

condiments

Poppadoms [🌱] plain or spicy	60p
Mango Chutney, Mixed Pickle, Onion Salad, Mint Sauce [🌱] (each)	60p
Raita [🌱] cooling yoghurt served with cucumber, carrot and herbs	£1.95

starters

Chicken Tikka marinated in yoghurt with aromatic spices and barbecued on skewers in the tandoori clay oven	£3.95
Chicken Chum Chum strips of Chicken Tikka covered in bread crumbs, deep fried and served with chilli sauce	£3.95
Sheek Kebab minced meat mixed with herbs and spices barbecued on skewers in the tandoori clay oven	£3.35
Vegetable Samosa [🌱] crispy pancake envelopes filled with mixed vegetables and seasoned with herbs and spices	£2.95
Onion Bhaji [🌱] shredded onions mixed with freshly ground spices, bound with gram flour and deep fried	£3.55
Mirchi Mixed Bite chicken tikka, sheek kebab and onion bhaji	£4.55
Chingri Safrani shell on king prawns cooked with mint, yogurt and slightly spiced deep fried potato balls covered in bread crumbs	£5.95
Mirchi Paneer Safrani Indian cheese served with sweet chilli	£3.55

Please be patient at busy times as our food is freshly prepared and cooked so there may be a small wait.

TIMES GIVEN ARE ALWAYS AN ESTIMATION

We guarantee it will be worth the wait!



ALLERGY ADVICE

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. If you have any allergy or intolerance to any sort of food or drink, please make it known to a member of staff.

tandoori speciality

Tandoori dishes are marinated in yoghurt with aromatic spices and cooked in a tandoori clay oven on skewers. The charcoal and high temperatures create a unique barbecue process sealing in the goodness and giving a very special flavour. Served with fried onions, salad and a mint yoghurt sauce.

Tandoori Chicken (half - on the bone)	£7.55
Chicken Tikka (off the bone)	£7.95
Tandoori King Prawn	£18.95
Tandoori Mixed Grill tandoori combination served with plain naan and including: chicken tikka, tandoori king prawn, tandoori chicken and sheek kebab	£13.95
Chicken Shashlik chicken tikka cooked with capsicum, tomatoes and onions on skewers	£9.95

house speciality

Mirchi Chicken Coconut Curry (mild) cooked with chopped onions, garlic, ginger, sugar, lemon grass, lime leaves, coconut milk and lightly spiced chicken	£11.50
Balti Korai [🌱] stir fried, large tomato, capsicums and onions combining Tibetan and Kashmiri influence cooked in thick sauce with medium hot but strong spices	£8.95
Chicken Rezella [🌱] diced chicken tikka cooked with onions, mixed spices and sliced green chilli in a semi dry Bhuna sauce	£9.95
Chicken Naga Baba ^{🌱🌱🌱🌱} chicken cooked with the hottest chillies in the world with fresh ground spices, Sylheti style bhuna sauce. [Please ask to turn down the heat if you prefer]	£9.95
Chicken Jalfrezi [🌱] chicken barbecued and stir fried with sliced onion, capsicum, fresh green chillies and tomatoes in a hot spicy sauce	£8.15
Garlic Chilli Masalla Balti Chicken [🌱] chicken tikka cooked with sliced garlic, chillies and balti masalla sauce	£9.95
Lamb Khodu Curry (medium) lamb and butternut squash cooked with ginger, garlic, mixed spices and fresh coriander	£9.95
Lamb Chat Kufthi Masalla (medium) (best seller) minced lamb meat balls with potato in a thick sweet and tangy masalla sauce	£9.95
King Prawn Malabari [🌱] succulent king prawns marinated in a house blend of mixed spices, cooked with sliced garlic and fresh green chillies in a thick sauce	£17.55
Reshmi Chicken (mild) tender chicken breasts marinated in yogurt very light spices and then baked in the tandoori clay oven. Dressed with honey and served with coconut buttery sauce and accompanied with salad	£10.95
Hari Mirchi Bhuna ^{🌱🌱} tender, juicy pieces of lamb cooked with spinach, tomatoes, fresh green chilli and coriander (one of the most popular dishes in India for centuries)	£9.95
Masalla (mild) cooked in a special succulent, thick, rich mild sauce prepared with cream, yoghurt, almonds and coconut (the UK's most popular dish)	Chicken Tikka £8.55 Lamb £8.95 King Prawn Tikka £17.55
Peshwari (spicy but mild) cooked with chopped onion, tomatoes, peppers and ground nuts in Masalla sauce	Chicken Tikka £8.55 Lamb £8.95 King Prawn Tikka £17.55

biryani dishes

Cooked in ghee with onions in a blend of mixed spices, sultanas, ground coconut and the finest basmati rice. Served with a medium spiced vegetable curry.

