

Classic Dishes

Korma *Very Mild, cooked with crushed almonds and coconut.*
Pathia *Sweet, sour & hot curry.*
Rogan Josh *Medium with fried tomatoes.*
Bhuna *A dry, medium spiced dish.*
Dhansak *Hot sweet and sour with pineapples.*
Makani *A mild creamy curry cooked with butter, with a hint of mango.*
Madras *Tangy hot dish.*
Methi *Fragrant fenugreek cooked in a medium spiced sauce.*
Sagwala *Cooked with garlic, ginger, spinach and chopped coriander.*
Dupiaza *Medium spiced, with fried onions.*
Vindaloo *Very hot with potato.*

Chicken.....£7.25	Chicken Tikka£8.25	Vegetables£6.95
Lamb£7.95	Lamb Tikka (BBQ) £8.95	Fish (Pangash) .£10.95
King Prawns£12.95	Tiger Prawns ... £10.95	Salmon.....£10.95
Chicken Tikka, Lamb & King Prawn Mix£12.95		

Classic Specials

Jalfrezi
Traditional Indian recipe, prepared in a blend of spices containing onions, red chillies, cumin and turmeric. Hot.

Korai
Traditional Indian recipe, a blend of spices with green capsicum and onions, rich medium flavoured. Medium.

Balti Special
A combination of spices creating distinct flavours, available as Mild, Medium or Hot

Tikka Massala
A mild, sweet coconut and tomato based dish with subtle hints of spices.

Chicken Tikka. £8.25	Vegetables. £7.95	Fish (Pangash)£10.95
Lamb £7.95	LambTikka (BBQ).. £8.95	Salmon £10.95
King Prawns . £12.95	Tiger Prawns . . £10.95	
Chicken Tikka, Lamb & King Prawn Mix. £12.95		

Side Orders £3.95 each

Bombay Aloo , spiced potato	Sag Paneer , spinach & cheese
Saag Aloo , spinach & potato	Tarka Dall , red lentils & garlic
Kodu Bhaji , butternut squash	Chana Massala , spicy chickpeas
Aloo Gobi , potato & cauliflower	Aloo Chana , potato & chickpeas
Gobi Bhaji , cauliflower	Sag Dall , spinach & lentils
Sag Bhaji , spinach	Bhindi Bhaji , okra
Sabzi Bhaji , mixed vegetables	Kumbhi Bhaji , mushrooms
Brinjal Bhaji , aubergine	Badhania , spicy butterbeans

Sundries

Basmati rice, steamed	£2.25	Pilau rice	£2.25
Fried rice			£3.25
<i>Choice of one: mushroom, egg, lemon, garlic, spinach, potato, mix vegetables or mince lamb.</i>			
Plain Naan Bread	£2.25	Garlic Cheese Naan	£3.25
Stuffed Naan			£3.25
<i>Choice of one: keema, peshwari, garlic coriander, cheese, honey or kulcha (onion).</i>			
Paratha	£2.95	Puri	£1.75
Stuffed Paratha	£3.25	Chappati	£1.75
Tandoori Roti	£2.25	Chips	£2.25
Cucumber or Onion Raitha			£2.25

Set Menu A £14.95

1 Papadam, Mango Chutney, Chicken or Vegetable Pakora, Lamb, Chicken or Vegetable Bhuna, Bombay Aloo, 1 Pilau Rice & 1 Plain Naan Bread

Set Menu B £24.95

2 Papadam, Chutney Tray, Chicken Samosa & Onion Bhaji, Lamb Sag, Chicken Dhansak, Sag Aloo, 1 Pilau Rice & 1 Plain Naan Bread

Set Menu C £39.95

3 Papadam, Chutney Tray, Chicken Pakora, Onion Bhaji, Sheek Kebab, Lamb Balti, Chicken Tikka Jalfrezi, Chicken Makani, Bombay Aloo, 2 Pilau Rice & 2 Plain Naan Bread

Mint Leaf

Pan Asian Cuisine

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TAKEAWAY MENU 2018

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Appetizers

Papadoms each	£0.75	Spicy Papadoms each	£0.75
Mint Sauce	£0.75	Onion Salad	£0.75
Mango Chutney	£0.75	Lime Pickle	£0.75
Chutney Tray	Mango Chutney, Mint Sauce & Onion Salad		£1.75

