



VEGETARIAN STARTERS



Onion Chili Kulcha 🌶️🌶️🌶️	Bread stuffed with Onion & Green Chilies	5.00
Vegetable Samosa (All-time Favorite)	Savory Pastries stuffed with spiced Potatoes	6.00
Onion Pakoras	Gently seasoned Onion Fritters	6.00
Ragara	Potato patties topped with spiced Chickpeas, Mint & Tamarind sauce	8.00
Tamarind Eggplant	Crispy slices of Eggplant with Chickpeas, Mint & Tamarind	8.00
Lasooni Gobi	Cauliflower florets tossed in sweet Chili Garlic Sauce	10.00
Vegetable Sampler	Assortment of Vegetable Samosa, Vegetable Fritters & Aloo Tikki	14.00



NON-VEGETARIAN STARTERS

Chicken Samosa	Savory Pastries stuffed with chicken	9.00
Lamb Seekh Kebab	Spiced ground Lamb which is made in skewers	12.00
Lamb Pepper Fry 🌶️🌶️	Tender Lamb Cubes, Bell Peppers & Crushed Peppercorn	12.00
Bagari Shrimp (Must try!)	Shrimp with Mustard seeds, Curry leaves, Onions, Tomato sauce	14.00

SALADS, SOUPS & SIDE DISHES

Mulligatawny Soup	Traditional soup with Lentil & Vegetables	5.00
Mango Chutney	Sweet Mango relish	5.00
Spicy Lemon Pickle 🌶️🌶️	Homemade Preserved Lemon with Spices	5.00
Raita	Homemade whipped Yogurt with Cucumbers, Onions & Carrots	5.00
Chickpea Salad	Chickpeas, Cucumber, Red Onion, Bell Peppers, Tamarind & Mint Sauce	7.00



 Indicates the level of Spiciness



CHEF'S DINNER SPECIALS

Served with Special Rice of the Day, Vegetables & Garlic Naan

Rack of Lamb (Excellent) Rack of Lamb with Herbs & Spices. Grilled in Tandoori	30.00
Meen Moilee Salmon/Mahi-Mahi poached in Turmeric & Coconut Stew	30.00
Malabar Shrimp Tandoori grilled Jumbo Shrimp wrapped in Coconut Sauce	30.00



TANDOOR SIZZLERS

(Prepared in a Traditional Clay Oven)

(Add - Lemon Rice 6.00 / Coconut Rice 6.00/Served with basmati rice)

Chicken Tandoori (Our Classic Signature)

Half Chicken

Whole Chicken

Chicken Malai Kebab Marinated in Cashew Paste with Cardamon & Saffron

Chicken Tikka Boneless Chicken marinated in Yogurt & Spices

Tandoori Salmon Masala marinated, grilled Salmon

Tandoori Shrimp Marinated in Ginger, Mint & Garlic Paste

Jhinga Mast Mast 🌶️🌶️🌶️ Jumbo Shrimp marinated in Chili Mint Sauce



20.00

30.00

20.00

20.00

25.00

25.00

25.00

BIRIYANI RICE

Fragrant preparation of Basmati Rice, Browned Onions, Mint, Nuts & Raisins

Vegetable Biryani

Chicken Biryani

Lamb Biryani

Shrimp Biryani

15.00

18.00

20.00

20.00



SEAFOOD DINNERS (served with basmati rice)

(Add - Lemon Rice 6.00 / Coconut Rice 6.00)

Bagari Jhinga (Our Signature) Shrimp in creamy Tomato sauce, Curry leaves, Onions	22.00
Shrimp Masala Shrimp cooked in mild Tomato cream sauce	22.00
Shrimp Saag Shrimp cooked in a mild puree of Creamed Spinach	22.00
Shrimp Vindaloo 🌶️🌶️🌶️ Shrimp cooked in a Chili Vinegar Tomato sauce	22.00
Chemeen Mango Curry Shrimp cooked with Mangoes in Coconut Curry	22.00
Kerala Fish Curry 🌶️🌶️🌶️ Salmon/Mahi-Mahi in Fenugreek & Coconut Tamarind sauce	22.00

