

Mint Room Take Out Menu

Starters

- **Meat Platter for two** - A selection of Rajasthani lamb chops, chicken tikka, tempura prawns and onion bhaji (served with mint and tamarind chutney). **£19.00**
- **Vegetarian Platter for two** - A selection of sweet potato shami kebab, vegetable samosa, onion bhaji and stuffed paneer tikka (served with mint and tamarind chutney). **£15.00**
- **Onion Bhaji (V)** - Deep fried onion and spinach served with tamarind sauce. **£5.00**
- **Samosa Chat (V)** - Deconstructed punjabi samosa with chickpea masala, pomegranate seeds, seasonal salad, mint and tamarind chutney. **£6.00**
- **Anjeer Paneer Tikka (V)** - Indian cottage cheese marinated with green chilli, cardamom, cumin and stuffed with our homemade fig and mint chutney. **£6.00**
- **Rajasthani Lamb Chops** - Free range Welsh lamb chops marinated with Kashmiri chilli, yogurt, cloves, cardamom and cooked in the clay oven. **£9.00**
- **Chicken Tikka** - Chicken breast marinated with mustard seeds, hung yogurt, house spices and lemon juice. **£7.00**

Mains

- **Hyderabadi Dum Biryani (Vegetable or Chicken)** - Basmati rice cooked with chicken or veg, caramelized onions, tomatoes, traditional herbs and spices (served with cucumber raita). **Veg £10.00/Chicken £12.00**
- **Chicken Tikka Makhani (N)** - Somerset tandoori chicken tikka simmered in a tangy tomato kaju, fenugreek sauce, butter, cream and a dash of honey. **£12.00**
- **Murgh Jalfrezi** - Chicken breast cooked with onion, fresh green chillies, mixed peppers and pickling sauce. **£12.00**
- **Shahi Korma** - Chicken breast cooked in coconut cream, cashew nuts and butter with ground spices. **£12.00**
- **Chicken Lababdar** - Free range Somerset corn fed chicken supreme cooked in our house lababdar sauce, with mixed peppers, coriander leaves and fresh cream (served with saffron rice). **£13.00**
- **Kashmiri Rogan Josh** - Cubes of Welsh lamb slowly cooked in Kashmiri chili, caramelized onions, tomato and aromatic spices. **£13.00**
- **Saag Ghost** - Welsh lamb cubes cooked with spinach puree, cumin, garlic, methi and caramelized onions. **£13.00**
- **Kadai Paneer** - Cottage cheese served in a tangy tomato sauce, bell peppers, fenugreek, Kashmiri chilli and crush roasted coriander. **£11.00**

Vegetable Sides

- **Saag Paneer** - Indian cottage cheese cooked with spinach puree, cumin and garlic. **£4.50**
- **Peshwari Chole** - Chickpeas in a classic tomato and onion sauce, flavoured in homemade garam masala. **£4.50**
- **Tarka Dal** - Mixed yellow lentils tempered with garlic, cumin and red chillies. **£4.50**
- **Aloo Jeera** - Baby potatoes tossed with tomato, onion, cumin and fresh coriander. **£4.50**
- **Kachumber salad** - Chopped indian salad **£3.00**

Compliments

- **Steamed Rice** **£2.50**
- **Saffron Pilau Rice** **£3,00**
- **Tandoori Roti (V)** **£2.50**
- **Tandoori Lacha Paratha (V)** **£3.00**
- **Plain Naan** **£2.50**
- **Peshwari Naan** **£3.00**
- **Garlic Naan** **£3.00**
- **Cheese Naan** **£3.00**
- **Raita (cucumber yogurt)** **£3.00**
- **Poppadoms with mango, mint, and tamarind chutney (4 per portion)** **£4.00**

Vegan Starters

- **Vegetable Samosa** - **£4.00**
- **Onion Bhaji** **£5.00**

Vegan Mains

- **Aubergine Moilee** - Gently spiced Keralan flavoured aubergine in a coconut based sauce infused with mustard seeds, tempered red chillies and served with rustic mash potato, **£9.00**
- **Vegetable Jalfrezi** - seasonal mixed vegetables cooked with onion, fresh green chillies, mixed peppers and pickling sauce. **£12.00**
- **Peshwari Chole** - Chickpeas in a classic tomato and onion sauce, flavoured in homemade garam masala. **£8.00**

Vegan Sides

- Tarka Dal - **£4.50**
- Tandoori Roti - **£2.50**
- Vegan Bread - **£2.50**
- Basmati Rice - **£2.50**

1 Tiffin box £15.00

2 Tiffin boxes £28.00

3 Tiffin boxes £40

Tiffin Box Chicken

- Old Delhi style butter chicken (Main)
- Aloo jeera (Side)
- Saffron rice and garlic, peshwari or plain naan
- Poppadoms and dips
- Kachumber salad and Raita

Tiffin Box Lamb

- Kashmiri lamb rogan josh
- Tarka dal (side)
- Saffron rice and garlic, peshwari or plain naan
- Poppadoms and dips
- Kachumber salad and Raita

Tiffin Box Vegetable

- Aubergine moilee
- Peshawari chole (side)
- Basmati rice and garlic, peshwari or plain naan
- Poppadoms and dips
- Kachumber salad and Raita

Our suppliers

Bartlett & Sons

Free range chicken and lamb from local farms

Charles Saunders Ltd

Fish from Devon and Cornwall

BanyanTree Foods

Spices from India

Bath Bus Station Fruiterers

Fresh fruit and vegetable sourced locally