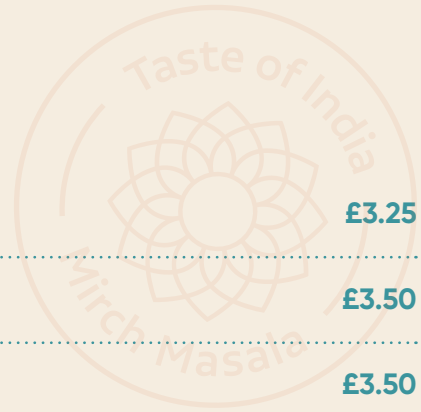




Indian

The world has always loved Indian food. At Mirch Masala, you can treat yourself to regional and traditional dishes. From South Indian meals like filled Uttapam pancakes to classic curries like our Paneer tikka masala, this is your chance to try something you might not have had before.

Indian Starters



Samosa (V)

Deep fried pastry triangles with filling (3)

Peas and Potato* (V) £3.25

Beetroot and Coconut* (V) £3.50

Vegetarian Kheema (Soya) (V) £3.50

Pin Wheel* (V) £3.50

Kachori (V)

Deep fried filled pastry spheres (4)

Lentil* (V) £3.25

Peas* (V) £3.25

Spring Rolls (V)

Crispy deep fried filled pastry rolls (3)

Vegetable* (V) £2.95

Paneer £3.75

Aloo Tikki* (V) (GF) £3.50

Shallow fried potato patties seasoned with a blend of Indian spices

Chole Samosa (V) £4.95

Samosa topped with spicy chickpeas and chutney

Dhokla* (V) £3.75

Steamed gram flour sponge tempered with mustard and sesame seeds and green chillies. Served with chilli, coriander and tamarind chutneys

Jeera Mogo* (V) (GF) £4.50

Cassava chips stir fried with cumin seeds, green chillies and coriander

Bhajia Plater* (V) (GF) £5.25

Onion, potato, aubergine, methi and green chilli fritters. Served with chutney

Crispy Bhajia* (V) (GF) £4.75

Crispy potato fritters

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Indian Tapas



Mirch Masala Deluxe Chaat* (V)	£5.25
Our special bhel mix with samosas, dalwada, chickpeas and potatoes, topped with seasoned yoghurt, chutneys and coriander	
Papdi Chaat* (V)	£4.50
Crispy flat savouries topped with sev, potatoes, onions, seasoned yogurt and chutney	
Khasta Kachori Chaat* (V)	£3.50
Flaky pastry filled with a moong dal mixture and deep fried, topped with potatoes, sev, sweet and spicy chutney and yoghurt	
Sev Puri* (V)	£4.75
Crispy flat puris topped with sev, potatoes, onions and chutney	
Dahi Puri*	£4.95
Crispy flat puris topped with sev, potatoes, onions, yogurt and chutneys	
Dahi Wada*	£4.25
Lentil spheres dipped in delicately spiced yoghurt, served with ambli chutney	
Pani Puri* (V)	£4.95
Crispy puris served with potatoes, chickpeas, ambli and mint water	
Bhel Supreme* (V)	£3.95
Mixture of bombay mix, dried rice, chickpeas, potatoes topped with onions, chutney and coriander	
Mogo Pili Pili* (V) (GF)	£4.25
Chunky cassava chips in a special spicy sauce	
Fried Idli* (V) (GF)	£3.75
Deep fried rice cakes served with chutney	
Wada Pau (V)	£3.50
Popular Indian street food snack, consisting of spiced, deep-fried potato bhajia garnished with various chutneys and served in a bun	
Dabeli (V)	£3.50
Sweet and spicy potato mixture filled into a bun and then topped with onions, masala peanuts, fresh garlic chutney and sev	
Ragda Patties* (V) (GF)	£4.95
Spiced potato patties with curried peas (ragda), served with chutney and sev	
Hara Bhara Kebab* (V) (GF)	£4.25
Spinach and potato patties seasoned with a blend of herbs and spices	
Paneer Kebab*	£6.50
Tandoori paneer, onions, tomatoes and peppers. Served with pitta bread	

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Indian Sizzlers

All marinated in a tandoori sauce, grilled with onions and peppers and served on a hot plate



Paneer Tikka* (GF)	£7.50
Tandoori Mogo* (V) (GF)	£6.95
Mirch Masala Special Sizzler* (V) (GF) (Paneer, potato and mogo)	£7.95
Aloo Shaslik* (V) (GF)	£6.95

South Indian Dishes

Idli Sambhar* (V) (GF)	£4.75
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Steamed rice cakes served with sambhar and coconut chutney

Uttapam (Lentil Pancakes)

Served with sambhar and coconut chutney. Choose from following fillings:

Masala* (V) (GF)	£5.25
Paneer Masala* (GF)	£5.75
Vegetable* (V) (GF)	£4.95
Onion and Tomatoes (V) (GF)	£4.95

Medu Wada Sambhar* (V) (GF)	£4.75
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Fried dumplings made with crushed urad dal served with sambhar and coconut chutney

Dhosa

Crispy rice crepes served with sambhar and coconut chutney. Choose from following fillings:

