



OUR MENU IS DESIGNED TO SUIT A WIDE VARIETY OF TASTES, LIFESTYLES & DIETARY REQUIREMENTS.

All of our meals are MSG free and we only use the freshest vegetables in all of our meals, never frozen!

We offer certified organic, gluten free, vegetarian, vegan, sugar free, dairy free, nut free and low carb choices so you can be at your best.

If you have specific dietary requirements, please let us know so we can help choose the right meal for you.

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FREE









ALL MEALS ARE MSG FREE

MEET YOUR CHEE

At It's Mirchi, we are so proud to serve meals designed by one of Australia's finest female Indian chefs, Urvashi.

Along with attention to detail, she attributes her mastery of the cuisine to the authentic Indian recipes passed down to her by her mother.

With Urvashi's keen interest in healthy eating, it's no wonder It's Mirchi is so good for you and so tasty at the same time!





HOME DELIVERY

Visit our website for pricing

MENU DATE:

5/9/18

TRADING HOURS

Dinner Mon - Sun, 4:30 - Late

EVENT CATERING

Function hall and party space available with catering. Plus off-site catering also available. Call 1800 657 244 or

email info@itsmirchi.com.au

NOW SERVING LUNCH



We are now serving Indian sizzling plates and craft beer or house wine. Dine-in only.

*Specials cannot be used in conjunction with other offers. Special deals cannot be upgraded or swapped. Order must be online. Food displayed may not represent actual product. All prices and offers subject to change at any time without notice. All prices include GST.

Order online for a 5% discount with the code: Mirchi5

1800 MIRCHI | ITSMIRCHI.COM.AU

VEGAN



CHICKPEA CURRY > 16.9

A chickpea and tomato based curry with a blend of fragrant spices.

GREEN MUNG MASALA > 16.9

Home style mung curry with fresh tomato sauce, seasoned with ginger, garlic and light spices.

KIDNEY BEAN MASALA > 4 6.9

A very famous home style North Indian curry made with onion, tomato sauce and light seasoning.



EGGPLANT MASALA

Eggplant curry cooked with onion and tomato, finished with shallots.



TADKA DAAL >> & * * *

Lentil cooked and sizzled with garlic and cumin.

DAAL SAAGWALA > 16.9

Pan cooked spinach curry with lentils, seasoned with ginger and garlic.



*Can be made dairy free on request TOFU MASALA > \$ \$ \$ \$

GREEN POTATO* > *

ALOO GORL TO SA COL

tomato sauce.

D & \$ 2 1

Traditional potato & cauliflower

curry, simmered with onion and

BOMBAY SPICED POTATO

Diced potato sautéed in garlic and dry res chilli with roasted spices, finished with shallots.

VEG VINDALOO >>> \$ \$ < 16.9

A favourite among the hot food

lovers, Vindaloo is a delicacy from the west coast of India. It is chilli

hot but delicious and now you can

VEG WHOLE MASOOR > • • 16.9

Rich in flavours with a high level of

protein. The perfect combination of

FRESH VEG KORMA > 17.9

Lightly spiced mixed vegetables &

Fresh spinach simmered with potato,

roasted spices and a touch of cream.

nuts, simmered in a mild creamy

have with mix veg!

the healthy and chilli.

Our latest unique and delicious vegan blend of Indian spices, pepper, onion and tomato, finished with tofu.

GOOD FOR YOU

HEALTHY ENTRÉES



FREE RANGE TIKKA Boneless chicken marinated and roasted in an oven.



TAWA MUSHROOM / PANEER 13.9 D & & 5

Sautéed onion, capsicum and mushroom finished with shallots & spices.

SMOKY TAWA TOFU > 12.9 Tofu cooked marinated in smoky

BBO sauce. (Vegan)

WHOLE MEAL ROTI N



LIGHT TANDOORI PRAWNS

149

45

Prawns marinated and roasted in an oven.

GARLIC PRAWNS The delicacy of the sea marinated with garlic and cream.

LIGHT TANDOORI BROCCOLI

Broccoli florets marinated in yoghurt base sauce and cooked in an oven.

HEALTHY BREADS

Wholemeal Indian bread (can be serve without butter). VEGAN GLUTEN FREE NAAN 🐁 🔊 5.5 Indian bread made with chickpea flour & touch of rice flour. VEGAN GLUTEN FREE GARLIC NAAN 🐁 🦠 🦟 5.9 Gluten free naan rubbed in garlic.

VEGAN GLUTEN FREE IT'S MIRCHI NAAN 🗞 🦠 🦟 Gluten free naan with onion, spinach, mushroom & avocado stuffing.

HEALTHY CURRIES



FREE RANGE CHICKEN SAAGWALA

Braised chicken breast cooked with spinach & onion, finished with fenugreek.



FREE RANGE CHICKEN DHANSHAK

23.95

Braised chicken breast cooked with lentils and finished with shallots.



ORGANIC LAMB SAAGWALA

Organic lamb cooked with ginger & garlic, herbs & spices, finished with spinach and fenugreek.

ORGANIC LAMB DHANSAK

24.95

Organic lamb cooked with lentil & spices, finished with shallots.

INDIAN SALADS



IT'S MIRCHI SALAD Sautéed mushrooms, spinach, avocado, lettuce and olives.



GREEN SALAD * • ~ * Slices of tomato and cucumber on a bed of spinach.



ROASTED PAPPADUM

ENTRÉES



VEG SAMOSA Traditional homemade pastry filled with spice potatoes and peas, served with mint sauce.



ONION BHAJI > & * * 1 Slice onion fried in a mildly spiced batter.





FRESH CAULIFLOWER FLORETS 8 Cauliflower florets coated in a chick peas batter and fried.



