




PROOF #	INTERNAL USE ONLY
2	ASC: Jenlisa Kim
	EXT: 3999
	E6@CMAG.COM
  	PHONE: 717-663-3999
	Client: Mintt Fine Indian Cuisine
	Job #: MC18_29362
	Account #: 245339
	ARTIST: Jess
	Change Artist: Laura
	Proofreader:
Art Director:	
Proof Date: 06/18/2018	

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WARNING
 This menu contains text with a point size below menu standards

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Starters

Cut Mirchi <i>Bite size stuffed green chili peppers dipped in chickpea batter and deep fried</i>	5.99	Samosa <i>Seasoned potatoes wrapped in a light pastry</i>	5.99
Vegetable Pakora <i>Delicately spiced vegetables dipped in chickpea batter and deep fried</i>	5.99	Chicken 65 <i>Deep-fried boneless chicken in spicy ginger, garlic, red chili and ground black pepper marinade</i>	6.99
Vegetable Manchurian <i>Deep-fried mixed vegetable dumplings cooked in a fiery Manchurian sauce, with a hint of cilantro</i>	6.99	Chicken 555 <i>Deep-fried boneless chicken sautéed in spicy sauce and garnished with cashew nuts, curry leaves and red chili sauce</i>	6.99
Gobi Manchurian <i>Deep-fried battered cauliflower cooked in a fiery Manchurian sauce</i>	6.99	Mintt Chicken <i>Deep-fried boneless chicken cooked with Mintt's secret sauce</i>	6.99
Baby Corn Manchurian <i>Deep-fried battered cauliflower cooked in a fiery Manchurian sauce</i>	6.99	Amritsari Fish <i>Deep-fried boneless fish filet tossed with special spices and mild herbs</i>	8.99
Spring Rolls/Veg	5.99	Masala Peanuts <i>Roasted peanuts with onions, tomatoes and Indian spicy masala</i>	4.99
Chili Chicken <i>Deep-fried boneless chicken tossed with onions, green peppers, ginger and garlic, garnished with green onions</i>	6.99	Paneer 65 <i>Crisp fried paneer chunks sautéed and seasoned in special spiced masala</i>	6.99
Chili Paneer <i>Battered homemade cottage cheese cubes deep-fried and tossed with onions, garlic, ginger and green peppers</i>	6.99	Chinese Wings	8.99
Samosa Chat <i>A samosa with chana masala, sweet and mint chutney and yogurt sauce</i>	5.99	Desi Chicken Wings (Very Hot) <i>Herb-marinated, lean chicken wings cooked in a tandoor clay oven</i>	8.99




Soups & Salads

Chicken Tikka Salad <i>Chicken tikka slices, spinach, iceberg lettuce, tomatoes, onions, bell peppers and dressing</i>	6.99	Sweet Corn Veg & Sweet Corn Chicken Soup <i>Delicious, creamy corn soup with chicken</i>	3.99
Mintt Special Green Salad <i>Served with house dressing</i>	4.99	Lentil Soup <i>Lentils cooked with vegetables and spices</i>	3.99
		Hot & Sour Soup-Veg	3.99

Tandoori Sizzlers

Tandoori Chicken <i>Chicken marinated in yogurt, ginger, garlic, lemon and freshly ground spices, slowly roasted in a clay oven</i>	10.99	Murgh Malai Kabab <i>Boneless chicken cubes marinated with sour cream and mild spices, then slowly roasted in a clay oven</i>	11.99
Tandoori Shrimp Tikka <i>Shrimp marinated in yogurt, ginger, garlic, lemon and spices, then slow roasted in a clay oven</i>	13.99	Mintt Special Kabab Platter <i>Combination platter with lamb seekh kabab, malai kabab, archari kabab and salmon fish tikka</i>	14.99
Tandoori Vegetable Grill <i>Cauliflower, tomatoes, bell peppers, onions and potatoes, marinated in Indian spices and delicately baked in tandoor</i>	10.99	Chicken Tikka <i>Boneless chicken breast cubes marinated with fresh herbs and mild spices, then slowly roasted in a clay oven</i>	11.99
Chicken Seekh Kabab <i>Ground chicken marinated with special spices, then slowly roasted in a clay oven</i>	11.99	Paneer Tikka <i>Homemade cheese roasted in tandoor with bell peppers and onions, marinated in Indian spices</i>	10.99
Lamb Seekh Kabab <i>Ground lamb mixed with fresh herbs and spices, then grilled on skewers</i>	11.99	Grilled Fish <i>Tandoor grilled salmon cubes marinated with special herbs and mild spices</i>	13.99
		Lamb Chops <i>Lamb chops matured in yogurt, garlic, ginger and fresh lemon leaves, marinated and grilled in tandoor</i>	15.99

