



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

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|---|---|
| <p>D Chicken Tikka Masala\$18.45
Tandoor-roasted chicken breast pieces in our classic and creamy tomato curry sauce</p> <p>D Tandoori Chicken\$18.45
A leg of chicken marinated with garlic, ginger and a special blend of spices, barbecued in our Tandoor oven</p> <p>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</p> <p>Methi Chicken.....\$18.45
Chunks of boneless chicken thigh simmered in a light curry sauce with chopped garlic & fenugreek leaves</p> <p>Lamb Vindaloo\$18.45
Lamb marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry with potatoes</p> <p>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</p> <p>D Achari Tandoori Salmon.....\$18.45
Salmon lightly marinated with yogurt and spices, then slowly roasted in our traditional Tandoor oven</p> <p>Kadhai Shrimp\$18.45
Cumin and coriander spiced shrimp, stir-fried with onions, tomatoes and bell peppers in a red curry sauce</p> | <p>Aloo Gobi\$16.45
Garden fresh cauliflower and potatoes stir-fried with tomatoes, onions, ginger and Indian spices</p> <p>Hyderabadi Eggplant\$16.45
Organic baby round eggplant cooked in a light coconut gravy, tempered with mustard seeds & flavored with curry leaves</p> <p>Mixed Vegetable Curry\$16.45
Fresh vegetables slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes</p> <p>D Navrattan Korma\$16.45
Seasonal vegetables with nuts & fruits cooked in a light creamy gravy, flavored with mace & green cardamom powder</p> <p>D Malai Palak Corn*\$16.45
Sweet corn kernels tempered with chopped garlic & slowly simmered in a garden fresh spinach purée with spices</p> <p>D Matter Paneer.....\$16.45
Paneer cheese in a golden curry with dried fenugreek leaves</p> <p>Tofu Vindaloo\$16.45
Tofu pieces marinated in our traditional ground spices and malt vinegar blend then cooked in a fiery curry with potatoes</p> <p>Tofu Moilee.....\$16.45
Pieces of tofu simmered in a coconut curry with onions and fresh tomatoes</p> |
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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** \$8.95
Puff pastries stuffed with a mixture of spiced potatoes, green peas, chopped ginger and cilantro seeds
- Vegetable Pakoras** \$8.95
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** \$11.95
Chicken breast strips seasoned with ginger and garlic, dipped in our special chickpea flour batter and lightly fried
- Shrimp Pakoras** \$14.95
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*** \$8.95
A special Indian mixture of puffed rice, boiled potatoes, and tomatoes tossed in mint and tamarind chutneys
- G D Aloo Papri Chaat** \$9.95
Crisp fried crushed dough wafers with boiled potatoes, chickpeas, dices of Persian cucumber, beaten yogurt, mint & tamarind chutney topped with sev & chopped cilantro
- Onion Bhajais** \$8.95
Shredded onion fritters seasoned with chopped ginger and Indian spices
- G D Corn Malai Tikkis** \$10.95
Savory cakes made from a dough of corn, mozzarella cheese, boiled potatoes and red onions
- Aloo Tikki with Chole** \$10.95
Savory croquettes of spiced boiled potatoes, chopped ginger & cilantro served with curried garbanzo
- Crispy Vegetables in Hot Sauce** \$10.95
Crispy fried dumplings of diced cabbage, carrots, onions & French beans tossed in a fiery hot garlic sauce
- D Achari Tandoori Mushrooms** \$11.95
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 Paneer Shashlik** \$12.95
Chunks of Paneer with green bell peppers & red onions marinated with yogurt & spices grilled in a tandoor oven, served with mint & tamarind chutney
- D Tandoori Mixed Vegetarian Platter** \$17.95
A mixed plate of tandoor roasted paneer, mushrooms and tofu
- Chicken 65** \$18.45
Deep fried chunks of boneless chicken thigh tossed in a chili-garlic sauce tempered with mustard seeds & curry leaves
- D Tandoori Mixed Meat Platter** \$26.95
A mixed platter of Tandoori Chicken, Lamb Boti Kabobs, and tender pieces of Chicken Tikka

