# Sharing Lunch Menu

# MATTER DHANIA KI SHAMMI (V)

Green pea and coriander cake infused with ginger chilli and royal cumin

#### **MACCHI AMRITSARI**

Battered fry tilapia fish fillets with carom seeds and chilli

#### KASHMIRI CHICKEN TIKKA

Chicken breast chunks, marinated with yoghurt and mild Kashmiri chillies and baked in our clay oven

#### **SAG PANEER**

Cumin and garlic tempered paneer with spinach puree

# **CHICKEN KADHAI**

Boned chicken thigh slow cooked with onion, tomato and pepper

#### **ADRAKI GOBHI MATTER**

Ginger and cumin tempered cauliflower and green peas

#### **DAL TARKA**

Mixed lentils tempered with cumin onion and garlic

NAAN BREAD

STEAMED BASMATI RICE

# **HOT GULAB JAMUN**

With vanilla ice cream

£40 + SERVICE CHARGE

# Sharing Vegetarian Menu

## MATTER DHANIA KI SHAMMI

Green pea and coriander cake infused with ginger chilli and royal cumin

#### **ALOO PUDHINA TIKKI**

Cumin and mint scented potato cake spiced with chilli and ginger

#### **VEG SPRING ROLL**

Mixed seasonal vegetable juliennes, wrapped in crunchy pastry sheet

#### **ACHARI KOFTA**

Spinach and potato dumplings in a pickling korma sauce **BAIGAN KA BHARTA** 

Smoked aubergine and green pea mash with ginger, chilli and tomato

#### **PANEER BUTTER MASALA**

Paneer cooked in a piquant onion, tomato and fenugreek sauce

#### **ALOO METHI**

Stir fried potatoes and fenugreek

# **DAL MAKHANI**

Slow cooked black lentils with tomato and butter

NAAN BREAD
STEAMED BASMATI RICE

# **HOT GULAB JAMUN**

With vanilla ice cream

£40 + SERVICE CHARGE



### LAMB SEEKH KEBAB

Minced lamb skewer with coriander mint chutney

# **MAHI GULMARG**

Salmon fillet seasoned with kasundi mustard, chilli and carom seeds

# ALOO BONDA (V)

Crisp fried spiced potato and pea dumpling with tomato chutney

#### **MURGH METHI MALAI**

Grilled chicken supreme tossed with chilli, ginger and fresh fenugreek

#### **SAG PANEER**

Cumin and garlic tempered paneer with spinach puree

#### **GOAN FISH CURRY**

Tilapia fillets cooked in onion, coconut and coriander sauce

#### TANDORI BROCCOLI

Grilled broccoli florets seasoned with cheese, ginger and chilli

# **DAL MAKHANI**

Slow cooked black lentils with tomato and butter

NAAN BREAD
STEAMED BASMATI RICE

**RASPBERRY CHEESECAKE** 

£47.50 + SERVICE CHARGE



#### **KASHMIRI MURG**

Chicken supreme marinated with Kashmiri chilli lemon and ginger

# **LASHUNI JHEENGA**

Grilled Tiger prawn spiced with roasted garlic, green chilli, coriander and lime

# ALOO PUDHINA TIKKI (V)

Cumin and mint scented potato cake spiced with chilli and ginger

#### LAMB BHUNA KALIMIRCH

Braised lamb leg in caramelised onion, tomato and crushed black pepper

#### **CHICKEN JHALFREZI**

Boned chicken thigh cooked with onion, tomato, chilli and crushed coriander

#### **PANEER BUTTER MASALA**

Paneer cooked in a piquant onion, tomato and fenugreek sauce

#### **TANDORI BROCCOLI**

Grilled broccoli florets seasoned with cheese ginger and chilli

#### **DAL MAKHANI**

Slow cooked black lentils with tomato and butter

NAAN BREAD STEAMED BASMATI RICE

**CHOCOLATE & CHIKKI TART** 

£57.50 + SERVICE CHARGE



#### CHAMP-E -LUCKNOWI

Grilled lamb chop infused with black cardamom and smoked paprika

# **KURKURE ASPARAGUS (V)**

Tempura asparagus, crushed Kadhai spice, roast pepper and garlic sauce

#### **KASUNDI CHICKEN TIKKA**

Chicken supreme reserved in a marinade of kasundi mustard and spiced yoghurt

#### **SOFAYANI MACCHALI**

Monk fish tail marinated with green chilli, yoghurt and crushed fennel seeds

## **TAWA JHEENGA LATPATA**

Tiger prawns with ginger, capsicum, tomato and spring onion

#### **DUCK PEPPER FRY**

Stir fry duck breast with shallots chilli and curry leaf

#### **SAG PANEER**

Cumin and garlic tempered paneer with spinach puree

#### **TANDORI BROCCOLI**

Grilled broccoli florets seasoned with cheese, ginger and chilli

#### **DAL MAKHANI**

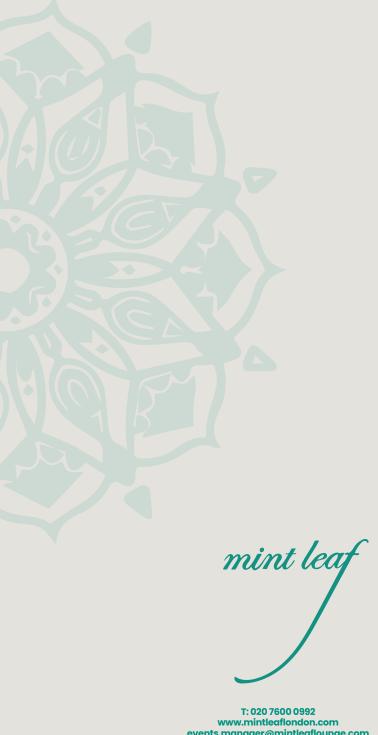
Slow cooked black lentils with tomato and butter

NAAN BREAD STEAMED BASMATI RICE

#### **CHOCOLATE FONDANT**

With cinnamon ice cream

£70 + SERVICE CHARGE



events. manager@mintleaflounge.com