

Mint Room

"Barry's Multi- Award Winning Restaurant"



Party orders and special menu available on request.



www.mintroombarry.co.uk



BANQUET NIGHT

98 Main street
Barry CF63 2HN

WWW.MINTROOMBARRY.CO.UK

Tel: 014 4670 0991

NOTE: All foods are recommended to be eaten within 2 hours of purchase to maintain freshness. Some menus may contain nuts, gluten or other allergens, please let us know before ordering. Products & prices may subject to change without notice.

MWYNHAU

STARTERS (VEG)

VEG SAMOSA V S

ONION BHAJI E

PANEER TIKKA D

GARLIC MUSHROOM V

VEG/ ALOO CHAT POORI G V

STARTERS (NON VEG)

MEAT SAMOSA E G S

CHICKEN TIKKA

GARLICNAGA TANDOORI WINGS

PRAWN POORI

CHICKEN TIKKA CHAT POORI G

CHICKEN TIKKA TIRANGA

MIX STARTERS E G S

SHEESH KEBAB E

CHEF'S RECOMMENDATION

LAMB ROGAN D
An aromatic kashmiri braised lamb preparation with ground spices, garlic, ginger and onions with saffron extract

HOMESTYLE VEGAN CURRY D
Kerala style (fresh vegetables) preparation with coconut milk, curry leaves, ginger and tomatoes

RAJASTHANI LAL MAAS D
Laal maas is a meat curry from Rajasthan, India. It is a mutton curry prepared in a sauce of yoghurt and hot spices

MONIPURE (CHICKEN / LAMB) D
Sliced Chicken Or Lamb Tikka Cooked With Roasted Chillies In A Tantalising Medium To Madras Strength Sauce

SAAG MURG D
chicken morsels simmered in medium spiced masala with chopped spinach leaves and fenugreek finished off with fresh cream and chat masala.

CHUTTY CURRY D M
Chicken Chutty Curry is authentic preparation of yummy traditional Kerala style chicken curry with lots of spicy gravy.

KOLAPURI(CHICKEN, BEEF, LAMB,VEG) D
Flavoursome dish with fresh onion, peppers, ground spices and grated coconut.

LAL CHAUK MURG D
Chicken tikka cooked to perfection in onion tomato masala with bell pepper with dry mango powder, cumin and black salt. a dish popular dhaba style delicacy from delhi

SPECIALITIES

CHICKEN
LAMB
PRAWN
PANEER
MIXED VEGETABLE

BUTTER D
Marinated in mild spices cooked in a butter based sauce with chef's special spices and herbs

MURGI MASALA D
Cooked with mince lamb with herbs, spices and masala sauce

REZALA D
An aromatic dish of distinctions served in a rich creamy butter with a touch of rose water

AZUBA D
Marinated in spices, tomatoes, green peppers, potato, herbs medium sauce comes with fried mushroom on top

GINGER GARLIC CHILLI MASALA D
Breast chicken sliced cooked with chopped ginger, garlic, green chilli, extra coriander, tomato, green pepper extra mouth watery spiced with dry chilli on top

MAKHANI D
Cooked in butter, mild spices gently simmered in cream, coconut and masala sauce

HARI MIRCHI BHUNA D
Tender piece of lamb/chicken cooked with spinach, fresh chillies and coriander. (one of the best Gujarati popular dish)

SALI D
Cooked in a semi dry sauce with spicy fresh coriander and with fried shredded potatoes on top.

NIKUNJO RUPOSHI D
Cooked with sliced green chillies black pepper onion green pepper garlic and fresh coriander.

HONEY KORMA D
Chicken/Lamb morsel simmered to perfection in a rich creamy coconut sauce with nutmeg and fresh coriander with honey.

HARIYALI TIKKA CURRY D
Tender piece of lamb/chicken cooked with spinach, fresh chillies and coriander. (one of the best Gujarati popular dish)

PASSANDA D N
Mildly spiced simmered in green cardamom served in rich creamy sauce.

CAPTAIN PATIALA D S
Hot tender strips prepared with very special herbs and spices including coriander, mint, curry leaves, garlic and yoghurt in a rich tangy sauce.

BAHARI D
Stir fried with medium spices and herbs with very thick sauce on top.

KALI MIRCHI BAHAR D
Cooked in rich yoghurt, cream, garden mint, and coriander lightly spiced.

GOAN SPECIAL D
Chicken tikka cooked with fresh coriander.green chillies, mint and tamarind.

RAJONY GONDHA D
Cooked with very special spices and herbs, onion, mixed peppers, tomato, garden mint, fresh coriander and a rich tangy sauce.

TRADITIONAL CURRY DISHES

CHICKEN / PRAWN
LAMB
PANEER
MIXED VEGETABLE

TIKKA MASALA D

KORMA D

DUPIAZA D

DANSAK D

JALFREZI D

CEYLON D

LAHORE BALTI D

KORAI D

BHUNA D

PATHIA D

BALTI D

KASHMIRI D

VINDALOO D

MADRAS D

MALABAR DUM BIRIYANI

VEGETABLE DUM BIRIYANI D V

CHICKEN DUM BIRIYANI D

LAMB DUM BIRYANI D

PRAWN BIRIYANI C D

FROM THE CLAY OVEN

TANDOORI CHICKEN 1/2 D

CHICKEN TIKKA D

CHICKEN /LAMB SHASLICK D

PANEER SHASLICK D

VEGETARIAN MAIN

ALOO GOBI MASALA V

BHINDI BHAJI V

CHANA MASALA V

BOMBAL ALOO V

MUTTER PANEER V D

SAAG PANEER V D

SAAG ALOO V D

BRINJOL BHAJI V

MUSHROOM BHAJI V

SAAG BHAJI V

KIDS MEAL

CHICKEN STRIPS AND CHIPS

CHICKEN NUGGETS AND CHIPS

OMELETTE AND CHIPS

POPCORN CHICKEN AND CHIPS

SEA FOOD

ALLEPPEY PRAWN CURRY D F M C

GOAN FISH CURRY D F

BREADS

PESHWARI NAN E G D T

GARLIC NAN E G D T

KHEEMA NAN E G D T

PLAIN NAN E G D T

TANDOORI ROTI G

CHILLI NAN E G D T

MALABAR PORATTA E G D

CHAPATI G

CHEESE NAN E G D T

RICE

PILAV RICE D V

PLAIN / BASMATI RICE D V

MUSHROOM RICE D V

COCONUT RICE D V

GARLIC RICE D V

LEMON & ONION RICE D V

EGG RICE D E

KHEEMA RICE D

CHEF'S SPECIAL RICE D E

EXTRAS

PAPADOM G N £0.90

SPICY PAPADOM G N £1.00

MINT SAUCE D £0.90

MANGO CHUTNEY T £0.90

LIME PICKLE M £0.90

ONION SALAD £0.90

COCONUT CHUTNEY D £0.90

PLAIN RAITHA D £2.50

CUCUMBER RAITHA D £2.50

GREEN SALAD £2.50

MASALA CHIPS £3.70

PLAINCHIPS £3.50

CHUTNEY TRAY D M T £3.70

CURRY SAUCE D £4.95

**BANQUET NIGHT
MEAL FOR 1**
ANY 1 STARTER
ANY 1 MAIN COURSE
ANY 1 RICE OR NAAN 1 DESSERT
(ICE CREAM – PLEASE ASK STAFF FOR FLAVOURS)

£16.95 PP

ALLERGY/INGREDIENTS ADVICE

N Nut G Glutency C Crustaceans T Sesame seeds S Soya M Mustard D Dairy E Egg F Fish V Vegetarian Option