



MINT CUISINE OF INDIA

— ◆ —

MENU

— ◆ —

NAMASTE — WELCOME

Experience authentic Indian cuisine,
crafted with fresh ingredients
and timeless tradition.

DAILY LUNCH BUFFET: 11:00 AM – 2:30 PM
VEGAN DINNER BUFFET: FOURTH THURSDAY
OF EACH MONTH, 5:00 PM – 8:00 PM

170 Farmers Lane, Suite 8, Santa Rosa, CA
707-800-7923

Prepared with organic flour and served with our signature mint-cilantro and sweet tamarind chutneys

APPETIZERS

Aloo Tikki	\$9.99
<i>Golden fried potato patties stuffed with peas and spices (vegan optional).</i>	
Paneer Pakora (6pc)	\$9.99
<i>Golden fried homemade cottage cheese with spices and chickpea flour.</i>	
Bikaneri Pakora (6pc)	\$7.99
<i>Onion and spinach fritters with a sprinkling of spices.</i>	
Veg Samosas (2pc)	\$8.99
<i>Crispy fried Indian pastry with mild potatoes and peas.</i>	
Gluten-Free Veg Samosas	\$11.99
<i>Handcrafted gluten-free pastry with mild potatoes and peas.</i>	
Lamb Samosa (2pc)	\$10.99
<i>Crispy fried pastry with minced lamb and savory peas.</i>	
Chicken Pakora (8pc)	\$9.99
<i>Crispy fried chicken breast in chickpea flour and spices.</i>	
Fish Amritsari (6pc)	\$10.99
<i>Deep fried tilapia with caraway and Punjabi spices.</i>	
Onion Pakoras (6pc)	\$8.99
<i>Thinly sliced onions in spiced chickpea batter.</i>	
Chaat Papri	\$9.99
<i>Wheat crackers with house chutneys and organic yogurt.</i>	

INDO-CHINESE FUSION

Dry Mushroom Chili	\$11.99
<i>Crisp mushrooms tossed in a sweet and spicy chili sauce with bell peppers.</i>	
Gobi Florets Manchurian	\$11.99
<i>Fresh cauliflower in a tangy ginger and garlic Manchurian sauce.</i>	
Paneer Chili	\$13.99
<i>Fried cubes of Indian cheese tossed in a spicy, savory and tangy sauce.</i>	
Chicken Chili	\$13.99
<i>Marinated chicken stir-fried with ginger, garlic, and bell peppers.</i>	
Vegetable / Chicken Momos (6pc)	\$12.99 / \$14.99
<i>Steamed dumplings wrapped in a thin sheet of pastry.</i>	

DOSA

Crisp, golden crepes crafted from traditional South Indian recipes

Idly with Sambar (2pc)	\$8.99
<i>Steamed rice and lentil cakes served with a traditional vegetable stew.</i>	
Plain Dosa	\$9.49
<i>A thin, crispy rice and lentil crepe.</i>	
Butter Dosa	\$8.99
<i>Thin rice and lentil crepe prepared with a touch of butter.</i>	
Masala Dosa	\$9.99
<i>Traditional crepe stuffed with mild tempered potatoes and onions.</i>	
Paneer Dosa	\$12.99
<i>Dosa stuffed with homemade organic shredded cheese.</i>	

SOUPS & SALADS

Cucumber Salad	\$7.99
<i>Organic cucumber, onions, tomatoes tossed with black pepper, salt and cilantro.</i>	
Chickpea Salad	\$7.99
<i>Garbanzo beans, tomatoes, cucumbers, onions with house special dressing (vegan available).</i>	
Lentil Soup	\$5.99
<i>Mildly spiced pureed organic lentil soup.</i>	
Munchow Soup (Chicken/Veg)	\$6.99
<i>Finely chopped ginger, garlic, and spring onion whites mixed with fresh vegetables.</i>	
Mixed Greens Salad	\$7.99
<i>Organic mixed greens and fresh spinach, cucumbers, carrots, peas and tomatoes.</i>	

ACCOMPANIMENTS (HOMEMADE)

Papad & Chutney	\$3.99
<i>Lentil wafer chips served with mint and tamarind dips.</i>	
Raita	\$3.99
<i>Homemade yogurt with carrot, tomato, cilantro, mint, cucumber, and spices.</i>	
Plain Yogurt	\$3.99
<i>Fresh organic homemade yogurt.</i>	
Mint Chutney	\$4.99
<i>Fresh mint and cilantro dip with green chilies.</i>	
Tamarind Chutney	\$4.99
<i>Sweet and tangy tamarind dipping sauce.</i>	
Indian Mixed Pickle (Achar)	\$2.99
<i>Spicy and tangy pickled seasonal vegetables.</i>	

