

**Meeting Date:** \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): Raagi Inc  
\_\_\_\_\_

Trade name (DBA): Mint Masala  
\_\_\_\_\_

Premises address: 95 MacDougal St, New York, NY 10012  
\_\_\_\_\_

Cross Streets and other addresses used for building/premise:  
\_\_\_\_\_ Between Bleecker St and Minetta Ln, No other addresses used for premise

**CONTACT INFORMATION:**

Principal(s) Name(s): Sudarshan A Patil, President  
\_\_\_\_\_

Office or Home Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Telephone #: \_\_\_\_\_ email : \_\_\_\_\_

Landlord Name / Contact: 95 MacDougal Street LLC, John Kaloumenos  
\_\_\_\_\_

Landlord's Telephone and Fax: \_\_\_\_\_

**NAMES OF ALL PRINCIPAL(s):      NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

Sudarshan A Patil      None  
\_\_\_\_\_

\_\_\_\_\_

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

Mint Masala is an Indian cuisine restaurant, located in the heart of Greenwich, which serves authentic Indian food using the freshest ingredients. Our goal is to provide a warm hospitality and share the flavors of India.  
\_\_\_\_\_  
\_\_\_\_\_

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

a new liquor license (  Restaurant  Tavern / On premise liquor  Other )

an UPGRADE of an existing Liquor License

an ALTERATION of an existing Liquor License

a TRANSFER of an existing Liquor License

a HOTEL Liquor License

a DCA CABARET License

a CATERING / CABARET Liquor License

a BEER and WINE License

a RENEWAL of an existing Liquor License

an OFF-PREMISE License (retail)

OTHER : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

Only change in ownership. New owner will operate the business with same staff, hours, services, occupancy, etc.

If this is for a new application, please list previous use of location for the last 5 years:

Location was Indian restaurant since 2015

Is any license under the ABC Law currently active at this location?  yes  no

If yes, what is the name of current / previous licensee, license # and expiration date: \_\_\_\_\_

Indorama Inc, RW 1286126, Exp 10/31/2023

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

yes  no

If yes, please list DBA names and dates of operation:

N/A

**PREMISES:**

By what right does the applicant have possession of the premises?

Own  Lease  Sub-lease  Binding Contract to acquire real property  other: \_\_\_\_\_

Type of Building:  Residential  Commercial  Mixed (Res/Com)  Other: \_\_\_\_\_

Number of floor: 5 Year Built : 1900

Describe neighboring buildings:  
Mixed Residential and Commercial

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) C1-5

Block and Lot Number: 542 / 53

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor?  yes  no

Is the premise located in a historic district?  yes  no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC?  yes  no, please explain : \_\_\_\_\_

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space)  no  yes : explain \_\_\_\_\_

What is the proposed Occupancy? 35

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no  yes Letter of No Objection issued

If yes, what is the maximum occupancy for the premises? 74

If yes, what is the use group for the premises? Group 6

If yes, is proposed occupancy permitted?  yes  no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit?  yes  no N/A

Do you plan to file for changes to the Certificate of Occupancy?  yes  no  
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise?  no  yes

(if yes, please describe: \_\_\_\_\_

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? about 600 sq ft

If more than one floor, please specify square footage by floors: 1st Fl: about 600 sq ft

Basement: about 600 sq ft

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A

If more than one floor, what is the access between floors? Stairway located outside behind the building

How many entrances are there? 1 How many exits? 1 How many bathrooms? 1

Is there access to other parts of the building?  no  yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 9 Total table seats? 18

Total number of bars? 1 Total bar seats? 0

Total number of "other" seats? 0 please explain : \_\_\_\_\_

Total OVERALL number of seats in Premises : 18

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

How many service bars are being applied for on the premises? 0

Any food counters?  no  yes, describe : \_\_\_\_\_

### *For Alterations and Upgrades:*

Please describe all current and existing bars / bar seats and specific changes: \_\_\_\_\_

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

## PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar  Bar & Food  Restaurant  Club/ Cabaret  Hotel  Other: \_\_\_\_\_

What are the Hours of Operation?

