



Welcome to Mint.

After a culinary background that has spanned the last twenty-seven years, I am proud to be presenting the foods of Northern and Southern India to you.

With a team consisting of the brightest young culinary talent in the Indian food world we have created a restaurant that we feel is unlike any other. Some dishes will be familiar, others will surprise, but all will leave you feeling refreshed and satisfied.

Mint the herb is an integral ingredient in Indian cooking; Mint the restaurant is integral to the future of Indian dining.

Thank you for coming.
– Gary (Executive Chef)

SOUPS

Veg Mulligatawny Soup (Lentil Soup) \$5.99

House Lentil Soup

Hot & Sour Soup \$5.99

Combination of mushrooms and tofu with your choice of chicken or vegetables

Tom Yum \$5.99

Thai soup with vegetables, mushrooms, lemongrass & lime juice with choice of veg or chicken

Sweet Corn Soup \$5.99

Homemade corn soup prepared with your choice of chicken or vegetables

Monchow Soup \$5.99

Garlic flavored soup with chicken or vegetables

Tom Kha Coconut Soup \$5.99

Coconut milk based soup with mushrooms & galangal

SALADS

Caesar Salad \$6.95

Romaine lettuce, croutons, lemon juice, olive oil, Caesar Dressing

Garden Salad \$6.95

Combinations of vegetables in our chef special Peanut sauce

Tomato Dill Cheese Salad \$6.95

Feta Cheese, Lettuce, Tomato, Dill & Ranch

Papaya Salad \$6.95

Raw Papaya, chopped basil chili and roasted peanuts
With tamarind sauce

Desi Green Salad \$5.50

Cucumber, Tomato, Onions, Lemon, Chaat Masala

Grilled Shrimp Salad \$9.95

Grilled Shrimp, Lettuce, Tomato & Ranch

Chicken Caesar Salad \$8.95

Romaine lettuce, chicken, croutons, lemon juice, olive oil & Caesar Dressing

APPETIZERS

Potato Pancakes (Aloo Tikki) \$7.95

Mashed Potato patties mixed with herbs and spices served with Chickpeas

Bombay Bhel Puri \$6.95

Puffed rice with vegetables and tangy tamarind sauce

Crispy Dough Wafers (Chat Papri) \$6.95

Prepared with potatoes, chickpeas, chilies, yogurt and tangy sauce

Vegetable Masala Samosa \$6.95

Crispy turnover filled with potatoes and peas

Lasooni Gobi \$7.95

Cauliflower prepared in a flavorful tomato-garlic sauce

Masala Pao (Indian Pizza) \$6.95

Bread with tomato & chilly sauce

Chicken Masala Samosa \$7.95

Crispy turnover filled with chicken

Chicken Seekh Kabab \$8.95

Skewers of Ground chicken with herbs and spices

Chicken Bites \$8.95

Chicken sautéed in a sweet chef special sauce

Malai Chicken \$8.95

Cubes of chicken marinated with herbs and spices

Buffalo Wings \$8.95

Choice of Mild & Hot served with blue cheese

Lamb Seekh Kabab \$9.95

Skewers of Ground lamb with herbs and spices

Fish Kohliwada \$9.95

Crispy Indian Fish with spices

Spicy Shrimp Balchao \$9.95

Shrimp sautéed in a spicy chilly pepper sauce

Mango Grill Scallops \$9.95

Scallops grilled and flavored with fresh mangoes

Mint Calamari \$9.95

Batter coated deep fried squid sautéed in chef special sauce

Crab Cakes \$9.95

Crab meat and bread crumb patties

THAI

Spinach Dumplings \$6.95

Steamed spinach dumplings

Chili Paneer Dry \$7.99

Cubes of cottage cheese sautéed with fresh chilies, bell peppers, onions in light garlic sauce

