





INDIAN MIRCHI

Authentic Indian Flavours



BRINGING
THE ESSENCE OF
DELICIOUS INDIA
TO YOU

ALLERGEN ADVISE: Our kitchen is not an allergen-free environment. Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, soy, dairy, seeds and shellfish during preparation. PLEASE ALERT US of any food allergy concerns prior to ordering.

SPICE LEVEL ADVISE: The spiciness level of our curries can be adjusted to your taste.

Please check with us... **HOT, MEDIUM** or **MILD**.

ENTREES

~ NON-VEGETARIAN ~

- | | |
|--|---------------------|
| 1. Lamb Samosa medium hot | 9.5 |
| 2. Chicken Tikka medium hot | 14.5 |
| 3. Chicken Mughlai Tikka medium hot | 14.5 |
| 4. Masala Fried Chicken Wings medium hot | 14.5 |
| 5. Tandoori Chicken hot | full 24 half 15.9 |
| 6. Lamb Seekh Kebab medium hot | 15.9 |
| 7. Sweet & Spicy Lamb Chops medium hot | 23.9 |

~ VEGETARIAN ~

- | | |
|---|------|
| 8. Veg Pakora medium hot | 8.5 |
| 9. Onion Bhaji medium hot | 9 |
| 10. Veg Samosa medium hot | 9 |
| 11. Cauliflower 65 hot | 13.5 |
| 12. Hara Bhara Kebab hot | 13.5 |
| 13. Honey Chilli Cauliflower medium hot | 13.5 |
| 14. Tandoori Paneer Tikka medium hot | 16.5 |

~ SEAFOOD ~

- | | |
|---------------------------------|------|
| 15. Fish Amritsari medium hot | 19.9 |
| 16. Tandoori Prawn medium hot | 20.9 |
| 17. Prawn 65 medium hot | 20.9 |
| 18. Maple Prawn mild | 20.9 |
| 19. Spicy Pan Fried Prawn hot | 20.9 |
| 20. Tuna Patties hot | 20.9 |



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19

9



18

MAINS

~ CHICKEN ~

21. **Butter Chicken** 21.9
Tandoori chicken tikka in a mildly spicy creamy tomato cashew gravy
22. **Chicken Korma** 21.9
Mildly spicy creamy nuts & onion sauce
23. **Chicken Do Pyaza** 21.9
Aromatic chicken & onion curry with a wonderful depth of flavour
24. **Methi Chicken** 21.9
Medium hot with fenugreek leaves & a hint of cream
25. **Methi Palak Chicken** 21.9
Medium hot with spinach & fenugreek leaves & a hint of cream
26. **Spicy Coconut Curry Chicken Stew** 21.9
Medium hot chicken & coconut based stew
27. **Chicken Madras** 21.9
Hot and rich coconut based curry
28. **Saag Chicken** 21.9
Medium hot spinach & Indian herb gravy
29. **Chicken Tikka Masala** 21.9
Chicken tikka in a medium hot aromatic onion tomato sauce
30. **Chicken Jalfrezi** 21.9
Tandoori roasted chicken in a medium hot capsicum, onion & tomato based curry
31. **Chicken Badami Korma** 21.9
Mildly spicy creamy almond & cashew sauce
32. **Chicken Chettinad** 21.9
Chicken in a hot coconut sauce of aromatic south Indian spices
33. **Mango Chicken** 21.9
Mildly spicy creamy curry with mango puree
34. **Anglo-Indian Chicken Curry** 21.9
Special creamy saffron curry that is mildly spicy
35. **Kozhi Pirattal** 21.9
Semi dry hot curry with south Indian style herbs & spices





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36. **Chicken Karahi** 21.9
Medium hot rich onion tomato curry
37. **Chicken Vindaloo** 21.9
A hot curry with a hint of malt vinegar