Sunday:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:  
11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 12am 11am to 2am 11am to 2am

Will the business employ a manager?  no \_\_\_ yes, name / experience if known : \_\_\_\_\_

Will there be security personnel?  no \_\_\_ yes( if yes, what nights and how many?) N/A

Do you have or plan to install French doors, accordion doors or windows that open?  no \_\_\_ yes

If yes, please describe : N/A (existing store front to remain)

Will you have TV's ?  no \_\_\_ yes ( how many? ) \_\_\_\_\_

**Type of MUSIC / ENTERTAINMENT:** \_\_\_ Live Music \_\_\_ Live DJ \_\_\_ Juke Box  Ipod / CDs \_\_\_ none

Expected Volume level:  Background (quiet) \_\_\_ Entertainment level \_\_\_ Amplified Music  
(check all that apply)

Do you have or plan to install soundproofing?  no \_\_\_ yes

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: \_\_\_\_\_

Will you be permitting: \_\_\_ promoted events \_\_\_ scheduled performances \_\_\_ outside promoters

\_\_\_ any events at which a cover fee is charged? \_\_\_ private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment?  no \_\_\_ yes ( if yes, please attach plans)

Will you be utilizing \_\_\_ ropes \_\_\_ movable barriers \_\_\_ other outside equipment (describe) \_\_\_\_\_

Are your premises within 200 feet of any school, church or place of worship?  no \_\_\_ yes

***If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises ( no larger than 8 ½ " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: N/A

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Sudarshan A Patil Phone: [REDACTED]

Address: [REDACTED]

Email : [REDACTED]

Application submitted on  
behalf of the applicant by:

/s/ Sudarshan A Patil  
Signature

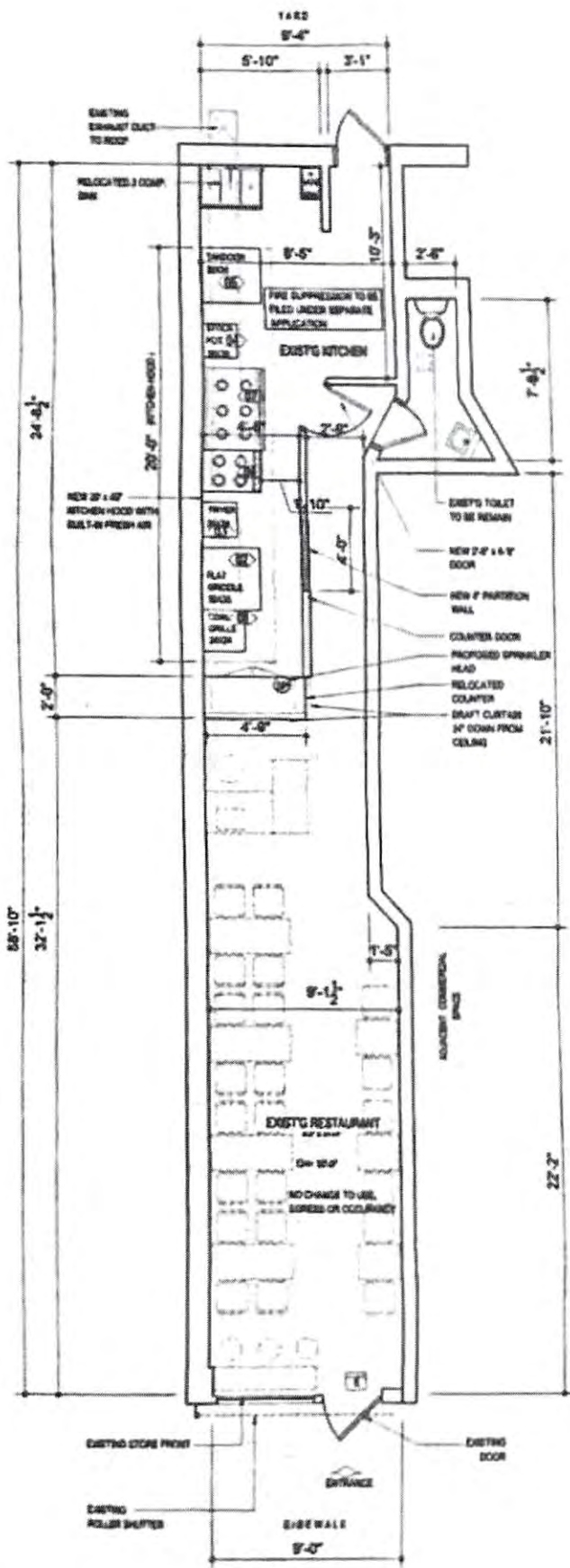
Print or Type Name Sudarshan A Patil

Title President

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,  
Manhattan SLA Licensing Committee  
Donna Raftery, Co-Chair  
Robert Ely, Co-Chair



