HYDERBADI BIRYANI

Tender pieces of succulent meat delicately spices & pan fried with the finest basmati rice, with a tomato, coriander & cucumber topping, garnished with onions. Served with a rich spicy vegetable sauce.

Chicken or Lamb	7.95
House Mixed Biryani (chicken, lamb & prawn)	8.95
Prawn (fresh water prawns)	7.95
King Prawn (jumbo prawns)	9.95
Mint Leaf Special Biryani	8.95
Marinated chicken & lamb tikka, stir fried with a selection of fresh fruit garnished with an omelette (Muglai style)	

SHABZI / PURE VEGETARIAN SIDE DISHES

These dishes are dry cooked to create a truly authentic & flavoursome accompaniment to your meal

	Side	Main
Vegetable Bhaji	3.50	5.95
Bhindi Bhaji (fresh okra)	3.50	5.95
Bombay Aloo (slightly hot)	3.50	5.95
Saag Bhaji (fresh spinach)	3.50	5.95
Saag Aloo (spinach & potato)	3.50	5.95
Saag Paneer (spinach & Indian cheese)	3.50	5.95
Gobi Bhaji (fresh caulliflower)	3.50	5.95
Chana Bhaji (chickpeas)	3.50	5.95
Gobi Aloo (cauliflower & potato)	3.50	5.95
Chana Aloo (chickpeas & potato)	3.50	5.95
Brinjal Bhaji (fresh aubergine)	3.50	5.95
Mushroom Bhaji	3.50	5.95
Tarka Daal (lentils & garlic)	3.50	5.95
Matar Paneer (Indian cheese & peas)	3.50	5.95

RICES

A perfect addition to your meal, cooked using only the finest basmati rice

Boiled Rice	2.00
Pilau Rice	2.20
Mushroom Rice (button mushrooms)	2.50
Egg Rice	2.50
Onion Rice (pan-fried onions)	2.50
Vegetable Rice	2.50
Mint Leaf Special Rice	2.60
Basmati rice stir fried with sultanas & nuts for a sweet taste	
Keema Rice (lean mince)	2.60
Lemon Rice (fresh lemon zest)	2.60
Chilli Rice (fresh green chillies)	2.60

BREADS

Nan	2.00
Peshwari Nan (sweet)	2.50
Garlic Nan	2.50
Keema Nan (lean mince)	2.50
Chilli Nan (fresh green chillies)	2.50
Kulcha Nan (peppers, onions & coriander)	2.50
Cheese Nan	2.50
Special Nan	2.50
including tomato, sliced almond & garlic	
COMBO NANS - *Chef's Choice*	
Garlic Keema Nan (lean mince)	2.90
Keema Cheese Nan (lean mince)	2.90
Chilli Cheese Nan (fresh green chillies)	2.90
NEW Paratha 2 pieces Home Style	2.50
Chapati	1.15
Tandoori Roti	2.30

SIDE LINES

French Fries	2.50
Dhai Raita (fresh yoghurt with onions & cucumber)	1.90
Popadom (plain or spiced)	0.50
Pickle Tray	2.50
assorted pickles & exclusive Mint Leaf chutney	
Indian Salad	2.75
traditional mixed onion salad	

mint leaf মিন্ট লীফ indian cuisine

SET MEAL A FOR 2

HOME DINING ONLY

2 POPADOMS,
ONION BHAJI, SHAMI KEBAB,
CHICKEN TIKKA MASALA,
LAMB ROGAN JOSH
PILAU RICE & NAN

£20.00

SET MEAL B FOR 2

HOME DINING ONLY

2 POPADOMS, & PICKLE TRAY
ONION BHAJI, CHICKEN TIKKA
CHICKEN KORMA,
BALTI CHICKEN
PILAU RICE & GARLIC NAN

£22.00

Set Meals are already discounted • Free parking & disabled access

CORPORATE BOOKINGS AVAILABLE

FLAVOURS OF OUR FOOD

THE FOOD AT MINT LEAF IS MOSTLY SERVED FOR SHARING. THE CUISINE OFFERING COVERS CLASSICAL DISHES, COMFORT FOODS AND CONTEMPORARY CREATIONS, ALL FROM EVERY CORNER OF INDIA & BANGLADESH

