

TANDOORI VARIETIES

Served with salad and mint sauce

Tandoori Mixed Grill*	8.95
<small>Chicken tikka, lamb tikka, tandoori chicken and lamb chop</small>	
Chicken Tikka	6.95
Tandoori Chicken ½	6.95
Tandoori King Prawns*	9.95
Chops	7.95
Chicken Shashlik	7.95
<small>With grilled onions, peppers and tomatoes</small>	

BIRYANI DISHES

Chicken	7.95
Lamb	8.25
King Prawn*	9.95
Vegetable (v)	6.95
Special Mix	9.95
<small>Cooked with chicken, lamb and prawns</small>	

SIDE DISHES

Bombay Potato (v)	3.35
<small>Spicy potatoes</small>	
Saag Bhaji (v)	3.35
<small>Spinach</small>	
Brinjal Bhaji (v)	3.35
<small>Aubergine</small>	
Saag Aloo (v)	3.35
<small>Spinach and potatoes</small>	
Saag Paneer (v)	3.35
<small>Spinach and Indian cheese</small>	
Chana Aloo (v)	3.35
<small>Chickpeas and potatoes</small>	
Gobi Bhaji (v)	3.35
<small>Cauliflower</small>	
Aloo Gobi (v)	3.35
<small>Cauliflower and potatoes</small>	
Bhindi Bhaji (v)	3.35
<small>Okra</small>	
Daal Masala (v)	3.35
<small>Lentils</small>	
Tarka Daal (v)	3.35
<small>Lentils with garlic fry topping</small>	
Vegetable Bhaji (v)	3.35
<small>Mixed vegetables</small>	
Mushroom Bhaji (v)	3.35
<small>Sliced mushrooms</small>	

NON INDIAN CHOICE

Served with chips and salad

Choice of Omelette	6.95	Scampi	6.95
Fried Chicken	6.95	Chicken Nuggets	6.95

CHAWAL (RICE)

Pilau Rice	2.40
Boiled Basmati Rice	2.45
Fried Rice With onions	2.95
Mushroom Rice	2.95
Egg Fried Rice	2.95
Lemon Rice	2.95
Kashmiri Rice (n)	2.95
<small>Sweet rice with sultanas, nuts & sugar</small>	
Keema Rice	2.95
<small>Minced meat</small>	
Vegetable Rice	2.95
Special Rice	2.95
<small>With peas & egg</small>	

