



## Appetizers

### Favorites

#### Vegetable Samosa (2 pcs)

\$5.99

Our famous Samosa is a fried pastry shaped like a mighty mountain rising up in the Himalayas stuffed with mildly spiced Potatoes and Peas



Vegan Vegetable Samosa

#### Vegetable Pakoda (8 pcs)

\$6.99

Spiced chickpea battered mixed vegetable fritters.

#### Paneer Pakoda (3 pcs)

\$7.99

Spiced chickpea battered Paneer fritters.

#### Chilli Peanut Pakoda (5 pcs)

\$9.99

Spiced chickpea battered Chilli fritters stuffed with crushed tangy peanuts.

#### Vada Pav (2 pcs)

\$10.99

Vada Pav is a spiced chickpea battered ball shaped fritter stuffed with Potatoes laced with spicy and sweet chutneys sandwiched in a buttered bun bread (Pav).

#### Pav Bhaji (2 pavs)

\$13.99

Fresh mashed veggies and lots of garlic put together with a special pav bhaji masala served with buttered bun bread (Pav).

#### Extra Pav (1 pav)

\$1.99

### Papad

Papad is a thin, crisp indian cracker made from peeled black gram flour (urad dal). Roasted or Fried or Masala topped with an onion-tomato-chilli spice mix. Served with Tamarind and Mint Chutney.

#### Roasted Papad (2 pcs)

\$2.99

#### Fried Papad (2 pcs)

\$2.99

#### Fried Masala Papad (2 pcs)

\$6.99

### Chaat

#### Samosa Chaat

\$8.99

Our samosa is topped with Chana Masala (garbanzo beans), mint chutney and tamarind chutney.

#### Samosa Chaat (w/ yogurt)

\$9.99

Our samosa is topped with Chana Masala (garbanzo beans), yogurt, mint chutney and tamarind chutney.

#### Sev Puri (5 pcs)

\$8.99

Crunchy crackers topped with a savory mix and chutneys.

#### Dahi Sev Puri (5 pcs)

\$10.99

Crunchy crackers topped with a savory mix, chutneys and yogurt.

#### Pani Puri (6 pcs)

\$9.99

Puffed round crisp bite-sized puris filled with a tangy and spicy mint chutney mix.

#### Vodka Pani Puri (6 pcs)

\$16.99

Puffed round crisp bite-sized puris filled with a tangy and spicy mint chutney mix along with Vodka!

#### Extra Pani Puri (6 pcs, puris only)

\$3.99

### Signature Chilli

An Indo-Chinese fusion dish featuring fiery chillies, soy sauce, indian spices, green peppers & onions with your choice of Paneer, Cauliflower, Chicken, Fish and Shrimp.

#### Paneer Chilli

\$14.99

#### Gobi Chilli

\$14.99

#### Chilli Chicken

\$16.99

#### Chilli Fish

\$18.99

#### Chilli Shrimp

\$18.99

### Lamb Specialties

#### Lamb Chapli Kebab

\$17.99

Chapli kebabs are ground lamb patties with mint, cilantro, and onion seasoned with coriander and cumin, then shallow-fried until charred.

#### Lamb Stir Fry

\$17.99

Succulent pieces of lamb stir fired with onion, ginger-garlic and tempered with curry leaves.



Lamb Stir Fry

## Tandoori Delicacies

#### Paneer Tikka Kebab

\$17.99

Paneer Cubes marinated over 24 hours and baked to perfection in a special clay oven.

#### Chicken Tikka Kebab

\$18.99

Chicken Cubes marinated over 24 hours and baked to perfection in a special clay oven.

#### Chicken Malai Kebab

\$18.99

Tender chicken marinated over 24 hours in a creamy marinade with nuts and baked to perfection.

#### Famous Chicken Tandoori

\$18.99

We believe that a good tandoori chicken rubbed with Indian spices

ought to have the ability to take your senses to a higher level.

#### Lamb Seekh Kebab

\$19.99

Ground Lamb spiced up with mint and garam masala baked on a skewer in a special clay oven.



Famous Chicken Tandoori

## Freshly Baked Breads

### Naan

Warm soft, puffy bread baked lovingly in a special clay oven topped with butter or garlic or Chillies.

