



HYDERBADI BIRYANI

Tender pieces of succulent meat delicately spiced & 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 Meat Biryani	11.95
Prawn Biryani (fresh water prawns)	12.95
Meat Tikka Biryani	12.95
Chicken Tikka Biryani	12.95

King Prawn Biryani (jumbo prawns)	14.95
Mint Leaf Special Biryani	13.95
Marinated chicken & meat tikka, stir fried with a selection of fresh fruit garnished with an omelette (Muglai style) hint of fresh chillies	

SHABZI / PURE VEGETARIAN SIDE DISHES

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

	Side	Main		Side	Main
Vegetable Bhaji	5.55	10.95		Chana Bhaji (chickpeas)	5.55 10.95
Bhindi Bhaji (fresh okra)	5.55	10.95		Gobi Aloo (cauliflower & potato)	5.55 10.95
Bombay Aloo (slightly hot)	5.55	10.95		Chana Aloo (chickpeas & potato)	5.55 10.95
Saag Bhaji (fresh spinach)	5.55	10.95		Brinjal Bhaji (fresh aubergine)	5.55 10.95
Saag Aloo (spinach & potato)	5.55	10.95		Mushroom Bhaji	5.55 10.95
Saag Paneer (spinach & Indian cheese)	5.55	10.95		Tarka Daal (lentils & garlic)	5.55 10.95
Gobi Bhaji (fresh cauliflower)	5.55	10.95		Matar Paneer (Indian cheese & peas)	5.55 10.95

RICES

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

Boiled Rice	2.80
Pilau Rice	3.00
Mushroom Rice (button mushrooms)	3.20
Egg Rice	3.20
Onion Rice (pan-fried onions)	3.20
Vegetable Rice	3.20

BREADS

COMBO NANs - Chef's Choice	
Garlic Keema Nan (lean mince)	3.80
Keema Cheese Nan (lean mince)	3.80
Chilli Cheese Nan (fresh green chillies)	3.80
NEW Paratha 2 pieces Home Style	3.25
Chapati	1.50
Tandoori Roti	2.60

SIDE LINES

French Fries	2.70
Dhai Raita (fresh yoghurt with onions & cucumber)	2.50
Popadom (plain or spiced)	0.70



mint
leaf
indian cuisine

FIXED MENUS

Please note, set menus cannot be changed

SET MEAL A FOR 2

2 POPADOMS & PICKLE TRAY
ONION BHAJI, CHICKEN PAKORA
MEAT Balti
CHICKEN KORMA
PILAU RICE & NAN

£32.00

SET MEAL B FOR 2

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

£31.00

HOME DINING ONLY

SET MEAL FOR 4

4 POPADOMS, PICKLE TRAY,
2 MIXED KEBAB, 2 CHICKEN CHAAT
2 CHICKEN BALTI, 2 CHICKEN MAKHONI
2 MUSHROOM RICE, 1 GARLIC NAN
& 1 PLAIN NAN

£62.00

VEGETARIAN SET MEAL FOR 2

2 POPADOMS, & PICKLE TRAY
ONION BHAJI, 1 MIXED BHAJI
VEGETABLE BALTI,
VEGETABLE TIKKA MASALA
PILAU RICE & PLAIN NAN

£31.00

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 MINT LEAF AND THANK YOU FOR YOUR CUSTOM.

Best wishes, Ali

COBRA BEER & WINE AVAILABLE ON ALL TAKE AWAY ORDERS

For your convenience we accept card payments when ordering by telephone

We accept most major credit & debit cards

CLASSIC & CONTEMPORARY HOME DINING



'MAJESTIC DINING'