Crispy Chili Cauliflower \$7.99

Cauliflower dumplings tossed with onion & cilantro in chili garlic sauce

Chicken Satay \$7.95

Chicken marinated in peanut sauce

Drums of Heaven \$8.95

Chicken wings marinated with fresh herbs & chilies

Pan Fried Chilly Chicken \$8.99

Chicken Pan Fried with fresh green chilies, onion & garlic with light soya sauce

Chicken Dumplings \$8.95

Steamed chicken dumplings

Chilly Garlic Fried Shrimp \$11.95

Shrimp with fresh green chilies, onion & garlic with light soya sauce

Pan Fried Fish \$9.99

Fish with fresh green chilies, onion & garlic with light soya sauce



FROM THE GRILL

TANDOOR

Tandoor simply means “oven” –a clay shell, fired in early days with wood and now with charcoal. The Tandoor grills and bakes at the same time. Unlike, barbecue, the moisture released from the food is retained inside the shell.

Bell Pepper Cheese Shaslik (Paneer Tikka) \$14.95

Chunks of delicately seasoned paneer skewered along with bell pepper and perfectly seared

Tandoori Veg \$14.95

Assorted vegetables & cheese cooked to perfection

Tandoori Mushroom \$14.95

Mushrooms marinated in chef special sauce and cooked in the clay oven

½ Tandoori Chicken \$12.95

Chicken marinated with yogurt, herbs and spices

Tandoori Chicken \$21.95

Chicken marinated with yogurt, herbs and spices

Mint Chicken Tikka \$16.95

Slivers of mint flavored chicken, served with mixed greens

VIP Lamb Chops \$24.95

Rack of lamb served with mashed potatoes

Garlic Butter Prawns \$22.95

Jumbo prawns marinated in yogurt, seasoned with garlic butter

Carom Fish Tikka \$19.95

Cubes of fish marinated in yogurt with a flavor of carom seeds



CHEF SPECIALS

PRE PLATED

Mint Paneer \$18.95

Cottage Cheese cooked in coconut and mint flavored sauce

Mango Chicken \$19.95

Cubes of Chicken Tikka cooked in Alfonso flavored sauce

Lamb Chop Masala \$28.95

Grilled Lamb Chops cooked in onion, tomato based sauce

Chilly Salmon \$28.95

Salmon with crushed red chilly, black pepper & lemon juice

Tandoori Chillian Seabass \$28.95

Sea Bass marinated with chef special herbs, yogurt and spices

Shrimp Malabaar \$28.95

Shrimp cooked in coconut & white wine sauce

CHICKEN

Chicken Curry \$17.95

Traditional Indian chicken curry

Chicken Tikka Masala \$17.95

Cubes of tandoori chicken cooked in a Fenugreek flavored tomato sauce

Chicken Kali Mirch \$17.95

Chicken cooked in a black pepper sauce

Chicken Jalfrezi \$17.95

Chicken cooked with vegetables, tomato and onion

Chicken Madras \$17.95

Chicken cooked in curry leaves, coconut & red chilly

Badami Murgh \$17.95

Chicken cooked in cashew, coconut & peanut sauce

Nilgiri Chicken Korma \$17.95

Chicken cooked in Green Masala & Coconut sauce

Chicken Tikka Saag \$17.95

Chicken Tikka cooked with Spinach