Chicken	£8.55	Lamb	£9.95
Chicken Tikka	£9.95	King Prawn	£17.95

WE ONLY USE THE LARGEST KING PRAWNS IN OUR DISHES

(Sizes may vary)

traditional dishes

Garlic Chilli Bhuna ^{🌱🌱🌱} cooked with green paste. A fiery blend of fresh garlic and green chillies in a Bhuna sauce

Pathia [🌱] a hot, sweet and sour Bhuna dish prepared with onions, fresh tomatoes, a hint of garlic and selected fresh ground spices

Dhansak [🌱] prepared with lentils, chopped pineapples and aromatic spices producing a hot, sweet and sour sauce

Rogan Josh (medium) spiced with freshly ground herbs in a Bhuna sauce then topped with fresh onions and sliced tomatoes

Korma (mildest) a delicately spiced sweet and rich creamy dish cooked in creamed mango and coconut

Madras ^{🌱🌱} Madras curry is said to originate from the south of India and gets its name from the city known as Madras when English merchants arrived there in 1640. Cooked in gravy with lemon juice and aromatic hot spices

The above dishes can be cooked with the following:

Chicken	£6.95	Chicken Tikka	£8.55
King Prawn	£17.55	Lamb	£8.95

vegetarian dishes [🌱]

Mixed Vegetable Masalla (mild) cooked in a special succulent, thick rich mild sauce prepared in cream, yogurt, almonds and coconut
 £6.55 |

Mixed Vegetable Korma (mild) delicately spiced sweet and rich creamy dish cooked in creamed mango and coconut
 £6.55 |

Mixed Vegetable Rogan Josh (medium) spiced with freshly ground herbs in bhuna sauce and topped with fresh onions and sliced tomatoes
 £6.55 |

Mixed Vegetable Dhansak [🌱] prepared with lentils, chopped pineapples and aromatic spices producing a hot, sweet and sour sauce
 £6.55 |

Chana Aloo Matar (mild) chickpeas, potato and garden peas cooked in a bhuna sauce using the traditional Sylheti cooking method
 £6.55 |

Mooli Paneer Korai (medium) stir fried white radish, Indian cheese, tomatoes and onions cooked in a thick sauce. Medium hot but strongly spiced
 £6.55 |

side dishes

Bombay Aloo [🌱] oven baked spiced potato	£3.55
Saag Aloo [🌱] spinach and potato	£3.55
Tarka Dhal [🌱] lentils tempered with garlic	£3.55
Saag Paneer [🌱] spinach cooked with Indian cheese	£3.55
Mushroom Bhaji [🌱] mushroom with spices	£3.55
Chips [🌱]	£2.55

[🌱] Suitable for Vegetarians

RICE

Boiled Rice	£2.55	Pilau Rice	£2.85
Mushroom Rice	£3.55	basmati rice cooked in pure ghee	
Coconut Rice	£3.55	Lemon Rice	£3.95
steamed coconut rice with ghee		refreshing with mustard seed and lemon peel	

bread

Plain Naan	£2.25
Peshwari Naan	£2.75
Garlic Naan	£2.75
Keema Naan	£2.75

 Suitable for Vegetarians

Heat Indicator

Phall		Extremely Hot
Vindaloo		Very Hot
Strong use of Chilli Madras		Hot
Some Chilli		Fairly Hot
Strong Spices / Hint of Chilli		Slightly Hot
Strong Spices / No Chilli		Medium



We source our supplies locally wherever possible.
Fresh local ingredients are supplied by:
B and N Farm Foods Launceston, Bude.

OPEN 7 DAYS A WEEK - 365 DAYS A YEAR
OPEN 5pm until 10.30pm

[Lunchtimes must be pre-booked]



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*discount not available on 'dine in' meals