DELIVERY SERVICE AVAILABLE

MINIMUM ORDERS £15

OPEN 7 NIGHTS - 5.30pm - 10.30pm

Last orders 30 minutes prior to closing time

TEL: (01246) 29 22 22

www.mintleaf-dronfield.com

42 GREEN LANE | DRONFIELD | S18 2LJ

JAN 2026

SHURUWAT / SHU-RU-WAT

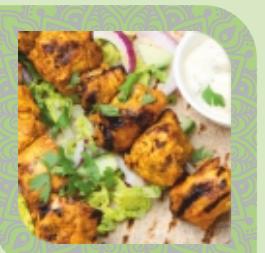
Onion Bhaji	4.00
Fragrant onions mixed with spices & gram flour, served with sauce. A beautiful beginning to an Indian feast	
Aloo Chop	4.45
Lightly spiced potatoes coated in egg batter to create the perfect light bite	
Samosa (meat or vegetarian)	4.45
Freshly made pastry parcels filled with tender Meat or vegetables	
Chicken Tikka or Meat Tikka	4.70
Boneless chicken or tender meat marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal	
Sheek Kebab	4.70
Tender minced Meat with onions, herbs & fresh coriander cooked in our clay oven	
Shami Kebab	4.70
Minced Meat cakes, blended with fresh coriander, fenugreek leaves, mixed spices & pan fried	
Garlic Mushroom Puree	4.45
Pan fried mushrooms and garlic in a tomato base sauce accompanied with a puff pastry	
Prawn Puree	4.70
Lightly made puff pastry filled with fresh water prawns in a creamy, sweet puree	
Chicken Chatt	4.70
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)	5.25
The perfect assortment, sheek kebab, shami kebab and onion bhaji	
Tandoori Chicken	5.45
All time classic, chicken breast or leg marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect taste	
King Prawn Bhaji Puree	5.85
Succulent fresh water jumbo prawns pan-fried in medium spices, served in a puff pastry	
Murgh Sizzler	4.70
Tiger king prawns stir fried with potatoes, onions & green peppers	
Chingri Sizzler	6.00
Tiger king prawns stir fried with potatoes, onions & green peppers	
Chicken Pakora	4.70
Chicken deep fried in medium spiced batter	
Chicken Spring Rolls	4.70

CHEF'S CHOICE

Machli Tikka	5.45
Bengal famed Pangasius fish morsels marinated and lightly char grilled for a tender yet flavoursome delight	
Rajasthani Hot Wings	4.45
Skewered chicken wings sauteed in our chef's special marinade for a flavoursome yet spicy bite	
Kolji Chatt	5.45
Chicken livers cooked in medium strength sauce & served in a puff pastry	

TANDOORI FEAST

Includes fresh salad & vegetable curry sauce	
Tandoori Shaslik (chicken or Meat)	11.95
Chicken or Meat marinated served with seared onions and peppers, skewered & slow cooked in our clay oven	
Chicken Tikka or Meat Tikka	11.95
Main course - Boneless chicken or tender meat marinated in yoghurt, herbs & spices (ginger, garlic & fresh coriander) cooked over charcoal	
Tandoori Chicken	11.95
All time classic, whole chicken marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect tandoor taste	
Special Tandoori Mixed Platter	13.95
Chef's Choice An assortment of the tasty tandoor dishes includes chicken tikka, meat tikka & sheek kebabs for the perfect combination	

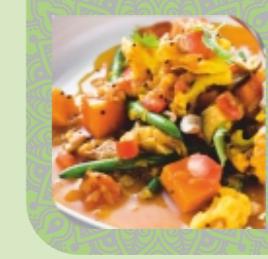
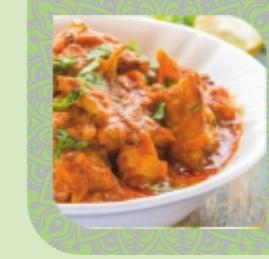


Chef's Signature Dishes CONTEMPORARY

Mint Leaf Special	10.95
NEW DISH - Meat, chicken and prawns in medium spices with tomatoes, garlic, ginger & coriander	
Handi	10.95
NEW DISH - Bhuna style, very spicy but not hot thick sauce. A very tasty dish.	
Phodeena - Ki - Khazana	10.95
Chef's Choice - Tantalising combination of fresh chicken breast, lean meat & king prawns cooked with diced onions, peppers, medium spices and a hint of fresh mint	
Akbori Sag Massala	10.95
Fresh spinach & chickpeas pan fried with lean mince in a bhuna style sauce, garnished with lemon zest - tantalising & flavoursome	
Shahi Nawab	10.95
Chef's Choice - A speciality dish created for the Mogul elite. Lean mince meat cooked with either chicken or meat 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	10.95
Sliced tandoori chicken breast blended with diced onions, green peppers, fresh chillies & naga chilli (Bengal's hottest chilli)	
Shatkora Monsoon	10.95
Chef's Choice - Meat strips slow cooked with dried citrus macroptera in a medium sauce with an aromatic flavour	
Nawabi King Prawn	13.20
Skewered tandoori king prawns dry cooked & bedded in a medium sauce, garnished with a bayleaf - for a perfect flavour	
Noni (paneer/cheese)	10.95
Chicken or meat cooked with roast onions & green peppers in a rich medium sauce, garnished with paneer	
Bengal Meat Chops	12.95
Marinated meat chops cooked in a rich authentic sauce with sliced tomatoes for a handi style flavour	
Kolkata Karahi	10.95
Chef's Choice - Marinated meats simmered with chunky onions and peppers to create a traditional Bengali Karahi	
Tandoori Buttered Chicken	10.95
Chef's Choice - Marinated pulled chicken cooked in a medium base topped with authentic buttered sauce	
Duck Tikka Saag	14.20
NEW DISH - Marinated duck in medium spices with garlic & spinach	
Barbucchi (chicken or meat)	10.95
Small pieces of chicken or meat tikka cooked in fairly hot spices with onions, tomatoes and a touch of tamarind	