SALADS

- Kachumber Salad** \$10.95
Chopped romaine hearts with cucumbers, roma tomatoes and red onions tossed in a light lemon dressing
- D Romaine & Feta Cheese Salad** \$10.95
Romaine hearts with teardrop tomatoes & kalamata olives topped with feta cheese in a fresh lemon-mint dressing
- D Tofu Tikka Salad** \$12.95
Marinated pieces of tofu barbequed in our traditional Tandoor oven, char-broiled in a classic curry and served over fresh romaine lettuce
- D Kale & Chicken Tikka Salad** \$13.95
Tandoor roasted cubes of chicken breast served with organic baby kale, raspberries, candied walnuts & avocado drizzled with a citrus-mace dressing
- D Kale Salad with Tandoori Shrimps** \$13.95
Tandoori grilled tiger shrimp served on a bed of organic baby kale, teardrop tomatoes, roasted pine nuts & avocado drizzled with balsamic vinaigrette

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CHICKEN ENTRÉES

G **Mint Leaf Chili Chicken** \$20.95

Chicken breast stir-fried with green onions, and our special blend of chillies and spices

D **Tandoori Chicken**..... **Half: \$20.95 | Full: \$36.95**

Spring chicken marinated with garlic, ginger and a special blend of spices, barbequed in our tandoor oven

D **Chicken Tikka Masala** \$21.85

Tandoor-roasted chicken breast pieces in our classic and creamy tomato curry sauce

D **Classic Chicken Tikka** \$20.95

Tender chicken breast pieces marinated in a special blend of ginger and garlic spices, roasted in our tandoor oven

D **Chicken Kalimirch Tikka** \$20.95

Tender pieces of chicken thigh marinated with ginger & garlic paste, yogurt, sesame paste & ground black pepper, roasted in our tandoor oven

D **Green Herb Chicken Tikka** \$20.95

Tender pieces of chicken breast marinated in a mint, basil and marjoram yogurt sauce, roasted in our tandoor oven

D **Chicken Saag*** \$20.95

Chicken pieces slowly simmered in a garden fresh spinach curry spiced with garlic and ginger

D **Chicken Korma**** \$20.95

Chicken cooked in a light, creamy and traditional yellow curry sauce with a touch of cashews

Chicken Vindaloo \$20.95

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

Methi Chicken..... \$20.95

Chunks of boneless chicken thigh simmered in a light curry sauce with chopped garlic & fenugreek leaves

