

MINT ROOM[®]

Indian Dining

MINT ROOM @ HOME
BATH

MONDAY ~ SUNDAY
5PM ~ 10PM

Our suppliers:

Bartlett & Sons

Free range chicken and lamb from local farms

Charles Saunders Ltd

Fish from Devon and Cornwall

Banyan Tree Foods

Spices from India

Bath Bus Station Fruiterers

Fresh fruit and vegetable sourced locally

***If you have any special dietary requirements, please get in touch with us before placing your order. An allergen list and Vegan menu has been provided.**

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Vegan Menu @ Home

Vegan Starters

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

Vegan Sides

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

❁ **Vegan Mains** *❁*

Aubergine Moilee - £9.00

Gently spiced Keralan flavoured Aubergine in Coconut sauce, Mustard Seeds, tempered Red Chillies
(Served with a rustic Mashed Potato)

Vegetable Jalfrezi - £12.00

Seasonal Vegetables cooked with Onion, fresh Chillies, Mixed Peppers in a Pickling Sauce

Peshwari Chole - £8.00

Chickpeas in a classic Tomato and Onion Sauce, flavoured in a homemade Garam Masala

Vegan Palak Kofta - £9.95

Spinach, Potato & Onion Dumpling cooked in a Tomato, Fenugreek and Onion Gravy

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— **Starters** *—*

Meat Platter for 2 - £19.00

A selection of Rajasthani Lamb chops, Chicken Tikka, Tempura Prawns and Onion Bhaji (Served with Mint & Tamarind Chutney)

Vegetarian Platter for 2 - £15.00

Sweet Potato Shami, Vegetable Samosa, Onion Bhaji and Anjeer Paneer Tikka (Served with Mint & Tamarind Chutney)

Onion Bhaji (V) - £5.00

Deep fried Onion & Spinach Fritters
(Served with Mint & Tamarind Chutney)

Samosa Chaat (V) - £6.00

Deconstructed Punjabi Samosa with Chickpea Masala, Pomegranate Seeds, Seasonal Salad
(Served with Mint & Tamarind Chutney)

Anjeer Paneer Tikka (V) - £6.00

Indian Cottage Cheese stuffed with homemade Fig & Mint Chutney, marinated with Green Chilli, Cardamom and Cumin

Rajasthani Lamb Chops - £9.00

Free range Welsh Lamb Chops marinated with Kashmiri chilli, Hung Yoghurt, Cloves, Cardamom, Chargrilled in the clay oven

Chicken Tikka - £7.00

Chicken breast marinated with Mustard Seeds, Hung Yoghurt, house Spices and Lemon Juice

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❁ ————— ❁ **Mains** ❁ ————— ❁

Beef Chettinad - £15.00

Premium Beef Blade slow cooked for 8 hours in Ground Spices and a traditional Chettinad style sauce

Roasted Raan - £15.00

Slow roasted Welsh Lamb Shank braised in house Spices for 8 hours.
Served with Wilted Greens and Awadhi Style Sauce

Chicken Tikka Makhani (N) - £12.00

Somerset Tandoori Chicken Tikka simmered in a tangy Tomato Kaju, Fenugreek sauce, Butter, Fresh Cream & Honey

Murgh Jalfrezi - £12.00

Chicken breast cooked with Onion, fresh Green Chillies, Mixed Peppers and a Pickling Sauce

Shahi Korma (N) - £12.00

Chicken breast cooked in Coconut Cream, Cashew Nuts, Butter and Ground Spices

Chicken Lababdar - £13.00

Free range Somerset corn-fed Chicken Supreme cooked in our house Lababdar Sauce, Mixed Peppers, Coriander Leaves and Fresh Cream.
(Served with Saffron Rice)

Kashmiri Rogan Josh - £13.00

Cubes of Welsh Lamb slowly cooked in Kashmiri Chilli, Caramelised Onions, Tomato and Aromatic Spices

Saag Ghost - £13.00

Cubes of Welsh Lamb cooked with Spinach Purée, Cumin, Garlic, Methi and caramelised Onions

Kadai Paneer - £11.00

Cottage Cheese served in a tangy Tomato Sauce, Bell Peppers, Fenugreek, Kashmiri chilli and Crush Roasted Coriander

Palak Kofta (N) - £11.00

Spinach, Paneer & Onion Dumpling cooked in a Creamy Tomato, Fenugreek and Cashew sauce

Dum Biryani

(All Biryanis served with Cucumber Raita)

Hyderabadi Dum Biryani - Veg £10.00/Chicken £12.00

Premium Basmati Rice layered with Chicken or Vegetables, caramelised Onions, Tomatoes, Traditional Herbs & Spices

Lamb Dum Biryani - £13.00

Premium Basmati Rice layered with Lamb, Caramelised Onions, Tomatoes, Traditional Herbs & Spices

King Prawn Biryani - £13.00

Premium Basmati Rice layered with Lamb, caramelised Onions, Tomatoes, traditional Herbs & Spices

Vegetable Sides

Saag Paneer - £4.50

Indian Cottage Cheese cooked with Spinach Purée, Cumin and Garlic

Peshwari Chole - £4.50

Chickpeas in a classic Tomato & Onion sauce, flavoured in homemade Garam Masala

Tarka Dal - £4.50

Mixed Yellow Lentils tempered with Garlic, Cumin and Red Chillies

Aloo Jeera - £4.50

Baby Potatoes tossed with Tomato, Onion and Cumin and fresh Coriander

Accompaniments

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| • Steamed Rice - | £2.50 | • Garlic Naan - | £3.00 |
| • Saffron Pilau Rice - | £3.00 | • Cheese Naan - | £3.00 |
| • Tandoori Roti (V) - | £2.50 | • Raita (cucumber yogurt) - | £3.00 |
| • Tandoori Lacha Paratha (V) | £3.00 | • Poppadoms with Selection | |
| • Plain Naan - | £2.50 | of Chutney (Serves 4) - | £4.00 |
| • Peshwari Naan - | £3.00 | • Kachumber Salad - | £3.00 |

Tiffin Box Selection

(A Tiffin Box fit for 1 Person)

• 1 TIFFIN BOX - £15 • 2 TIFFIN BOX - £28 • 3 TIFFIN BOX - £40

Tiffin Box (Vegetarian option)

Aubergine Moilee (Main)
Peshwari Chole (Side)
Basmati Rice
Garlic or Plain Naan
Poppadoms & Chutneys
Kachumber Salad and Raita

Tiffin Box (Lamb option)

Kashmiri Lamb Rogan Josh (Main)
Tarka Dal (side)
Saffron Rice
Garlic or Plain Naan
Poppadoms & Chutneys
Kachumber Salad and Raita

Tiffin Box (Chicken option)

Old Delhi Style Butter Chicken (Main)
Aloo jeera (Side)
Saffron Rice
Garlic or Plain Naan
Poppadoms & Chutneys
Kachumber Salad and Raita