

MIRCHI

INDIAN CUISINE

Entrée

Palak Papdi Chat <i>Crispy spinach fritters on a bed of spicy potato salad with yoghurt and tamarind sauce</i>	8.90
Samosa Chaat <i>Crispy samosa topped with sweet and sour yoghurt, topped with tangy tamarind and mint sauce</i>	8.90
Vegetable Samosa (2Pcs) <i>Pastry parcels of mildly spiced potato and peas served with tamarind sauce</i>	8.90
Mirchi Pakoda <i>Long green chilli stuffed with tangy masala and fried in gram flour batter</i>	8.90
Onion Bhaji (4pcs) <i>Mildly spiced onion fritters with carom seeds, gram flour and Spices, served with tamarind sauce</i>	8.90
Baby corn Manchurian (Semi Dry) <i>Spicy Indo-Chinese baby corn preparation with soy sauce onion and garlic and shallots</i>	9.90
Mixed Entrée (2 Person) <i>An assortment of Onion Bhaji (2pcs), Ajwaini Machli (2Pcs) Seekh Kebab (2Pcs), Chicken Tikka (2Pcs) and papadums</i>	19.90
Seekh Kebab (4pcs) <i>Succulent lean lamb mince with cumin, fresh coriander, onions and spices, rolled on a skewer and grilled in tandoor</i>	9.90
Tandoori Chicken (Half) (4pcs) <i>Half a chicken marinated in yoghurt with a delicious blend of spices and roasted in tandoor</i>	11.90
Chilli Chicken (Semi Dry and spicy) <i>Spicy Indo-Chinese chicken preparation with soy sauce, capsicum, onion, garlic and shallots</i>	12.90

Chicken Tikka (4Pcs) **9.90**
Tender pieces of boneless chicken, marinated in mild spices and yoghurt, then grilled in tandoor

Chicken 65 (hot) **10.90**
Crispy & spicy fried chicken tikka with curry leaves and spices

Jhinga Til Tinka (6pcs) **12.90**
Fried prawns with gram flour, sesame seeds and served with mint sauce

Ajwaini Machli **9.90**
Fried fish fillets flavoured with carom seeds and black pepper

Chef's Suggestions

Chicken Tikka Masala **16.90**
Tandoor grilled chicken tikka morsels sautéed with diced onion and capsicum in rich onion tomato sauce

Chilli Chicken (Gravy) **16.90**
Spicy Indo-Chinese chicken preparation with soy sauce, capsicum, onion cooked with fresh ginger, garlic and shallots

Dum Ka Murgh **16.90**
Succulent pieces of chicken napped with herbs and spices and simmered in a smooth gravy on a slow fire

Goat Do Pyaza **18.90**
Tender goat on the bone in an aromatic tomato onion sauce infused with mace and cardamom

Rarra Lamb **16.90**
Mouth watering preparation of curried diced lamb and lamb mince with ginger, onions, lemon juice tomatoes, herbs and spices in thick spicy curry

Keema Mutter **16.90**
Signature dish of curried lamb mince with green peas and potato in tomato onion sauce with crushed coriander and garam masala

Mirchi feast (for two people) **\$59.90**
A mini banquet for two with an assortment of Onion Bhaji, Ajwaini Machli, Seekh Kebab, Chicken Tikka for entree with choice of meat and vegetable curry for mains, served with rice, raita, naan and pappadum

Traditional Mains

Butter Chicken	16.50
<i>Tender pieces of boneless chicken cooked in the tandoor, then pan finished in a rich, creamy, tomato sauce</i>	
Kadhai Chicken	16.50
<i>Curried chicken tossed with diced capsicum and onion in tomato onion- sauce and finished with crushed coriander and peppercorn Also available in Beef and Lamb</i>	
Peanut Chicken	16.50
<i>Chicken cooked in a nutty sauce with curry leaves and mustard seeds</i>	
Chicken Kalimirch	16.50
<i>Black pepper spiced chicken cooked with curry leaves and mustard seeds</i>	
Vindaloo (Chicken/Lamb/Beef)	16.50
<i>A very hot and sour preparation with hot chillies and vinegar- A favourite for those who like it hot</i>	
Madras (Chicken/Beef)	16.50
<i>Chicken or Beef cooked with roasted coconut, curry leaves, mustard seeds and garam masala</i>	
Korma (Chicken/Beef)	16.50
<i>Tender pieces of beef cubes delicately spiced with cardamom, yoghurt in ground cashew nuts based gravy. Also available in Lamb</i>	
Saag Ghost (Chicken/Lamb/Beef)	16.90
<i>Fresh ground spinach with your favourite meat cooked with fresh ginger, garlic and onions</i>	
Lamb Rogan Josh	16.90
<i>Traditional Kashmiri styled lamb curry with fennel and garam masala.</i>	
Bhoona Lamb	16.90
<i>Diced lamb pan sautéed with ginger, onions, lemon juice, tomatoes, and spices in thick curry sauce</i>	
Beef/Chicken Aloo	16.50
<i>Tender pieces of beef or chicken cooked with soft potato and garam masala.</i>	

Seafood Mains

Goan Fish Curry 16.90
Fish cooked with coconut milk, mustard seeds and curry leaves.

