





## 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

## 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”

### 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

### 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 chilies, 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

## 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 Jholakija, 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



## Lassi / Vegan Shake

|                                 |        |
|---------------------------------|--------|
| Acqua Panna Still Water (1 Ltr) | \$6.99 |
| Perrier Sparkling Water (500ml) | \$4.99 |
| Thums Up / Limca / Mazza Mango  | \$2.99 |



Thums Up

|                                        |        |
|----------------------------------------|--------|
| Coke / Diet Coke / Sprite / Ginger Ale | \$1.50 |
| Vegan Mango/Rose/Strawberry Shake      | \$5.99 |



Mango Lassi

|                             |        |
|-----------------------------|--------|
| Mango / Sweet / Salty Lassi | \$5.99 |
|-----------------------------|--------|

|                                   |        |
|-----------------------------------|--------|
| Masala Chaas (spiced butter milk) | \$5.99 |
| Masala Chai (Spiced Tea)          | \$3.50 |
| Indian Coffee (Bru)               | \$3.50 |



Masala Chai

## Beer

|               |                       |
|---------------|-----------------------|
| Heineken      | 12 oz / 5% abv. \$6   |
| Heineken Zero | 11.2 oz \$6           |
| Pacifico      | 12 oz / 4.5% abv. \$6 |
| Stella Artois | 11.2 oz / 5% abv. \$6 |



Stella Artois

|                         |                       |
|-------------------------|-----------------------|
| Blue Moon Belgian White | 12 oz / 5.4% abv. \$6 |
|-------------------------|-----------------------|

|           |                        |
|-----------|------------------------|
| Taj Mahal | 11 oz / 4.5% abv. \$6  |
| Taj Mahal | 22 oz / 4.5% abv. \$12 |



Taj Mahal

|               |                        |
|---------------|------------------------|
| 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 |



Green's Discovery Triple Blonde

|                              |                       |
|------------------------------|-----------------------|
| 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

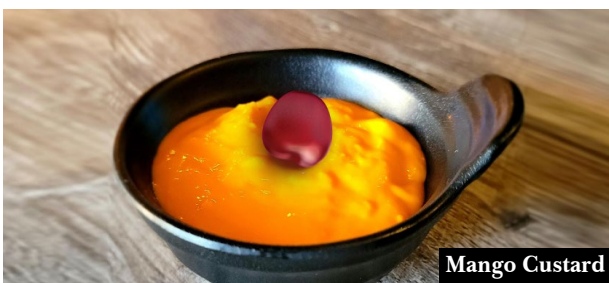
## Desserts

|                     |        |
|---------------------|--------|
| Gulab Jamun (3 pcs) | \$5.99 |
| Ras Malai (2 pcs)   | \$5.99 |



Gulab Jamun

|               |        |
|---------------|--------|
| 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

### VIEW MENU

@this Location



SCAN ME