



MINT LEAF

INDIAN CUISINE

LUNCH MENU

All items come with rice, your choice of fresh baked bread (roti or naan or garlic naan) and either Dal Makhni or Yellow Lentils

- D** **Chicken Tikka Masala**\$13.50
Tandoor-roasted chicken breast pieces in our classic and creamy tomato curry sauce
- D** **Tandoori Chicken**\$13.50
A leg of chicken marinated with garlic, ginger and a special blend of spices, barbecued in our Tandoor oven
- Punjabi Chicken Curry**\$13.50
Chicken slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes and flavored with cardamom and cinnamon
- Chicken Vindaloo**\$13.50
Chicken marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry and served with potatoes
- Lamb Vindaloo**\$13.50
Lamb marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry and served with potatoes
- Kashmiri Lamb Curry**\$13.50
Lamb slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes and flavored with cardamom and cinnamon
- D** **Achhari Tandoori Salmon**\$13.50
Salmon lightly marinated with yogurt and spices, then slowly roasted in our traditional Tandoor oven
- Kadhai Shrimp**\$13.50
Cumin and coriander spiced shrimp, stir-fried with onions, tomatoes and bell peppers in a red curry sauce
- Aloo Gobi**\$11.50
Garden fresh cauliflower and potatoes stir-fried with tomatoes, onions, ginger and Indian spices
- Baingan Bhartha**\$11.50
Charcoal-smoked eggplant simmered with chopped onions, ginger and tomatoes, finished with cilantro
- Mixed Vegetable Curry**\$11.50
Fresh vegetables slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes
- D** **Paneer Tikka Masala**\$12.50
Tandoor-roasted paneer pieces in our classic and creamy tomato curry sauce
- D** **Saag Paneer**\$12.50
Paneer cheese slowly simmered in a garden fresh spinach curry spiced with garlic and ginger
- D** **Matter Paneer**\$12.50
Paneer cheese in a golden curry with kasoori methi (dried fenugreek leaves)
- Tofu Vindaloo**\$11.50
Tofu pieces marinated in our traditional ground spices and malt vinegar blend then cooked in a fiery curry and served with potatoes
- Tofu Moilee**\$11.50
Pieces of tofu simmered in a coconut curry with onions and fresh tomatoes

Dine in Only
Served daily between 11am - 2pm

PLEASE KEEP IN MIND, TANDOORI ITEMS TAKE LONGER TO PREPARE

 VEGAN DISHES **D** CONTAINS DAIRY **G** GLUTEN

* Dairy Free by Request *Contains Peanuts **Contains Cashews





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APPETIZERS

G **Vegetable Samosas** \$5.50
Puff pastries stuffed with a mixture of spiced potatoes, green peas, chopped ginger and cilantro seeds

Vegetable Pakoras \$6.50
Crispy cauliflower and potato fritters flavored with a special blend of spices and carom seeds, dipped in our special chickpea flour batter and lightly fried

Chicken Pakoras \$8.50
Chicken breast strips seasoned with ginger and garlic, dipped in our special chickpea flour batter and lightly fried

Shrimp Pakoras \$10.50
Tiger shrimp marinated with lemon juice, ginger, green chilies and cilantro, dipped in our special chickpea flour batter and lightly fried

G D **Bhel Puri** \$5.50
A special Indian mixture of puffed rice, boiled potatoes, and tomatoes tossed in mint and tamarind chutneys

G D **Dahi Sev Puri** \$5.50
Puff-pastry shells filled with spiced potatoes and topped with a mixture of our special chutneys and whipped yogurt

Onion Bhajais \$5.50
Shredded onion fritters seasoned with chopped ginger and Indian spices

G D **Corn Malai Tikkis** \$7.50
Savory cakes made from a dough of corn, mozzarella cheese, boiled potatoes and red onions

D **Potato Walnut Tikkis** \$7.50
Savory cakes made from a dough of potatoes, Indian spices and walnuts, served with tamarind and mint chutneys

D **Achari Tandoori Mushrooms** \$8.50
Fresh button mushrooms marinated in a special nigella seed spiced sauce, then slowly roasted in our traditional Tandoor oven and served with a fresh mint chutney

D **Tandoori Mixed Vegetarian Platter** \$12.50
A mixed plate of Tandoor roasted paneer, mushrooms and tofu

D **Tandoori Mixed Meat Platter** \$18.50
A mixed platter of Tandoori Chicken, Lamb Boti Kabobs, and tender pieces of Chicken Tikka

SALADS

Kachumber Salad \$6.50
Chopped romaine hearts with cucumbers, roma tomatoes and red onions tossed in a light lemon dressing

D **Tofu Tikka Salad** \$9.50
Marinated pieces of tofu barbequed in our traditional Tandoor oven, char-broiled in a classic curry and served over fresh romaine lettuce