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South Indian Authentics

Idly <i>Steamed rice cakes, served with chutney and lentil soup</i>	5.99	Set Dosa <i>Pancake size dosa (crepe made with lentil and rice flour), served with channa masala</i>	7.99
Medhu Vada <i>Deep-fried lentil patties, served with chutney and lentil soup</i>	5.99	Spring Dosa <i>Crepe (made with lentil and rice flour) layered with hot chutney and stuffed with vegetable curry, served with coconut</i>	7.99
Idly and Medhu Vada Combo <i>Steamed rice cakes and deep-fried lentil patties, served with chutney and lentil soup</i>	6.99	Poori Bhaji <i>Deep-fried fluffy whole wheat bread, served with bhaji</i>	8.99
Masala Dosa <i>Crepe (made with lentil and rice flour) stuffed with vegetable curry, served with chutney and lentil soup</i>	7.99	Channa Batura <i>Deep-fried large fluffy whole wheat bread, served with chenna curry</i>	8.99
Andhra Special Spice Dosa <i>Crepe stuffed with upma, served with chutney and lentil soup</i>	7.99	Utappam/Spice Utappam <i>Thick pancake (made with lentil and rice flour) stuffed with onions and chilies, served with chutney and lentil soup</i>	7.99
Plain Dosa/Butter Dosa <i>Crepe made with lentil and rice flour, served with chutney and lentil soup</i>	6.99	Dahi Vada	6.99

Mintt Vegetable Classics

Paneer Tikka Masala <i>Grilled cottage cheese cubes cooked in a rich creamy sauce</i>	11.99	Baingan Bharta <i>Oven baked eggplant simmered in a pan with tomatoes, onions, fresh herbs and spices</i>	11.99
Palak Paneer <i>Indian cheese cubes cooked with spinach, fresh herbs and spices</i>	11.99	Channa Masala/Aloo <i>Chickpeas cooked with onions, tomatoes, potatoes, spices and fresh herbs</i>	11.99
Kadai Paneer <i>Cottage cheese cubes stir-fried with bell peppers, tomatoes, onions, fresh herbs and spices</i>	11.99	Bindi Masala <i>Crispy fried cut okra cooked with onion, tomatoes and spices</i>	11.99
Vegetable Chettinad <i>Mixed vegetables cooked with coconut milk, green peppers, fresh herbs and spices</i>	11.99	Allo Gobi Masala <i>Fresh cauliflower florets and potato stir-fried with ground spices and fresh herbs</i>	11.99
Gutti Vankaya <i>Baby eggplants cooked in a roasted blend of peanuts, sesame, coconut, onions, ginger and garlic</i>	11.99	Dal Makhani <i>Black lentils simmered with freshly ground spices in a creamy sauce</i>	11.99
Kadi Pakora <i>Deep-fried chickpea flour cubes cooked with yogurt, spices and fresh herbs</i>	11.99	Methi Matter Malai <i>Seasoned fenugreek and peas in a creamy mix of herbs and spices</i>	11.99
Butter Paneer <i>Cottage cheese cubes cooked in tomatoes, crème and mild spices</i>	11.99	Aloo Palak <i>Creamy spinach with potatoes</i>	11.99
Malai Kofta <i>Soft and creamy homemade vegetable cheese dumplings cooked in a mild sauce</i>	11.99	Yellow Dal Tadka <i>Moog dal cooked with ginger, tomatoes and tempering cumin seeds</i>	11.99
Navaratan Kurma <i>Nine different vegetables and dry fruits cooked in chef's special creamy sauce</i>	11.99	Spinach Dal <i>Yellow lentils cooked with spinach</i>	11.99

