



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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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.**

SHAHI 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.

SHAHI 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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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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