A NEW MENU HAS BEEN CREATED INCLUDING SOME TANTALIZING SEAFOOD SIGNATURE DISHES & MODERN CLASSICS. THE RESTAURANT HAS ONE OF THE MOST OPULENT, LAVISH AND CHIC INTERIORS WITHIN THE LOCALITY. WITH A SPACIOUS DINING AREA IN EXCESS OF 100 COVERS OR ALTERNATIVELY BOOK YOUR OWN PRIVATE DINING AREA

MINT LEAF OFFERS TO DELIVER THE HIGHEST CALIBRE IN MODERN INDIAN FINE DINING. WE ANTICIPATE YOU ENJOY YOUR VISIT TO MIN LEAF AND THANK YOU FOR YOUR CUSTOM.

Best wishes, Ali

COBRA BEER & WINE AVAILABLE ON ALL TAKE AWAY ORDERS

10% DISCOUNT - ASK FOR DETAILS WHEN PLACING YOUR ORDER

For your convenience we accept card payments when ordering by telephone
We accept most major credit & debit cards

OPEN 7 NIGHTS
SUN | 5.00pm - 10.30pm
Mon - THU | 5.30pm - 11.00pm
FRI & SAT | 5.30pm - 11.30pm
Last orders 30 minutes prior to closing time
42 GREEN LANE | DRONFIELD | S18 2LJ

CLASSIC & CONTEMPORARY HOME DINING

mint leaf মিন্ট লীফ indian cuisine

RESTAURANT & TAKEAWAY

10% DISCOUNT FOR PHONE ORDERS

COLLECTION ONLY (Minimum order £15.00)

DELIVERY SERVICE AVAILABLE

MINIMUM ORDERS £15

TEL: (01246) 29 22 22

www.mintleaf-dronfield.com

'MAJESTIC DINING'

We only use fresh chicken fillet breast. The selection of dishes between takeaway and restaurant differ. Dishes are prepared and cooked as you order. Some dishes contain traces of nuts (for allergy information please ask a member of staff)

SHURUWAT / SHU-RU-WAT

Onion Bhaji 2.50
Fragrant onions mixed with spices & gram flour, served with sauce. A beautiful beginning to an Indian feast

Aloo Chop 2.90
Lightly spiced potatoes coated in egg batter to create the perfect light bite

Samosa (meat or vegetarian) 2.90
Freshly made pastry parcels filled with tender lamb or vegetables

Chicken Tikka or Lamb Tikka 2.95
Boneless chicken or tender lamb marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal

Sheek Kebab 2.95
Tender minced lamb with onions, herbs & fresh coriander cooked in our clay oven

Shami Kebab 2.95
Minced lamb cakes, blended with fresh coriander, fenugreek leaves, mixed spices & pan fried

Mix Kebab 3.50
The perfect assortment, sheek kebab, shami kebab and onion bhaji

Prawn Puree 2.95
Lightly made puff pastry filled with fresh water prawns in a creamy, sweet puree

Tandoori Chicken 3.50
All time classic, chicken breast or leg marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect taste

Garlic Mushroom Puree 2.95
Pan fried mushrooms and garlic in a tomato base sauce accompanied with a puff pastry

Chicken Chatt 2.95
Marinated chicken tikka diced and cooked with onions, peppers, a combination of spices and fresh ground coriander, garnished with fresh cucumber. Accompanied with a lightly made puff pastry

Mixed Bhaji (Vegetable combo) 3.50
Veggi eheaven! An assortment of aloo chop, vegetable samosa and the all time classic onion bhaji

King Prawn Bhaji Puree 4.50
Succulent fresh water jumbo prawns pan-fried in medium spices, served in a puff pastry

Murgh Sizzler 3.50
Chicken tikka stir fried with potatoes, onions & green peppers

Chingri Sizzler 4.50
Tiger king prawns stir fried with potatoes, onions & green peppers

CHEF'S CHOICE

Machli Tikka 3.75
Bengal famed Pangasius fish morsels marinated and lightly char grilled for a tender yet flavoursome delight

Rajastani Hot Wings 2.95
Skewered chicken wings sauteed in our chef's special marinade for a flavoursome yet spicy bite

Kolji Chatt 3.95
Chicken livers cooked in medium strength sauce & served in a puff pastry

King Prawn Butterfly 4.50
Jumbo king prawns lightly spiced, coated in golden breadcrumbs and pan fried

