</b>	<b>£8.00</b>
Yellow lentil curry tempered with aromatic spices. A classic Indian comfort dish.	
<b>Dal Makhani</b>	<b>£9.00</b>
Creamy, buttery black lentil stew.	
<b>Bhindi Masala</b>	<b>£10.00</b>
Spiced okra stir fry	
<b>Pindi Choley</b>	<b>£9.00</b>
Spicy and tangy chickpea curry	
<b>Aloo Baingan</b>	<b>£9.00</b>
Potato and eggplant curry	
<b>Jeera Aloo</b>	<b>£9.00</b>
Cumin spiced potatoes	
<b>Tandoori Broccoli</b>	<b>£9.00</b>
Roasted to perfection with a luscious cheesy marinade	
<b>Kuchumber Salad</b>	<b>£7.00</b>
Fresh, tangy Indian salad with diced vegetables and herbs	
<b>Cucumber and Pomegranate Raita</b>	<b>£7.00</b>
Creamy yogurt with cucumber and pomegranate seeds	
<b>Onion Salad</b>	<b>£6.00</b>
Sliced onions, lime and chillies	

## Rice

<b>Steamed Basmati Rice</b>	<b>£5.50</b>
<b>Saffron Pulao Rice</b>	<b>£6.00</b>

## Breads

<b>Whole Wheat</b>	<b>£5.00</b>
Roti/Lachcha Paratha/Mint Paratha	
<b>Naan</b>	<b>£5.00</b>
Plain/Chilli/Garlic/Butter/Corriander	
<b>Stuffed Naan</b>	<b>£6.00</b>
Cheese/Spicy Potato/ Peshwari	
<b>Chef's Selection</b>	<b>£14.00</b>
Ask your server for today's selection	

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*mint leaf*