It is important that you enjoy what we have to offer, so please be advised that most of the items can be custom made to your taste

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Mintt Chicken & Egg Classics

Chicken Curry <i>Boneless chicken pieces cooked in tomatoes, onions, fresh herbs and spices</i>	12.99	Chicken Vindaloo <i>Boneless chicken cooked with potatoes, hot sauce and spices</i>	12.99
Gongura Chicken <i>Boneless chicken cooked in special spices and gongura sauce</i>	12.99	Kadai Chicken <i>Boneless chicken stir-fried with a special combination of bell peppers, onions, tomatoes and green chilies</i>	12.99
Chicken Kurma <i>Home style chicken cooked in a delicious almond, cashew and saffron sauce</i>	12.99	Chicken Tikka Masala <i>Tandoor roasted boneless chicken pieces cooked in a rich creamy sauce</i>	12.99
Spinach Chicken <i>Boneless chicken cooked with spinach and spices</i>	12.99	Butter Chicken <i>Boneless chicken tenders cooked in a touch of butter and creamy tomato sauce</i>	12.99
Chicken Chettinad <i>Boneless chicken simmered in black pepper sauce, coconut and mild spices (famous dish in South Indian state of Tamil Nadu)</i>	12.99	Kashmiri Murgh Masala <i>Boneless chicken cooked with nuts, fruits, spices and creamy sauce</i>	12.99
Andhra Chicken Pepper Fry <i>Boneless chicken pan fried with black pepper and cinnamon, garnished with cilantro</i>	12.99	Manglore Kodi Vepudu <i>Boneless chicken with grated coconut and spices</i>	12.99
		Egg Curry <i>Boiled egg cooked in tamarind and coconut sauce</i>	10.99

Mintt Lamb & Goat Classics

Lamb Curry <i>Boneless lamb pieces cooked in tomatoes, onions, fresh herbs and spices</i>	13.99	Lamb Kadai <i>Lamb cooked with mild yogurt sauce, onions and tomatoes</i>	13.99
Gongura Lamb <i>Boneless lamb cooked in blended gongura sauce, onions, spices and fresh herbs</i>	13.99	Lamb Rogan Josh <i>Boneless tender chunks of lamb, delicately cooked in a traditional gravy</i>	13.99
Spinach Lamb <i>Boneless lamb pieces cooked in spinach and an authentic combination of spices</i>	13.99	Goat Curry <i>Goat cooked with onions, tomatoes, ginger, garlic and special spices</i>	13.99
Lamb Chettinad <i>Lamb simmered in black pepper sauce, coconut and mild spices</i>	13.99	Gongura Goat <i>Goat cooked in and blended with gongura sauce, onions, spices and fresh herbs</i>	13.99
Lamb Pepper Fry <i>Boneless lamb pan fried with black pepper and cinnamon, garnished with cilantro</i>	14.99	Goat Kurma <i>Goat cooked with delicious almonds, cashews, saffron and spices</i>	13.99
Lamb Vindaloo (Goan Style) <i>Boneless lamb cooked with hot sauce, potatoes, spices and fresh herbs</i>	13.99	Sukka Ghosh (Mangalore Mutton Sukka) <i>Goat cooked with grated coconut, spices and herbs</i>	13.99

Mintt Seafood Classics

Gongura Shrimp <i>Shrimp cooked in a blend of gongura sauce, onions, fresh herbs and spices</i>	13.99	Goan Shrimp Curry <i>Shrimp simmered in a mouth watering coconut sauce with fresh herbs and spices</i>	13.99
Gongura Fish <i>Fish cooked in a blend of gongura sauce, onions, fresh herbs and spices</i>	13.99	Andhra Fish Curry (Chepala Pulusu) <i>Salmon cooked with onions, tomatoes, tamarind sauce and fresh herbs</i>	13.99
Fish Tikka Masala <i>Clay oven baked boneless salmon fillets cooked with tomatoes and creamy sauce</i>	13.99	Malabar Fish Curry <i>Fish cooked kerala-style with coconut sauce and mild spices</i>	13.99