SEAFOOD

Tomato Fish \$19.95

Fish cooked in tomato sauce and Indian spices

Goan Fish Curry \$19.95

Fish cooked in coconut and tamarind sauce

Ginger Malai Shrimp \$21.95

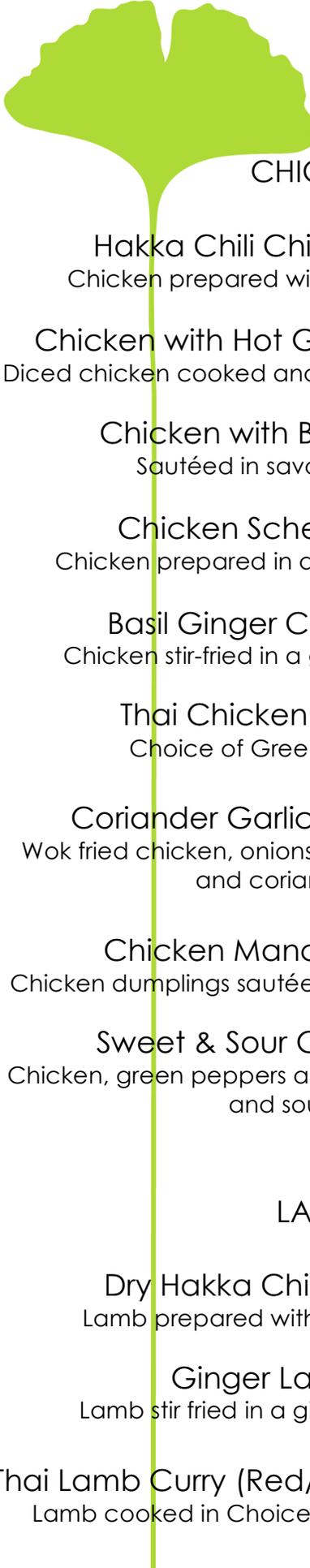
Shrimp cooked with ginger and spices

Shrimp Tikka Masala \$21.95

Shrimp cooked in a tomato creamy sauce

Shrimp Korma \$21.95

Shrimp cooked in a cashew & wine sauce



CHINESE & THAI

CHICKEN

Hakka Chili Chicken Dry \$15.99

Chicken prepared with fresh herbs and chili

Chicken with Hot Garlic Sauce \$15.99

Diced chicken cooked and stir fried in hot garlic sauce

Chicken with Broccoli \$15.99

Sautéed in savory brown sauce

Chicken Schezwan \$15.99

Chicken prepared in a spicy schezwan sauce

Basil Ginger Chicken \$15.99

Chicken stir-fried in a ginger and basil sauce

Thai Chicken Curry \$15.99

Choice of Green, Red & Penang

Coriander Garlic Chicken \$15.99

Wok fried chicken, onions & green peppers in garlic and coriander sauce

Chicken Manchurian \$15.99

Chicken dumplings sautéed in our Manchurian sauce

Sweet & Sour Chicken \$15.99

Chicken, green peppers and onions served in a sweet and sour sauce

LAMB

Dry Hakka Chilly Lamb \$18.99

Lamb prepared with fresh herbs and chili

Ginger Lamb \$18.99

Lamb stir fried in a ginger and basil sauce

Thai Lamb Curry (Red/Green/Penang) \$18.99

Lamb cooked in Choice of Green, Red & Penang

SEAFOOD

Shrimp Hot Garlic Sauce \$19.99

Shrimp cooked and stir fried in hot garlic sauce

Chili Shrimp \$19.99

Shrimp prepared with fresh herbs and chili

Schezwan Shrimp \$19.99

Shrimp prepared in a spicy schezwan sauce

Thai Shrimp Curry \$19.99

Shrimp cooked in Choice of Green, Red & Penang

Mint's Special Whole Red Snapper \$24.99

Red snapper prepared in chef special sauce

Chili Fish \$19.99

Fish prepared with fresh herbs and chili

Basil Ginger Fish \$19.99

Fish stir-fried in a ginger and basil sauce

VEGETARIAN

Chili Paneer \$13.99

Cottage Cheese prepared with fresh herbs & chili

Vegetable Manchurian \$13.99

Veg dumplings sautéed in our Manchurian sauce

Braised Chilly Tofu \$13.99

Cubes of tofu sautéed with vegetables in chili sauce

Eggplant Hot Garlic Sauce \$13.99

Eggplant cooked in a hot chili garlic sauce

Vegetable Thai Curry \$13.99

Vegetables in Choice of Green, Red & Penang curry



VEGETARIAN

Saag Paneer/Corn/Channa \$14.95
Spinach sauteed with a choice of chickpea
or home made Indian cheese

Aloo Gobi Mattar \$12.95
Cauliflower, peas and potato cooked
in a traditional Indian curry

Navrattan Korma \$14.95
Assorted vegetables cooked
in a mild cashew sauce

Paneer Makhni \$14.95
Paneer cooked in a rich fenugreek
flavored tomato sauce

Amritsari Channa Masala \$11.95
A Punjabi specialty, chickpea cooked in
tomato and onion sauce