Machli / Mach-lee / SEAFOOD

Mangalore Fish Curry	11.95
Tender succulent Pangasius fillet cooked in a medium rich sauce	
Mint Leaf Special Salmon	12.95
Deep fried salmon with red and green peppers in medium spices, garnished with coriander leaves	
Seabass Saag	12.95
Seabass fillet cooked in a full flavoured sauce with peppers and bedded on fresh spinach leaves	
Machli Bemisal	11.95
Fresh fillet cooked in a full flavoured sauce with peppers and an array of spices	
Sylheti Chingri	11.95
Jumbo king prawns, fresh water prawns and fresh fish fillet all combined to create a classic Bangladeshi speciality	
Jhal Jinga	11.95
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 Balti's within the region

Chicken/Meat Tikka Balti	9.95
Tender chicken or meat cooked with ginger, onions, tomatoes and capsicum to create an authentic Balti taste	
Balti Plaza	9.95
Marinated chicken with king prawn, cooked with garlic, tomatoes and grilled onions	
Balti Zafraani	9.95
Marinated chicken or meat cooked with onions, tomatoes, fresh garlic and green chillies (fairly hot)	
Balti Chicken Delight	9.95
Tandoori chicken off the bone in a light creamy sauce with	
Balti Palak	9.95
Marinated chicken cooked with ginger, onions, tomatoes and spinach to create an authentic Punjabi Balti	

CLASSIC CURRIES

Chicken Tikka Masala	9.95
Tender chicken breast cooked in a creamy and fragrant masala sauce - make it even better with some delicious naan bread	
Tabbaa Gosht (ginger)	9.95
Meat flavoured with fresh ginger, simmered in an onion based sauce & garnished with ginger	
Garlic Chicken	9.95
Fresh chicken breast pan fried with fresh garlic, onions and mixed spices for the perfectly hearty taste	
Jalfrezi	9.95
All time favourite, chicken or meat tikka cooked with sliced onions, peppers and bullet chillies in a hot but flavoursome curry based sauce (hot)	
Karahi (chicken or meat)	9.95
Cooked in the famous Karahi, simmered with chunky onions, and peppers. Rich in taste, rich in flavour	
Special Khatta Masala	9.95
Tender meat cooked in a bhuna style sauce garnished with a hint of natural yoghurt for a very distinctive taste	
Makhani Chicken	9.95
Chef's Choice - An Imperial favourite, fresh tomatoes slow cooked with cream and shreds of tandoori chicken for a sweet but flavoursome taste	

TRADITIONAL DISHES

Veg or Chicken - £9.95 **Prawn - £10.95** **Meat - £10.95** **King Prawn £12.95**

Curry	Old school favourite cooked in a medium curry sauce
Methi	Cooked with methi leaves (fenugreek) in traditional Indian sauce
Madras	A hot but full flavoured dish with a hint of fresh lemon juice
Dansak	Cooked in very rich spices with gram peas, lentils, pineapple & a touch of sugar
Bhuna	Cooked with tomato & green peppers in medium spices
Saag	Cooked with spinach, tomatoes & green peppers
Dopiaza	Cooked with fresh grilled onions and peppers in a medium sauce
Korma	All time classic - cooked with fresh cream & almonds in a mild sauce
Pathia	Cooked with fresh lemon juice & a touch of sugar in fairly hot sauce (sweet & sour)
Ceylon	Diced lemon, peppers, coconut & hot spices (Rich, hot, tangy flavour)
Masala	Cooked in spices & herbs with tomato, egg & green peppers
Kashmir	Cooked with fresh bananas & pineapple in a mild sauce

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