#### Naan (No Butter)

\$3.99

#### Butter Naan

\$3.99

#### Garlic Naan (No butter)

\$3.99

#### Butter Garlic Naan

\$3.99

#### Butter Chilli Naan

\$4.99

#### Butter Chilli Garlic Naan

\$4.99



Butter Garlic Naan

### Stuffed Naan

#### Cheese Naan

\$5.99

Warm soft, puffy bread baked lovingly in a special clay oven topped with Cheese.

#### Kabuli Naan

\$7.99

Warm soft, puffy bread baked lovingly in a special clay oven topped with cherries, raisins and cashews.

#### Onion and Cilantro Naan

\$5.99

Warm soft, puffy bread baked lovingly in a special clay oven topped with Onion and Cilantro.



Cheese Naan

### Roti

Whole wheat flat traditional Indian flat bread baked in a special clay oven.

#### Tandoori Roti

\$3.99

#### Butter Tandoori Roti

\$3.99

#### Gluten Free Roti

\$6.99

Buck wheat flat bread slowly cooked on a tawa and brushed with oil.

### Puri

\$4.99

Deep-fried, puffy whole wheat bread that's fun to poke, rip and dip.



Vegan Puri

*Dosas, A thin crisp savory crepe made with fermented rice and lentil batter served with coconut chatney, tomato chatney and spicy sambar.*

#### Plain Dosa

\$12.99

#### Ghee Dosa

\$13.99

#### Masala Dosa

\$13.99

#### Ghee Masala Dosa

\$14.99

#### Cheese Dosa

\$16.99

#### Mysore Dosa

\$14.99

#### Ghee Mysore Dosa

\$15.99



Vegan Plain Dosa

#### Mysore Masala Dosa

\$15.99

#### Ghee Mysore Masala Dosa

\$16.99

#### Podi Dosa

\$14.99

#### Podi Masala Dosa

\$15.99

#### Ghee Podi Dosa

\$15.99

#### Ghee Podi Masala Dosa

\$16.99

## Biryanis

Basmati rice cooked with your choose of veggie, paneer, chicken, boneless lamb or mutton, has a little heat even at the lowest spice level. It is traditionally cooked with ghee (clarified home made butter).

#### Veggie Biryani

\$18.99

#### Veggie Vegan Biryani

\$18.99

#### Egg Biryani

\$18.99

#### Chicken (Boneless) Biryani

\$19.99

#### Lamb (Boneless) Biryani

\$20.99

#### Mutton (Bone-In) Biryani

\$20.99



Chicken Boneless Biryani

## Rice Specialities

#### Basmati Rice

\$4.99

#### Jeera Rice

\$8.99

#### Ghee Jeera Rice

\$8.99

#### Peas Pulav

\$8.99

#### Cranberry Rice

\$9.99

#### Tamarind Rice

\$11.99

#### Veggie Fried Rice

\$11.99

#### Chicken Fried Rice

\$12.99

#### Veggie Schezwan Fried Rice

\$12.99

#### Schezwan Chicken Fried Rice

\$13.99





## OUR MANTRA

“Our food mantra is simple, fresh, flavorful and colorful food that appeals to all five senses no matter what dietary philosophy you follow”

### Signature Entrees

#### Peshawari

Marinated Chicken or Paneer cooked in clay oven served over a bed of your favorite Makhani sauce.

**Paneer Peshawari** V N G \$24.99  
**Chicken Peshawari** N G \$25.99



Chicken Peshawari

#### Chettinad Curry a.k.a Madras Curry

A spicy curry with choice of chicken breast, chicken thigh, boneless lamb flavored with a special spice mix from Chennai with warm undertones flavored with coconut & poppy seeds.

**Chettinad Veggie Curry** V G \$18.99  
**Chettinad Chicken (Breast) Curry** G \$19.99  
**Chettinad Chicken (Thigh) Curry** G \$19.99  
**Chettinad Lamb (Boneless) Curry** G \$20.99

### Traditional Curries

#### Tikka Masala

Choice of veggie, paneer, chicken breast, boneless lamb, fish or shrimp slowly added and simmered in a creamy, butter tomato sauce blended to perfection with Indian Spices.