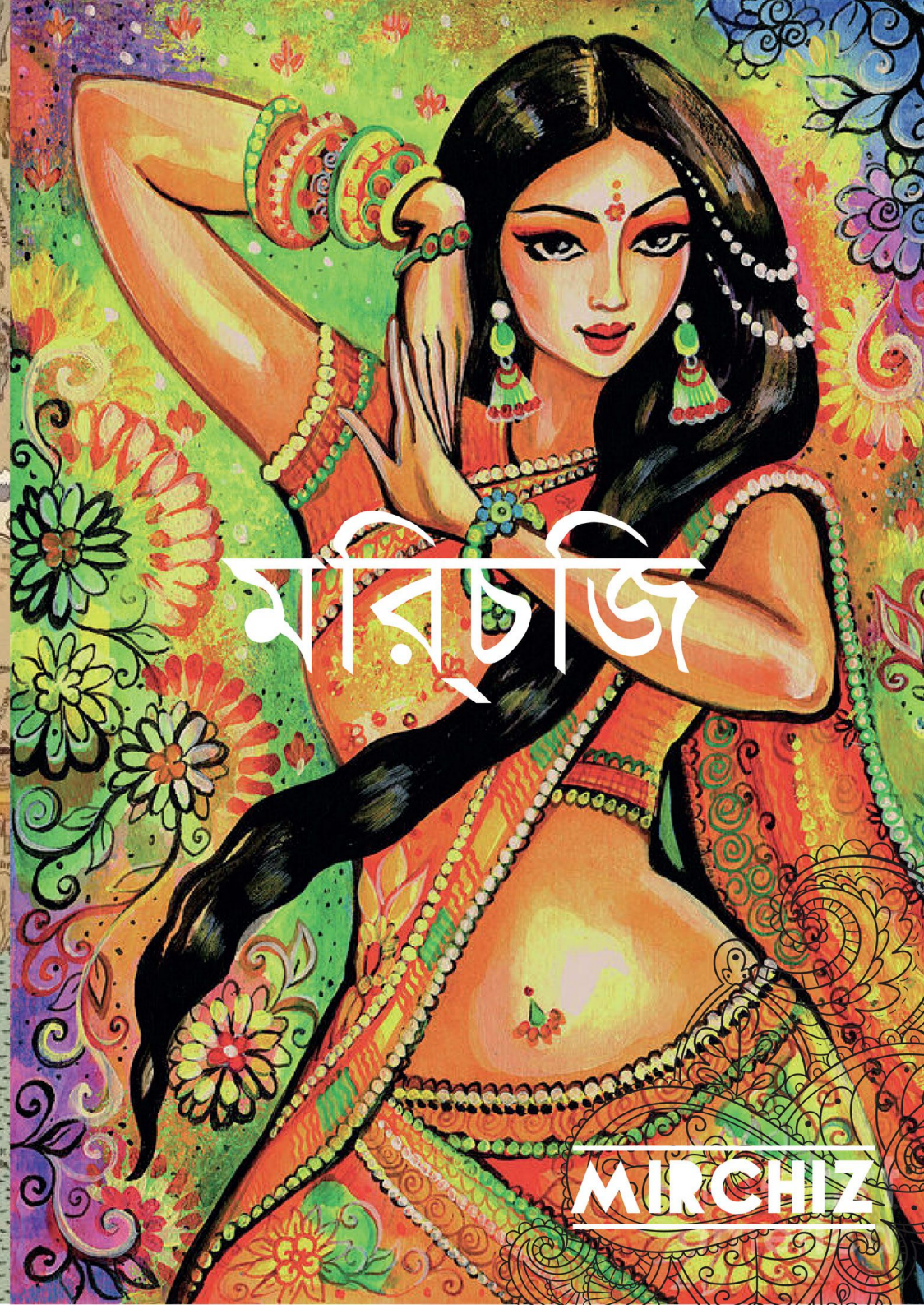
ROTI

Freshly Baked

Plain Nan	2.85
Garlic Nan	2.95
Peshwari Nan (n)	2.95
<small>Sweet with sultanas, almond & coconut.</small>	
Keema Nan	2.95
<small>Minced Meat</small>	
Cheese Nan	2.95
Kulcha Nan	2.95
<small>Cheese & onion</small>	
Chapati	0.70
Garlic Chapati	0.80
Tandoori Roti	2.55
Garlic Roti	2.65
Sylheti Paratha	2.75
<small>Layered unleavened flatbread</small>	

Accompaniments/ Extras

Popadom	0.60
Spiced popadom	0.70
Pickle Tray	2.15
<small>Onion salad, mango chutney, mint sauce & lime pickle</small>	
Chips	1.95
Mint Sauce	0.60
Mango Chutney	0.60
Mixed Pickle	0.60
Onion Salad	0.60
Raita	1.50
<small>Onion or cucumber</small>	
Green Salad	1.50



MIRCHIZ

STARTERS

Served with salad and mint sauce

Mirchiz Mix Starter Chicken tikka, lamb tikka & sheekh kebab	4.45
Nambali NEW Prepared with strips of grilled breast chicken coated in our Herb Pesto. Layered with a shredded cheese topping.	3.95
Meat Samosa Triangular pastry filled with meat	3.55
Sheekh Kebab Marinated minced lamb skewered on the grill.	3.45
Mirch Kebab Marinated minced lamb mixed with chillies and onions skewered on the grill.	3.65
Chicken or Lamb Tikka Marinated chicken breast or lamb cooked on the grill and served as cubes.	3.95
Duck Tikka* NEW Marinated duck breast cooked on the grill and served as cubes.	3.95
Tandoori Chicken Quarter chicken marinated in special spices and cooked on the grill.	3.95
Lamb Chops* Marinated tender lamb chops grilled.	4.25
Chicken Tikka Pakora Chicken tikka fried in batter.	4.25
Chicken Chaat Chicken cooked in special chaat masala sauce, presented on a puree.	3.95
Garlic Chicken Tikka NEW Chicken Tikka friend in a buttery garlic sauce.	3.95
Grilled Chicken Wings NEW Flame grilled chicken wings to tantalise your tastebuds.	3.95

STARTERS TO SHARE

Starter for Two* Chicken tikka, lamb tikka, sheekh kebabs & onion bhaji.	7.95
Platter for Four* Chicken tikka, lamb tikka, lamb chops, vegetables rolls & onions bhajis.	14.95
Vegetarian Starter For Two* Vegetable Samosa, Vegetable Pakoras, Onion bhaji's and Spring Rolls.	5.95