Spicy Veg Vindaloo \$14.95
Vegetables in a tomato chilly vinaigrette sauce

Bagharay Baingan \$14.95
Coconut flavored Eggplant with peanuts,
sesame seeds & spices

Dal Makhni \$11.95
Black lentils and kidney beans cooked
with tomato & spices

Yellow Tadka Dal \$10.95
Yellow lentils cooked
with herbs and spices

Bhindi-do-pyaza \$12.95
Okra sauteed with onion, tomato

Malai Kofta \$12.95
Paneer dumplings in a rich cashew sauce

Veg Jalfrezi \$12.95
Mixed vegetables in onion & tomato sauce

Baingan Bharta \$14.95
Roasted Eggplant cooked
with herbs & spices

LAMB/GOAT

Lamb Pasanda \$19.95
Lamb cooked in a mild cashew sauce

Lamb Saag \$19.95
Lamb cooked in spinach and Indian herbs

Spicy Lamb Vindaloo \$19.95
A Goan speciality, lamb cooked in a fiery
sauce of whole red chili paste and malt vinegar

Goat Rogan Josh \$19.95
Goat meat marinated with yogurt and
cooked in onion sauce

Goat Curry \$19.95
Traditional Indian Goat Curry

RICE

Chicken Biryani \$17.95

Shrimp Biryani \$20.95

Lamb or Goat Biryani \$19.95

Vegetable Biryani \$16.95

Plain Basmati Rice (Large) \$4.95

Plain Basmati Rice (Small) \$2.95

Jasmine Rice \$2.95

Mint Rice \$4.95

Veg Pulao \$5.95

CHINESE & THAI

Veg Fried Rice \$9.99

Shrimp Fried Rice \$13.99

Young Chow Fried Rice \$13.99

Thai Fried Rice \$12.99

Veg Hakka Noodles \$9.99

Singapore Noodles \$9.99

Pad Thai Noodles \$11.99

American Chop Suey \$11.99

Chicken + \$1 Shrimp + \$2

BREADS

Roti \$3.95

Whole wheat bread

Poori \$5.95

Puffy whole wheat bread

Naan \$3.95

White flour bread

Garlic Naan \$4.95

Garlic flavored white flour bread

Rosemary Naan \$4.95

Rosemary flavored white flour bread

Lacha Parantha \$4.95

Whole Wheat bread

Peshawari Naan \$4.95

White flour bread stuffed with almonds,
raisins and cranberries

Keema Naan \$5.95

White flour bread stuffed with minced lamb

Plain Paratha / Mint Paratha \$4.95

Plain or mint induced whole wheat bread

Aaloo Paratha \$4.95

Plain or Potato flavored whole wheat bread

Onion & Black Pepper Kulcha \$4.95

White flour bread stuffed with onion and black pepper

Chicken Tikka & Cheddar

Cheese Kulcha a\$6.95

White flour bread stuffed with shredded chicken
tikka and mild cheddar cheese



SIDES

- Sirka Onion Salad \$3.95
- Aplam Pappad \$3.95
- Corn Salad \$3.95
- Onions Rings \$3.95
- French Fries \$3.95
- Mango Chutney \$3.95
- Cucumber/Mint Rita \$4.95

DESSERT

- Runny Chip \$6.95
- Molten Chocolate Lava \$7.95
- Triple Chocolate Mousse \$7.95
- Mango Mousse \$7.95
- Chocolate Cake / Cheese Cake \$7.95
- Tiramisu \$7.95
- Ice Cream
Vanilla, Chocolate \$7.95
- Gulab Jamun \$6.50
- Ras Malai \$6.50
- Rice Pudding \$6.50
- Carrot Pudding \$6.50
- Kulfi \$6.95
- Frozen Mud Slide \$7.95
Kahlua, Baileys Irish Cream,
Grey Goose & Vanilla Ice Cream
- Mythical Long Island \$7.95
Raspberries Schnapps, Blueberry
Schnapps, orange juice, mango sorbet