CHICKEN SPECIALTIES (served with basmati rice)

(Add - Lemon Rice 6.00 / Coconut Rice 6.00)

Chicken Tikka Masala (All-time Favorite) Chicken Tikka in mild Tomato cream sauce	20.00
Chicken Aam Wala (Our Signature) Chicken in an exotic Mango cream sauce with spices	20.00
Chicken Chettinad 🌶️🌶️ Chicken in spicy Black Pepper & roasted Coconut sauce	20.00
Shahi Murg Adraki (Our Signature) Chicken, Ginger, Mushrooms, Basil, Cashew Cream	20.00
Chicken Tikka Saag Chicken cooked in a mild Spinach sauce	20.00
Chicken Vindaloo 🌶️🌶️🌶️ Chicken cooked in Chili Vinegar Tomato sauce	20.00
Kundapur Chicken Chicken cooked in a Coconut Onion sauce with South Indian Spices	20.00

LAMB ENTREES (served with basmati rice)

(Add - Lemon Rice 6.00 / Coconut Rice 6.00)

Lamb Rogan Josh Traditional Lamb Curry with Onions, Tomatoes & Spices	22.00
Lamb Korma Lamb cooked in an Almond and Cashew cream sauce	22.00
Lamb Madras Lamb cooked with Potatoes, Carrots, Onions & Coconut sauce	22.00
Bhamia Koota (A Calcutta Jewish Specialty) Spiced Lamb, Okra, Tamarind Tomato sauce	22.00
Lamb Vindaloo 🌶️🌶️🌶️ Lamb cooked in Chili Vinegar Tomato sauce	22.00



VEGAN SPECIALITIES (Served with basmati rice)

(Add - Lemon Rice 6.00 / Coconut Rice 6.00)

Chettinadu Vegetables 	Vegetables in spicy Black Pepper & roasted Coconut sauce	15.00
Chana Masala	Chickpeas, tomatoes, garlic, onions & Traditional Indian Spices	15.00
Kundapur Vegetables	Authentic South Indian Vegetable curry	15.00
Dal Tadka	Yellow Split Peas cooked with Onions, Tomatoes & Spices	14.00
Cabbage Poriyal	Shredded Cabbage & Carrots with roasted Lentils & Coconut	14.00



VEGETARIAN SPECIALITIES

(Add - Lemon Rice 6.00 / Coconut Rice 6.00) (Served with basmati rice)

Palak Paneer	Spinach cooked with Paneer & spiced with Cumin, Garlic & Ginger	16.00
Palak Vegetables	Garden fresh Vegetables in a Puree of creamed Spinach	16.00
Lasooni Gobi (Our Signature)	Crispy Cauliflower Florets in a sweet Chili Garlic sauce	16.00
Vegetable Korma	Vegetables, Nuts & Raisins in Cashew cream sauce	16.00
Malai Kofta	Cheese Dumplings with Nuts & Raisins in Cashew cream sauce	16.00
Paneer Masala	Paneer cubes simmered in a Tomato cream sauce	16.00
Eggplant Bharta	Smoked Eggplant with Onions, Tomatoes, Peas, Cumin & Cream	16.00
Palak Kofta (Must Try!)	Spinach & Cheese Dumplings in an Onion, Tomato, Honey sauce	16.00



INDIAN BREADS



Leavened White Flour Tandoori Bread

Whole Wheat Bread

Plain Naan	4.00	Chapathi	4.00
Garlic Naan	5.00	Tava Paratha	4.00
Rosemary Naan	5.00	Poori (Deep Fried & Puffed)	5.00
Paneer Cheese Naan	5.00		
Coconut Saffron Naan	5.00		
Nuts & Raisins Naan	5.00		
Ginger & Honey Naan	5.00		



DESSERTS

(\$5.00 each)

Gulab Jamun Milk dumplings in sweet Syrup

Kheer Traditional rice pudding

Pista Kulfi Homemade pistachio ice cream

Mango Kulfi Homemade mango ice cream

Please Inform Your Server If Any Allergies

MINT INDIAN LAKESIDE is available for catering, office luncheons, family celebrations, and all your special occasion events.

