



# 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

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**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

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**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

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

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- 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

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- 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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