



## Host To Select 3 VEG APPETIZERS

### ALOO TIKKI

Seasoned , Deep Fried , Potato Patties

### CRISPY CHILLY CAULIFLOWER

Lightly battered, crispy cauliflower, tossed in a sweet, spicy chili sauce

### ASSORTED VEG PAKORA

Assorted Vegetables Fritters

### VEG SPRING ROLL

Small roll of thin Pastry Filled with Vegetables

### VEG MASALA SAMOSA

Stuffed Pastry Shell with Potato

### DAHI BHALLE

Deep Fried Lentil Balls Soaked in Homemade Yogurt

### VEGETABLE MANCHURIAN

Mixed Vegetable Balls , deep Fried & Sautéed in sweet Chili Sauce

### VEG HAKKA NOODLES

Indian - Chinese Style Noodles Made with Unleavened , Refined wheat flour

### PAPRI CHAAT

Cold Chickpea & Potato Medley With an Aromatic Spice Blend

### PANI PURI

Hollow , Crisp - Fried Puffed Ball Filled With Potato , Chickpea , Onion , Spices & Tamarind Flavored Water

### BENGALI PUCHKA

Bengali puchka is a beloved street food snack consisting of a crispy, hollow fried shell filled with a spicy and tangy mixture



## Host to Select 2 NON VEG APPETIZERS

### RESHMI MALAI KABAB

Cubed Chicken Breast Marinated with Cream & Cilantro , Cooked in a Clay Oven

### CHICKEN TIKKA

Cubed Boneless Chicken Thigh Marinated in Yogurt & Spices , Cooked in a Clay Oven

### PUDINA TIKKA

Cubed Boneless Chicken Thigh Marinated in Yogurt , Mint Spices  
Cooked in a Clay Oven

### ACHARI TIKKA

Cubed Boneless Chicken Thigh Marinated in Yogurt , Pickle Spices  
Cooked in a Clay Oven

### TANDOORI CHICKEN

chicken marinated in yogurt and spices, then roasted in a tandoor, or  
cylindrical clay oven

### CHICKEN SEEKH KABAB

Minced Chicken Marinated With Spiced onion & Cilantro & Green Chili  
Cooked in a Clay Oven

### BIHARI KABAB

The kababs are then threaded onto skewers and cooked in a clay oven

### CHICKEN BREAST KABAB

Cubed Chicken Breast Marinated with Cream & Cilantro , Cooked in a Clay Oven

### HAKKA CHILLI CHICKEN

Sweet , Spicy & Slightly Sour Crispy Chicken Fritters Sautéed with Bell  
Peppers , Garlic Chili & Soya Sauce

### CHICKEN 65

Crispy, deep-fried chicken bites marinated in yogurt, spices, and curry  
leaves.

### SESAME CHICKEN

Crispy fried chicken tossed in a savory and sweet sesame glaze.



## **SPECIALTY APPETIZERS**

*Optional & Additional \$6pp , Per Item*

### **AMRITSARI FISH**

**Sawi Filet Marinated With aromatic Spices and Chickpeas , Deep Fried**

### **DHAKA FISH**

**Crispy fried fish marinated in a flavorful blend of spices, cumin, and sesame seeds**

### **CHICKEN LOLLIPOP**

**Juicy, marinated chicken drumettes frenched into a lollipop shape, battered, deep-fried until crisp, and served with a flavorful sauce.**

### **BABY LAMB CHOPS**

**Tender lamb chops, seasoned with fresh herbs and garlic, Cooked in Clay Oven**

### **LAMB SHANK**

**A full lamb shank is slow-braised for hours with root vegetables, herbs, until the meat is meltingly tender. Served in its own rich, savory sauce**

### **TANDOORI SHRIMP**

**Jumbo Shrimp Marinated With Spiced Yogurt , Cooked in a Clay Oven**

### **TANDOORI FISH**

**Boneless Fish Marinated With Spiced Yogurt , Cooked in a Clay Oven**

### **LAMB BOTI KABAB**

**Boneless Leg of lamb , Cubed & Marinated With Yogurt and Spices**

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## Host to Select 3 VEG MAIN COURSE

### DAAL MAKHNI

Whole black Lentils & Red Kidney Beans , Slow Cooked with Spices ,  
Butter & Cream

### VEGETABLE JALFREZI

A vibrant and colorful mix of stir-fried vegetables in a spicy and tangy  
tomato-based sauce

### DAAL FRY

Comforting yellow lentils, slow-cooked and finished with a fragrant  
tempering of cumin, garlic, and chilies

### BENGALA CHANNA DAL

A savory and aromatic lentil dish with split Bengal gram, coconut, and  
raisins, simmered with traditional Bengali spices

### PALAK PANEER

A classic North Indian dish featuring cubes of Indian cottage cheese in  
a creamy, mildly spiced spinach purée.

### PALAK ALOO

A comforting dish of sautéed potatoes and spinach cooked with spices  
and herbs.