**Veggie Tikka Masala** V N G \$16.99  
**Paneer Tikka Masala** V N G \$17.99  
**Mushroom Tikka Masala** V N G \$17.99  
**Chicken Tikka Masala (breast meat)** N G \$18.99  
**Butter Chicken (dark meat)** N G \$18.99  
**Lamb (Boneless) Tikka Masala** N G \$19.99  
**Fish Tikka Masala** S N G \$20.99  
**Shrimp Tikka Masala** S N G \$20.99



Paneer Tikka Masala

#### Homestyle Curry

This is a traditional curry rebelliously inspired with exotic blend of curry spices.

**Veggie Curry** V VN G \$16.99  
**Achari Aloo Gobi Masala** V VN G \$16.99  
**Aloo Jeera** V VN G \$16.99  
**Chana Masala** V VN J G \$16.99  
**Aloo Matter** V VN \$16.99  
**Matter Paneer** V \$16.99  
**Matter Mushroom** V VN \$16.99  
**Baingan (eggplant) Bharta** V VN G \$17.99  
**Chicken (thigh) Curry** G \$18.99  
**Lamb (boneless) Curry** G \$19.99  
**Mutton (bone-In) Curry** G \$19.99



Vegan Aloo Jeera

#### Mango Tikka Masala

A house special with mango chunks and choice of Paneer, chicken breast, shrimp cooked in an onion & fennel-seed base to create a sweet and spicy sensation.

**Mango Paneer** V N G \$19.99  
**Mango Chicken (Breast)** N G \$19.99  
**Mango Shrimp** S N G \$20.99



Mango Chicken Tikka Masala

#### Andhra Curry

A hot and spicy curry with choice of chicken thigh, boneless lamb, mutton flavored with coconut and a flurry of special spices from the state of Andhra Pradesh & Telangana.

**Andhra Veggie Curry** V G \$18.99  
**Andhra Chicken (Thigh) Curry** G \$19.99  
**Andhra Lamb (Boneless) Curry** G \$20.99  
**Mutton (Bone-In) Curry** G \$20.99

#### Korma

A creamy sauce sprinkled with cashew nuts and assorted home grounded spices.

**Veggie Korma** V N G \$17.99  
**Veggie Vegan Korma** V VN G \$17.99  
**Chicken Korma** N G \$18.99  
**Lamb (boneless) Korma** N G \$19.99

#### Malai Kofta

A medley of mixed vegetables pressed into dumplings and cooked in a creamy herb, ground cashew nuts and onion sauce.

**Malai Kofta** V N G \$17.99  
**Vegan Malai Kofta** VN N G \$17.99

#### Kadhai

Chunky quartered green bell peppers and onions pan tossed with a barrage of veggie, paneer, chicken, boneless lamb, mutton along with a flurry of green chillies, ginger, and coriander that drenches like an Indian monsoon.

**Veggie Kadhai** V G \$16.99  
**Paneer Kadhai** V G \$17.99  
**Chicken Kadhai** G \$18.99  
**Lamb (boneless) Kadhai** G \$19.99  
**Mutton (bone-In) Kadhai** G \$19.99

#### Dal Tadka

Yellow lentils slow cooked with tomatoes and spices. A royal favorite!

**Dal Tadka Regular** V VN J G \$16.99  
**Dal Tadka with Double Tadka** V G \$17.99



Dal Tadka with Double Tadka

#### Dal Makhani

Mixed black lentils slow cooked, buttered and creamed, then spiced to taste. A North Indian favorite.

V G \$17.99

### Inferno Menu Waiver Required

**Inferno Chilli Naan** J \$10.99

The stuffing in this naan is hotter than the Vegas heat. Recommended with cool Raita.

**Inferno Mysore Dosa** V VN G \$18.99  
**Inferno Mysore Masala Dosa** V VN G \$19.99

#### Inferno Biryani

A traditionally cooked Biryani is prepared with the hottest chillies in the world. Not for the faint hearted. Try at your own risk.

**Veggie Inferno Biryani** V G \$24.99  
**Chicken Inferno Biryani** G \$26.99  
**Lamb (Bone-In) Inferno Biryani** G \$27.99

*Disclaimer: Inferno menu uses Carolina Reaper, Bhat Jhalajiga, Trinidad*

*Moraga, Habanero, Thai and other Chillies*

### Inferno Curry Challenge Waiver Required

Marinated with the hottest chillies in the world, this curry is only for the bravest of the brave. Try it at your risk. If you succeed, book your spot on the wall of flame and also get a \$50 Mint gift card!

