



Soups

Shorba

Tomato Soup \$6

Black peppercorn and garlic flavored tomato soup

Mulligatawny Soup \$6

Traditional Indian lentil soup

Mushroom / Broccoli Soup \$8

Soup cream of Broccoli or Mushroom

Chicken Yakhni Soup \$10

A Kashmiri aromatic & flavorful clear soup

Shrimp Tomato Soup \$10

Shrimp in Black peppercorn and garlic flavored tomato soup

Salads

Subjiiyo Ke Bagh Se

Organic Green Salad \$7

Assorted field greens and sweet peppers tossed in balsamic and olive oil

Corn Salad \$7

Corn, chopped onions, cucumber and tomatoes with lemon dressing

Aloo Chat Salad \$7

Potatoes tossed in Indian spices & herbs

Chicken Tikka Salad \$10

Chicken tikka and romaine lettuce dressed with honey mustard sauce

Appetizers

Shuruwath

Bombay Masala Pao \$7

A special blend of tomato, herbs and spices served on bread

Vegetable Samosa \$7

Crispy turnover filled with potatoes and peas

Bhel Pouri \$7

Rice puffs, cubed potatoes and spices in a tangy tamarind sauce

Lasooni Gobi \$8

Cauliflower prepared in a flavorful tomato-garlic sauce

Papri Chat \$8

Crispy fried dough wafers and potatoes topped with chutney and spices

Aloo Methi Tikki \$9

Spicy potato fenugreek cakes, served with chickpeas, tamarind and mint chutney

Sabzi Mewa Seekh \$10

Tandoori skewers of mixed ground vegetables and dried fruits

Paneer Pakora \$10

Deep fried Indian cottage cheese served mint chutney

Chicken Samosa \$10

Crispy turnovers filled with seasoned ground chicken

Chicken Malai Kabab \$12

Cubes of chicken marinated with herbs and spices

Chicken Seekh Kabab \$12

Tandoori skewers of Ground chicken seasoned with herbs and spices

Lamb Seekh Kabab \$14

Tandoori skewers of Ground lamb seasoned with herbs and spices

Jhinga Balchao \$12

A Goan Specialty, Shrimps in a spicy pickled sauce

Grilled Scallops \$14

Scallops served on a bed of tomato chutney and Indian spices

Chilly Fish \$14

Spicy fish tossed in bell pepper, herbs and spices

Crab Cake \$14

Prepared with crab meat, milk, eggs and spices

Lamb & Goat

Gosht

Lamb Shahi Pasanda \$22

Lamb cooked in a mild cashew sauce,
a Kashmir specialty

Lamb Dahiwala \$22

Lamb cooked in a rich yogurt based curry, with a touch of
onions and dried fenugreek seeds

Lamb Vindaloo \$22

A Goan specialty, lamb cooked in a fiery sauce of whole
red chili paste, and malt vinegar

Lamb Saag \$22

Lamb cooked with healthy spinach, fenugreek and Indian
spices

Lamb Nilgiri \$24

Lamb cooked in mint and coconut, served with lemon rice

Chili Lamb \$24

Lamb cooked with peppers and chilies in onion and tomato
sauce, served with basmati rice

Saag Ghosht \$22

Goat cooked with healthy spinach, fenugreek and Indian
spices

Goat Rogan Josh \$22

Goat meat marinated with yogurt and cooked in a onion
sauce

Seafood

Samudra Pakad

Fish Tikka Masala \$26

Cubes of fish cooked in a fenugreek flavored tomato sauce

Goan Fish \$28

Seabass cooked with coconut coriander and cumin

Malabar Shrimp \$28

Shrimp cooked with coconut milk and spices

Saffron Shrimp \$29

Wine soaked tiger prawns cooked in saffron curry, served
with basmati rice

Lobster Masala \$36

Lobster tail cooked in a spicy tomato sauce, served with
mint rice



Chicken

Murghi

Chicken Curry \$19

Traditional Indian chicken curry cooked in a rich onion
and tomato base

Chicken Tikka Masala \$19

Cubes of tandoori chicken cooked in a fenugreek flavored
tomato sauce

Pepper Chicken \$20

Chicken curry tempered with black pepper, curry leaves &
mustard seeds

Chicken Korma \$20

Chicken is simmered in a creamy fragrant sauce with onion,
garlic, ginger and cashews

Kashmiri Chicken Kofta \$20

Chicken meatballs cooked in a blend of tomato and onion
based curry

Chicken Saag \$20

Chicken cooked with healthy spinach, fenugreek and Indian
spices

Balti Chicken \$20

Bone in chicken cooked in onion, tomato, ginger and
flavored Indian spices

Chicken Jalfrezi \$23

Cubes of chicken cooked in a delightful spiced onion and
tomato curry, combined with pieces of fresh tomatoes,
onions and bell peppers, served with lemon rice

Chicken Xacutti \$23

A Goan specialty, cooked in coconut, herbs, spices and
served with mint rice



Tandoor Specialties

Tandoor simply means “oven” – traditionally a clay shell, fired in early days with wood and now with charcoal. Tandoori cuisine is almost exclusively North Indian and it started as a way of cooking breads: but it developed as an ideal way of cooking meats and even vegetables, on long metal skewers that stood inside the Tandoor.