2 GROUND FLOOR PLAN  
CONSTRUCTION PLAN  
SCALE 1/4" = 1'-0"



# Mint Masala



Indian Cuisine

**Order Online & get**  
Great Loyalty Discounts  
for both Takeout & Delivery  
[www.mintmasalanyc.com](http://www.mintmasalanyc.com)

Ordering is easy, fast, convenient,  
eliminates incorrect orders & it's secure.

**Catering, Tray Orders &  
Box Lunches**  
Call/Email for catering menu

**95 Macdougall Street**  
(Bet. 3rd St. & Bleecker)  
**New York, NY 10012**

E-mail: [masalanyc@gmail.com](mailto:masalanyc@gmail.com)  
**Ph: 212 777 2888**

**Halal**



## Appetizers

- Veg. Pakoda / Pakoda** ..... 5.95  
Crisp fried Mixed Veg. Julienne in a batter of chickpea flour, spices & herbs. V/VG/GF
- Also Pakud Tikki - 1 pc** ..... 2.50  
A pair of spinach spiced mashed potatoes, onions & herbs. V/VG/GF
- Ginger Gobhee** ..... 5.95  
A southern sizzler with an oriental flavor. Cauliflower florets sautéed with bell peppers, onions, soy sauce, spices & cilantro. V/VG/GF
- Bombay Bhel Puri** ..... 5.95  
A tangy mixture of soy (lentil noodles), papdi (Indian short crust thin pastry) puffed rice, diced potatoes, onion, tossed with tamarind, mint chutney, mango powder & cilantro. V/VG
- Dahi Batawa Puri** ..... 5.95  
Pur with shank topped with potatoes, chopped onions, Chana Masala, cilantro & tamarind chutney, chat masala & yogurt. V
- Vegetable Samosa 1pc** ..... 2.50  
Delicately spiced potatoes, green peas, herbs stuffed in a light pastry, served with chutneys V/VG
- Chicken Samosa 1pc** ..... 2.95  
Crispy Samosas stuffed with seasoned chicken mince, potatoes, green peas, served with chutneys
- Samosa Chutney** ..... 6.95  
Vegetable Samosa topped with Chana Masala (chickpeas), sev, yogurt, tamarind and mint chutney & cilantro V/VG
- Chicken 65 \*\*\*** ..... 6.95  
While not a single chef agrees to the origins of this dish, it is an all-time popular appetizer/snack. Marinated julienne of chicken sautéed with spices, green chilies, tossed with cilantro -Spicy-

## Soups, Salads & Sides

- Mulungu-Tamari (Mullu-Gutuvay Soup)** ..... 4.95  
Purcell lentils flavored with fresh herbs, delicate spices, cilantro, grated fresh coconut, garnished with julienne of ginger and carrots. V/VG/GF
- Tomato & Fennel Soup** ..... 4.95  
Cream of tomato, fennel, spices & herbs. V/VG/GF
- Chicken Shorba** ..... 4.95  
A delicately spiced clear chicken soup with Tattlberry
- Mixed Salad** ..... 4.95  
Cucumber, carrots, ghee (onion), mesquite mixed greens, served with your choice of one dressing: Balsamic Vinaigrette Dressing, Tamarind Dressing or Lulian Dressing. V/VG/GF
- Cucumber Raita** ..... 4.50  
Homemade whipped yogurt with grated cucumber, cumin seeds & cilantro. V/GF