MIRCHIZ PREMIER SELECTION

All premier selections are served with Pilau Rice or Plain Nan

Mix Special* King prawn, chicken tikka & lamb tikka cooked in a special spicy sauce.	10.95
Garlic Fusion* NEW Intense hit of garlic sauce. Toasted garlic and a mélange of spices are added at intervals to produce this garlic tasting phenomenon. Served on a sizzler.	10.95
Batafkah (duck)* Duck tikka cooked in a bhuna style sauce, with the addition of fresh curry leaves & coriander, served with a fried whole egg.	10.95
Minted Gai Ka Gosht* (beef)* Beef cooked with a special mint sauce paste and fresh mint leaves.	10.95
Goa Green (n) NEW Strips of chicken tikka cooked in a sweet & sour sauce - made from coriander, lemons, chilli, coconut & almond powder.	9.95
Mustard Lamb* Tender lamb leg meat cooked in a mustard seed, onion and mustard paste sauce.	10.95
Salmon* Fresh grilled fillets cooked in saffron & creamy curry sauce finished with black pepper.	10.95
Sabzi Bahar (mixed vegetable) (v)* Pot roasted selected vegetables including baby carrots, baby corn, cauliflower, broccoli, courgette, beans and potato.	8.95
Murgh Jaipur* Whole chicken breast served in a spicy minced meat sauce.	8.95
Shatkora* Chicken or lamb cooked with traditional herbs, spices & shatkora (Bangladeshi dried citrus fruit) giving a unique taste of spice and zest.	9.95
Nawabi Mix* Chicken tikka, lamb tikka, tandoori chicken, king prawn and spiced kebab with herbs & a hot sauce.	10.95
Sylheti Special Chicken or Meat cooked in special herbs & spices traditionally found in the villages of Bangladesh, resulting in the perfect combination of spices to indulge your tastebuds. Hot Dish.	10.95

VEGETERIAN STARTERS

Aloo Tikki Chaat NEW Chickpeas & potatoes lightly spiced & drizzled with assorted chutneys & sweet yoghurt.	4.25
Vegetarian Starter (v) Onion bhaji, vegetable pakora and vegetable roll.	3.55
Onion Bhaji (v) Spicy onion mixed with gram flour & fried in a ball shape.	3.55
Vegetable pakoras (v) Spicy mixed vegetables fried in a flour batter.	3.55
Vegetable Samosa (v) Triangular pastry filled with vegetables.	3.55
Paneer Tikka Pakoras (v) Marinated Indian cheese skewered in the tandoor and fried in batter.	3.55
Chana Aloo Chaat (v) Chickpeas and potato in a chaat masala sauce, served on a puree.	3.55

SEAFOOD STARTERS

Bhaja Machli* Coley fish marinated in lemon & tandoori masala, deep fried.	3.85
Fish pakora* Marinated Coley fish fried in a spicy batter.	3.95
King Prawn Chaat* King prawn cooked in a chaat masala sauce, served on a puree.	4.95
Garlic King Prawns* Large king prawns fried in a buttery garlic sauce.	4.95
Prawn Chaat Prawn cooked in a special chaat masala sauce, presented on a puree.	3.85

(n) contains nuts- other dishes may also contain traces of nuts as nuts are used in our kitchen.

(v) Suitable for vegetarians

*Exempt from specified offer (£2 extra)

TIKKA MASALA

Chicken Tikka (n)	7.95
Lamb Tikka (n)	8.95

(spicy or mild) A most popular dish. Marinated chicken or meat cooked in the tandoor then cooked in a special dry tikka masala sauce with yoghurt. The mild version is cooked with the additions of cream and coconut (n)

MIRCHIZ SPECIAL BALTI MASALA

A unique & complex dish of all great curries, marinated in special herbs & spices, crushed garlic & ginger in a thick masala sauce. Garnished with green peppers and coriander

Chicken	7.45
Meat	8.45
Keema	8.45
Chicken Tikka	8.45
King Prawn*	9.95
Vegetable	6.95