FRESH BROCCOLI FLORETS

Fresh broccoli deep fried in a

SEAFOOD



GOAN BARRAMUNDI / PRAWN CURRY >> 🗞 🕻 🗂 Fresh fish or prawn curry made with ginger, garlic and green chilli, finished with dry spices & coconut cream.



PRAWN VINDALOO >> 🐛 🛫 22.9 A favourite among the hot food lovers. One of the delicacies from the West Coast of India. It is 'chilli hot' but delicious

BREADS



NAAN Indian flatbread made with plain flour.	4.5
GARLIC NAAN Naan is made with fresh herb and garlic.	4.9
PESHAWARI NAAN Naan stuffed with a blend of cashews, raisins and desiccated coconut.	5.9
IT'S MIRCHI NAAN Naan stuffed with mushroom, spinach, avocado and onion.	6.9
SPINACH & FETA NAAN	5.9
CHEESE NAAN	5.9
GARLIC & CHEESE NAAN	6.5
AVOCADO & ONION NAAN	6.5
MUSHROOM & ONION NAAN	6.5
UNIUN KIII LIIV	5.9



CLASSICS



BUTTER CHICKEN > & < Aromatic marinated braised chicken breast simmered in creamy tomato sauce.



MANGO CHICKEN* > & < Braised chicken breast simmered in a lightly spiced mango sauce. *Can be made dairy free on request



DHANSAK > & * * * The Parsi national dish made from rice, vegetable potpourn and lentils.



COCONUT CURRY 3 18.9 South Indian style beef slow cooked in coconut, onion and aromatic spices.



ROGAN JOSH > & * * Meat marinated in Kashmiri spices with fried onion in rogan oil.



KORMA* > * < Indian gravy made with fennel and curry leaves, cooked with ground nuts simmered with creamy tomatoes *Can be made dairy free on request



VINDALOO >>> % % x m A favourite among the hot food lovers. One of the delicacies from the West Coast of India. It is 'chilli hot' but delicious



SAAGWALA* > 3 5 5 The succulent texture of the meat in this pan cooked spinach curry absorbs the flavours of spinach, ginger, garlic, and whole spices with roasted fenugreek.

*Can be made dairy free on request



MASALA >> & * * * Traditional curry with sautéed onion, tomato and capsicum, finished with garam masala and



KADAI 🤊 🗞 🦟 Your choice of meat cooked in crushed pepper, onion, capsicum



CHICKEN TIKKA MASALA 18.9

Braised chicken breast tikka simmered in a creamy sauce of ground cashews, tomatoes, onion and capsicum.

STEAMED BASMATI RICE & & ** Plain boiled rice. Basmati rice is unique species of rice originating from India.	3
BROWN RICE & S & A Boiled brown rice (a healthier choice).	4.5
SAFFRON RICE & S & Y Yellow basmati rice with crushed saffron.	4
CAULIFLOWER & BROCCOLI RICE & S 🛫 🗈 A delicious no-carb option.	6.5
VEGETABLE RICE 1 % 1 6 1 1 1 1 1 2 1 2 1 2 1 2 1 2 1 2 1 2	7.5
CUMIN RICE & & & C Basmati rice sautéed with ghee and cumin seeds.	6.5
COCONUT RICE % % x = 0	4
KASHMIRI RICE & A popular North Indian style basmati rice cooked with sultanas	7.5

and cashews, flavoured with cardamom and sugar.

VEGGIE



PANEER BUTTER MASALA > * *

Traditional Indian cheese in a

PALAK PANEER > 🗞 🛫

Fresh spinach leaves simmered with paneer, roasted spices and a touch of cream.

DAAL MAKHANI > % 🛫

Whole udad and kidney beans slowly braised in spices and a creamy tomato sauce.

LIME PICKLE



FRESH VEG BUTTER MASALAD 🗞 🛫

The same delicious flavours of our popular butter chicken with only vegetables instead.

MALAI KOFTA > * 🛫

Vegetable dumplings filled with paneer nuts & raisins in a mild

17.9

3.9

9.9 9.9

9.9

9.9

4.5

PANEER KADHAI > 🕊 🛫

Indian style cheese simmered with onion, capsicum and black pepper in a thick tomato and onion sauce

ACCOMPANIMEN

MANGO CHUTNEY	3.9
CUCUMBER RAITA	4.5
PAPPADUM	3.5
MANGO PICKLE	3.9

CHICKEN NUGGETS BUTTER CHICKEN & MANGO CHICKEN > 16 A CHICKEN KORMA 🗞 🛫 CHOCOLATE NAAN PANNER/CHICKEN TIKKA POUTINE 14.9 Hot potato chips with paneer or chicken, butter sauce and cheese melted on top.



MANGO LASSI	6.5
SOFT DRINK CAN 375ML	3.9
FRUIT JUICE Apple / Orange	4.5
ORGANIC FRUIT JUICE (SPARKLING) Grapefruit / Pomegranate / Mango	5
FLAVOURED MINERAL WATER Apple Berry / Orange Mango / Lime Orange Passionfruit / Raspberry	4.5



DESSERTS

GULAB JAMUN 8.5 Solid milk balls soaked in sugar syrup and flavoured with cardamom and rose water.

KULFI - MANGO / PISTACHIO Homemade Indian ice cream.

HOUSE SPECIAL

CHOOSE ANY 2 CURRIES* PLUS:

*Excluding Seafood

- 1 Onion Bhaii Entrée
- · 2 Steamed Bastmati Rice (+\$2 for Saffron or Coconut Rice)
- 2 Plain Naan (+\$2ea for Garlic Naan)
- Raita & Mint Sauce
- Pappadums (4pcs)

*Cannot be used in conjunction with other offers or discount. Sorry, this special cannot be upgraded or swapped. Order must be online.

