



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**\$18.45
Tandoor-roasted chicken breast pieces in our classic and creamy tomato curry sauce
- D Tandoori Chicken**\$18.45
A leg of chicken marinated with garlic, ginger and a special blend of spices, barbecued in our Tandoor oven
- Punjabi Chicken Curry**\$18.45
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**.....\$18.45
Chunks of boneless chicken thigh simmered in a light curry sauce with chopped garlic & fenugreek leaves
- Lamb Vindaloo**\$18.45
Lamb marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry with potatoes
- Kashmiri Lamb Curry**\$18.45
Lamb slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes and flavored with cardamom and cinnamon
- D Achari Tandoori Salmon**.....\$18.45
Salmon lightly marinated with yogurt and spices, then slowly roasted in our traditional Tandoor oven
- Kadhai Shrimp**\$18.45
Cumin and coriander spiced shrimp, stir-fried with onions, tomatoes and bell peppers in a red curry sauce
- Aloo Gobi**\$16.45
Garden fresh cauliflower and potatoes stir-fried with tomatoes, onions, ginger and Indian spices
- Hyderabadi Eggplant**\$16.45
Organic baby round eggplant cooked in a light coconut gravy, tempered with mustard seeds & flavored with curry leaves
- Mixed Vegetable Curry**\$16.45
Fresh vegetables slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes
- D Navrattan Korma**\$16.45
Seasonal vegetables with nuts & fruits cooked in a light creamy gravy, flavored with mace & green cardamom powder
- D Malai Palak Corn***\$16.45
Sweet corn kernels tempered with chopped garlic & slowly simmered in a garden fresh spinach purée with spices
- D Matter Paneer**.....\$16.45
Paneer cheese in a golden curry with dried fenugreek leaves
- Tofu Vindaloo**\$16.45
Tofu pieces marinated in our traditional ground spices and malt vinegar blend then cooked in a fiery curry with potatoes
- Tofu Moilee**.....\$16.45
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