D **Chicken Tikka Salad** \$10.50
Marinated pieces of chicken breast barbequed in our traditional Tandoor oven, char-broiled in a classic curry and served over fresh romaine lettuce

D **Tandoori Shrimp Salad** \$10.50
Tandoor grilled tiger shrimp served on a bed of romaine hearts with tear drop tomatoes, avocados and a balsamic vinaigrette

Seared Citrus Scallop Salad \$11.50
Seared masala flavored scallops served over baby mixed greens with hearts of palm, avocados and a citrus vinaigrette



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CHICKEN ENTRÉES

G **Mint Leaf Chili Chicken** \$15.50
Chicken breast stir-fried with green onions, and our special blend of chillies and spices

D **Tandoori Chicken** **Half: \$15.50 | Full: \$28.50**
Spring chicken marinated with garlic, ginger and a special blend of spices, barbequed in our Tandoor Oven

D **Chicken Tikka Masala** \$16.50
Tandoor-roasted chicken breast pieces in our classic and creamy tomato curry sauce

D **Classic Chicken Tikka** \$15.50
Tender chicken breast pieces marinated in a special blend of ginger and garlic spices, roasted in our Tandoor oven

D **Malai Chicken Tikka**** \$15.50
Juicy chicken breast pieces spiced with pink peppercorns and cheddar cheese, roasted in our Tandoor oven

D **Green Herb Chicken Tikka** \$15.50
Tender pieces of chicken breast marinated in a mint, basil and marjoram yogurt sauce, roasted in our Tandoor oven

D **Chicken Saag*** \$15.50
Chicken pieces slowly simmered in a garden fresh spinach curry spiced with garlic and ginger

D **Chicken Korma**** \$15.50
Chicken cooked in a light, creamy and traditional yellow curry sauce with a touch of cashews

Chicken Vindaloo \$15.50
Chicken marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry and served with potatoes

Chicken Jhalfrezi \$15.50
Strips of chicken stir-fried with onions, bell peppers and tomatoes in a tangy sauce flavored with mustard and cumin seeds

Hyderabadi Chicken Curry \$15.50
Chicken simmered in a coconut curry with onions, tomatoes and curry leaves

Punjabi Chicken Curry \$15.50
Chicken slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes and flavored with cardamom and cinnamon

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LAMB ENTRÉES

- D Lamb Tikka Masala** \$16.50
Tandoor-roasted lamb pieces in our classic and creamy tomato curry sauce
- D Lamb Saag*** \$16.50
Lamb pieces slowly simmered in a garden fresh spinach curry spiced with garlic and ginger
- D Lamb Korma**** \$16.50
Lamb pieces cooked in a light, creamy traditional yellow curry sauce with a touch of cashews
- Lamb Vindaloo** \$16.50
Lamb marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry and served with potatoes
- Kadhai Lamb** \$16.50
Cumin and coriander spiced lamb, stir-fried with onions, tomatoes and bell peppers in a red curry sauce
- Coconut Lamb Curry** \$16.50
Boneless pieces of lamb simmered in a coconut curry with onions, tomatoes, ginger, garlic and fennel
- Kashmiri Lamb Curry** \$16.50
Lamb slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes and flavored with cardamom and cinnamon
- D Lamb Boti Kabob** \$16.50
A kabob of boneless lamb with spices and herbs, roasted in our Tandoor oven
- D Tandoori Lamb Chops** \$24.50
New Zealand lamb chops marinated in black pepper, ginger and a special blend of spices, barbequed in our Tandoor oven

SEAFOOD ENTRÉES

- D Fish Tikka Masala** \$15.50
Tandoor roasted filet of fish in our classic and creamy tomato curry sauce
- D Shrimp Tikka Masala** \$17.50
Tandoor roasted shrimp in our classic and creamy tomato curry sauce
- D Shrimp Saag*** \$17.50
Shrimp slowly simmered in a garden fresh spinach curry spiced with garlic and ginger
- D Tandoori Tiger Shrimp** \$17.50
Tiger Shrimp marinated in black pepper, ginger and a special blend of spices, barbequed in our Tandoor oven
- Goan Shrimp Curry** \$17.50
Shrimp slowly simmered in a traditional Goan curry sauce made of a coconut milk base and flavored with curry leaves and tomatoes
- Goan Salmon Curry** \$18.50
Boneless filet of salmon slowly simmered in a traditional Goan curry sauce made of a coconut milk base and flavored with curry leaves and tomatoes
- Kadhai Scallops** \$18.50
Cumin and coriander spiced scallops, stir-fried with onions, tomatoes and bell peppers, in a red curry sauce
- D Achari Tandoori Salmon** \$18.50
Salmon lightly marinated with yogurt and spices, then slowly roasted in our traditional Tandoor oven



