

mint leaf

MINT LEAF LOUNGE

ANGEL COURT, CITY

SET MENUS 2017

Our set menus are served in the traditional Indian Sharing Style, with enough of each dish for each guest, so no individual selection needs to be made.

*(V) – Denotes vegetarian dishes

*Some dishes may contain traces of nuts and dairy
– please inform of any allergens

*Our Chicken and Lamb is Halal

We are happy to accommodate any of your dietary requirements.

Please note that all prices within this menu are exclusive of 12.5% service charge

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SHARING LUNCH MENU

MATTER DHANIA KI SHAMMI (V)

Green pea and coriander cake infused with ginger chilli and royal cumin

MACCHI AMRITSARI

Battered fry tilapia fish fillets with carom seeds and chilli

LAMB SEEKH KEBAB

Minced lamb skewer with coriander mint chutney

SAG PANEER

Cumin and garlic tempered paneer with spinach puree

CHICKEN KADHAI

Boned chicken thigh slow cooked with onion, tomato and pepper

ADRAKI GOBHI MATTER

Ginger and cumin tempered cauliflower and green peas

DAL TARKA

Mixed lentils tempered with cumin onion and garlic

NAAN BREAD

STEAMED BASMATI RICE

MADAGASCAR VANILLA BRULEE

Berry compote, raspberry macaroon

£40 + SERVICE CHARGE

SHARING VEGETARIAN MENU

MATTER DHANIA KI SHAMMI

Green pea and coriander cake infused with ginger chilli and royal cumin

ALOO PUDHINA TIKKI

Cumin and mint scented potato cake spiced with chilli and ginger

KURKURE ASPARAGUS

Tempura asparagus, crushed Kadhai spice, roast pepper and garlic sauce

ACHARI KOFTA

Spinach and potato dumplings in a pickling korma sauce

BAIGAN KA BHARTA

Smoked aubergine and green pea mash with ginger, chilli and tomato

PANEER BUTTER MASALA

Paneer cooked in a piquant onion, tomato and fenugreek sauce

TANDORI BROCCOLI

Grilled broccoli florets seasoned with cheese, ginger and chilli

DAL MAKHANI

Slow cooked black lentils with tomato and butter

NAAN BREAD

STEAMED BASMATI RICE

HOT GULAB JAMUN

With vanilla ice cream

£40 + SERVICE CHARGE

DINNER SHARING MENU

LAMB SEEKH KEBAB

Minced lamb skewer with coriander mint chutney

MAHI GULMARG

Salmon fillet seasoned with kasundi mustard, chilli and carom seeds

ALOO BONDA (V)

Crisp fried spiced potato and pea dumpling with tomato chutney

MURGH METHI MALAI

Grilled chicken supreme tossed with chilli, ginger and fresh fenugreek

SAG PANEER

Cumin and garlic tempered paneer with spinach puree

GOAN FISH CURRY

Tilapia fillets cooked in onion, coconut and coriander sauce

TANDORI BROCCOLI

Grilled broccoli florets seasoned with cheese, ginger and chilli

DAL MAKHANI

Slow cooked black lentils with tomato and butter

NAAN BREAD

STEAMED BASMATI RICE

APPLE AND CINNAMON CHEESE CAKE

Apple compote

£47.50 + SERVICE CHARGE

DINNER SHARING MENU

KASHMIRI MURG

Chicken supreme marinated with Kashmiri chilli lemon and ginger

LASHUNI JHEENGA

Grilled Tiger prawn spiced with roasted garlic, green chilli, coriander and lime

ALOO PUDHINA TIKKI (V)

Cumin and mint scented potato cake spiced with chilli and ginger

LAMB BHUNA KALIMIRCH

Braised lamb leg in caramelised onion, tomato and crushed black pepper

CHICKEN JHALFREZI

Boned chicken thigh cooked with onion, tomato, chilli and crushed coriander

PANEER BUTTER MASALA

Paneer cooked in a piquant onion, tomato and fenugreek sauce

TANDORI BROCCOLI

Grilled broccoli florets seasoned with cheese ginger and chilli

DAL MAKHANI

Slow cooked black lentils with tomato and butter

NAAN BREAD

STEAMED BASMATI RICE

DARK CHOCOLATE AND STARANISE DELICE

Coffee cream and raspberry Coulis

£57.50 + SERVICE CHARGE

DINNER SHARING MENU

CHAMP-E –LUCKNOWI

Grilled lamb chop infused with black cardamom and smoked paprika

KURKURE ASPARAGUS (V)

Tempura asparagus, crushed Kadhai spice, roast pepper and garlic sauce

KASUNDI CHICKEN TIKKA

Chicken supreme reserved in a marinade of kasundi mustard and spiced yoghurt

SOFAYANI MACCHALI

Monk fish tail marinated with green chilli, yoghurt and crushed fennel seeds

TAWA JHEENGA LATPATA

Tiger prawns with ginger, capsicum, tomato and spring onion

DUCK PEPPER FRY

Stir fry duck breast with shallots chilli and curry leaf

SAG PANEER

Cumin and garlic tempered paneer with spinach puree

TANDORI BROCCOLI

Grilled broccoli florets seasoned with cheese, ginger and chilli

DAL MAKHANI

Slow cooked black lentils with tomato and butter

NAAN BREAD

STEAMED BASMATI RICE

ORANGE AND GINGER CAKE

Glazed orange segments and green cardamom ice cream

£70 + SERVICE CHARGE