The Level of Spiciness can be adjusted to individual taste upon request.

Special requests are always welcome!

The FDA advises that consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu items, prices, and hours are subject to change without notice.

Thank you for dining at MINT INDIAN LAKESIDE

www.mintlca.us

NON-ALCOHOLIC BEVERAGES



SODA - Coke, Diet Coke, Sprite, Ginger Ale
 SPARKLING WATER
 JUICE - Orange, Cranberry
 MANGO LASSI (Traditional Indian Yogurt)
 TEA (MASALA CHAI)

\$2.00
 \$3.00
 \$3.00
 \$4.00
 \$4.00



COCKTAILS

KERALA KOOTAM \$10.00

Vodka, Peach Schnapps and fresh lime juice, garnished with curry leaves

MANGO MADRAS \$10.00

Mango Rum, Cranberry juice and Orange juice

TANDOORI SOUR \$10.00

Orange Vodka, Midori and fresh Lime, garnished with Mint

GINGER LIME MARTINI \$10.00

Vodka, Triple Sec, Ginger Lime Juice and Cranberry



BEER

Indian Beers

Taj Mahal (11 Oz)	\$6.00
Taj Mahal (22 Oz)	\$10.00
Flying Horse (22 Oz)	\$10.00

Popular Beers

Anchor Steam (12 Oz)	\$5.50
Blue Moon (12 Oz)	\$5.50
Stella Artois (12 Oz)	\$5.50
Lagunitas IPA (12 Oz)	\$5.50
New Castle Brown Ale (12 Oz)	\$5.50

Berkshire Brewing Company Beers

Hoosac Tunnel Ale (22 Oz)	\$9.00
Lost Sailor IPA (22 Oz)	\$9.00
Steel Rail EPA (22 Oz)	\$9.00
Drayman's Porter (22 Oz)	\$9.00



RED WINES



	Glass	Bottle
Sula Vineyards, Shiraz (India) Full Bodied with soft, ripe and rounded tannins, Medium intense aromas of red fruits and peppery notes	\$9.00	\$30.00
De Loach Pinot Noir (California) Flavors of bing cherry and raspberry dominate this wine with good balance, long juice finish	\$8.00	\$24.00
Sycamore Lane Merlot (California) A medium-bodied, with cherry aromas with hints of tobacco & herbal spiced soft tannins	\$8.00	\$24.00
Tinto Negro Malbec (Argentina) Deep, dark and full-bodied red with flavors of pitted fruit balanced with light oak	\$9.00	\$26.00
Jacob's Creek Cabernet Sauvignon (Australia) Deep crimson, red with cassis fruit flavors and leafy accents supported by subtle cedar and spice notes	\$8.00	\$22.00

WHITE WINES



	Glass	Bottle
Sula Vineyards. Sauvignon Blanc (India) Floral, Crisp and dry with hint of green peppers and touch of spice on the finish Pairs well with spicy Indian food especially coastal and Southern Coconut based curries	\$9.00	\$30.00
La Vieille Ferme Blanc (France) French white blend with nose of green fruit & hazelnuts and soft & aromatic palate	\$8.00	\$24.00
Copper Ridge Chardonnay (California) Ripe fruit with notes of pineapple and mango with noted of toasted oak and brown spice	\$8.00	\$24.00
Gabbiano 'Promessa' Pinot Grigio (Italy) Refreshing and clean with aromas of pear, white melon & a touch of lemon on palate	\$8.00	\$22.00
Forest Glen Riesling Medium Sweet with rich floral flavors and the aroma of pear and apricot	\$8.00	\$22.00