Mixed Starters for 2 persons

Mint Leaf Mixed Platter	£9.95
<i>Fish pakora, Lamb Loin Chops, Chicken Tikka & Sheek Kebabs.</i>	
Traditional Mixed Platter	£9.95
<i>Sheek Kebabs, Onion Bhajis, Chicken Samosas & Chicken Pakoras.</i>	
Sabji Platter	£9.95
<i>Vegetable Samosa, Onion Bhajis, Paneer Tikka & Aloo Chop.</i>	

Starters

All served with Salad and Mint Sauce

Sheek Kebabs (2pc)	£3.95	Onion Bhajis (3pc)	£3.25
Chaat Puri	£5.95		
<i>Chicken or Tiger prawn in a dry bhuna sauce with a citrus twist served in a deep fried chappati bread. Medium</i>			
Amritsari Pakoras (4pc)	£4.95		
<i>Chicken or Pangash a fresh water white fish lightly spiced and dipped in a traditional North Indian batter, deep fried. Mild</i>			
Tandoori Tikka (4pc)	£3.95		
<i>Lamb, Chicken or Paneer (Homemade cottage cheese) marinated in a traditional marinade & chargrilled. Mild</i>			
Hot Meat	£5.95		
<i>Coarsley cut Lamb cooked in a dry spicy sauce served in a deep fried chappati. Hot</i>			
Jhinga Jhalbaja	£4.95		
<i>Tiger Prawns pan fried with shallots, lime leaf, garlic, red chillies and glazed with sweet chilli sauce. Medium</i>			
Roshun Jhinga	£4.95		
<i>Tiger Prawns marinated in a garlic and chilli marinade pan fried with red chillies, garnished with coriander. Hot</i>			
Samosas (3pc)	£3.95		
<i>Choice of Minced Meat, shredded Tandoori Chicken or Vegetables wrapped in pastry and deep fried. Mild</i>			
Mixed Kebab	£4.95		
<i>Salmon Tikka, Chicken Tikka, Lamb Tikka, Sheek Kebab and Onion Bhaji. Mild</i>			
Tandoori Grilled Lamb Loin Chops (2pc)	£4.95		
Tandoori Chicken (Quarter Chicken on the bone)	£4.95		
King Prawn Butterfly (1pc)	£4.95		
Aloo Chaat Puri	£4.95		
<i>Spicy Potato in a dry sauce with a citrus twist served in a deep fried chappati bread.</i>			

Tandoori Platters

Served with Fried Onion, Salad and Mint Sauce

Jhinga Sizzler (4pc)	£14.95
<i>King prawns marinated in yogurt and selected spices, then cooked in the clay oven.</i>	
Malai Tikka Sizzler	£9.95
<i>Chicken marinated in a sweet coconut, almond and yoghurt marinade, char grilled.</i>	
Shaslick	£9.95
<i>Pieces of chicken or lamb marinated in a blend of herbs and spices, grilled and served with capsicum, onions and tomato.</i>	
Tandoori Mixed Grill	£11.95
<i>Quarter Tandoori Chicken, 3pc Chicken Tikka, 3pc Lamb Tikka, 1pc Sheek Kebab & 1pc Onion Bhaji.</i>	
Tikka Sizzler	£8.95
<i>Chicken or Lamb marinated in yoghurt & spices, cooked in the clay oven.</i>	
Tandoori Chicken (Half Chicken on the bone)	£8.95
Paneer Kebab	£8.95
<i>Cubes of homemade cottage cheese, lightly spiced and cooked on skewers with onions, tomatoes and capsicum.</i>	

Dosa's

A south Indian speciality 'Dosa' resemble a pancake prepared with fermented rice & lentil batter, fried till crispy brown, stuffed with a very dry bhuna style medium spiced curry with a side order of vegetable curry.

