

MIRCHI

INDIAN CUISINE

PLATYPUS CENTRE
4 RILEY CLOSE, NGUNNAWAL, ACT

[CORNER OF PAUL COE CRESCENT AND
RILEY CLOSE, NEXT TO IGA SUPER MARKET]

Take-Away menu

DINE IN - TAKEAWAY

P. 6241 0011
TEL/F. 6241 9988

OPEN 7 DAYS

LUNCH CLOSED

DINNER 5:30PM - 10:00PM

HOME DELIVERY FOR ORDERS ABOVE \$40.00

DELIVERY CHARGE \$5.00

SURROUNDING SUBURBS ONLY

VEGETARIAN MAINS

Malai Kofta.....	\$15.90
Potato and cottage cheese dumplings with raisin cooked in cashew nut sauce	
Kadhai Paneer.....	\$16.50
Cottage cheese tossed with capsicum onion in tomato onion sauce with crushed pepper and coriander seeds	
Kadhai Vegetable.....	\$15.90
Mixed vegetable tossed with capsicum onion in tomato onion sauce with crushed pepper and coriander seeds	
Paneer Kalimirch.....	\$16.50
Black pepper spiced cottage cheese preparation in onion tomato sauce	
Paneer Butter Masala.....	\$16.50
Soft cottage cheese cooked in onion tomato sauce finished with cream	
Palak Paneer.....	\$16.50
A classic vegetarian dish of fresh ground spinach and cheese cubes cooked with fresh ginger, garlic and mild spices	
Aloo Baigan.....	\$15.90
Potato and eggplant cooked in onion, garlic and tomato	
Navrattan Korma.....	\$15.90
Mixed vegetables in Korma sauce flavoured with mace and cardamom	
Nizami Handi.....	\$15.90
Melange of vegetables prepared with crushed paneer and touch of spinach	
Aloo Gobhi.....	\$15.90
A Punjabi favourite of cauliflower, and potatoes cooked with onions, turmeric and fresh herbs and spices	
Aloo Palak.....	\$15.90
The classic combination of spinach and potato cooked with onions and spices	
Bagara Baigan.....	\$15.90
A home style dish of eggplant cooked in nutty peanut sauce with tamarind and tempered with curry leaves and mustard seeds	
Daal Makhani.....	\$15.90
Black lentils simmered on a slow fire and finished with cream	
Daal Masala.....	\$13.90
Yellow lentils tempered with cumin, onion and garlic	

ENTREE

Palak Papdi Chaat.....	\$9.90
Crispy spinach fritter on a bed of spicy potato salad topped with yoghurt and sweet tamarind sauce	
Vegetable Samosa (2 pcs).....	\$7.90
Pastry parcels of spiced potato and peas	
Samosa Chaat.....	\$9.90
Crispy samosa topped with sweet and sour yoghurt, tangy tamarind sauce, mint sauce and topped with sev	
Onion Bhaji (4 pcs).....	\$7.90
Mildly spiced onion fritters with carom seeds	
Vegetable Spring Roll (4 pcs).....	\$7.90
Crispy fried vegetable spring roll	
Potli samosa.....	\$7.90
Pastry bags of spiced potato and green peas	
Hara Bhara Kebab.....	\$7.90
Spinach, potato and green peas patties	
Seekh Kebab.....	\$10.90
Succulent lean lambs mince with cumin, fresh coriander, onions and spices, rolled on a skewer and grilled in tandoor	
Tandoori Chicken.....	half \$11.90
Whole chicken marinated in yoghurt with delicious blend of spices and roasted in tandoor	
Chicken Tikka (4 pcs).....	\$10.90
Tender pieces of boneless chicken, marinated in mild spices and yoghurt, cooked in tandoor	
Chicken 65 (hot and spicy).....	\$11.90
Crispy and spicy fried chicken tikka with curry leaves and spices	
Gobhi Manchurian.....	\$10.90
Indo-chinese cauliflower dish with soy, shallots, onion and capsicum	
Chilli Paneer.....	\$12.90
Indo-chinese cottage cheese dish with soy, shallots, onion and capsicum	
Chilli Chicken Dry (hot and spicy).....	\$13.90
Spicy Indo-Chinese chicken preparation with soy sauce, capsicum, onion and garlic and shallots	
Jhinga Til Tinka.....	\$12.90
Tiger prawns marinated in gram flour, sesame seeds and served with mint sauce	
Ajwaini Machli.....	\$9.90
Fried fish fillets flavoured with carom seeds and black pepper	
Mixed Entrée (2 person).....	\$21.90
An assortment of onion Bhaji (2 pcs), Ajwaini Machli (2 pcs), Seekh Kebab (2 pcs), Chicken Tikka (2 pcs) and papadums	