## Soups, Salads & Sides

- Mango Curry** ..... 2.50  
A delicious tangy, accompaniment to the well spiced Indian cuisine. Fresh semi ripe mangoes slow cooked with spices & vinegar. V/VG/GF
- Pandam (2 Pcs)** ..... 0.95  
Roasted lentil (Bengal gram) & cumin seed wafers. Served with chutney. V/VG/GF
- Mixed Pickles** ..... 0.95  
Indian Green Peppers, Lime Wedges & Red Onion Ring. 0.95
- Tikka Sauce** ..... 5.00  
A rich aromatic sauce with tomato, spices & fennel (Methi) which is the base for all Tikka Masala
- Vindaloo Sauce \*\*\*** ..... 5.00  
An original recipe of Mr. Am Maria Fernandez of Goa; among the many Portuguese influences on Indian cuisine, none is more popular than the Vindaloo; a spice mix of garlic, vinegar, cumin seeds, cloves, cinnamon, Cochin peppercorns, Andhra chilies & turmeric. This is the base for all Vindaloo dishes - Very Spicy-
- Tandoori Delicacies**  
Tandoor is an oval shaped clay oven heated by charcoal or natural gas; the wrap-around heat allows the food to cook evenly while retaining all the flavor. Tandoor cooking does not require any oil except when used for occasional heating. Tandoori refers to any food cooked in a Tandoor.
- All Tandoori preparation takes between 20 to 30 minutes / Served with Premium Basmati Rice
- Tandoori Chicken** ..... 15.95  
An all-time favorite preparation; chicken on the bone in a marinade of ginger & garlic paste, strained yogurt, Kashmiri red chilies (mostly used for the crimson red color) and Tattlberry peppercorns. GF
- Saffron Chicken Tikka** ..... 15.95  
Cubes of boneless chicken marinated in strained yogurt, spices & saffron. GF
- Mild Chicken Tikka** ..... 15.95  
Tender pieces of boneless chicken in a marinade of sour cream, lemon juice, ginger, garlic and green chili paste. GF
- Reshmi Kabab** ..... 15.95  
Succulent rolls of chicken mince blended with aromatic herbs & spices, skewered & grilled in a tandoor. GF
- Tandoori Seafood**  
**Tandoori Prawns** ..... 18.95  
Tiger prawns marinated in lemon juice, strained yogurt, ginger & garlic paste and spices. GF
- Salmun Tikka** ..... 18.95  
Fillet of salmon marinated in ground spices, strained yogurt, fragrant Kashmiri chilies & herbs. GF

## Tandoori Lamb

- Lamb Barah Kabab** ..... 17.95  
Tender boneless pieces of lamb marinated in ginger & garlic paste, strained yogurt, spices, red peppers & fennel. GF
- Lamb Seekh Kabab** ..... 17.95  
Juicy rolls of minced lamb blended with cilantro, onion, garlic, & ginger, served with fresh herbs. GF
- Tandoori Plate** ..... 24.95  
A tastier plate consisting of Saffron Chicken Tikka, Reshmi Kabab, Lamb Barah Kabab, Seekh Kabab, Dal Makhani, Nam & Rice. Good for 2!
- Tandoori Vegetarian**  
**Tandoori Fasal** ..... 12.95  
Fenore of cauliflower, broccoli, zucchini, bell peppers, mushrooms marinated in spices, herbs, sour cream, peppercorns & cardamom. V/GF
- Kesari Paneer Tikka** ..... 14.95  
Homemade cottage cheese infused with saffron, marinated in lime juice, sour cream & spices. V/GF
- Classic Curries of India**  
All Curries served with Premium Basmati Rice.
- Poultry Curries**  
**Chicken Tikka Masala** ..... 15.95  
Marinated cubes of boneless chicken sautéed in tandoor and sautéed in a rich tomato spices & fennel/Methi sauce. GF
- Classic Chicken Curry** ..... 15.95  
Tender chicken cubes cooked with garlic, roasted whole spices, poppy seeds, seasoned with mustard seeds and aromatic curry leaves. GF
- Chicken Zafraani** ..... 15.95  
A recipe of the erstwhile Royal family of Lucknow! Marinated cubes of boneless chicken sautéed in a tandoor and simmered in a velvety sauce of cashew nuts & Spanish saffron. GF
- Chicken Kandi** ..... 15.95  
Cubes of chicken sautéed with whole spices, cubes of bell peppers, tomatoes & ginger. GF
- Chicken Saag** ..... 15.95  
Chicken cubes cooked with puree of spinach, spices, ginger & garlic. GF
- Chicken Jalfrezi (Ch-Fry-Zey) \*\*** ..... 15.95  
An Anglo-Indian specialty; cubes of chicken sautéed in a sour, sweet & spicy sauce with capsicum & diced onions -Spicy- GF
- Chicken Vindaloo \*\*\*** ..... 15.95  
Cubes of boneless chicken sautéed in a fiery Goa sauce of garlic, vinegar, cumin seeds, Gunner spicy red chilies -Spicy- GF