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VEGETARIAN ENTRÉES

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| <p>D Paneer Tikka Masala \$13.50
Tandoor-roasted paneer pieces in our classic and creamy tomato curry sauce</p> <p>Aloo Gobi \$12.50
Garden fresh cauliflower and potatoes stir-fried with tomatoes, onions, ginger and Indian spices</p> <p>Channa Masala \$11.50
Garbanzo beans cooked with freshly ground spices, onions, fresh tomatoes and ginger</p> <p>D Saag Paneer \$13.50
Paneer cheese slowly simmered in a garden fresh spinach curry spiced with garlic and ginger</p> <p>D Saag Aloo* \$12.50
Classic Indian potatoes slowly simmered in a garden fresh spinach curry spiced with garlic and ginger</p> <p>Okra Masala \$12.50
Garden fresh okra cooked with freshly ground spices, onions, fresh tomatoes and ginger</p> <p>D Mushroom Matter \$13.50
Fresh button mushrooms and green peas in a golden curry with kasoori methi (dried fenugreek leaves)</p> <p>D Matter Paneer \$13.50
Paneer cheese in a golden curry with kasoori methi (dried fenugreek leaves)</p> | <p>Aloo Methi \$11.50
Pieces of potatoes sautéed with fenugreek leaves and flavored with cumin and chopped ginger</p> <p>D Malai Kofta** \$13.50
Soft Indian cheese dumplings cooked in a mild onion-tomato sauce and finished with a touch of cashews</p> <p>Baingan Bhartha \$12.50
Charcoal-smoked eggplant simmered with chopped onions, ginger and tomatoes, finished with cilantro</p> <p>Baingan-Mirchi Ka Salan* \$12.50
A unique combination of eggplant and jalapeno chilies in a mustard-flavored onion and peanut sauce with a touch of tamarind</p> <p>D Dal Makhni \$11.50
Whole black lentils simmered overnight with fresh tomatoes and a touch of cream</p> <p>Dal Tadkewali \$11.50
A combination dal of Indian moong and masoor lentils with chopped garlic, onions and tomatoes, flavored with cumin and fresh cilantro</p> <p>Mixed Vegetable Curry \$12.50
Fresh vegetables slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes</p> |
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TOFU ENTRÉES

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| <p>D Tofu Tikka Masala \$11.50
Tandoor-roasted tofu pieces in our classic and creamy tomato curry sauce</p> <p>D Masala Grilled Tofu \$11.50
Grilled tofu marinated in yogurt, ginger and our special blend of Indian spices</p> <p>Wok-Fried Masala Tofu \$11.50
Tender pieces of tofu stir-fried with bell peppers, onions, tomatoes and fresh cilantro</p> | <p>Tofu Vindaloo \$11.50
Tofu pieces marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry and served with potatoes</p> <p>Tofu Moilee \$11.50
Pieces of tofu simmered in a coconut curry with onions and fresh tomatoes</p> |
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BREADS

- G Tandoori Roti**\$3
Traditional flat, unleavened bread, made with whole wheat flour and baked in our wood-fired earthen oven
- D G Aloo Paratha***\$4
An Indian flat bread stuffed with sliced potato, green peas and fresh herbs
- D G Lacha/Ajwaini Paratha***\$4
Whole wheat flat bread either flavored with carom seeds or plain
- D G Traditional Naan**\$3
Raised flour bread baked in our traditional tandoor oven
- D G Garlic Naan**\$4
Raised flour bread brushed with clarified butter and topped with fresh garlic and cilantro
- D G Basil and Mozzarella Cheese Naan**\$5
Raised flour bread with mozzarella cheese and fresh basil leaves
- D G Mozzarella and Roasted Pine Nuts Naan**\$5
Raised flour bread with shredded mozzarella cheese and roasted pine nuts
- D G Feta Cheese and Olive Naan**\$5
Raised flour bread brushed with clarified butter and stuffed with feta cheese and kalamata olives
- D G Kabuli Naan****\$5
Raised flour bread brushed with clarified butter and stuffed with almonds, cashews and golden raisins
- D G Kashmiri Naan****\$5
Raised flour bread brushed with clarified butter and stuffed with almonds, cashews and maraschino cherries
- D G Chicken Keema Naan**\$5
Raised flour bread glazed with clarified butter and stuffed with classic chicken tikka keema, chopped ginger and fresh cilantro

RICE

- Brown Rice**\$4
Classic brown rice steamed to perfection
- Basmati Rice**\$4
Plain pearl basmati rice steamed to perfection
- G Green Pea Pulao****\$5
Flavorful basmati rice dish with green peas, carom seeds and fried onions
- G Vegetable Biryani*** \$14.50
Saffron flavored basmati rice and seasonal vegetables slow cooked in a traditional dum pukht
- G Chicken Biryani*** \$16.50
Saffron flavored basmati rice and special cuts of chicken, slow cooked in a traditional dum pukht
- G Lamb Biryani*** \$16.50
Saffron flavored basmati rice and special cuts of lamb, slow cooked in a traditional dum pukht

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