

MIRRCH MASALA

Indian & Tandoori Cuisine

Open 7 Days
Dinner: 4.00pm till late

Phone: 06 357 60 40
164 Albert Street, Palmerston North

Delivery
Minimum Order \$20.00

Charges
We only accept cash or cheque for delivery
\$4.00

All curries can be mild, medium, kiwi hot, medium hot, hot and Indian hot. We use fresh ingredients and all curries are MSG free.
Delays likely during peak times, please ring to place your order early.

Entrée & Tandoori

All served with salad & chutney (sauce)

Vegetable Samosa (2 Pieces) (Must Try)

– Crispy deep fried triangular Indian pastry filled with vegetables & dry fruits.

Vegetable Pakora (9 Pieces)

– Fresh vegetables dipped in spiced chick pea batter and fried until crispy

Onion Bhaji

– Sliced onions, chopped potatoes & spinach mixed with chickpea flour & Indian spices & deep fried until crispy

Aloo Bonda (4 Pieces)

– Mashed potatoes mixed with sliced onions, tomatoes, peanuts and mild Indian spices, deep fried until crispy.

Corn Finger Kebab (4 Pieces)(Must Try)

– Baby corn covered with a mixture of mashed potatoes, mashed corn kernels, coriander & mild Indian spices& deep fried until crispy.

Murgh Malai Kebab (Chicken Tikka)

– Tender boneless pieces of chicken marinated overnight in hanged curd, cheese & cashew nut paste and smoke roasted in the tandoor (Indian clay oven)

Tandoori Chicken

– Chicken marinated hang curd and traditional Indian spices overnight, skewered and smoke roasted in tandoor.

Tangdi Kebab (4pieces)

– Tender chicken drum sticks delicately marinated in hanged curd, cheese, cashew nut paste and smoke roasted in Tandoor.

Seekh Kebab

– Minced lamb flavoured with special pounded herbs and spices, skewer roasted in Tandoor

Fish Mirch Masala (Must Try)

– Fish mince mixed with mild Indian spices & herbs, made into roundels & stuffed with cheese & deep fried.

Fish Amritsani

– Spiced and battered fish in traditional Indian style, deep fried until crispy

Tandoori Prawns

– Prawns marinated in ajwain & spiced yoghurt, skewered & grilled in tandoor.

Rice specialties

(All Biryani's accompanied by Cucumber Raita)

Lamb Biryani

– A superb combination of lamb and basmati rice cooked to perfection on simmer.

Chicken Biryani

– A delicious combination of chicken, spices and basmati rice.

Vegetable Pulao

– Sautéed vegetables tempered with cumin seeds on basmati rice and garnished with cashews.

Breads

Roti (wholemeal flour bread)	2.00
Naan (without butter)	2.50
Butter Naan (with butter)	3.00
Parantha (flaky whole meal butter bread)	3.00
Garlic Naan (garlic stuffed naan)	3.50
Keema Naan (stuffed with spiced lamb mince)	4.00
Onion Kulcha (stuffed with chopped onion)	3.50
Paneer Kulcha (stuffed with cottage cheese)	4.00
Cheese Naan (stuffed with cheese)	4.00
Shahi Naan (stuffed with fruits and nuts)	4.00
Cauliflower Kulcha (stuffed with cauliflower)	3.50
Pudina Parantha (flaky bread with mint)	3.50

Accompaniments

Papadam (4 pieces)	2.00
Pickle	2.00
Avocado Chutney	3.00
Mint Chutney	2.00
Mango Chutney	2.00
Tamarind Chutney	2.00
Raita	2.50
Onion-Tomato Cucumber	3.00
Walnut Reddish Chutney	3.00
Burani Raita (garlic flavoured)	3.50
Boondi Raita	3.50

Entrée

Main

5.00

6.00

5.00

5.00

6.00

8.50

14.00

9.00

17.00

6.50

12.00

7.00

13.00

8.50

16.50

8.50

16.50

9.00

17.00

14.00

14.00

13.00

Mains: All served with Basmati Pulao Rice

Seafood

Goan Fish Curry

- Fish pieces simmered in coconut milk, tempered with mustard seeds and curry leaves

15.90

Fish Jalfrezi

- Fish pieces tempered with mustard & sesame seeds, cooked with julienne of onion, tomatoes, capsicum, ginger and fresh coriander.

15.90

Prawn Mirch Masala (Chingari Malai Curry)

17.00

- Prawns cooked in special chef's sauce
Chef's Specialty

Prawn Lababdar

- Succulent Prawns cooked in aromatic spices with a sweet and sour sauce

16.50

Butter Prawn

- Prawns cooked with chefs special butter sauce.

16.50

Prawn Jalfrezi

-Prawn pieces tempered with mustard & sesame seeds, cooked with julienne of onion, tomatoes, capsicum, ginger and coriander

16.50

Chicken

Butter Chicken

- Succulent pieces of chicken pieces marinated overnight, cooked in the Tandoori oven and smothered in an alluringly spiced creamy tomato sauce

Half

Full

8.50

14.00

Chicken Kali Mirch (Must Try)

- Smoked chicken pieces cooked with rich onion & cashew nut gravy flavoured with roasted black pepper.