Hyderabadi Chicken Curry \$20.95

Chicken simmered in a coconut curry with onions, tomatoes and curry leaves

Punjabi Chicken Curry..... \$20.95

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** \$21.95
Tandoor-roasted lamb pieces in our classic and creamy tomato curry sauce
- D Lamb Saag*** \$21.95
Lamb pieces slowly simmered in a garden fresh spinach curry spiced with garlic and ginger
- Achari Lamb Korma**..... \$21.95
A semi-dry lamb cooked with ginger, onion, turmeric. Tempered with mustard seeds & carom seeds
- Lamb Vindaloo** \$21.95
Lamb marinated in our traditional ground spices and malt vinegar blend, cooked in a fiery curry and served with potatoes
- Kadhai Lamb** \$21.95
Cumin and coriander spiced lamb, stir -fried with onions, tomatoes and bell peppers in a red curry sauce
- Coconut Lamb Curry** \$21.95
Boneless pieces of lamb simmered in a coconut curry with onions, tomatoes, ginger, garlic and fennel
- Kashmiri Lamb Curry** \$21.95
Lamb slowly simmered in a traditional light curry sauce made of fresh onions, ginger, garlic and tomatoes and flavored with cardamom and cinnamon
- D Lamb Boti Kabob** \$21.95
A kabob of boneless lamb with spices and herbs, roasted in our tandoor oven
- D Tandoori Lamb Chops**..... \$26.95
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**..... \$21.95
Tandoor roasted filet of fish in our classic and creamy tomato curry sauce
- D Shrimp Tikka Masala** \$22.95
Tandoor roasted shrimp in our classic and creamy tomato curry sauce
- D Shrimp Saag*** \$22.95
Shrimp slowly simmered in a garden fresh spinach curry spiced with garlic and ginger
- D Tandoori Tiger Shrimp** \$22.95
Tiger Shrimp marinated in black pepper, ginger and a special blend of spices, barbequed in our tandoor oven
- Seafood Medley** \$24.95
Pan seared scallops, shrimps, salmon & catfish in a mustard tempered coconut sauce flavored with curry leaves
- Goan Shrimp Curry** \$23.95
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** \$23.95
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** \$23.95
Cumin and coriander spiced scallops, stir-fried with onions, tomatoes and bell peppers, in a red curry sauce
- D Achari Tandoori Salmon**..... \$23.95
Salmon lightly marinated with yogurt and spices, then slowly roasted in our traditional tandoor oven
- D Tandoori Seafood Platter**..... \$24.95
A combination tandoori platter of offshore bounty... flavorful kababs of scallops, tiger shrimp, pink salmon & catfish. Served with mint & tamarind chutney



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VEGETARIAN ENTRÉES

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| <p>D Paneer Tikka Masala \$18.95
Tandoor-roasted paneer pieces in our classic and creamy tomato curry sauce</p> <p>Aloo Gobi \$17.95
Garden fresh cauliflower and potatoes stir-fried with tomatoes, onions, ginger and Indian spices</p> <p>Channa Masala \$16.95
Garbanzo beans cooked with freshly ground spices, 2 onions, fresh tomatoes and ginger</p> <p>D Saag Paneer* \$18.95
Paneer cheese slowly simmered in a garden fresh spinach curry spiced with garlic and ginger</p> <p>Wild Mushroom & Spinach Curry \$20.95
Assorted wild mushrooms sauted with organic baby spinach, served with a baby basil nan in a coconut curry sauce</p> <p>D Saag Aloo* \$17.95
Classic Indian potatoes slowly simmered in a garden fresh spinach curry spiced with garlic and ginger</p> <p>Okra Masala \$17.95
Garden fresh okra cooked with freshly ground spices, onions, fresh tomatoes and ginger</p> <p>D Mushroom Matter \$18.95
Fresh button mushrooms and green peas in a golden curry with kasoori methi (dried fenugreek leaves)</p> | <p>D Matter Paneer \$18.95
Paneer cheese in a golden curry with kasoori methi (dried fenugreek leaves)</p> <p>Aloo Methi \$16.95
Pieces of potatoes sautéed with fenugreek leaves and flavored with cumin and chopped ginger</p> <p>D Malai Kofta** \$18.95
Soft Indian cheese dumplings cooked in a mild onion-tomato sauce and finished with a touch of cashews</p> <p>Baingan Bhartha \$17.95
Charcoal-smoked eggplant simmered with chopped onions, ginger and tomatoes, finished with cilantro</p> <p>Hyderabadi Baby Eggplant \$17.95
Organic baby round eggplant cooked in a light curry leaves flavored gravy with coconut milk, tempered with mustard seeds</p> <p>D Dal Makhni \$16.95
Whole black lentils simmered overnight with fresh tomatoes and a touch of cream</p> <p>Dal Tadkewali \$16.95
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 \$17.95
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 \$16.95
Tandoor-roasted tofu pieces in our classic and creamy tomato curry sauce</p> <p>D Masala Grilled Tofu \$16.95
Grilled tofu marinated in yogurt, ginger and our special blend of Indian spices</p> <p>Wok-Fried Masala Tofu \$16.95
Tender pieces of tofu stir-fried with bell peppers, onions, tomatoes and fresh cilantro</p> | <p>Tofu Vindaloo \$16.95
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 \$16.95
Pieces of tofu simmered in a coconut curry with onions and fresh tomatoes</p> |
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BREADS