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Mintt Indo-Chinese Classics

Chili Paneer (Gravy) <i>Deep-fried battered Indian cheese cubes tossed with green chili, ginger and garlic</i>	11.99	Egg Fried Rice <i>Steamed basmati rice stir-fried with egg, vegetables and soya sauce</i>	11.99
Chili Chicken (Gravy) <i>Deep-fried battered boneless chicken tossed with onions, green peppers, spicy ginger and garlic</i>	11.99	Mintt Special Paneer Fried Rice Chicken Hakka Noodles <i>Traditional fried noodles (hakka style) cooked with chicken and soya sauce</i>	12.99 11.99
Gobi Manchurian (Gravy) <i>Deep-fried battered cauliflower florets cooked in a spicy soya sauce</i>	11.99	Veg Hakka Noodles <i>Traditional fried noodles (hakka style) cooked with vegetables and soya sauce</i>	11.99
Vegetable Manchurian (Gravy) <i>Deep-fried mixed vegetable dumplings cooked in a soya sauce with a hint of cilantro</i>	11.99	Mintt Special Chicken Hakka Noodles <i>Noodles with special Mintt chicken</i>	12.99
Chicken Fried Rice <i>Steamed basmati rice stir-fried with chicken, green onions and soya sauce</i>	11.99	American Chop Suey <i>Indian-Chinese adaptation of crispy noodles served along with sweet and sour vegetables</i>	11.99
Vegetable Fried Rice <i>Steamed basmati rice stir-fried with assorted vegetables and soya sauce</i>	11.99		

Mintt Hot Breads

Naan <i>Leavened homemade bread baked in a clay oven</i>	1.99	Peshawari Naan <i>Leavened homemade bread baked in a clay oven with dry fruits and butter</i>	3.99
Butter Naan <i>Leavened homemade bread baked in a clay oven with butter</i>	2.99	Rosemary Naan <i>Leavened rosemary flavored bread baked in a clay oven</i>	2.99
Onion Naan <i>Leavened homemade bread baked in a clay oven with onion and butter</i>	2.99	Roti <i>Unleavened flat bread made with whole wheat flour, baked in a clay oven</i>	2.99
Sesame Naan <i>Leavened homemade bread baked in a clay oven with sesame, cilantro and butter</i>	2.99	Aloo Paratha <i>Whole wheat bread stuffed with potatoes and fresh herbs, baked in clay oven</i>	3.99
Chili Naan	2.99	Laccha Paratha <i>Whole wheat layered bread made in a tandoori oven</i>	3.99
Garlic Naan <i>Leavened homemade bread baked in a clay oven with garlic, cilantro and butter</i>	2.99		

Mintt Signature Meals

Non-Veg Dinner

Appetizer & Salad
Non-veg appetizer and salad, one choice of non-veg curry, one non-veg one veg house curries, basmati rice, raita, naan, papad and desert

14.99 **Appetizer & Salad**
Veg appetizer and salad, one choice of veg curry, two house curries, raita, pulao rice, naan, papad and dessert