Chicken Sag Aloo Dosa (Chicken, Spinach and Potato)	£9.95
Lamb Sag Dosa (Lamb and Spinach)	£9.95
Kumbhi Massala Dosa (Mushroom and Potato)	£9.95
Aloo Sag Dosa (Spinach and Potato)	£9.95

Mint Leaf Specials

Murgh Kali Mirch Massala	£ 8.95
<i>Sliced Chicken Tikka prepared with crushed black peppers, spring onion and capsicum served in a tomato and coriander sauce.</i>	
Chicken Tikka Badami Butter	£8.95
<i>Chicken marinated, then simmered in a sauce prepared with butter, cream, coconut, almond powder and yogurt to make a golden creamy dish.</i>	
Chicken Tikka Jaipuri	£8.95
<i>Sliced Chicken Tikka cooked with capsicum, fried mushrooms & onions tossed in fresh Punjabi massala to create a thick spicy sauce.</i>	
South Indian Garlic Chilli Chicken	£8.95
<i>A favourite from South India. Tossed in a garlic and chilli sauce, with fresh coriander & a touch of crispy red chilli. Hot.</i>	
Tandoori Murgh Chana Palak	£10.95
<i>Sliced supreme of chicken fused with spinach and chick peas tempered with fresh coriander. A speciality of Northern Bengal.</i>	
Green Massala Chicken	£11.95
<i>Created by blending together coriander, dill weed, spring onion, green capsicum and green chilli, making an exquisite thick sauce with mouth watering hot flavours.</i>	
Tandoori Murgh Massala	£9.95
<i>Sliced supreme of chicken, grilled and cooked with lamb mince in a spicy massala sauce. Medium flavoured.</i>	
Navratan Balti Massala	£7.95
<i>Vegetables cooked in a unique sweet yet spicy massala sauce.</i>	
Sag Jaipuri	£7.95
<i>Spinach cooked with capsicum, fried mushrooms & onions tossed in fresh Punjabi massala to create a thick spicy sauce.</i>	
Goan Chilli Paneer	£7.95
<i>Homemade cottage cheese cooked in a very succulent bhuna style sauce consisting of chopped green chillies. Very Hot.</i>	
Dhokra Dalna	£7.95
<i>Lentils with lightly spiced potato with halved shallots in a medium spiced sauce.</i>	
Lamb Doh-Peeaza Massala	£9.95
<i>A traditional recipe of north India prepared with halved shallots, ginger, garlic, chopped coriander and lime leaf. Medium.</i>	
Lamb Roshun Achari	£9.95
<i>Pickled garlic & lime with onion, tomato & mustard, has tantalising rich flavour.</i>	
Lamb Chasni Massala	£9.95
<i>Prepared with a multiple of spices with fresh lime, honey and onions producing a thick sweet and sour textured sauce.</i>	
Lamb Dahi Podina	£9.95
<i>Moderately spiced, slow cooked in a creamy sauce consisting of mint, coconut and yogurt, garnished with fresh coriander.</i>	
Maas Shorisha Bata	£10.95
<i>Pangash (fresh water white fish) cooked in a blend of spices, with crushed mustard seeds & adding a twist in the flavours with zest of orange and dill weed. Medium.</i>	
Maas Baingon Bhujon	£10.95
<i>Pangash (fresh water white fish) prepared with onions, green chillies, cumin and turmeric with aubergines. Medium.</i>	
Sylheti Satkora Jhul	£10.95
<i>Sliced Chicken Tikka, cooked with citrus fruit from the Sylheti region of Bangladesh, with mouth watering hot flavours. Hot.</i>	
King Prawn Badhania	£12.95
<i>King prawns cooked in a sauce consisting of butter beans, yogurt, coriander and light spices. Medium to slightly hot.</i>	
King Prawn Naga	£12.95
<i>A must try dish for those who like flaming hot food, it is created with king prawns by blending together a very hot Naga chilli.</i>	
Nawabi Massala	£13.95
<i>A combination of Lamb, Chicken Tikka and Tiger Prawns, cooked in a mouth-watering spicy Mince Lamb sauce. Garnished with fresh coriander. Medium</i>	

Biriyani's

Baked with basmati rice in aromatic spices served with a side order of vegetable curry.

Sag Aloo Biriyani (Spinach and potato)	£8.95
Chicken or Lamb Biriyani	£ 9.95
King Prawn Biriyani	£13.95
Tiger Prawn Biriyani	£10.95
Vegetable Biriyani	£8.95
Miloni Biriyani	£11.95
<i>(Combination of tiger prawns, lamb and chicken)</i>	