ACCOMPANIMENTS

Raita.....	\$3.90
Grated cucumber and yoghurt, sprinkled with roasted cumin	
Banana in Coconut.....	\$4.00
Banana and coconut with a dash of lime juice and flakes of almonds	
Papadums.....	\$2.00
Crispy lentil wafers	
Mango chutney.....	\$2.00
A sweet mango relish to tickle your taste buds	
Pickle.....	\$2.00
Spicy pickle to add zing to your meal	
Kachumber Salad.....	\$4.50
Tossed salad Indian style with chopped tomato, onion and cucumber	
Mango Lassi.....	\$4.00
Refreshing sweet mango and yoghurt drink	

DESSERTS

Gulab Jamun.....	\$5.00
Traditional milk dumplings, lightly fried and soaked in green cardamom, saffron and rose water sugar syrup	

DINNER PACK FOR 2

\$49.00

2 pcs Samosa
4 pcs Pappadams
Choose any two curries
Prawns \$3 extra
Small rice
2 nos Naan

DINNER PACK FOR 4

\$85.00

4 pcs onion Bhaji or 4 pcs Tandoori chicken
Choose any four curries
Prawns \$3 extra
Large Rice
4 Naans and Raita

CHEF'S SUGGESTIONS

Chicken Tikka Masala.....	\$16.90
Chicken tikka sautéed with diced onion and capsicum and rich onion tomato sauce	
Dum Ka Murg.....	\$16.90
Succulent pieces of chicken napped with herbs and spices and simmered in a smooth gravy on a slow fire	
Rarra Lamb.....	\$18.50
Mouth watering preparation of curried diced lamb and lamb mince	
Goat Do Pyaza.....	\$19.50
Tender goat in cooked with lots of onion	
Chilli Chicken (gravy).....	\$16.10
Spicy Indo-Chinese preparation with soy sauce, capsicum, onion, cooked with ginger, garlic and shallots	
Keema Mutter.....	\$16.90
Classic dish of curried lambs mince with green peas and potato	
Goan Fish Curry.....	\$16.90
Fish cooked in onion, coconut milk and curry leaves	
Prawn Curry Goanese.....	\$22.90
Tiger prawns cooked in onion, coconut milk and curry leaves	

TRADITIONAL MAINS

Butter Chicken.....	\$16.90
Tender pieces of boneless chicken cooked in the tandoor, then pan finished in a rich, creamy, tomato sauce	
Chicken Kalimirch.....	\$16.90
Black pepper spiced chicken cooked with curry leaves and mustard seeds	
Chicken Korma.....	\$16.90
Beef Korma.....	\$16.90
Lamb Korma.....	\$18.50
Tender pieces of meat cooked in delicately spiced yellow sauce with cardamom, yoghurt in smooth cashewnut based gravy	
Kadhai Chicken.....	\$16.90
Curried chicken tossed with diced onion and capsicum in tomato onion sauce with crushed pepper and coriander seeds	
Peanut Chicken.....	\$16.90
Chicken cooked in a nutty sauce with curry leaves and mustard seeds	
Lamb Vindaloo.....	\$18.50
Chicken/Beef Vindaloo.....	\$16.90
Prawn Vindaloo.....	\$22.90
A very hot and sour Goan preparation with hot chillies and vinegar - delightful favourite for those who like it hot	
Beef Madras.....	\$16.90
Beef cooked with roasted coconut, curry leaves and mustard seeds	
Beef Aloo.....	\$16.90
Tender pieces of beef cooked with soft potato and Garam masala	
Saag Lamb.....	\$18.50
Spinach and lamb cooked with fresh ginger, garlic and onions	
Lamb Rogan Josh.....	\$18.50
Traditional Kashmiri styled lamb curry with fresh aromatic spices	
Bhoona Lamb/Beef.....	\$18.50 / \$16.90
Lamb, pan sautéed with ginger, onions, lemon juice, herbs and spices in thick curry	
Prawn Hara Masala.....	\$22.90
Tiger prawns prepared in a spinach and mint-coriander sauce	
Prawn Masala.....	\$22.90
Tiger prawn tossed with curried tomatoes diced onions and capsicum	

RICE/BREADS

Small Rice.....	\$3.25
Steamed basmati rice with saffron colour	
Large Rice.....	\$5.50
Steamed basmati rice with saffron colour	
Lemon Rice (large serve).....	\$7.00
Basmati rice tempered with curry leaves, mustard, peanut, coconut and lemon juice	
Naan Plain.....	\$3.00
Leavened bread freshly baked in the tandoor	
Garlic Naan.....	\$3.90
Leavened bread with garlic freshly baked in the tandoor	
Roti.....	\$3.00
Round, unleavened, whole meal bread baked in tandoor	
Cheese/Potato/Peshawari (dry fruit) Kulcha.....	\$4.50
Naan bread with your choice of filling	
Aloo Paratha.....	\$4.50
Wholemeal bread with spiced potato	
Laccha Paratha.....	\$4.50
Flaky Indian whole meal bread	
Lamb Biriyani/Chicken.....	\$18.90/ 17.50
Basmati rice and lamb infused with the refreshing flavours of aromatic spices, fresh mint, and rose water	
Vegetable Biriyani.....	\$15.90
Goat Biriyani.....	\$19.90