Mirchi Fish 16.90
Fish cooked in a thick tomato onion sauce with diced onion and capsicum

Butter prawns 21.90
Prawns cooked in a rich, creamy tomato sauce

Prawn Curry Goanese 21.90
Prawns cooked in a delicious creamy coconut milk based sauce, tempered mustard seeds and curry leaves.

Prawn Hara Masala 21.90
Prawns prepared in flavoursome spinach sauce with mint- coriander flavour.

Prawn Masala 21.90
Marinated prawns simmered in curried tomatoes with diced onions, capsicum and flavoured with carom seeds, garam masala and fresh herbs

Vegetarian Mains

Malai Kofta 14.90
Potato and cottage cheese dumplings with raisin cooked in a cashew nut sauce

Aloo Baigan 14.90
Potato and eggplant cooked in onion, garlic and tomato with asafoetida

Navrattan Korma 14.90
Mixed fresh vegetables flavoured with mace and cardamom and cooked in yellow sauce of cashew and yoghurt

Nizami Handi 14.90
Mélange of vegetables prepared with crushed paneer and touch of spinach with fenugreek and garam masala.

Aloo Gobi 14.90
A Punjabi favourite of cauliflower, and potatoes cooked in the wok with onions, turmeric and fresh herbs and spices

Kadhai Panner 15.50
Cottage cheese tossed with capsicum onion in tomato onion sauce crushed pepper and coriander seeds

Palak Paneer 15.50
A classic vegetarian dish of fresh ground spinach and cheese cubes cooked with onions, garlic and mild spices

Paneer Butter Masala	15.50
<i>Soft cottage cheese cooked in onion tomato sauce finished with cream</i>	
Paneer Kalimirch	15.50
<i>Black pepper spiced cottage cheese preparation in onion tomato sauce with a hint of mustard seeds finished with fresh curry leaves</i>	
Aloo Palak	14.90
<i>The classic combination, spinach and potato cooked with onions and spices</i>	
Bagare Baigan	14.50
<i>A home style dish of eggplant cooked in nutty sauce with tamarind and tempered with curry leaves and mustard seeds</i>	
Daal Makhani	13.90
<i>Black lentils simmered on a slow fire and finished with cream and butter</i>	
Daal Masala	12.90
<i>Yellow lentils tempered with special spice mix, onion and garlic</i>	
Rice/Breads	
Aromatic Basmati Rice	3.00
<i>Steamed basmati rice with cumin and saffron colour</i>	
Biryani	17.90
<i>Basmati rice infused with the refreshing flavours of aromatic spices, fresh mint and rose water. Available with Chicken, Beef, Lamb and Vegetable</i>	
Naan	3.00
<i>Leavened bread freshly baked in the Tandoor and smeared with butter</i>	
Garlic Naan	3.50
<i>Leavened bread with garlic freshly baked in the Tandoor and smeared with butter</i>	
Roti	3.00
<i>Round, unleavened, wholemeal bread baked in Tandoor and smeared with butter</i>	
Laccha Paratha	4.00
<i>Flaky Indian wholemeal bread with butter</i>	
Kulcha (Cheese/Onion/Potato/Dry Fruits)	4.50
<i>Naan bread with your choice of stuffing</i>	
Aloo Paratha	4.50
<i>Roti filled with mildly spiced potato mix</i>	

Accompaniments

Raita <i>Grated cucumber and yoghurt, sprinkled with roasted cumin</i>	4.00
Banana in Coconut <i>Banana and coconut with a dash of lime juice and flakes of almonds</i>	4.50
Papadums <i>Crispy lentil wafers</i>	2.50
Mango chutney <i>A sweet and sour mango relish to tickle your taste buds</i>	2.50
Pickle <i>Hot and spicy pickle to tickle your taste buds</i>	2.50
Kachumber Salad <i>Tossed salad Indian style with chopped tomato, onion cucumber and coriander seasoned with lemon juice, salt chaat masala.</i>	4.50

Desserts

Gulab Jamun <i>Traditional milk dumplings, lightly fried and soaked in green cardamom flavoured sugar syrup</i>	6.20
Gulab Jamun with vanilla ice cream	9.90
Pistachio Kulfi <i>Homemade Indian ice-cream with pistachio nuts</i>	6.20
Mango Kulfi <i>Homemade Indian ice-cream with mango flavour</i>	6.20
Vanilla ice-cream	5.00

Mirchi is fully licenced restaurant and BYO(for bottled wine only)
Corkage \$6.00 per bottle(750ml)
We serve halal chicken,lamb and goat
Most curries are gluten free. Please check with staff for options.