**Veggie Inferno Challenge** V VN G \$26.99  
**Chicken Inferno Challenge** G \$28.99  
**Lamb (Boneless) Inferno Challenge** G \$29.99



Lamb Inferno Challenge

#### Lamb Lollipop

G \$27.99

Baby lamb chops marinated in mustard, white wine, tandoor cooked and pan fried. Enjoy with a heavenly fenugreek cream sauce.

#### Methi Curry

This signature dish is made with choice of Chicken flavored mildly with fenugreek leaves and special combination of spices.

**Methi Matter Malai** V G \$18.99  
**Methi Matter Malai Paneer** V G \$19.99  
**Methi Chicken (Thigh)** G \$19.99



Methi Matter Malai Paneer

#### Saag

This iron rich dish made of shredded and creamed spinach slow cooked with choice of veggie, paneer, chicken, boneless lamb.

**Saag Veggie** V VN G \$16.99  
**Saag Chana** V VN G \$16.99  
**Saag Aloo** V VN G \$16.99  
**Saag Paneer** V G \$17.99  
**Saag Chicken (breast)** G \$18.99  
**Saag Lamb (boneless)** G \$19.99

#### Rogan Josh

Aromatic curry dish hailing from Kashmir, truly unique with its blend of ground kashmiri pepper. Enjoy with boneless lamb or mutton bone-in.

**Mutton (bone-In) Rogan Josh** G \$19.99  
**Lamb (boneless) Rogan Josh** G \$19.99



Lamb Rogan Josh

#### Vindaloo

A portuguese dish with choice of potato, chicken, boneless lamb, mutton cooked with potatoes simmered in a fiery tomato based vindaloo sauce.

**Potato Vindaloo** V G \$17.99  
**Chicken Vindaloo** G \$18.99  
**Lamb (boneless) Vindaloo** G \$19.99  
**Mutton (bone-In) Vindaloo** G \$19.99

#### Eastern Seafood Curry

Shrimp or Tilapia fish is simmered in mustard seed, curry leaves and tomato based sauce and deliciously spiced to perfection.

**Shrimp Curry** S G \$20.99  
**Tilapia Fish Curry** S G \$20.99

### Sides

**Mixed Vegetable Raita** V G \$4.99

Creamy yogurt is mixed with grated carrot, cucumber and mildly spiced giving a cooling effect on the Palate.

**Plain Yogurt** V J G \$4.99

Homemade whole milk yogurt, a perfect condiment for any dishes or just eat it plain with salt or sugar.

**Vegetable Salad** V VN J G \$5.99  
Sliced tomatoes, cucumber, carrots, onions, chilies and lemon wedges sprinkled with chaat masala.

**Mixed Pickle** V VN G \$1.99

Spicy pickle is a mixture of sliced raw mangoes, lemon, green chillies, lotus stem and ginger.

**Coconut Chutney** V VN J N G \$2.99  
**Tomato Chutney** V VN J G \$2.99  
**Mango Chutney** V VN J G \$2.99  
**Onion Chilli Lemon Salad** V VN \$4.99





Lassi / Vegan Shake

Acqua Panna Still Water (1 Ltr) \$6.99  
Perrier Sparkling Water (500ml) \$4.99  
Thums Up / Limca / Mazza Mango \$3.99



Thums Up

Coke / Diet Coke / Sprite / Ginger Ale \$2.99  
Vegan Mango/Rose/Strawberry Shake \$5.99

Mango / Sweet / Salty Lassi \$5.99



Mango Lassi

Masala Chaas (spiced butter milk) \$5.99  
Rose Lassi \$5.99  
Strawberry Lassi \$5.99  
Thandai Lassi (seasonal) \$5.99

Rose Vodka Lassi \$11.99  
Strawberry Rum Lassi \$11.99  
Mango Rum Lassi \$11.99  
Masala Chai (Spiced Tea) \$3.49  
Indian Coffee (Bru) \$3.49



Masala Chai

Spirits

Captain Morgan White/Spiced Rum \$ 12 EACH  
Black Label/Chivas Regal/Glenlivet (12 yrs) \$ 12 EACH