Masala* (V) (GF)	£5.50
Paneer Masala* (GF)	£6.25
Plain* (V) (GF)	£3.95
Plain (Butter)* (GF)	£4.50
Cheese* (GF)	£4.50

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Indian Curries

Paneer Makhani* (GF)

Indian cheese lightly fried and cooked in a delicately spiced creamy sauce

£6.50

Matar Paneer (GF)

Peas and Indian cheese tempered with ginger, tomatoes and onions

£6.25

Saag Paneer* (GF)

Paneer and spinach cooked with a blend of spices

£6.25

Saag Aloo* (V) (GF)

Spinach and potatoes delicately spiced

£5.95

Chana Masala (Chole) (V) (GF)

Chickpeas cooked with fresh green chillies, tomatoes and coriander

£5.95

Dal Maharani (Urad)* (V) (GF)

Lentils slow cooked and tempered with a blend of spices

£5.95

Tarka Dal (V) (GF)

Lentils simmered on a low heat with ginger, tomatoes and garlic

£5.95

Bhindi Potato* (GF)

Okra and potato pan fried Gujarati style

£5.95

Baigan Bhartha (Oro)* (V) (GF)

Smoked aubergine stir-fried with a mixture of spices

£5.95

Aloo Gobi* (V) (GF)

Spiced potato and cauliflower curry

£5.95

Methi, Peas and Potato Saak* (V) (GF)

Fenugreek leaves, peas and potato tossed in a blend of spices

£5.95

Pakora Kadhi*

Yogurt seasoned with gram flour, ginger and chillies with fried vegetable fritters

£5.95

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Indian Rices

Vegetable Biryani* (V) (GF)

Served with raita

£5.95

Paneer Pulau* (GF)

£6.25

Pulau Rice* (V) (GF)

£2.95

Jeera Rice* (V) (GF)

£2.95

Plain Rice* (V) (GF)

£2.25

Indian Sides

Naan* (V)

Leavened bread, served with or without butter

£1.50

Garlic Naan* (V)

Garlic flavoured leavened bread, served with or without butter

£1.75

Chappati* (V)

Unleavened flatbread, served with or without butter

75p

Thepla (Spicy Chappati)* (V)

85p

Bhatura*

Soft and fluffy, deep-fried bread

95p

Puri* (V)

Deep-fried unleavened flat bread

60p

Rotla* (V)

Bajari no rotla, served with or without butter

£1.95

Paratha* (V)

Leavened bread roasted

£1.95

Lachha Paratha (Triangle)* (V)

Leavened bread roasted

£1.95

Stuffed Paratha

Leavened bread stuffed with a choice of filling served with yoghurt

Potato* (V)

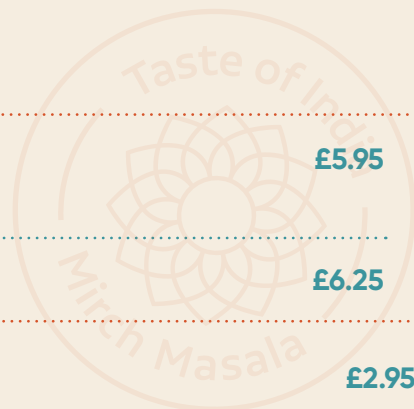
£2.95

Gobi* (V)

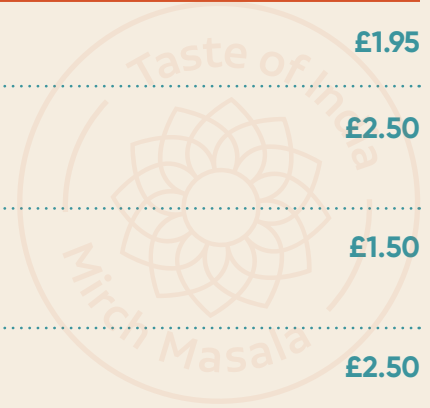
£3.50

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Puran Puri (Vedmi)*	£1.95
Spicy Pudla* (V) (GF) Gram flour pancake with Indian spices. Served with yoghurt	£2.50
Papadam* (V) Served with mango chutney (2)	£1.50
Papadam Special* Papadam sprinkled with chillies, onion and melted cheese (2)	£2.50
Mixed Raita* (GF)	£1.50
Plain Yoghurt* (GF)	99p
Garlic Chutney (V) (GF)	75p
Fried Chillies* (V) (GF)	75p



Indian Set Meals

Curry Plater (Thali)* (V) Two curries and dal of chef's choice, served with chappati, pulau rice and onion salad	£7.50
Chole Bhatura (V) Combination of chole (spicy chick peas) and deep-fried bread called bhatura, served with onion salad	£6.50
Puri Bhaji* (V) Deep-fried flat bread served with bhaji made of boiled potatoes	£5.50
Lachha Paratha (Triangle) and Bhaji* (V) Lachha paratha served with bhaji made of boiled potatoes	£5.95
Urad and Rotla* (V) (GF) Served with onion salad	£6.50
Oro (Baigan Bhartha) and Rotla* (V) (GF) Served with garlic chutney	£6.50
Pau Bhaji* (V) Blended mixed vegetables cooked in aromatic spices, served with toasted bread rolls	£4.95
Paneer Masala Pau Bhaji* (V) Paneer mixed vegetables cooked in aromatic spices, served with toasted bread rolls	£5.50

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