The Tandoor grills and bakes at the same time. Unlike, barbecue, the moisture released from the food is retained inside the shell. The result is meat that is meltingly tender yet thoroughly cooked, beautifully flavored with an enticing combination of spices with the lingering hint of charcoal.

Mint Chicken Tikka \$20

Slivers of mint flavored chicken, served with mixed greens

Tandoori Chicken \$22

Chicken marinated with yogurt, herbs and spices

Lamb Chops \$28

Rack of lamb served with mashed potatoes, mix greens and mint chutney

Tandoori Jhinga \$28

Jumbo prawns, marinated with spices and yogurt

Wild Salmon \$30

Salmon marinated in yogurt and spices, served with mixed greens and vegetables

Wild Sea Bass \$30

Fillet of sea bass coated with cilantro and mint, served with grilled vegetables

Tandoori Fish Tikka \$26

Cubes of basa fish marinated in yougurt and spices with a subtle flavor of carom seeds

Tandoori Lobster \$36

Lobster tail marinated with mild spices and royal cumio, served with grilled vegetables

Paneer Shashlik \$18

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

Tandoori Vegetables \$18

Indian cottage cheese and assorted vegetables cooked to perfection in the clayoven

Vegetarian

Subjian

Diwan-e-Handi \$16

Assorted vegetables, paneer, baby eggplant, cooked in coconut, herbs, spices

Dum Aloo Gobi Mattar \$16

Potatoes, Peas and cauliflower simmered in an onion tomato sauce

Baingan Bharta \$16

Roasted eggplant cooked in a delicious onion and tomato sauce

Bhindi Do Pyaza \$16

Okra sauteed with onion, tomato and mango powder

Ringna Bataka Nu Shak \$16

Eggplant, potato and spinach prepared in a western Indian style

Navratan Korma \$16

Nine types of assorted vegetables cooked in a mild cashew sauce

Saag with Chana/Paneer/Corn \$16

Healthy spinach base sauteed with a choice of chickpea, home made Indian cheese or corn

Mint Paneer \$18

Indian home made cheese cooked in a mint based sauce

Paneer Makhni \$18

Paneer cooked in a rich fenugreek flavored tomato sauce

Malai Kofta \$18

Paneer dumplings in a rich cashew sauce

Channa Masala \$14

A Punjabi specialty, chickpea cooked in tomato and onion sauce

Yellow Tadka Dal \$12

Yellow lentils and cooked with herbs and spices

Dal Makhni \$14

A traditional Punjabi preparation of black lentil simmered overnight on a slow fire with onion and garlic

The logo for 'MINT' is a green, leaf-like shape with the word 'MINT' written in white, bold, uppercase letters in the center.

Breads

Naan/Bread is a leavened, oven-baked flatbread. It is one of the most popular varieties of South Asian breads and it is considered the staple food

Roti \$4

Whole wheat bread

Naan \$4

White flour bread

Poori \$5

Puffy whole wheat bread

Garlic Naan \$5

Garlic flavored white flour bread

Rosemary Naan \$5

Rosemary flavored white flour bread

Peshawari Naan \$5

White flour bread stuffed with coconut, almonds, raisins and cranberries

Keema Naan \$8

White flour bread stuffed with minced lamb

Plain Paratha / Mint Paratha / Lacha Parantha \$6

Plain or mint induced whole wheat bread

Ajwani Parantha \$6

Carom seeds flavored whole wheat bread

Aaloo Paratha \$6

Potato flavored whole wheat bread

Onion & Black Pepper Kulcha \$6

White flour bread stuffed with onion and black pepper

Chicken Tikka & Cheddar Cheese Kulcha \$7

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



MINT

Rice

Chaaval

Plain Basmati Rice \$6

Mint Rice \$8

Lemon Rice \$8

Tamarind Rice \$8

Tomato Rice \$8

Jeera Peas Pulao \$8

Chutneys

Chutney is an Anglo-Indian loan word derived from *caṭnī*, a term for a class of spicy preparations used as an accompaniment for a main dish. Chutneys usually contain an idiosyncratic but complementary spice and vegetable mix.

Tomato Chutney \$3

Eggplant Chutney \$3

Mango Chutney \$3

Combination Chutney Platter \$6

Biryani

Biryani is a set of rice-based foods made with spices, rice (usually basmati) and meat, fish, eggs or vegetables. The name is derived from the Persian word *berya(n)* which means "fried" or "roasted"

Biryani was brought to the Indian Subcontinent by Muslim travelers and merchants. Local variants of this dish are not only popular in South Asia but also in Arabia and within various Indian communities in Western countries.

Vegetable Biryani \$16

Lucknow Chicken Biryani \$18

Hyderabadi Lamb Biryani \$22

Amritsari Goat Biryani \$22

Shrimp Biryani \$28

Sides

Papadum \$4

Mashed Potato \$5

Cucumber Raita \$5

Mint Raita \$5