MAINS

~ BEEF ~

38. **Beef Rogan Josh** 22.9
Medium hot rich onion tomato curry with whole ground Indian spices
39. **Beef Korma** 22.9
Mildly spicy creamy sauce with nuts
40. **Beef Saag** 22.9
Medium hot creamy spinach curry
41. **Beef Vindaloo** 22.9
Fiery hot traditional Goan style curry
42. **Beef Madras** 22.9
Hot rich coconut based South Indian curry
43. **Beef Chettinad** 22.9
Hot coconut based South Indian curry with aromatic spices

MAINS

~ LAMB ~

44. **Lamb Rogan Josh** 23.9
A medium hot rich onion tomato curry with whole ground Indian spices
45. **Lamb Korma** 23.9
Mildly spicy creamy sauce with nuts
46. **Lamb Saag** 23.9
Medium hot creamy spinach curry
47. **Lamb Vindaloo** 23.9
Fiery hot traditional Goan style curry
48. **Lamb Madras** 23.9
Hot rich coconut based South Indian curry
49. **Lamb Chettinad** 23.9
Hot coconut based South Indian curry with aromatic spices

MAINS

~ SEAFOOD ~

50. **Malabar Fish Curry** 23.9
Traditional Kerala style medium hot fish curry with a rich coconut base
51. **Goan Fish Curry** 23.9
Fish fillets in hot Goan style curry
52. **Goan Prawn Curry** 24.9
Prawns in hot Goan style curry
53. **Fish Masala** 24.9
Medium hot onion & tomato based curry with capsicum
54. **Prawn Madras** 24.9
Hot Madras style rich creamy coconut based curry
55. **Prawn Masala** 24.9
Medium hot tomato & onion sauce with pounded whole spice and capsicum
56. **Prawn Malai Korma** 24.9
Mildly spicy creamy almond & cashew sauce
57. **Prawn Jalfrezi** 24.9
Medium hot onion & tomato sauce with capsicum
58. **Prawn Vindaloo** 24.9
Tangy, spicy and flavourful prawns
59. **Prawn Saag** 24.9
Prawn and spinach based curry



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MAINS

~ VEGETARIAN ~

60. **Veg Korma** 16.9
Mixed vegetables in a mildly spicy creamy cashew nut sauce
61. **Mixed Veg Curry** 16.9
Vegetables in a medium hot onion tomato sauce
62. **Dhal Tadka** 14.9
Medium hot yellow lentils with spices & herbs
63. **Dhal Makhani** 15.9
Black lentils in mildly spicy creamy tomato & butter sauce

64. **Malai Kofta** 18.9
Cottage cheese dumplings
65. **Palak Paneer** 18.9
Cottage cheese in a medium hot spinach & cream sauce
66. **Paneer Butter Masala** 18.9
Cottage cheese in a rich creamy tomato & cashew nut sauce
67. **Paneer Jalfrezi** 18.9
Cottage cheese in a medium hot tangy sauce
68. **Aloo Jeera** 16.9
Medium hot potatoes in a rich cumin sauce
69. **Aloo Mutter** 16.9
Medium hot potatoes & green peas in onion tomato sauce
70. **Mushroom Kharai** 18.9
Medium hot semi-dry mushroom curry
71. **Navratan Korma** 17.9
Vegetables, nuts & dried fruits in a mildly spicy creamy curry
72. **Aloo Palak** 17.9
Medium hot potato & spinach curry
73. **Aloo Gobi** 16.9
Medium hot potato & cauliflower curry
74. **Eggplant & Potato Masala** 16.5
Eggplant & potato in a rich onion & tomato sauce
75. **Mutter Paneer** 18.9
Paneer cheese & green peas
76. **Chickpea Masala** 16.5
Chickpeas in a spicy onion tomato masala gravy
77. **Bombay Potatoes** 16.0
Semi dry side dish made from potatoes, onions, tomato & spices with mustard seeds and curry leaves
78. **Kadai Paneer** 17.5
Paneer & bell peppers in fragrant ground spice powder
79. **Kadai Mix Vegetables** 17.5
Mix vegetables & bell pepper in fragrant ground spice powder
80. **Eggplant Masala** 17.5
Semi dry eggplant curry



