



Mirch Masala Cuisine of India

Route 184, Across from Walmart
 156 Kings Highway, Groton, CT 06340
 Tel. 860-445-8043
 Fax. 860-445-5649
www.mirchmasalaus.com

Now FREE Delivery**

ALL YOU CAN EAT LUNCH BUFFET
 Tue - Fri 11:30 - 2:30 **\$10.95**
 Sat - Sun Noon - 3:00 **\$12.95**
 Monday Closed
Dinner Hours
 Sun - Thurs 5:00 PM - 10:00 PM
 Fri - Sat 5:00 PM - 10:30 PM

Catering, Banquet Hall & Gift Certificates Available

Box Lunches To Go

VEGETABLE BOX	CHICKEN BOX	LAMB BOX
\$5.95	\$6.95	\$7.95

Includes Entrée, Vegetable, Basmati Rice & Naan Bread

** Minimum \$30 purchase required

APPETIZER	
Veg Samosa	\$ 4.95
Crispy Triangular Pastries Filled with Spiced Potatoes	
Kheema Samosa	\$ 5.95
Crispy Triangular Pastries Filled with Spiced Ground Lamb	
Vegetable Pakora or Onion Bhajia	\$ 5.95
Choice of Assorted Vegetable Fritters or Onion Fritters in Chickpeas Flour	
MM Vegetable Sampler	\$ 9.95
Combination of Aloo Tikki, Veg Samosa & Veg Fritters	
Ragara Chaat	\$ 5.95
Spiced Potato Patties, Layered with Chickpeas, Masala and Cilantro	
Papdi Chaat	\$ 5.95
Crushed Potatoes & Chickpeas Mint, Tamarind & Yogurt Sauce, Cold	
Gobi Manchurian	\$ 7.95
Fresh Cauliflower Flowerets Tossed with Tomato, Garlic and Green Herbs	
Chilli Paneer 🌶️🌶️	\$ 7.95
Fresh Cubes of Homemade Cheese with Chilli Garlic Sauce	
Imli Baingan	\$ 6.95
Fried Eggplant Topped Chickpeas & Tropical Tamarind Sauce and Cilantro	
Masala Dosa or Mysore Dosa	\$ 9.95
Rice & Lentil crepe Filled with Spiced Potatoes and Onion Served with Sambar and Coconut Chutney (Mysore Dosa Spicy 🌶️🌶️ add \$1.00)	
Uttapam	\$ 8.95
Rice & Lentil Pancake topped with Onion, Tomato & Green Peas, Served with Sambar & Coconut Chutne	
Kochin Calamari	\$ 9.95
Calamari Stir Fried with Onion, Bell Pepper Tossed with Mustard Seeds, Ginger and Curry Leaves	
Chicken 65 🌶️🌶️	\$ 8.95
Rice Flour Battered Chicken, Curry Leaves, Green Chillies and Herbs	
Reshmi Kabab	\$ 8.95
Skewered Tender Rolls of Mildly Spiced Ground Chicken and Herbs	
Kalmi Kabab	\$ 9.95
Chicken Wings Marinated with Ginger, Garlic, Yogurt and Spices	
MM Kabab Sampler	\$ 10.95
An Assortment of Chicken & Lamb Seekh Kabab	
Chooza Kabab **Must Try**	\$ 16.95
Very Tender Boneless Dark Meat Chicken Marinated in Homemade Yogurt & Amazing Herbs & Spices	