CHEF SPECIALITIES

Zai Naga Shreds of chicken tikka cooked in hot chilli sauce (naga) deriving from Bangladesh.	8.45
Jorda Aloo NEW Fillet of lamb which is prepared with oriental spices with fruits to provide a dish with sweet & sour flavour & garnished with crispy potatoes & coriander.	8.45
Chicken or Lamb Pasanda (n) A sweet creamy dish similar to the korma. Tikka is cooked with cream, coconut, mixed nuts and mango slices. A must for korma lovers.	8.25
Garlic Chilli Chicken or Lamb Extensive use of garlic, garlic infused oil and chilli pickle, finished with sliced green chillies.	8.25
Special Tandoori Achar Chicken tikka, lamb tikka and sheikh kebab cooked in a mixed fruit and vegetable pickle. Spicy and sour.	8.45
Murghi Massallam Chicken tikka cooked with minced meat cream & bay leaf.	8.25
Kofta Khana (n) Deep fried meatballs cooked in a concentrated cream, onions & tomato base, garnished with herbs, coriander & mixed nuts.	8.25
Keema India NEW Minced meat, chicken tikka perfectly combined with potatoes & green chillies.	8.45
Sag Gosht or Chicken Lamb or chicken cooked with spinach and garnished with tomato and onions.	8.25
Bendi Gosht Tender pieces of lamb cooked with okra, garnished with tomato and onions.	8.25
Chicken Tikka Makkani (n) Chicken tikka pieces cooked in a creamy buttery sauce. Very mild.	8.25
Keema Motar An authentic minced meat dish cooked with green peas and garnished with tomato and onions.	8.45
Chicken Chorch NEW Thin slices of chicken tikka in a deep sauce of medium spices.	8.45

VEGETERIAN DISHES

Mirchiz Sabzi Laziz (v) Wholesome selections of vegetables cooked with a red onion and honey sauce.	6.25
Quorn (v) Meat free mince cooked in a bolognese style sauce with plum tomatoes, chopped peppers and red kidney beans. Spicy but not hot.	6.25
Buttered Pumpkin (v) Sweet pumpkin cooked with butter beans in a mild buttery sauce.	6.25
Mixed Vegetables Roshuni (v) Mixed Vegetables cooked with fresh tomatoes, onions, coriander and garlic flakes.	6.25
Chilli Aubergine (v) Red dried chillies and aubergine cooked in an onions gravy sauce.	6.25
Bhaja Bhindi (v) Fried okra lavished with browned onions, garlic and tomatoes. Dry stir fry type of dish.	6.25
Mushroom Masala (v) Spiced mushrooms garnished with fried peppers, onions and tomatoes.	6.25
Sabzi Bhakara (v) Mixed vegetables, fresh ginger, coriander & tomato.	6.25
Paneer Tikka Masala (v) (n) (Spicy or mild) Cubed paneer cooked in a spicy tikka masala sauce with sliced green chillies and plenty of herbs and spices. The mild version is cooked with the addition of cream and coconut.	6.25
Vegetable Nihari (v) Mixed vegetables cooked in a dry sauce and garnished with special fried mushroom and onions.	6.25

SEAFOOD DISHES

Tandoori King Prawn Delight (n)* Large King Prawns, fried and cooked in a sour cream sauce with a hint of sweetness.	10.95
Mirchiz King Prawn Masala (n)* Whole king prawns cooked in a special ginger, garlic and tomato sauce.	10.45
Cod Khakhri* Fresh cod steaks cooked in special spices & mustard.	9.95
Jhinga Uri (king prawn)* King prawns cooked garlic infused oil, peppers and sliced beans.	9.95
Chingri Sagwala* King prawns cooked in spinach, olive oil and garlic fry topping.	9.95

POPULAR VARIETIES

All served in a sizzling wok

Karahi Cooked with fresh green chillies, pot roasted onions and ginger. Served in a sizzling wok style dish	
Balti A dish cooked with a special tangy Balti sauce and jalapeno chilli	
Jalfrezi Served with fried onions, green chillies and peppers. Traditionally slightly hot served on a sizzling dish	
Chicken	7.25
Meat	7.45
Keema	7.45
Chicken Tikka	7.95
King Prawn*	8.95
Vegetable	6.25

TRADITIONAL FAVOURITES

Korma (n) Cooked with cream and coconut creating a rich creamy sweet taste. Popular beginners dish	
Bhuna A popular curry. Cooked in a concentrated sauce with specially selected herbs and spices, ginger and garlic. Garnished with coriander	
Madras A dish of South Indian origin, cooked in a rich hot sauce. For those with a strong palate	
Vindaloo A very hot dish cooked in a thick chilli concentrated sauce. For those with a strong palate	
Pathia A combination of garlic, onion, tomato, red chilli and red pepper balanced with a little sweetness, giving this dish a sweet and sour taste	
Dhansak A Persian originated curry mildly spiced. Cooked in a texture lentil base with pineapple to create a sweet and sour sauce	
Rogan Josh A well flavoured sauce with a hint of chilli creating a slight bite for the taste buds. Garnished with a fried tomato and onion sauce. A real delight	
Dopiaza Deriving its name from the extensive use of specially spiced and brisky fried onions. Garnished with coriander and fenugreek	
Chicken	6.95
Meat	7.45
Keema	7.45
Chicken Tikka	7.95
King Prawn*	9.95
Vegetable	6.25