

Mint Leaf
INDIAN BRASSERIE



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WELCOME TO

Mint Leaf

INDIAN BRASSERIE

We are delighted to welcome you to The Mint Leaf Indian Brasserie and to experience our range of wonderful dishes. Mint Leaf comes highly recommended to those who prefer their meals to be as authentic as they are delicious.

We have, of course, many of your firm favourites alongside a careful selection of Chef's specialities, all beautifully prepared and incorporated a number of renowned regional dishes into the menu and selecting only the finest traditional herbs and spices.

We at the Mint Leaf aim to bring the most traditional dishes from all corners of India maintain the classic Indian recipes and enhance the offering with some signature dishes to reflect the changing food trends in modern India.

The variety of starters and accompaniments chosen by our chef, combined to create a glorious fusion of flavour and exotic palate of sub – continent to compliment your main course.

We will gladly prepare a dish you require that does not appear on the menu, time permitting. Your comments and suggestions are always welcome.

We are all dedicated to ensuring you enjoy your meal from Mint Leaf and hope to see you again and again in the near future.

Mint Leaf Indian Brasserie
Masters of Traditional and Innovative Indian Cuisine

LUNCH SPECIAL
ANY TRADITIONAL CHICKEN / LAMB / VEGETABLE DISH,
WITH PILAU RICE OR NAN
& COFFEE
£6.95

Please Note:

We use no artificial colouring or flavouring. Every dish is freshly cooked and prepared to your taste.

If there is any dish not on this menu, just ask one of our staff who will try and accommodate your request.

Prices are inclusive of V.A.T. The management reserve the right to refuse service without giving any reasons.

Open 7 Days a Week

(Including Public Holidays)

12:00pm - 2:30pm

5:30pm - Late



ALLERGY ADVICE! Some dishes contain nuts, seeds, and other allergens.



VEGETABLE SIDE DISHES

GARLIC SPINACH	£3.95
MUSHROOM BHAJI	£3.95
TARKA DHALL	£3.95
DHALL SAG (lentil with spinach)	£3.95
PALAK PANEER (spinach and home made Indian cheese)	£4.45
ALOO GOBI (potato and cauliflower)	£3.95
MIX VEGETABLE BHAJI OR CURRY	£3.95
BOMBAY ALOO	£3.95
SAG ALOO (spinach & potatoes)	£3.95
BHINDI BHAJI (Okra)	£3.95
BAIGON BHAJI (Aubergines)	£3.95
MOTTOR PANEER (Peas cooked with Indian cheese)	£4.45

RICE

BASMATI PILAU RICE	£2.85
BOILED RICE	£2.50
SPECIAL FRIED RICE (prawn, mushroom and egg)	£4.95
MUSHROOM RICE	£3.45
COCONUT AND PINEAPPLE RICE	£3.45
EGG RICE	£3.45
KEEMA RICE	£3.95
VEGETABLE RICE	£3.45

BREADS

PLAIN NAN	£2.10
GARLIC AND CORIANDER NAN	£2.45
CHEESE NAN	£2.45
PESWARI NAN (coconut, almond and mango mixture sweet nan)	£2.45
KEEMA NAN	£2.45
TANDOORI PARATHA (Whole meal bread from clay oven)	£1.95
TANDOOR KA ROTI (whole meal bread)	£1.45
CHAPATI (whole meal bread cooked in flat pan)	£1.45

ACCOMPANIMENTS

POPADOMS (plain or spicy)	£0.65
PICKLES TRAY (per person)	£0.65
APRICOT RAITHA	£1.45

STARTERS

SPECIAL MIXED PLATTER (Ideal for 2 person) An assortment of starters specially selected by our Head Chef	£9.95
MIX SEAFOOD PLATTER (Ideal for 2 person) Array of seafood including monk fish tikka, massala scallop, crab and cod cakes	£12.95
DALL SOUP Thick lentil soup served with spicy massala papadom.	£3.95
PANJABI STYLE VEGETABLE SOMASA Special mixed vegetables seasoned with herbs and Punjabi spices, wrapped with home made pastry	£3.95
TANDOORI MONK FISH Monk fish marinated with aromatic spices, flavoured with dill leaf and grilled in clay oven.	£7.95
LASUNI KEBAB Chicken marinated in garlic, yogurt, and spices and cooked in clay oven.	£4.95
TIGER PRAWN PAPER FRY Battered tiger prawn sauté fried in south Indian style hot sauce.	£5.95
ONION BHAJI Onion marinated in chick peas batter and deep fried.	£2.95
CHICKEN LOLIPOP Herbs and spice flavoured chicken wings, served with tomato and sesame seed chutney	£3.95
PUDINA LAMB Lamb marinated in fresh mint, yogurt sauce and cooked in clay oven.	£4.95
MASSALA SCOLLOP Fresh scallop lightly pan fried with garlic and coriander sauce.	£7.95
STUFFED GARLIC MUSHROOM Mushroom stuffed with Indian cheese, mixed vegetable coated with garlic, yogurt sauce. Served with goat cheese and avocado salad	£5.95
MO MO (popular Nepalese dish) Dumplings filled with lamb minced, flavoured with coriander and steamed, served with sesame and fresh tomato chutney.	£4.95
TAAREKO BREAM Fleet of bream prepared with eggs, gram flour and special spices	£5.95
PRAWN PATIA ON PURI Prawns cooked in herbs and spices & served with a shallow fried bread puree.	£3.95

TRADITIONAL TANDOORI STARTERS

TANDOORI CHICKEN	£3.45
CHICKEN TIKKA	£3.45
LAMB TIKKA	£3.45
SHEEK KEBAB	£3.45
MIXED KEBAB	£4.45
BATAK TIKKA	£4.75



CHEF SPECIAL

MINT LEAF SPECIAL

Whole piece of chicken breast stuffed with medium spiced massala and basil.
Served with south Indian sauce and basmati pilau rice.

