



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**\$16.95
Tandoor-roasted chicken breast pieces in our classic and creamy tomato curry sauce
- D** **Tandoori Chicken**\$16.95
A leg of chicken marinated with garlic, ginger and a special blend of spices, barbecued in our Tandoor oven
- Punjabi Chicken Curry**\$16.95
Chicken slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes and flavored with cardamom and cinnamon
- Methi Chicken**.....\$16.95
Chunks of boneless chicken thigh simmered in a light curry sauce with chopped garlic & fenugreek leaves
- Lamb Vindaloo**\$16.95
Lamb marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry with potatoes
- Kashmiri Lamb Curry**\$16.95
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**.....\$16.95
Salmon lightly marinated with yogurt and spices, then slowly roasted in our traditional Tandoor oven
- Kadhai Shrimp**\$16.95
Cumin and coriander spiced shrimp, stir-fried with onions, tomatoes and bell peppers in a red curry sauce
- Aloo Gobi**\$14.95
Garden fresh cauliflower and potatoes stir-fried with tomatoes, onions, ginger and Indian spices
- Hyderabadi Eggplant**\$14.95
Organic baby round eggplant cooked in a light coconut gravy, tempered with mustard seeds & flavored with curry leaves
- Mixed Vegetable Curry**\$14.95
Fresh vegetables slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes
- D** **Navrattan Korma**\$14.95
Seasonal vegetables with nuts & fruits cooked in a light creamy gravy, flavored with mace & green cardamom powder
- D** **Malai Palak Corn***\$14.95
Sweet corn kernels tempered with chopped garlic & slowly simmered in a garden fresh spinach purée with spices
- D** **Matter Paneer**.....\$14.95
Paneer cheese in a golden curry with dried fenugreek leaves
- Tofu Vindaloo**\$14.95
Tofu pieces marinated in our traditional ground spices and malt vinegar blend then cooked in a fiery curry with potatoes
- Tofu Moilee**.....\$14.95
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