Sizzling Duck 4.50
Succulent duck breast marinated & grilled with onions & stir fried to a medium strength

TANDOORI FEAST

Includes fresh salad & vegetable curry sauce

Tandoori Shaslik (chicken or lamb) 7.50
Chicken or lamb marinated served with seared onions and peppers, skewered & slow cooked in our clay oven

Chicken Tikka or Lamb Tikka 6.95
Main course - Boneless chicken or tender lamb marinated in yoghurt, herbs & spices (ginger, garlic & fresh coriander) cooked over charcoal

Tandoori Chicken 7.50
All time classic, whole chicken marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect tandoor taste

Paneer Tikka 7.50
Chef's Choice Soft paneer cheese marinated & cooked in a tandoori oven, served with seared peppers & onions

Akbari Sizzler 6.95
Chef's Choice A dry, pan fried dish cooked with roast onions, peppers, fresh ginger & garlic to create the perfect sizzler

Tandoori King Prawn 8.95
Jumbo fresh water prawns marinated in natural yoghurt, ground spices & dried herbs, slow cooked in our tandoori oven

Special Tandoori Mixed Platter 8.95
Chef's Choice An assortment of the tasty tandoor dishes includes chicken tikka, lamb tikka & Sheek kebabs for the perfect combination

mint leaf मिन्ट लीफ indian cuisine

Chef's Signature Dishes
CONTEMPORARY

Mint Leaf Special 7.95
NEW DISH - Lamb, chicken and prawns iin medium spices with tomatoes, garlic, ginger & coriander

Phodeena - Ki - Khazana 7.95
Chef's Choice - Tantalising combination of fresh chicken breast, lean lamb & king prawns cooked with diced onions, peppers, medium spices and a hint of fresh mint

Akbori Sag Massala 7.95
Fresh spinach & chickpeas pan fried with lean mince in a bhuna style sauce, garnished with lemon zest - tantalising & flavoursome

Shahi Nawab 7.95
Chef's Choice - A speciality dish created for the Mogul elite. Lean mince lamb cooked with either chicken or lamb in a medium, dry onion sauce. Coated with fenugreek, mustard seed paste, shahi jeera. Slow cooked with a lightly pan fried whole egg

Murgh Kali Mirch 7.95
Sliced tandoori chicken breast blended with diced onions, green peppers, fresh chillies & naga chilli (Bengal's hottest chilli)

Shatkora Monsoon 7.95
Chef's Choice - Lamb strips slow cooked with dried citrus macroptera in a medium sauce with an aromatic flavour

Nawabi King Prawn 8.95
Skewered tandoori king prawns dry cooked & bedded in a medium sauce, garnished with a bayleaf - for a perfect flavour

Noni (paneer/cheese) 7.95
Chicken or lamb cooked with roast onions & green peppers in a rich medium sauce, garnished with paneer

Bangal Lamb Chops 7.95
Marinated lamb chops cooked in a rich authentic sauce with sliced tomatoes for a handi style flavour

Kolkata Karahi 7.95
Chef's Choice - Marinated meats simmered with chunky onions and peppers to create a traditional Bengali Karahi

Tandoori Buttered Chicken 7.95
Chef's Choice - Marinated pulled chicken cooked in a medium base topped with authentic buttered sauce

Duck Tikka Saag 8.50
NEW DISH - Marinated duck in medium spices with garlic & spinach

Machli / Mach-lee / SEAFOOD

Mangalore Fish Curry 7.95
Tender succulent Pangasius fillet cooked in a medium rich sauce

Tandoori Trout 9.50
Fresh trout marinated in our flavoursome paste & slow cooked in tandoor. Garnished with fresh coriander & side salad

Machli Bemisal 7.50
Fresh fillet cooked in a full flavoured sauce with peppers and an array of spices

Sylheti Chingri 8.50
Jumbo king prawns, fresh water prawns and fresh fish fillet all combined to create a classic Bangladeshi speciality

Jhal Jinga 8.50
Jumbo king prawns roasted with onions and peppers, slow cooked for a dry and flavoursome dish garnished with chillies (Hot)

THE ORIGINAL BALTI

A Balti curry is cooked quickly over a high heat and is served, sizzling hot, in the Balti dish. This style of cooking is found throughout the Indian sub-continent. We at Mint Leaf endeavour to bring you the most authentic Baltis within the region