Veg Dinner

13.99

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Exotic Rice & Biryani

Vegetable Biryani <i>Basmati rice cooked with select vegetables and fresh aromatic herbs</i>	11.99	Lamb Biryani <i>Basmati rice cooked with lamb and exotic herbs, garnished with cilantro and a lime wedge</i>	13.99
Chicken Biryani <i>Basmati rice cooked with chicken with bone and Indian herbs, garnished with cilantro and a lime wedge</i>	12.99	Shrimp Biryani <i>Basmati rice cooked with shrimp and exotic herbs, garnished with cilantro and a lime wedge</i>	13.99
Egg Biryani <i>Basmati rice cooked with boiled egg, onions, tomatoes, spices and fresh herbs</i>	11.99	Mintt Special Chicken Biryani <i>Long grain basmati rice cooked in Mintt special ingredients, fresh herbs and spices, cooked with special chicken curry</i>	13.99
Goat Biryani <i>Basmati rice cooked with goat with bone and Indian herbs, garnished with cilantro and a lime wedge</i>	13.99	Mintt Special Paneer Biryani <i>Long grain basmati rice cooked in Mintt special ingredients, fresh herbs and spices, cooked with paneer (cottage cheese)</i>	12.99

Desserts

Ice Cream	3.99	Rasmalai <i>Flattened cheese balls soaked in sweet thickened milk delicately flavored with saffron and cardamom</i>	3.99
Mango Kulfi <i>Rich creamy cardamom and mango flavored ice cream</i>	2.99	Rasgulla <i>Soft and spongy balls made of fresh paneer and dipped in sugar syrup</i>	2.99
Almond Kulfi <i>Rich, creamy almond flavored ice cream</i>	3.99	Kheer/Vermicelli <i>Saffron flavored Indian rice pudding topped with nuts and raisins</i>	3.99
Pista Kulfi <i>Rich, creamy pistachio flavored ice cream</i>	3.99	Indian Pastry Cake (Eggless) <i>Black forest, pineapple, chocolate and strawberry</i>	2.99
Gulab Jamun <i>Stuffed golden brown fried dumplings steeped in sugar syrup</i>	4.99		
Gulab Jamun with Ice Cream <i>Stuffed golden brown fried dumpling steeped in sugar syrup and served with ice cream</i>			

Drinks

Soda	1.99	Mango Lassi <i>Mango flavored yogurt beverage</i>	2.99
Iced Tea <i>A refreshing Indian tea mixed with milk and served over ice cubes</i>	1.99	Madras Coffee	2.99
Rose Lassi	2.99	Black Tea	2.99
Sweet/Salt Lassi <i>A refreshing yogurt beverage served sweet or salty</i>	2.99	Green Tea	2.99
		Masala Chai	2.99

Kid's Meals

(Rice, half naan and mango lassi included)

Butter Chicken Meal	7.99	Cheese Dosa & Mango Lassi	6.99
Butter Paneer Meal	7.99	Vegetable or Chicken Hakka Noodles & Mango Lassi	7.99
Cone Butter Dosa & Mango Lassi	5.99		

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Note: Standard gratuity of 18% is applied to all parties of 6 or more

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After reviewing this entire menu it is:

APPROVED

APPROVED WITH CHANGES

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Make changes and submit another proof

PLEASE SIGN ONLY IF ENTIRE MENU IS APPROVED

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Date

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FULL VIEW

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I understand that it is my responsibility to check with my state or local agencies regarding the use of FDA Advisory Warnings on printed materials.

If you wish to have the FDA Advisory Warning removed from this menu, you must check and sign the line below therefore agreeing to its terms.

I officially request the FDA Warning concerning foodborne illness be omitted from this menu created by Clipper Magazine, LLC. I hereby absolve Clipper Magazine, LLC and its subsidiaries and affiliates of any responsibility for the omission and will not seek compensation, monetary or otherwise, from said companies for any reason related to the omission of the statement, nor will I encourage patrons harmed because of the omission of this statement to seek any form of damages from the said companies.

Signature line

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- Menu Sections
Menu Items
Descriptions
Prices
FDA Advisory Warning

COUPONS

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Table of food items including Starters, Soups & Salads, and Tandoori Dishes with prices.

Table of food items including Mint Chicken & Egg Classics, Mint Lamb & Goat Classics, and Mint Seafood Classics with prices.

Table of food items including Exotic Rice & Biryani, Desserts, and Drinks with prices.

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Table of food items including South Indian Authentics and Mint Vegetable Classics with prices.

Table of food items including Mint Indo-Chinese Classics and Mint Hot Breads with prices.

Table of food items including Mint Signature Meals with prices.