- D G Tandoori Roti** \$5.45
Traditional flat, unleavened bread, made with whole wheat flour and baked in our wood-fired earthen oven
- D G Aloo Paratha*** \$6.95
An Indian flat bread stuffed with sliced potato, green peas and fresh herbs
- D G Lacha/Ajwaini Paratha*** \$6.95
Whole wheat flat bread either flavored with carom seeds or plain
- D G Mint Paratha*** \$6.95
A multilayered whole wheat flour bread topped with chopped fresh mint
- D G Traditional Naan** \$5.45
Raised flour bread baked in our traditional tandoor oven
- D G Garlic Naan** \$6.45
Raised flour bread brushed with clarified butter and topped with fresh garlic and cilantro
- D G Chili Garlic Naan** \$6.45
Raised flour bread topped with chopped fresh garlic & jalapeño
- D G Basil and Mozzarella Cheese Naan** \$7.95
Raised flour bread with mozzarella cheese and fresh basil leaves
- D G Mozzarella and Roasted Pine Nuts Naan** \$7.95
Raised flour bread with shredded mozzarella cheese and roasted pine nuts
- D G Feta Cheese and Olive Naan** \$7.95
Raised flour bread brushed with clarified butter and stuffed with feta cheese and kalamata olives
- D G Three Cheese Naan** \$7.95
Raised flour bread stuffed with cheddar, mozzarella & feta cheese
- D G Kashmiri Naan**** \$7.95
Raised flour bread brushed with clarified butter and stuffed with almonds, cashews and maraschino cherries
- D G Chicken Keema Naan** \$7.95
Raised flour bread glazed with clarified butter and stuffed with classic chicken tikka keema, chopped ginger and fresh cilantro

RICE

- G Brown Rice** \$6.45
Classic brown rice steamed to perfection
- D Basmati Rice** \$6.45
Plain pearl basmati rice steamed to perfection
- D G Green Pea Pulao**** \$7.45
Flavorful basmati rice dish with green peas, cumin seeds and fried onions
- D G Vegetable Biryani*** \$19.95
Saffron flavored basmati rice and seasonal vegetables slow cooked in a traditional dum pukht
- D G Chicken Biryani*** \$21.95
Saffron flavored basmati rice and special cuts of chicken, slow cooked in a traditional dum pukht
- D G Lamb Biryani*** \$22.95
Saffron flavored basmati rice and special cuts of lamb, slow cooked in a traditional dum pukht

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DESSERT

- D** **Kesar Rasmalai**.....\$7.45
Steamed paneer (mild cheese) dumplings tossed in saffron-infused reduced milk or Rabri
- D** **Mango Rasmalai**.....\$7.45
Poached Indian cottage cheese dumpling dunked in a sweetened condensed milk with puréed mango
- G D** **Gulab Jamun**.....\$7.45
Sweet Khoya dumplings tossed in a smooth, rose-flavored sugar glaze
- D** **Traditional Rice Pudding**.....\$6.95
A classic blend of steamed rice and hot milk topped with soft cashews, golden raisins and rose water
- D** **Malai Kulfi**.....\$8.45
Classic Indian ice cream
- D** **Mango Kulfi**.....\$8.45
Creamy & rich Indian ice cream made with milk & puréed mango. Served garnished with crushed pistachio
- D** **Carrot Halwa**.....\$8.95
Traditional Indian carrot pudding with pistachio crumbles, golden raisins and small cardamom
- D** **Halwa and Kulfi Plate**.....\$11.95
A plate of Fig and Almond Kulfi served together with our signature Carrot Halwa for a one of a kind dessert combination

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