Chicken/Lamb Tikka Balti 7.95
Tender chicken cooked with ginger, onions, tomatoes and capsicums to create an authentic balti taste

Balti Plaza 7.95
Marinated chicken with king prawn, cooked with garlic, tomatoes and grilled onions

Balti Chicken Delight 7.95
Tandoori chicken off the bone in a light creamy sauce with garlic, fried tomatoes and crunchy flaked almonds

Balti Lazeez 7.95
Marinated king prawn cooked with onions, tomatoes, capsicum & a touch of fenugreek

Balti Zafrani 7.95
Marinated chicken or lamb cooked with onions, tomatoes, fresh garlic and green chillies (fairly hot)

Balti Chicken Rezala 7.95
Marinated chicken & mince meat cooked with onions, tomatoes & a hint of fresh chillies

Balti Palak 7.95
Marinated chicken cooked with ginger, onions, tomatoes and spinach to create an authentic Punjabi balti

CLASSIC CURRIES

Chicken Tikka Masala 7.50
Tender chicken breast cooked in a creamy and fragrant masala sauce - make it even better with some delicious naan bread

Tabaa Gosht (ginger) 7.50
Lamb flavoured with fresh ginger, simmered in an onion based sauce & garnished with ginger

Garlic Chicken 7.50
Fresh chicken breast pan fried with fresh garlic, onions and mixed spices for the perfectly hearty taste

Jalfrezi 7.50
All time favourite, chicken or lamb tikka cooked with sliced onions, peppers and bullet chillies in a hot but flavoursome curry based sauce (hot)

Karahi (chicken or lamb) 7.50
Cooked in the famous Karahi, simmered with chunky onions, peppers and mushrooms. Rich in taste, rich in flavour

Special Khatta Masala 7.50
Tender lamb cooked in a bhuna style sauce garnished with a hint of natural yoghurt for a very distinctive taste

Makhani Chicken 7.50
Chef's Choice - An Imperial favourite, fresh tomatoes slow cooked with cream and shreds of tandoori chicken for a sweet but flavoursome taste

Passanda 7.50
Creamy based dish flavoured with an exotic fruit stock and red wine for a very rich flavour

Achar Chicken 7.50
Succulent chicken pieces marinated with achar pickle & cooked with authentic spices to create a very flavoursome dish

Special Curry 7.50
A combination of chicken breast, lamb and small fresh water prawns cooked in the classic curry sauce

Shobuz Masala 7.50
A hot sauced curry cooked in a flavoursome array of classic spices including green chillies to create a dish with bite

Tandoori Chicken Masala 7.50
Chef's Choice - Tender chicken strips cooked in a creamy fragrant masala sauce

North Indian Chilli Chicken 7.50
NEW DISH - Chicken cooked in garlic & green chillies, mixed spices. Hot Dish

Murge De Gama 7.50
NEW DISH - Medium dish cooked with baby potatoes, methi leaves, herbs & spices

TRADITIONAL DISHES

Choose from chicken, lamb or prawn (lamb/prawn prices may vary)

Curry 6.95
Old school favourite cooked in a medium curry sauce

Madras 6.95
A hot but full flavoured dish with a hint of fresh lemon juice

Bhuna 6.95
Cooked with tomato & green peppers in medium spices

Dopiaza 6.95
Cooked with fresh grilled onions and peppers in a medium sauce

Korma 6.95
All time classic - cooked with fresh cream & almonds in a mild sauce

Methi 6.95
Cooked with methi leaves (fenugreek) in traditional Indian sauce

Dansak 6.95
Cooked in very rich spices with gram peas, lentils, pineapple & a touch of sugar

Saag 6.95
Cooked with spinach, tomatoes & green peppers

Rogan Josh 6.95
Cooked with methi leaves, layered with tomatoes & green peppers

Pathia 6.95
Cooked with fresh lemon juice & a touch of sugar in fairly hot sauce (sweet & sour)

Ceylon 6.95
Diced lemon, peppers, coconut & hot spices (Rich, hot, tangy flavour)

Masala 6.95
Cooked n spices & herbs with tomato, egg & green peppers

Kashmir 6.95
Cooked with fresh bananas & pineapple in a mild sauce

A selection of English dishes are available, please ask a member of staff