





# MINT

progressive indian

 Prepared Tableside

 Vegan

 Can Be Made Vegan

GF Gluten Free





GF+ Can Be Made Gluten Free

A 20% service charge is applied to all checks, with the majority going to our staff and a small portion allocated to the house.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## APPETIZERS

### GARDEN & GRAIN

-  **DOUBLE PANI PURI** 16  
Passionfruit, Kafir Lime, Semolina Shells
-  **SOUTHERN FRIED CAULIFLOWER** GF 16  
Curd Rice Mousse, Sour Cream, 65 Sauce
-  **PAPAD SAMPLER** GF+ 13  
Tomato Date Chutney, Boondi Raita, Pineapple Chutney
-  **MODERNIST NITROGEN CHAAT** GF+ 35  
Dhokla, Frozen Yogurt, Spinach Fritters
- KALA KHATTA BURATTA** GF 15  
Black Grape, Arugula, Balsamic Vinegar
- PANEER ROULADE** GF 15  
Cheese Fondue, Pomegranate, Khoa
- DAHI KACHORI CHAAT** 16  
Potato Crisp, Sweet Yogurt Mousse, House Spices
- MUSHROOM KULCHA** 20  
Amul Cheese, Button Mushroom, Shishito Pepper
- JACKFRUIT GOAT CHEESE KULCHA** 20  
Ghee Powder, Boondi Raita, House Pickle

### LAND & SEA

- INJI PULI PRAWNS** 16  
Ghee Powder, Oyster Sauce, Curry Leaves
- CRAB CROQUETTES** 22  
Dungeness, Capers, Tartar Sauce
- AGLIO OLIO CHICKEN TIKKA** GF 14  
Crispy Noodles, Parmesan, Sun Dried Tomato
- OLD DELHI FRIED CHICKEN** GF 14  
Masala Onion Ring, Mint Aioli, Mustard Mayo
- LAMB SEEKH KEBAB** GF 18  
Potato Wafers, Sour Cream, Micro Greens

# ENTRÉES

## GARDEN & GRAIN

 <b>BAKED ARTICHOKE</b> GF+	<b>28</b>	<b>PANEER PASANDA</b> GF	<b>26</b>
Green Onion, Peanuts, Tamarind		Brown Onion, Lotus Root, Nuts	
 <b>DUET KOFTA</b>	<b>26</b>	<b>TANDOORI SOYA CHAAP</b>	<b>24</b>
Malai Sauce, Spinach Sauce, Spiced Makhana		Makhani Sauce, Pea Shoot, Amul Butter, Red Radish	
 <b>WILD RICE TAWA PULAO</b> GF	<b>24</b>	<b>SAAG MAKKI ROTI</b>	<b>26</b>
Quinoa, Black Rice, Brown Rice, Mixed Vegetables		Whole Corn Flour, Fenugreek, Ginger, Dill Leaves	

## LAND & SEA

<b>POMPANO KAFREAL (BONE-IN FISH)</b> GF	<b>30</b>	<b>BUTTER CHICKEN</b> GF	<b>26</b>
Foogath, Poppy Seeds, Korean Chili		Honey, Red Bell Pepper, Cashews	
<b>PRAWN AVIAL</b> GF	<b>30</b>	<b>CEYLON CHICKEN</b> GF	<b>26</b>
Coconut, Olive Dust, Thecha		Coconut, Pickled Onion, Mustard	
<b>FISH KALIA</b> GF	<b>30</b>	<b>MADRAS BEEF CURRY</b> GF	<b>36</b>
Steel Head, Raw Mango, Panch Phoron		Aloo Chokha, Asparagus, Shallot	
<b>LAAL MAAS</b> GF+	<b>36</b>	<b>GOAN PORK BELLY</b> GF	<b>32</b>
Lamb Shank, Yogurt, Mathania Chili		Balchao Sauce, Cranberry Glaze, Parsnip Crisp	
<b>LAMB GALOTTI</b> GF	<b>32</b>		
Truffle Salsa, Star Fruit, Sour Cream			

# SIDES

 <b>HOUSE SALAD</b> GF	<b>10</b>	<b>NAAN</b>	<b>6</b>
Avocado, Cherry Tomato, Cumin Vinegar		Traditional Flatbread	
 <b>PINDI CHOLE</b> GF	<b>12</b>	<b>GARLIC NAAN</b>	<b>7</b>
Chickpeas		Traditional Flatbread with Garlic	
 <b>ROTI</b>	<b>6</b>	<b>ZAFFRANI RICE</b> GF	<b>7</b>
Wholewheat Flatbread		Basmati Rice, Saffron	
 <b>SAUTEED VEGETABLES</b> GF	<b>12</b>	<b>BLACK DAIRY DAL</b> GF	<b>12</b>
Seasonal Vegetables, Black Pepper		Lentil	
 <b>LACHHA PARATHA</b>	<b>10</b>	<b>BOONDI RAITA</b> GF	<b>7</b>
Layered Whole Wheat Flatbread		Chickpea Pearls, Yogurt	