£12.95

TANDOORI LAMB RACK

Marinated with selected spices, cooked in a clay oven.
Served with coconut & pepper sauce and seasonal vegetables.

£15.95

LAMB SHANK ROGAN

Shank of lamb cooked with tomatoes, onion, potatoes and a delicate blend of Indian spices.

£11.95

CHICKEN BUTTER MASALA

The god father of Indian dishes, small pieces of BBQ chicken breast cooked in a creamy tomato sauce with butter.

£10.95

BAIGAN KA SALON (popular Hyderabad dish)

Baby aubergine and mushrooms cooked in peanut and coconut base sauce.

£8.95

BENGAL KING PRAWN

Wild Bengal king prawn cooked in mix peppers, fresh tomatoes, herbs and spices.

£13.95

GOAN STYLE BATAK

Duck breast cooked with fresh ginger, finely chopped peppers, onion and tomatoes base bhuna sauce served with seasonal mix vegetable.

£14.95

GURKHA CHICKEN

Tandoori chicken cooked in sweet and sour sauce.

£11.95

HARIYALI MACHHA

Halibut simmered in medium spiced curry sauce made from herbs, spinach, garlic and touch of cream served with plain rice.

£14.95

GARLIC CHILLI CHICKEN OR LAMB

Cooked with fresh garlic, chilli, onion and pepper, served with salad and spice sauce.

£8.95

BIRAN MACCHLI

Marinated, grilled sea bass fillet, served with seasonal mix vegetables.

£14.95

KERLA STYLE TIGER PRAWN

Special South Indian Spice with tiger prawn cooked in a coconut milk, garlic, green chilli, curry leaf, mustard seed & tamarind sauce.

£12.95

SABZI BAHAR

Selection of special mixed vegetable cooked in a medium bhuna sauce.

£8.95

ADRABI MURGH

Chicken cooked in tomato, onion flavour sauce.

£9.95

NAWABI GHOST

Lamb cooked in tantalising tomato, onion, yogurt & garam massala sauce.
Tempered with garlic & ginger.

£9.95

Please allow time for preparation as all our meals are cooked to order.

TRADITIONAL AND OLD TIME FAVOURITE

CURRY

Cooked with medium spicy sauce.

JALFREZI

Cooked with fresh onion, green chillies, and capsicum (hot)

TIKKA MASSALA

Cooked in a creamy tomato sauce with almonds and coconut

KORMA

Very mild dish.

KORAI

Korai dishes are cooked with fresh homemade korai masala with onions, tomatoes and peppers

MADRAS

Cooked with special south indian style hot madras massala

BALTI

Cooked in a special homemade balti massala with onions, peppers and tomatoes

All these dishes are available in:

CHICKEN

£6.95

CHICKEN TIKKA

£7.95

LAMB

£7.25

LAMB TIKKA

£8.25

VINDALOO

Very hot dish

DHANSAK

Cooked in lentils with hot sweet and sour sauce

PASSANDA

Mild creamy dish cooked with red wine sauce.

SAGWALA

A medium spiced dish with herbs and spices complimented by fresh spinach.

BHUNA

A semi-dry dish prepared with browned onions, ginger, garlic and green peppers.

DUPIAZA

A semi-dry dish prepared with chopped onion, ginger, garlic and various spices resulting in a medium taste.

PRAWN

£7.25

KING PRAWN

£10.95

KING PRAWN TIKKA

£11.95

VEGETABLE

£5.95

IF YOU LIKE ANY OTHER TRADITIONAL DISH NOT ON OUR MENU PLEASE ASK A MEMBER OF STAFF.

TANDOORI DISHES

These dishes are first marinated in selected spices and herbs, roasted in a clay oven and served with a salad

CHICKEN OR LAMB SHASLIK

£9.95

LAMB TIKKA

£7.95

CHICKEN TIKKA

£6.95

LASUNI TIKKA

£7.45

TANDOORI CHICKEN (Half)

£6.95

BIRYANI DISHES

A traditional Indian dish cooked with basmati rice and spices served with a salon ka sauce

HYADARABADI LAMB BIRYANI (Chef's special)

£9.25

LAMB BIRYANI

£8.25

CHICKEN BIRYANI

£8.25

CHICKEN TIKKA BIRYANI

£9.95

PRAWN BIRYANI

£8.25

KING PRAWN BIRYANI

£11.95

VEGETABLE BIRYANI

£7.95