8.50

14.00

Chicken Tikka Masala

- Pieces of tandoor roasted chicken prepared in chef's special sauce (House Speciality)

8.50

14.00

Murgh Mirch Masala (Selana) (Chef's Special, Must try)

- Chicken breast, stuffed with cheese, mint, dry nuts, rolled & cooked with chef's special gravy

14.00

Chicken Korma

-Tender boneless chicken pieces cooked in rich cashew nut gravy.This sublime korma was served to Moghul Emperor Shahjehan, the builder of the Taj Mahal, who was reputedly very fond of all-white banquets. It has subtle, but assertive flavour.

8.50

14.00

Chicken Vindaloo

- Chicken cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa

8.50

14.00

Chicken Balti

-Tandoor roasted chicken pieces cooked with julienne of capsicum, onion, and tomato in an onion-tomato based gravy

14.00

Chicken Kadahi

- Boneless pieces of chicken cooked with fresh vegetables, ginger and tempered with coriander seeds

14.00

Chicken Saag

-A beautiful dish from the Royal repertoire of India, cubed chicken cooked in a spice-laced spinach sauce

14.00

Chicken Madras

- Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds

8.50

14.00

Mango Chicken

- Boneless chicken pieces cooked in a delicately spiced creamy mango sauce flavoured with green cardamom

8.50

14.00

Lamb

Lamb Roganjosh

-A deliciously spiced slow-cooked lamb dish in a rich onion sauce with a special strain of spices which have a brilliant colour but do not scorch the palate!

Half

Full

8.50

14.00

Lamb Saag

-A beautiful dish from the Royal repertoire of India, lamb cooked in a spice-laced spinach sauce

14.00

Lamb Vindaloo

- Lamb cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa

8.50

14.00

Lamb Korma	8.50	14.00
– Tender boneless juicy lamb pieces cooked in rich cashew nut gravy. It has subtle, but assertive flavour		
Lamb Rara Gosht		14.00
– Tender lamb pieces cooked with lamb mices, mild Indian spices, herbs and onion tomato sauce		
Gustaba (Must Try)		15.00
– Lamb mince balls cooked in chef's special sauce (speciality from Kashmir)		
Lamb Mirch Masala (Must Try)		14.00
– Lamb pieces cooked with fresh vegetables (carrot, beetroot, radish & spring onions) in onion-tomato based gravy.		
Lamb Madras		14.00
– Lamb pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds		
Beef	Half	Full
Beef Madras		14.00
– Beef pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds		
Beef Vindaloo	8.50	14.00
– Beef cooked with chillies and a special blend of Indian herbs and spices. Hot and spicy speciality from Goa		
Beef Korma	8.50	14.00
– Tender boneless juicy beef pieces cooked in rich cashew nut gravy. It has subtle, but assertive flavour		
Beef Kadahi		14.00
– Beef cooked with fresh vegetables, ginger and tempered with coriander seeds		
Vegetarian	Half	Full
Palak Paneer		13.00
– Fresh Cottage Cheese and spinach cooked in selected herbs and spices		
Paneer Makhani	8.50	13.00
– Diced fresh Cottage Cheese cooked in mouth watering creamy tomato sauce		
Kadahi Paneer		13.00
– Fresh Cottage Cheese cubes cooked with onion, capsicum, tomatoes and sublime tomato based gravy		
Paneer Pasanda		13.50
– Fresh cottage cheese pieces stuffed with mango chutney & dry nuts cooked in cashew gravy		
Malai Kofta		13.00
– Cottage cheese and potato dumplings served in a creamy sauce		
Mirch Masala Kofta (Bisbali Kofta) (Must try)		13.50
– Mashed potatoes, carrots & cottage cheese mixed together with Indian Spices made into cone shape & simmered in fresh rich gravy		
Navratan Korma	7.50	13.00
– A superb example of royal cuisine of India, a total of nine types of seasonal vegetables and nuts braised in a rich and creamy sauce with subtle spice		
Saag Aloo	7.50	12.00
– Fresh potatoes and spinach cooked in selected herbs and spices		
Aloo Gobi	7.50	12.00
– Fresh garden cauliflower and potatoes cooked to taste in mild hint of exotic Indian spices		
Aloo Capsicum	7.50	11.50
– Potatoes cooked with diced capsicum and tomato based gravy		
Sabji Miloni	7.50	13.00
– Fresh seasonal vegetables with spinach & fenugreek cooked with Indian spices tempered with fresh coriander		
Dal Makhani	7.50	12.00
– Black lentils blended with selected spices and cooked with ginger, garlic and coriander		
Desserts		4.00
Chocolate Kulfi	– Indian style chocolate ice-cream with chocolate chips.	
Mango Kulfi	– Indian style ice-cream with mango flavour	
Mango Lassi	– Churned yogurt flavoured with mango.	