## Lamb Curries

- Kashmiri Lamb Rogan-Josh** ..... 16.95  
A popular lamb preparation from Kashmir; cooked with onions, tomatoes, Kashmiri red chilies, spices and aniseed. GF
- Lucknowi Lamb Korha** ..... 16.95  
Tender lamb cubes cooked with puree of cashew nuts, saffron & spices. GF
- Sookeha Lamb** ..... 16.95  
Cubes of lamb cooked with whole spices, grated coconut, mustard seeds & curry leaves. GF
- Dal Gosli** ..... 16.95  
Cubes of lamb & yellow lentils simmered in a delicate sauce of spices & herbs. GF
- Lamb Saag** ..... 16.95  
Tender lamb cubes cooked with puree of spinach, ginger, garlic, spices & herbs. GF
- Lamb Vindaloo \*\*\*** ..... 16.95  
Among the many Portuguese influences on Indian Cuisine, none is more popular than the Vindaloo; a spice mix of garlic, vinegar, cumin seeds, cloves, cinnamon, Cochin peppercorns, Andhra chilies & turmeric - Very Spicy- GF
- Seafood Curries**  
**Bombay Fish Masala** ..... 15.95  
A specialty of the western coastal region of India. Fillets of seasonal fresh fish, simmered in a tangy sauce of coconut, ginger, garlic & spices. GF
- String Curry** ..... 12.95  
Succulent shrimps simmered in a coconut, tomato, tamarind and red chili sauce. Tempered with mustard seeds and curry leaves. GF
- Vegetarian Curries**  
**Nav-Rathan Korma** ..... 12.95  
Mixed vegetables cooked in a sauce of cashew nuts, dry fruits & saffron. V/GF
- Palak Paneer** ..... 12.95  
Fresh baby spinach & cubes of cottage cheese cooked with onions, ginger, garlic & cilantro. V/GF
- Paneer Tikka Masala** ..... 12.95  
Tandoor grilled cubes of cottage cheese with fennel, tomato, cream sauce & spices. V/GF
- Also Gobhee Atrak Masala** ..... 12.95  
Pieces of cauliflower & potatoes tossed in a sauce of tomato, cumin, garlic, red chilies & ginger julienne. V/VG/GF
- Mandi Kofha** ..... 12.95  
Dumplings of cottage cheese, potatoes, dry fruits sautéed in a rich sauce of cashew nuts & Spanish saffron. V/GF
- Bhendi Achar Dana** ..... 12.95  
Fresh baby okra sautéed with onions, tomato, ginger, garlic, spices & crushed pomegranate seeds. V/VG/GF
- Bahagan Bharta** ..... 12.95  
Dry oven smoked eggplants sautéed with shallots, onions, garlic, ginger & cumin seeds. V/VG/GF

## Vegetarian Curries

*Veg. Jain/vegie (Dal-Fry-Zee)* ..... 12.95  
An Anglo-Indian fusion; medley of vegetables cooked in a sour & spicy sauce. V/VG/GF

**Chana Masala** ..... 12.95  
Garbanzo/chick pea beans prepared with a blend of pomegranate seeds, dry mango, cumin (ajwain), black peppercorns and garnished with ginger juliennes. V/VG/GF

**Chana Saag** ..... \$12.95  
Chickpeas/Garbanzo beans cooked with puree of spinach, ginger, garlic, onion & spices V/VG/GF

**Dal Makhani** ..... 12.95  
An all-time favorite; black lentils slow cooked with tomatoes, ginger, garlic, spices & tempered with cumin seeds. V/GF

**Dal Tadka** ..... 11.95  
Split yellow lentils cooked with tomato, ginger, garlic, turmeric, cilantro, mustard seeds & curry leaves. V/VG/GF

## Indian Breads

*Freshly baked to order in a Tandoor.*

**Naan** ..... 2.95  
Leavened flour fluffy soft bread

**Garlic Naan** ..... 3.25  
Leavened white flour bread with fresh garlic

**Rosemary Naan** ..... 3.25  
Leavened Naan bread sprinkled with fresh rosemary

**Kashmiri Naan** ..... 4.50  
Specialty bread stuffed with a delicious mash of cashew nuts, pistachios, almonds, coconut, apricots, cherries & raisins