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SIZZLER TASTING PLATE

~ VEGETARIAN ~

81. **Vegetable Samosa, Hara Bhara Kebab, Paneer Tikka, Onion Bhaji** 24.9

~ NON-VEGETARIAN ~

82. **Lamb Samosa, Lamb Seekh Kebab, Fish Amritsari, Chicken Mughalai Tikka or Chicken Tikka** 27.9



82

HOUSE SPECIALTY

~ GOAT ~

83. **Goat Curry** 24.5
Chef's signature medium hot curry of goat on the bone
84. **Goat Chettinad** 24.5
Traditional South Indian style hot curry of goat on the bone

84



BIRYANI

~ ALL BIRYANIS ARE SERVED WITH RAITA ~

- | | |
|---|------|
| 85. Goat or Prawn or Fish or Lamb Biryani | 22.9 |
| 86. Beef or Chicken Biryani | 21.9 |
| 87. Vegetarian Biryani | 18.9 |

RICE

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|---|-----|
| 88. Pulao Kashmeeri sweet & creamy with nuts & fruits | 7 |
| 89. Plain Biryani Rice | 7 |
| 90. Jeera Rice | 6.5 |
| 91. Cashew & Coconut Rice | 6.5 |
| 92. Saffron Rice | 5.5 |
| 93. Steamed Basmati Rice | 5 |

BREAD

~ FROM OUR TANDOOR ~

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|---|-----|
| 94. Kheema Naan filled with lamb mince | 6.5 |
| 95. Cheese Naan filled with cheddar & paneer cheese | 6 |
| 96. Chilli Naan sprinkled with chilli flakes | 5.5 |
| 97. Butter Naan | 5.5 |
| 98. Kashmeeri Naan filled with dried fruits & nuts | 5 |
| 99. Chilli Garlic Naan | 5.5 |
| 100. Aloo Kulcha filled potato & spices | 5 |
| 101. Tandoori Paratha | 4.5 |
| 102. Garlic Naan | 4.5 |
| 103. Plain Naan | 4 |
| 104. Roti | 4 |

CONDIMENTS & SIDES

- | | |
|--|-----|
| 105. Condiments Set
Pickles, Mango Chutney, Mint Chutney & Papadums | 7 |
| 106. Pickled Mixed Vegetables | 2.5 |
| 107. Mint or Mango Chutney | 3 |
| 108. Papadums | 4 |
| 109. Cucumber Raita | 4 |
| 110. Green Salad | 5 |



95



92



96



105

KIDS

- | | |
|---|------|
| 111. Chicken Nuggets & Chips | 12.9 |
| 112. Spring Roll & Chips | 12.9 |
| 113. Chips | 8 |



DESSERTS

- | | |
|---|-----|
| 114. Pistachio Cardamom Sticky Date Pudding | 12 |
| 115. American Chocolate Brownie with Walnuts | 9 |
| 116. Gulab Jamun | 5.5 |
| 117. Vanilla Ice Cream | 5 |



DRINKS

~ COLD ~

- | | |
|--|---|
| 118. Mango Lassi | 6 |
| 119. Kombucha | 6 |
| 120. Lassi choice of sweet or salty | 5 |
| 121. Soda Water | 4 |
| 122. Ginger Beer | 4 |
| 123. Soft Drinks 375ml can | 3 |
| 124. Kids Drinks | 3 |

~ HOT ~

- | | |
|----------------------------|-----|
| 125. Masala Chai | 4.5 |
| 126. Milk Tea Plain | 4 |



BYO

CORKAGE CHARGES
MAY APPLY



LOVE
JOY
FOOD



OPEN FOR DINNERS

Tuesdays to Sundays 5pm - 10pm

Closed on Mondays

 **08 9395 7246**

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Catering available for special occasions with choices of both
Indian and **Continental** dishes. Please contact us with your
requirements, we will be happy to discuss options with you.