INDIAN BREADS

Our breads are made with organic flour and baked to order in our charcoal tandoor

GF Naan / GF Garlic / GF Pesto / GF Garlic Pesto	\$6.00 / \$6.95 / \$6.49 / \$6.95
<i>Freshly baked gluten-free naan in classic, garlic, pesto, and garlic-pesto varieties.</i>	
Naan	\$2.99
<i>Classic leavened flatbread baked in the clay pit.</i>	
Garlic / Onion Naan	\$4.99
<i>Topped with fresh garlic or stuffed with spiced onions.</i>	
Pesto / Rosemary Naan	\$4.99
<i>Infused with organic basil pesto or rosemary leaves.</i>	
Bullet Naan	\$4.99
<i>Spiced with fresh jalapeños and cilantro.</i>	
Paneer Naan	\$6.99
<i>Stuffed with our homemade organic cottage cheese.</i>	
Mozzarella Cheese Naan	\$5.99
<i>Stuffed with rich, melted mozzarella cheese.</i>	
Aloo Paratha	\$4.99
<i>Whole wheat dough rolled with spiced potatoes and peas.</i>	
Tandoori Roti	\$3.99
<i>Whole wheat, high-protein flatbread baked to perfection.</i>	
Bread Basket	\$13.99
<i>Choose any 3 breads (GF options add \$1.00 each).</i>	

GOAT CURRIES (BONE-IN) — \$21.99

Goat Tikka Masala — Goat with bone in creamy tomato sauce with Indian spices.

Goat Curry — Goat slow-cooked to perfection with traditional herbs and spices.

Goat Karahi — Goat sautéed with tomato, bell pepper and spices in a traditional pan.

Goat Saag — Goat cooked with bone in a rich, creamy spinach sauce.

SEAFOOD SPECIALTIES — \$20.99

Shrimp Tikka Masala — Wild prawns cooked in a mild creamy tomato sauce.

Shrimp Curry / Coconut Curry — Wild prawns cooked in onion-tomato sauce or coconut milk.

Kerala Shrimp Curry — Wild prawns in a creamy South Indian sauce with coconut.

Bombay Fish Curry — Wild salmon in a creamy South Indian sauce with coconut.

Fish Tikka Masala / Badam Korma — Salmon in creamy tomato or saffron-cashew sauce.

TANDOORI GRILL

Premium all-natural meats, sourced without hormones or antibiotics

Lahori Lamb Chops (4pc) **\$30.99**

Seasoned with warming spices, cinnamon, nutmeg and ginger.

Pesto Paneer / Paneer Tikka Kabab **\$21.99 / \$19.99**

Homemade cheese cubes with spices and yogurt.

Chicken Tikka / Malai Kabab **\$19.99**

Chicken marinated in Indian spices or ginger-lime.

Chicken / Lamb Seekh Kabab **\$20.99 / \$22.99**

Minced protein roasted in the clay oven.

Tandoori Fish Tikka / Prawns **\$27.99 / \$21.99**

Baked salmon or prawns with yogurt marinade.

Tandoori Chicken (2 / 3 legs) **\$15.99 / \$23.99**

Yogurt-marinated chicken with tandoori spices.

All dishes can be prepared as Vegan (V) and Gluten-Free (GF) upon request.

Every curry is crafted using organic ingredients and organic coconut oil.

VEGETARIAN CURRIES — \$17.99 A La Carte

Dal Makhni — Black lentils slow-cooked in a buttery and creamy sauce (can be made vegan).

Chana Masala (V) — Creamy tomato and onion sauce with chickpeas.

Baingan Bharta — Roasted eggplant with aromatic spices, onions, and sweet peppers — easily made vegan.

Turmeric Dal Tadka — Yellow lentil curry with spices.

Methi Malai Muttar — Green peas cooked in creamy sauce with fenugreek.

Malai Kofta — Vegetable dumplings made with organic cheese, potatoes, nuts, and raisins blended with organic spices and topped with ground cashew.

Navratan Korma — Mélange of vegetables served in smooth saffron and cashew sauce (can be made vegan).

Saag Paneer / Organic Tofu — Indian cottage cheese cooked with creamy spinach sauce.

Paneer Makhani — Indian cottage cheese in spiced tomato butter and cream sauce.

Kadai Paneer — Paneer in creamy onion sauce with green and red bell peppers.