**Kiaceema Naan** ..... 5.95  
A wholesome bread with a stuffing of mildly spiced lamb mince, herbs & spices

**Onion Kulcha** ..... 3.25  
A popular bread stuffed with mildly spiced dried onions

**Panner Kulcha** ..... 4.95  
Leavened white flour bread stuffed with delicately spiced cottage cheese

**Cheddar Cheese Kulcha** ..... 4.95  
White flour bread stuffed with mildly spiced cheddar cheese

**Tandoori Roti** ..... 2.95  
Whole wheat flat bread baked in a tandoor

**Lacha Paratha** ..... 3.50  
Whole wheat multi layered flaky bread crumpled for a fluffy finish

**Aloo Paratha** ..... 3.50  
Whole wheat bread with a stuffing of mildly spiced potatoes & onions

**Mint Paratha** ..... 3.50  
Whole wheat layered flaky bread topped with fresh mint flakes

## Rice & Biryanis

*All Biryani Served with Cucumber Raita*

Biryani is an elaborate preparation of marinated meat or vegetables, spices & aromatic Basmati rice. Every region has its own variation & they all swear by it. We have our own secret recipe & we swear by it as the Best!

**Vegetable Biryani** ..... 12.95

**Shrimp Biryani** ..... 17.95

**Chicken Biryani** ..... 15.95

**Lamb Biryani** ..... 16.95

**Aromatic Basmati Rice** ..... 2.95

## Beverages

**Mango Lassi** ..... 4.95  
Delicious Raitagiri Mango pulp churned with yogurt & sprinkled with cardamom

**Chaos** ..... 2.95  
Mint & Cilantro Buttermilk. A favorite drink served throughout the subcontinent known by many names is a healthy probiotic digestive & coolant; fresh mint, cilantro, ginger, rock salt, churned with low fat yogurt, topped with cumin powder

**Fresh Lemonade** ..... 1.95  
A refreshing all American drink with the goodness of ginger & mint

**Ice Tea** ..... 2.25  
Made from freshly brewed Premium Darjeeling Tea

**Spiced Ice Tea** ..... 2.50  
Freshly brewed Darjeeling Tea infused with cardamom, cinnamon, ginger, bay leaves & cloves

**All Can Soda** ..... 1.50  
Coke / Diet Coke / Sprite / Gingerale / Seltzer

**Spring Water (500 ml)** ..... 1.50

**Perrier / Pellegrino (500 ml)** ..... 3.25

**Masala Tea / Indian Chai** ..... 1.75  
Invigorating & warm any time drink; premium Tea, ginger, cardamom, cinnamon, cloves & milk

**Mango Juice** ..... 4.95  
A delicious King of the Fruit Alphonso Mango juice. It is rich in antioxidants, minerals & vitamins. A refreshing & healthy anytime drink

## Lunch Specials

*In-House, Takeout or Delivery*  
11:30 am - 5:00 pm

**Vegetarian** ..... 10.95  
1 Vegetable Curry of the day served with a vegetable side order of the day, Basmati Rice & Naan

**Poultry** ..... 11.95  
1 Poultry Curry of the day served with a vegetable side order of the day, Basmati Rice & Naan

**Lamb** ..... 12.95  
1 Lamb Curry of the day served with a vegetable side order of the day, Basmati Rice & Naan

**Seafood** ..... 12.95  
1 Seafood curry of the day served with a vegetable side order of the day, Basmati Rice & Naan

**Replace Naan w/a Garlic Nan to the Lunch Special at 0.75 extra**

**Home Made Desserts**

**Gulab Jammun** ..... 4.95  
Soft roundels of milk solids simmered in honey syrup, rose water & cardamom

**Kesar Rasmalai** ..... 4.95  
Evaporated milk patties simmered in milk, flavored with cardamom, pistachio & Spanish saffron

**Dessert of the Day** ..... 4.95

Abbreviations: V= Vegetarian / VG= Vegan / GF= Gluten Free

**Condiments & accompaniments:**  
Condiments and accompaniments are served with the dishes where specifically described on the menu. Unless mentioned on the menu, additional charges may apply.

**Food Allergy:**  
If you are allergic to any food, please inform the order taker. Many of the ingredients, spices, nuts & herbs used in preparing the dishes are not listed in the menu descriptions.

Price subject to change without notice / Taxes not included

**Contact us for Catering & Tray Orders**

95

Mint Mas



95





