HERE AT MINT LEAF OUR MENU IS A UNIQUE COMBINATION OF REFINED INDIAN DISHES SOURCED FROM ALL OVER THE SUBCONTINENT SEASONED WITH DELICATE INTRICATE MARINADES.

WE USE THE TRADITIONAL TANDOOR OVEN, GRIDDLE, TAWA PLATE AND OPEN GRILLS WITH WHICH INDIAN FOOD IS TRADITIONALLY PREPARED.

SHAMMI KEBAB (V)
mixed vegetable kebab, tamarind and date chutney

MAHI TIKKA
mustard infused salmon tikka with lime, mayo, cucumber raita

LAMB SEEKH KEBAB
mince lamb skewers and fresh mint sauce

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PANEER MAKHANI (V)
cottage cheese cooked in creamy tomato fenugreek sauce

TALI MACHALI
tilapia fillet with tomato lime sauce, sautéed cabbage

CHICKEN JHALFREZI
boneless chicken thigh cooked with chili and capsicum

WITH

STEAMED BASMATI RICE (OR) NAAN BREAD

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MANGO BRULEE
spiced mango salsa

WARM CHOCOLATE BROWNIE
vanilla ice cream

SELECTION OF FRESH FRUITS

CHOICE OF ACCOMPANIMENTS AT £5.00 EACH
dal makhani
stir fried okra
stir fried cumin potato
tandoori broccoli

mint leaf