



## Starters

### Paneer Tikka (V)

Marinated Indian cottage cheese with peppers and onion served with mint sauce

### Onion Bhaji (V)

**Garlic Tikka Starter** Chicken or Lamb  
Marinated in garlic, ginger and yoghurt, cooked in clay oven and served with salad

### Sheek Kebab

### Chicken Chaat

### Aloo Chaat

### Chicken Tikka

### Lamb Tikka

### Vegetable Samosa

### Meat Samosa



## Tandoori Dishes

Served with salad and mint sauce

### Chicken Tikka

### Lamb Tikka

### Chicken Shashlick

### Lamb Shashlick

### Tandoori Chicken (½)

### Paneer Tikka



## Traditional Dishes

Curry Madras Vindaloo Bhuna

Jalfrezi Rogan Dupiaza Pathia

Dhansak Saag Masala Korma

Karahi Pasanda Balti Achari

### Chicken

### Chicken Tikka

### Lamb

### Lamb Tikka

### Prawn

### Vegetable

### Paneer Tikka (v)

### Aloo Kofta (v)



## Biryani Dishes

### Chicken Biryani

### Chicken Tikka Biryani

### Lamb Biryani

### Lamb Tikka Biryani

### Prawn Biryani

### Vegetable Biryani

### Persian Chicken Biryani

Chicken, pineapple with an omelette on top



## Mint Room Signature Dishes

### Chicken Bang Bang

Chicken cooked in a special Goan xacutti recipe. Not for the faint-hearted!

### Dilwale

The love from India. Chicken, lamb and king prawns cooked in a special sauce

### Dabbang

A traditional dish. ½ chicken on the bone cooked in chef's special sauce

### Duchess of Delhi

Lamb dish once served on the train from Bombay to Calcutta



## Chef's Signature Dishes

\* Choice of chicken tikka or lamb tikka

### Nikunjo Ruposhi \*

Cooked with sliced green chillies, black pepper, onion, green pepper, garlic and fresh coriander

### Rajony Gondha \*

Cooked with very special spices and herbs, onion, mixed peppers, tomato, garden mint, fresh coriander and a rich tangy sauce

### Saag Wala \*

Cooked with spinach and garlic, medium spiced

### Kholapuri \*

Slightly hot and spicy, prepared with a blend of turmeric, cumin, coriander and green chillies

### Monipure \*

Cooked with roasted chillies in a tantalising medium to madras strength sauce

### Naga \*

Cooked with coriander, spices and naga hot

### Hariyali \*

Cooked in oriental spices, tomatoes, butter and spinach, topped with cream

### Handi Silsila \*

Cooked with mushroom in a medium strength sauce with fresh green chillies

### Garlic Chilli Chicken

Sliced chicken tikka cooked in a special sauce with green chillies and fresh garlic

### Maharajah Bhuna

Chicken tikka, lamb tikka and minced lamb with mixed peppers and fresh coriander



## Pearls of the Sea

### Machli Jalfry

Tilapia fish cooked in a traditional recipe

### Jhinga Mirchi

King prawns cooked with mixed bell peppers, onions, green chillies and fresh coriander

### Hariyali Machli

Tilapia fish cooked with coriander, mint, garlic, chilli puree and our very own unique blend of spices



## Vegetable Mains

### Shabji Makhani

Vegetables in a mild sauce made of butter, cream, almonds and coconut

### Saag Aloo

### Bombay Aloo

### Tarka Dhal

### Chana Aloo

### Chana Masala

### Mushroom Bhaji

### Garlic Mushrooms



## Rice Dishes

### Boiled Rice

### Pilau Rice

### Egg Rice

### Mushroom Rice

### Garlic Rice

### Keema Rice

### Vegetable Rice



## Breads

### Plain Naan

### Keema Naan

### Garlic Naan

### Peshwari Naan

### Cheese Naan

### Chilli Naan

### Vegetable Naan

  
*Mint Room*

## BANQUET NIGHT MEAL FOR 1

ANY 1 STARTER

ANY 1 MAIN COURSE

ANY 1 RICE OR NAAN

1 DESSERT

(ICE CREAM - PLEASE ASK

STAFF FOR FLAVOURS)

**£14.95** PP

PLEASE NOTE THERE IS A CHARGE  
FOR PAPADOMS & CONDIMENTS



## Extras

Papadom	£0.85
Spicy Papadom	£0.90
Mint Sauce	£1.00
Mango Chutney	£1.00
Lime Pickle	£1.00
Onion Salad	£1.00
Plain Raitha	£1.80
Cucumber Raitha	£2.00
Chips	£2.80



## Kids Dishes

Chicken and Chips	£5.95
Chicken Nuggets and Chips	£5.95
Omelette and Chips	£5.95

Some of our dishes may contain almonds / nuts and trace may appear in other dishes. If you have any allergies, please let our staff know so we can cater a dish to your requirements. Vegetarian options are available. Please ask a member of staff when ordering.



# Mint Room

Fine Indian Cuisine  
A Unique Blend of Flavours  
Multi-Award Winning Indian Restaurant

*Banquet Night Menu*



[mintroombarry](#)



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