Bhindi Masala — Okra, whole and ground spices, herbs, onions and tomatoes.

Vegetable Coconut Curry — Vegetables cooked in coconut milk with garlic, ginger, tomatoes, organic spices and touch of basil.

CHICKEN CURRIES — \$19.99 A La Carte

All entrées are gluten free. Add organic chicken \$1.50

Chicken Coconut Curry — Chicken cooked with coconut milk, ginger, garlic and organic spices.

Chicken Tikka Masala — Chicken cooked in mild creamy sauce.

Chicken Badam Korma — Chicken in smooth, aromatic saffron and cashew sauce.

Chicken Classic Curry — House special chicken curry in hearty tomato and onion sauce (dairy free).

Butter Chicken — Butter chicken curry in a spiced tomato butter and cream sauce (contains nuts).

Chicken Saag — Fresh, pesticide-free spinach with chicken cooked in creamy sauce.

Chicken Vindaloo — Chicken cooked with potatoes and homemade vindaloo paste.

LAMB SPECIALTIES — \$21.99 A La Carte

Rogan Josh — Natural lamb cooked in a mildly spiced tomato and onion sauce.

Lamb Saag — Lamb cooked with mildly spiced pesticide-free spinach sauce.

Lamb Vindaloo — Natural lamb cooked with potatoes, chili and verjus.

Lamb Coconut Curry — Cubes of lamb cooked in mild coconut milk, ginger, and organic spices.

Lamb Badam Korma — Natural lamb in a smooth saffron and cashew sauce.

Kadahi Lamb — Lamb sautéed with onions, bell peppers, ginger and garlic.

Lamb Tikka Masala — Lamb cooked in a mild creamy tomato sauce.

All entrées are gluten free

RICE & BIRYANI

All biryanis are accompanied by raita, crafted using high-quality, non-GMO long-grain Basmati rice

Mint Special Biryani	\$24.99
<i>Signature blend: egg, shrimp, lamb, chicken, and saffron.</i>	
Goat / Shrimp Biryani	\$22.99
<i>Aromatic rice cooked with bone-in goat or wild prawns.</i>	
Lamb / Chicken Biryani	\$21.99 / \$19.99
<i>Aromatic rice cooked with protein and saffron rose water.</i>	
Vegetable Biryani	\$18.99
<i>Basmati rice cooked with fresh seasonal vegetables.</i>	
Kheema Rice	\$7.99
<i>Basmati rice cooked with ground lamb and aromatic spices.</i>	
Lemon / Brown Rice	\$4.99 / \$3.99
<i>Cooked with tangy lemons or healthy non-GMO brown rice.</i>	
Basmati Rice (Plain / Peas Pulav)	\$1.99 / \$6.99
<i>Fragrant white rice or cooked with garden peas.</i>	

DESSERTS

— \$6.99

- Pistachio Cheesecake** — Rich cream cheese filling infused with pistachio flavor, served on a graham buttery crust.
- Gulab Jamun** — Indian cheesecake dumplings in a warm honey rose syrup (contains nuts, dairy).
- Ras Malai** — Cheese or cheesecake dumplings in flavored milk or syrup.
- Kulfi** — Traditional saffron or rose flavored Indian ice cream.
- Kheer (Rice Pudding)** — Indian style pudding with nuts and cardamom (contains nuts, dairy).
- Rose Petal Ice Cream** — Rose-infused ice cream with a smooth, floral essence.
- Mango Ice Cream** — Sweet mango ice cream with a rich, creamy texture.
- Pistachio Ice Cream** — Rich, creamy ice cream with the nutty flavor of pistachios.

BEVERAGES

Mango Lassi	\$6.99
Rose Lassi	\$5.99
Plain Sweet Lassi	\$5.99
Salted Lassi	\$5.99
Fresh Lime Soda	\$5.95
Shirley Temple	\$5.95
Ginger Beer	\$4.99
Organic Juice (Mango / Guava / Orange)	\$4.95
S. Pellegrino Mineral Water	\$4.95
Fentimans Rose Lemonade	\$3.99
Root Beer	\$3.99
Organic Lemonade	\$3.95
Masala Chai Tea (Hot / Cold)	\$3.95
Herbal Tea / Green Tea / Black Tea	\$3.95
Coke, Diet Coke, Sprite, Fanta Orange, Iced Tea	\$2.95 / Refill \$1.00

Notice to customers paying with a credit or debit card: 3% processing charge applies; cash payments incur no surcharge.

20% gratuity will be added to the check for parties of five or more. Checks will be split max in 4.

We reserve the right to refuse service to anyone.