

MIRCHI INDIAN RESTAURANT

5621 221st PL SE, ISSAQUAH WA 98027



425.651.4343

STARTERS

Samosa (2 piece) 4 [vg]

Fried pastry with a savory filling of spiced potatoes & green peas

Onion Pakora 5 [gf]

Chickpea & rice flour batter with ajwain & spices

Cut Mirchi Bajji (4 pieces) 5 [gf]

Green Chili's in chickpea batter fried and topped with onions & cilantro

Chicken 65 10

Boneless chicken thighs marinated in yogurt with ginger, coriander, cumin, curry leaves and stir fried in chef's special sauce

Chicken Lollipop (6 pieces) 10

Marinated chicken wings deep fried sautéed with spices and herbs

Imli chicken Wings (6 Pieces) 10

Spicy, sweet, and tart tamarind glazed chicken wings with roasted curry leaves & spices

SALADS & SOUPS

Indian Salad 2.5

Cucumber, Red Onions & Chilies sprinkled with chat spice.

House Salad 2.95

Fresh Greens & chopped romaine lettuce tossed with vine ripe tomatoes, bell peppers, cucumber and shredded carrots.

Rasam 2.95 [vg] [v] [gf]

Tomatoes and tamarind spiced soup with fresh cilantro.

Dal Soup 2.95 [vg] [v] [gf]

Cumin flavored lentil soup with fresh cilantro.

SOUTH INDIAN SPECIALS

(Served with sambhar (lentil soup) and coconut chutney)

Dosa is a type of pancake made from a fermented batter. It is somewhat similar to a crepe but its main ingredients are rice and black gram.

Dosa 7

Ghee Roast DOSA (Dosa seasoned with clarified butter) 7.5

Masala Dosa (Spiced potatoes, green peas, ginger and curry leaves) 8

Uthappam (Rice lentil pancake / topped with red onions, carrot, peas, cilantro & green chilies) 8

Rava Dosa (Crispy thin dosa made with semolina batter) 9

Onion Chilli | Masala

WOK INSPIRED (INDO-CHINESE)

MANCHURIAN

Sauce prepared with chopped onions, garlic, green chilies, green onions, soy sauce, sugar and cornstarch.

Cauliflower 10 | Paneer (Cottage Cheese) 10 | Chicken 10

Chili GARLIC

Sauce prepared with red chilies, green chilies, garlic, onions, bell peppers, soy sauce and spices.

Paneer (Cottage Cheese) 10 | Chicken 10

CHICKEN MAJESTIC 10

Boneless chicken breast sautéed in spicy sauce with cashew nuts and curry leaves.

FRIED RICE

Prepared with aromatic basmati rice, garlic, green onions and touch of soy sauce

Vegetable 9 | Chicken 10

DUM BIRYANI

A classic Mughlai dish of aromatic basmati rice cooked with spices, fried onion, cilantro, mint, yogurt, and saffron. Served with **Raita** (Refreshing yogurt salad made with cucumbers, carrots, tomatoes and onions) and **Mirchi Ka Salan** (Sauce made with brown onions, tomato, cumin, coriander, fresh herbs, fenugreek seeds, tamarind, green chilies & Jaggery) with your choice of

Vegetable 10

Egg 10

Chicken 12

Chicken 65 (boneless) 12.95

Goat (Bone -In) 14

Gongura Mutton Biryani (Bone -In) 15

Shrimp 15

MIRCHI SPECIAL BIRYANI 18

A rare combination of chicken tikka kebab, chicken 65 and goat (bone-in). Great for sharing.

TANDOORI SIZZLERS/KEBABS

(Prep time 15 minutes, served sizzling on salad)

TANDOORI CHICKEN 12

The King of Kebabs – chicken marinated in yogurt, ginger, fresh ground spices for over 24 hours & baked in Tandoor on skewers.

TIKKA KEBAB

Delicately spiced in yogurt, fresh ground spices, garlic, ginger, fenugreek leaves, cubes of onions and bell peppers

PANEER (cheese) 12 | Chicken (breast) 12

MALAI KEBAB

Cream cheese marinate in yogurt, cashew nut, garlic, ginger, white pepper, green chilies & cilantro

PANEER (cheese) 12 | Chicken (breast) 12

GARLIC Methi KEBAB

Cream cheese marinate in yogurt, cashew nut, garlic, ginger, fresh ground spices, fenugreek leaves, green chilies & cilantro

PANEER (cheese) 12 | Chicken (breast) 12

LAMB SEEKH KEBAB 16

Finely minced lamb seasoned with ginger, green chilies, onions, fresh herbs and spices.

TANDOORI FISH 18

Salmon marinated in yogurt, ginger, garlic, lemon juice and fresh ground spices.

TANDOORI Mixed Grill 20

Assorted grilled pieces of Tandoori Chicken, Chicken Tikka, Malai Chicken Tikka & Lamb Seekh Kebab

BREADS

NAAN (Leavened bread) 2

BUTTER NAAN (Naan with butter) 2.5

GARLIC NAAN (Naan seasoned with minced garlic & cilantro) 3

TANDOORI ROTI (Whole wheat bread cooked in tandoor) 2

Stuffed Paratha (Whole wheat bread stuffed with the choice of stuffing spiced Aloo (Potatoes) | Onion Chilli) 4

Lachha Paratha (Whole wheat bread layered and baked in Tandoor Clay Oven)

BREAD BASKET (Naan \ Garlic Naan \ Paratha) 7

Before placing your order please ask for suggestions on spice levels (Mild, Medium & Hot) & inform your server if anyone in your party has a food allergy.

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VEGETARIAN CURRIES

Served with basmati rice. Order mild, medium, or hot spice level.

Paneer makhani [qf] ★ 12

Paneer, tomato cream sauce with fenugreek, ginger & garlic.

