



Traditional Dishes

Curry	Madras	Vindaloo	Bhuna
Jalfrezi	Rogan	Dupiaza	Pathia
Dhansak	Saag	Masala	Korma
Karahi	Pasanda	Balti	Achari
Chicken			£7.50
Chicken Tikka			£8.00
Lamb			£8.00
Lamb Tikka			£8.50
Prawn			£7.50
King Prawn			£12.95
Vegetable			£6.00
Paneer Tikka (v)			£7.00
Aloo Kofta (v)			£7.00



Rice Dishes

Boiled Rice	£2.50
Pilau Rice	£2.80
Egg Rice	£3.50
Mushroom Rice	£3.50
Garlic Rice	£3.50
Lemon Rice	£3.50
Spinach Rice	£3.50
Keema Rice	£3.80
Chicken Rice	£3.80
Vegetable Rice	£3.50
Coconut Rice	£3.50
Half and Half Boiled Rice	£3.50
Half and Half Pilau Rice	£3.80

Any other rice extra 50p



Condiments

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



Vegetable Dishes

Side Dish: £3.95 | Main Dish £5.95

Shabji Makhani

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

Saag Paneer	Saag Aloo
Bombay Aloo	Tarka Dhal
Aloo Gobhi	Chana Aloo
Chana Dansak	Chana Masala
Bhindi Bhaji	
Mushroom Bhaji	
Garlic Mushrooms	



Breads

Plain Naan	£2.50
Keema Naan	£3.50
Garlic Naan	£3.20
Peshwari Naan	£3.20
Cheese Naan	£3.20
Chilli Naan	£3.20
Garlic and Cheese Naan	£3.50
Tikka Naan	£3.50
Vegetable Naan	£3.20
Paratha	£2.50
Chapati	£2.20
Chips	£2.80



Kids Dishes

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



Mint Room

Fine Indian Cuisine

A Unique Blend of Flavours

Multi-Award Winning Indian Restaurant

Some of our dishes may contain almonds / nuts and trace may appear in other dishes.

If you have any food allergies, please let our staff know so we can cater a dish to your requirements.

Starters

Paneer Tikka (V)	£5.00
Marinated Indian cottage cheese with peppers and onion served with mint sauce	
Onion Bhaji (V)	£3.00
Lamb Chops	£5.50
Spiced lamb chops with a touch of herbs and yoghurt dip. Makes a delicious combination	
Garlic Tikka Starter	Chicken £4.50 Lamb £4.95
Marinated in garlic, ginger and yoghurt, cooked in clay oven and served with salad	
Tandoori Chicken (¼)	£4.50
Sheek Kebab	£3.95
Prawn Puri	£4.50
King Prawn Puri	£5.95
Chicken Chaat	£3.95
Aloo Chaat	£3.50
Chicken Tikka	£3.95
Lamb Tikka	£4.95
Vegetable Samosa	£2.80
Meat Samosa	£2.95
Prawn Cocktail	£3.95
Salmon Tikka	£5.95
Garlic Naga Tandoori Wings (4)	£5.00
Choi Pitta Stir Fry	£3.95
Chicken or Lamb	
Mint Room Grill	£6.50
Chicken tikka, lamb tikka, sheek kebab and tandoori chicken	

Biryani Dishes

Chicken Biryani	£7.50
Chicken Tikka Biryani	£7.95
Lamb Biryani	£8.50
Lamb Tikka Biryani	£8.95
Prawn Biryani	£8.50
King Prawn Biryani	£12.95
Vegetable Biryani	£7.25
Maharajah Biryani	£9.95
Chicken tikka, lamb tikka, minced lamb with an omelette on top	
Shahi Biryani	£8.50
Chicken, prawn, lamb with an omelette on top	
Persian Chicken Biryani	£8.50
Chicken, pineapple with an omelette on top	
Tandoori Chicken Biryani	£8.50
Stripped tandoori chicken served with plain masala sauce	
Moglai Biryani	£8.50
Chicken, lamb with an omelette on top	

Tandoori Dishes

Served with salad and mint sauce

Chicken Tikka	£8.50
Lamb Tikka	£8.95
Tandoori King Prawns	£12.95
Lamb Chops	£9.50
Tandoori Mix Grill	£10.95
Served with naan	
Chicken Shashlick	£8.50
Lamb Shashlick	£8.95
Tandoori Chicken (½)	£8.50
Mint Room Sizzler	£14.95
A combination of (3) chicken tikka, (3) lamb tikka, (2) garlic naga wings, (1) tandoori king prawn and (1) lamb chop	
Paneer Tikka	£7.50