Glenlivet

Hennessy Black Cognac \$ 12 EACH  
Jack Daniel Tennessee Whiskey \$ 12 EACH  
Crown Royal Canadian Whiskey \$ 12 EACH  
Jameson Irish Whiskey \$ 12 EACH  
Grey Goose Vodka \$ 12 EACH  
Bombay Sapphire/Tanqueray Gin \$ 12 EACH  
Macallan 12 Single Malt Whiskey \$ 15 EACH  
OBAN 14 yr Single Malt Whiskey \$ 24 EACH

Patron Silver Shot \$ 12 EACH



Patron Silver Shot

Beer

Heineken 12 oz / 5% abv. \$6  
Heineken Zero 11.2 oz \$6  
Pacifico 12 oz / 4.5% abv. \$6



Stella Artois

Stella Artois 11.2 oz / 5% abv. \$6

Blue Moon Belgian White 12 oz / 5.4% abv. \$6  
Taj Mahal 11 oz / 4.5% abv. \$6



Taj Mahal

Taj Mahal 22 oz / 4.5% abv. \$12  
Flying Horse 22 oz / 4.7% abv. \$12  
Haywards 5000 22 oz / 6.3% abv. \$12  
Michelob ULTRA 12oz/4.2%abv.\$6  
Green's Discovery Triple Blonde 500ml/6%abv. \$16  
Green's Gluten Free Amber Ale 11.2oz/6.0%abv \$10  
Piraat (Pirate) Flemish IPA 11.2oz/10.5%abv. \$14  
Gulden Draak (Golden Dragon) 11.2oz/10.5%abv. \$14

Wines

Red Wine

House Red \$7 Glass/\$28 Bottle  
Columbia Crest Cabernet \$12 Glass/\$48 Bottle



Columbia Crest Cabernet

Hob Nob Merlot \$12 Glass/\$48 Bottle

Layer Cake Shiraz \$12 Glass/\$48 Bottle  
MEIOMI Pinot Noir \$13 Glass/\$52 Bottle



MEIOMI Pinot Noir

White Wine

House White \$7 Glass/\$28 Bottle

J Roget Brut (Sparkling Wine) \$8 Glass  
Ferrari Carano Chardonnay \$12 Glass/\$48 Bottle  
Cavit Pinot Grigio \$12 Glass/\$48 Bottle  
Kim Crawford Sauvignon Blanc \$13 Glass/\$52 Bottle



Kim Crawford Sauvignon Blanc

Desserts

Gulab Jamun (3 pcs) \$5.99



Gulab Jamun

Ras Malai (2 pcs) \$5.99

Mango Custard \$5.99



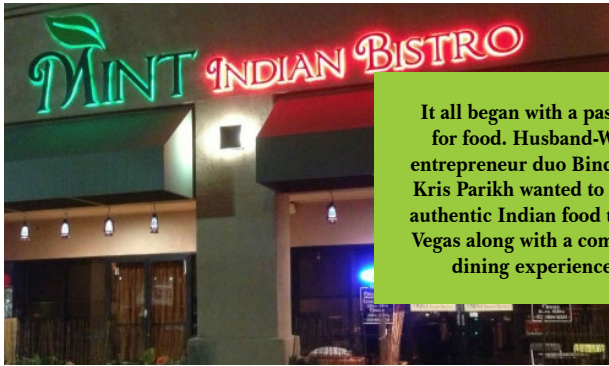
Mango Custard

Mango Kulfi \$5.99

Malai Kulfi \$5.99



Malai Kulfi



It all began with a passion for food. Husband-Wife entrepreneur duo Bindi and Kris Parikh wanted to bring authentic Indian food to Las Vegas along with a complete dining experience.



Our food philosophy is simple, fresh, flavorful and colorful food that appeals to all five senses no matter what dietary philosophy you follow.

WE CATER!

Whether it is a wedding, engagement/rehearsal, graduation, baby shower, birthday, office party/corporate event, holiday party, or non-profit fundraiser, you can count on our team to wow your guests with great tasting food that is beautifully presented. Check out our full-service Banquet Hall at Durango location.

Email us: catering@mintbistro.com

Feedback/Suggestions: feedback@mintbistro.com

VIEW MENU

@this Location



SCAN ME