Paneer Tikka masala [qf] 12

A cream based paneer, tomato and onion curry cooked with bell peppers, ginger and cilantro.

PALAK (SPINACH) Paneer [qf] 12

Creamed spinach cooked with cottage cheese (paneer) onions, garlic, roasted cumin & spices.

KADAI paneer [qf] 12

Cooked in traditional Indian wok with onions, tomatoes, bell pepper, fenugreek leaves, ginger and garlic.

BHINDI MASALA / Orka Fry 10 [qf]

Okra sautéed with ginger, garlic, cumin, onion & tomatoes

ALOO GOBI 10 [qf]

Potato, cauliflower, onions, tomato, cumin, fresh ginger & cilantro

STUFFED EGGPLANT (GUTTI VANKAYA) 10

Indian eggplant cooked with onions, ginger, peanuts, sesame seeds, coconut, tamarind, Jaggery and spices [qf] ★

CHANA MASALA 9 [qf]

Chickpeas cooked with fresh ginger, coriander, onions and tomatoes

YELLOW DAAL TADKA 9 [qf]

Yellow lentils cooked with ginger, garlic, cumin, mustard, curry leaves, chilies, tomato, and onions

DAAL MAKHANI 10 [qf]

Mixed lentils (black lentil & kidney bean), tomato, garlic, ginger, tomato butter cream sauce

Malai Kofta 12

True Mughlai delight- balls of paneer, potato, cashews & raisins simmered in cardamom, saffron, garlic, cashews, onion tomato cream sauce.

CHICKEN

CHICKEN makhani ★12

Tandoori chicken, tomato cream sauce with fenugreek, ginger & garlic.

Hyderabadi CHICKEN korma 12

A traditional Mughlai dish made with onion, tomato, yogurt, spices, fresh herbs, almonds, poppy seeds, cashew nuts, coconut cream based sauce.

CHICKEN tikka masala 12

A cream based chicken tikka, tomato and onion curry cooked with bell peppers, ginger and cilantro.

Rajalaseema kodi vepudu 12

Stir fried tender cooked bone-in chicken with curry leaves, green chilies, onion, and crushed black pepper.

CHICKEN vindaloo 12

All-time favorite spicy chicken cooked in wine vinegar, fresh garlic, onions, tomatoes and Kashmiri Red chili peppers.

GONGURA (SORREL) CHICKEN 12.5

Chicken (boneless), onions, whole spices, ginger, garlic, curry leaves and Sorrel Leaves (seasonal).

KADAI chicken [qf] 12

Karahi means 'wok' - this dish is between a curry and a stir-fry.

Boneless chicken cooked with fresh onion, tomato, bell pepper, ginger, garlic, whole cardamom and cloves.

MUTTON(GOAT) & LAMB

Mutton curry 14

Goat (bone-in) cooked with onion, tomato, spices, and fresh herbs.

MUTTON pepper FRY 15

Stir-fried tender Goat (bone-in) cooked with onions, crushed black pepper & spices.

GONGURA (SORREL) Mutton (Goat -bone in) 14

Goat (bone-in), onions, whole spices, ginger, garlic, curry leaves and Sorrel Leaves (seasonal).

Lamb Vindaloo 15

Vindaloo is derived from the Portugese Vinha De Alhos (a meat dish with "wine and garlic" brought to Goa by colonists).

Boneless lamb, garlic, onions-tomato-vinegar sauce.

PALAK (SPINACH) LAMB [qf] 15

Creamed spinach cooked with lamb, onions, garlic, roasted cumin & spices.

Lamb TIKKA MASALA 🍷 [qf] 15

A cream based tomato, onion, lamb tikka curry cooked with bell peppers, ginger and cilantro.

SEAFOOD CURRIES

FISH PULUSU 12

Boneless tilapia cooked with onions, ginger, garlic, tamarind, curry leaves and spices.

Nellore Roggala(SHRIMP) Iguru 15

Shrimp cooked with onion, ginger, garlic, tomatoes and spices.

SAUCES & SIDES

Raita 1.95

A refreshing yogurt sauce made with cucumbers, carrots, tomatoes and onions.

Basmati Rice 2

Papadum 1.5

Crisp lentil-flour chips, served with housemade tamarind + cilantro-mint chutneys.

DESSERTS

ICE CREAM (Vanilla, Mango & Butter Scotch) 2.95

Double ka Meeta (Bread pudding dessert with hint of saffron and cardamom) 3.95

CARROT HALWA (Warm carrot pudding with saffron cooked in reduced milk, nuts & sugar) 3.95

GULAB JAMUN (Milk dumplings, poached in ghee, rose flavored syrup) 3.95

BADAM KHEER (Rice pudding flavored with cardamom and blended with almonds, raisins and rose water) 3.95

BIRYANI (TAKEOUT ONLY)

	<u>Jumbo Pack*</u>	<u>Family Pack**</u>
Vegetable Biryani	\$22.00	\$40.00
Egg Biryani	\$22.00	\$40.00
Chicken Biryani	\$26.00	\$44.00
Chicken 65 Biryani	\$28.00	\$46.00
Mutton Biryani	\$30.00	\$48.00
Gongura Mutton Biryani	\$32.00	\$50.00
Mirchi Special Biryani	\$34.00	\$52.00

Jumbo Pack & Family Pack serve 3-4 People

Family Packs come with two naan, one appetizer (Chili Paneer or Chili Chicken), one curry (Paneer Makhani or Chicken Makhani) & one dessert (Kheer).

Please inform your server if a person in your party has a food allergy or has special dietary needs. Our kitchen handles dairy, peanuts, cashew nuts, eggs, fish, milk and wheat that contain all the major FDA allergens. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 18% Service charge will be added to parties of 6 or more.