### SHAHİ PANEER

Cubes of paneer in a rich, creamy gravy made with cashews,  
tomatoes, and aromatic spices

### KADHAI PANEER

Cubes of paneer and bell peppers cooked in a spicy and tangy tomato-  
based gravy with freshly ground spices

### PANEER BUTTER MASALA

A rich and creamy North Indian curry with soft paneer cubes in a  
mild, tomato-based gravy enriched with butter and cream



## VEG MAIN COURSE

### MUSHROOM MATTAR

A hearty North Indian curry with fresh mushrooms and green peas simmered in a spiced onion-tomato gravy.

### ALOO GOBHI MATTAR

A hearty and comforting vegetarian dish of potatoes, cauliflower, and green peas cooked with aromatic Indian spices.

### JEERA ALOO

A simple yet flavorful North Indian side dish of tender potatoes sautéed with cumin seeds and spices

### VEG VINDALOO

A fiery and tangy Goan curry with a medley of vegetables cooked in a spicy, vinegar-based sauce.

### MALAI KOFTA

Fried dumplings made of paneer and potato, served in a rich, creamy, and mildly spiced gravy

### CHANNA MASALA

A flavorful, hearty curry of chickpeas simmered in a spiced tomato and onion gravy.

### PUNJABI KADI PAKORA

A rich, tangy yogurt curry simmered with spices and served with deep-fried gram flour fritters

### METHI MATTAR MALAI

A rich and creamy North Indian curry with fresh fenugreek leaves, sweet green peas, and a luxurious sauce.

### BHINDI MASALA

A flavorful North Indian dish of fresh okra sautéed with onions, tomatoes, and aromatic spices



# Host To Select 1

## CHICKEN MAIN COURSE

### BUTTER CHICKEN

A rich and creamy North Indian curry with succulent chicken in a mild, tomato-based gravy enriched with butter and cream.

### CHICKEN TIKKA MASALA

Succulent pieces of marinated and grilled chicken (*tikka*) simmered in a rich and creamy spiced tomato gravy

### TANDOORI CHICKEN

Grilled Chicken Marinated with Spiced Yogurt

### PESHAWARI CHICKEN KADHAI

A rustic Pakistani curry with tender chicken pieces, fresh tomatoes, and ginger, cooked in a traditional wok (*karahi*) with minimal, flavorful spices.

### CHICKEN PALAK

A creamy and flavorful curry featuring tender chicken pieces simmered in a spiced spinach gravy.

### CHICKEN JALFREZI

A vibrant and colorful dish of tender chicken stir-fried with onions, bell peppers, and tomatoes in a spicy and tangy tomato-based sauce

### CHICKEN ACHARI MASALA

Tender chicken pieces simmered in a tangy and spicy masala infused with classic pickling spices.

### BENGALA CHICKEN ROAST

Tender chicken, pan-fried and then simmered in a rich, traditional masala with caramelized onions, ghee, and warming spices.

### SHAHİ KORMA CHICKEN

Tender chicken simmered in a rich, mild curry with a creamy cashew-based sauce, yogurt, and aromatic spices.

### CHANNA CHICKEN

A hearty curry with tender chicken and chickpeas in a flavorful tomato and onion masala.



# Host To Select 1

## MAIN COURSE

*Goat, Lamb or Beef*

### SHAHI GOAT OR LAMB OR BEEF KORMA

Tender meat slow-cooked in a rich, mild curry with a creamy cashew-based sauce, yogurt, and aromatic spices.

### GOAT, LAMB, BEEF ACHARWALA

Tender meat simmered in a tangy and spicy masala infused with classic pickling spices

### GOAT, LAMB, BEEF ROGAN JOSH

Tender meat braised in an aromatic and mild Kashmiri gravy, known for its signature deep red color and flavor.

### PALAK GOAT, LAMB, BEEF

Tender meat slow-simmered in a rich, spiced spinach gravy.

### LAMB, GOAT, BEEF PASANDA

Tender simmered in a rich, mild curry with a creamy cashew and almond-based sauce, yogurt, and aromatic spices

### KADHAI LAMB, GOAT, BEEF

Tender stir-fried with bell peppers, onions, tomatoes, and freshly ground spices in a traditional Indian wok

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## **SPECIALTY SEAFOOD MAIN COURSE**

***4 PER PERSON***

### **GOAN FISH CURRY**

A traditional Goan curry featuring tender simmered in a tangy and spicy coconut-based gravy with aromatic spices

### **TOMATO SHRIMP**

Succulent shrimp sautéed with garlic and herbs in a light, zesty tomato sauce.

### **TOMATO FISH**

Tender, flaky fish fillets simmered in a savory tomato and garlic sauce.

### **SHRIMP TIKKA MASALA**

Succulent shrimp simmered in a rich, creamy, and mildly spiced tomato and onion gravy.

### **SHRIMP CURRY**

Succulent shrimp simmered in a savory and fragrant curry sauce with fresh spices.

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**Host To Select 1**

## **RICE - SELECTION**

**Basmati Rice**

**Vegetable Pulav**

**Vegetable Biryani**

**Bengala White Pulav**

**Mint Rice**

**Tamarind Rice**

**Includes Assorted Bread , Green Salad , Raita & Chutney & Pickle**

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Host To Select 1

**DESSERT**

Gulab Jammun

Ras Malai

Gajar Halwa

Kheer

Firni

Ras Gulla

Fresh Fruits

Vanilla Ice Cream

Malai Kulfi Or Falooda Kulfi

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