Pearls of the Sea

Machli Jalfry	£10.95
Tilapia fish cooked in a traditional recipe	
Goan Machli	£10.95
Fresh tilapia fish cooked with traditional Goan spices	
Jhinga Mirchi	£10.95
King prawns cooked with mixed bell peppers, onions, green chillies and fresh coriander	
Hariali Machli	£10.95
Tilapia fish cooked with coriander, mint, garlic, chilli puree and our very own unique blend of spices	
Royal Salmon Grill	£12.95
Salmon marinated in yoghurt and spices, gently roasted in a tandoori oven and served with salad	

Just For The Gram

Exotica	£17.95
Chef special chicken, medium hot, served inside a whole pineapple	
Gunpowder Machli (Contains Bones)	£19.95
Originating from the southern part of India. Silver pomfret with gunpowder spice, topped with a curried bhuna sauce, served with rice	
King Prawn Dishoom	£25.00
Medium hot, whole king prawns cooked in a special lemongrass sauce served around a bed of rice	
The Farmhouse	£25.00
Drizzled in our special Bombay style sauce. Bombay glazed; chicken, lamb, king prawns, lamb chops & Bombay naga wings. Served on a bed of rice with Bombay spicy chips	
Purple Tiger	£35.00
Served around a bed of rice, whole jumbo king prawns cooked with aubergines in a tangy Persian style sauce	
Oro Suteki	£80.00
24 carat gold dry-aged tomahawk steak served with Bombay style chips	

Mint Room Signature Dishes

Chicken Bang Bang	£12.95	Urban Special Safroni	£14.95
Chicken cooked in a special Goan xacutti recipe. Not for the faint-hearted!		Nihari Gosht	
Dilwale	£12.95	Lamb shank slow cooked with exotic spices, mixed with chana dhal, served with rice or naan	
The love from India. Chicken, lamb and king prawns cooked in a special sauce		Dabbang	£12.95
Chicken Lababdar	£12.95	House special chicken curry. ½ chicken on the bone cooked in chef's special sauce	
Sliced chicken tikka sitting on top of a special sauce, served with basmati rice		Frankenstein	£12.95
Pardesi	£14.95	Lamb chops cooked in chef's special hot sauce	
A combination of tandoori in one dish. Sheek kebab, chicken tikka, lamb tikka, tandoori chicken and tandoori king prawn cooked in a sauce of your choice		Hyderabadi Dum Biryani	£12.95
Duchess of Delhi	£12.95	A classic dish of the Mughal. Basmati rice cooked with chicken, traditional herbs sealed in a pot, served with tarka dhal or raita	
Lamb dish once served on the train from Bombay to Calcutta		Dum Phukt Shank Biryani	£17.95
		Lamb shank slow cooked in the oven, with shank-marinated biryani rice. Sealed with a naan bread, served with raita or dhal	

Chef's Signature Dishes

Nikunjo Ruposhi	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95	Naga	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95
Cooked with sliced green chillies, black pepper, onion, green pepper, garlic and fresh coriander		Cooked with coriander, spices and Mr Naga hot pickle	
Rajony Gondha	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95	Sali	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95
Cooked with very special spices and herbs, onion, mixed peppers, tomato, garden mint, fresh coriander and a rich tangy sauce		Cooked in a semi dry sauce with spicy fresh coriander and with fried shredded potatoes on top	
Bhindi	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95	Hariyali	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95
Cooked with whole baby okra		Cooked in oriental spices, tomatoes, butter and spinach, topped with cream	
Saag Wala	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95	Rajasthani Laal Maas	£9.95
Cooked with spinach and garlic, medium spiced		Tender lamb slow cooked in garlic and red chilli sauce	
Kholapuri	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95	Garlic Chilli Chicken	£9.95
Slightly hot and spicy, prepared with a blend of turmeric, cumin, coriander and green chillies		Sliced chicken tikka cooked in a special sauce with green chillies and fresh garlic	
Monipure	Chicken Tikka £8.50 Lamb Tikka £8.95 King Prawn £12.95	Goan Special	£9.95
Cooked with roasted chillies in a tantalising medium to madras strength sauce		Chicken tikka cooked with fresh coriander, green chillies, mint and tamarind	
Deshi Naga Kalai	Chicken Tikka £8.50 Lamb £8.95	Maharajah Bhuna	£9.95
A hot dish extensively prepared with fresh garlic and spices to create an authentic taste		Chicken tikka, lamb tikka and minced lamb with mixed peppers and fresh coriander	
		Balti Speciality	£9.95
		Chicken, lamb, prawn and spinach	
		Jaflong Chicken	£9.95
		Chicken sliced and cooked in a special mandarin sauce. Mild. Contains almonds	
		Dhonya Chicken	£9.95
		Diced chicken tikka cooked in a special coriander flavour sauce, medium hot	

Vegetarian options are available. Please ask a member of staff when ordering.