www.mirchmasalaus.com

SOUPS , SALADS AND SIDES	
Mulligatawny Soup	\$ 3.95
Lentil Soup with Herbs and Spices	
Chicken Mushroom Corn Soup	\$ 4.95
Mince of Chicken, Mushroom and Corn with Fresh Herbs	
Hot & Sour Soup 🌶️🌶️🌶️	\$ 3.95
A Spicy Desi Szechwan Broth with a hint of Spices and Vegetables	
Nimma Rasam 🌶️🌶️	\$ 3.95
Clear Lentil, Tomato, Garlic and Pepper	
Green Salad	\$ 4.95
House special Fresh Mixed Salad with Lemon and Vinaigrette on the side	
Pappadam	\$ 2.95
Lentil Wafer	
Mango Chutney	\$ 2.50
Sweet Mango Relish	
Raitha	\$ 2.50
Yogurt and Cucumber Relish	
Hot Pickle 🌶️🌶️	\$ 2.25
Hot Lime and Mango Pickle	
Onion-Chilli-Lemon	\$ 1.95
Tamarind/Mint/Onion Relish (Each)	\$ 0.95
TANDOORI (Grilled in Clay Oven)	
Tandoori Vegetable	\$ 14.95
Potatoes, Cauliflower, Bell Pepper, Carrots & Zucchini Marinated with Yogurt, Herbs and Spices	
Tandoori Chicken	\$ 14.95
Half of Chicken on the Bone Marinated in Yogurt, Herbs and Spices	
Chicken Tikka	\$ 16.95
Chicken Marinated with Ginger, Garlic, Yogurt, Spices and Cooked	
Chicken Malai Kabab	\$ 16.95
Chicken Marinated in Ginger, Garlic, Yogurt and Mild Aromatic Herbs	
Fish Tikka/ Pepper Salmon 🌶️🌶️	\$ 18.95
Salmon Fillet Marinated with Herbs and Spices and Grilled in Tandoor	
Tandoori Shrimp	\$ 20.95
Jumbo Shrimps Marinated in Yogurt, Herbs & Spices and Grilled	
Shrimp Malai Kabab	\$ 20.95
Jumbo Shrimp Mildly marinated with Lemon, Herbs Spices and Grilled	
Tandoori Medley Kabab	\$ 22.95
Combination of Lamb Boti Kabab, Chicken Tikka, Tandoori Chicken, Seekh Kabab, Shrimp and Fish	
Chooza Kabab **Must Try**	\$ 16.95
Very Tender Boneless Dark Meat Chicken Marinated in Homemade Yogurt & Amazing Herbs & Spices	

Lamb Seekh Kabab	\$ 17.95
Skewered Tender Rolls of Spiced Ground Lamb	
Rack of Lamb	Excellent \$ 26.95
Rack of Lamb Marinated with Herbs and Spices and Grilled in Tandoor	
MEDLEY SPECIAL	
Mirch Masala Medley	\$ 19.95
A Combination of Chicken, Lamb, Shrimp and Fish in Choice of Masala / Korma / Vindaloo 🌶️🌶️🌶️/ Saag / Curry Or Madras 🌶️🌶️	
Tel. (860) 445-8043	
CHICKEN/ MURGH	
Chicken Tikka Masala	\$ 16.95
Tandoori Cooked Chicken Breast in a Mild Tomato and Cream Sauce	
Chicken Ammwala *Our Signature*	\$ 16.95
Chicken Tikka with Chef's Special Creamy Mango Sauce and Spices	
Chicken Madras 🌶️🌶️	\$ 15.95
Chicken Cooked in a Coconut, Curry Leaves and Mustard Seeds	
Chicken Vindaloo 🌶️🌶️🌶️	\$ 15.95
Boneless Chicken and Potatoes in a Very Hot and Tangy Goan Sauce	
Chicken Saag	\$ 15.95
Chicken Cooked with Ginger, Garlic, Herbs and Mild Spinach Sauce	
Chicken Curry	\$ 15.95
Chicken Cooked in a Medium Spiced Curry Sauce, Tomato and Ginger	
Butter Chicken	\$ 15.95
Tandoori Chicken dark Meat with Tomato, Pepper and Creamy Sauce	
Chicken Dhaniwal* A Bental Special*	\$ 15.95
Lightly Curried Chicken with Homemade Yogurt, Freshly Grounded Coriander Seeds and Cilantro	
Chicken Korma	\$ 16.95
Chicken Cooked in Mild Cardamom Flavored Cashew Creamy Sauce	
Chilli Chicken 🌶️🌶️	\$ 15.95
Battered Fried Chicken Cubes Sautéed with Onion & Bell Pepper Tossed in Chilli Garlic Sauce	
Chicken Kadai	\$ 15.95
Chicken Sautéed and Cooked with Herbs, Tomato, and Bell Pepper	
Andhra Pepper Chicken 🌶️🌶️	\$ 16.95
Chicken Sautéed with Onion, Tomatoes, Black Pepper, Home Made Herbs	
Chicken Phaal 🌶️🌶️🌶️🌶️	\$ 16.95
Boneless Chicken Cooked with Very Hot Anglo Indian Sauce Laced with Green Chilli	
Tel. (860) 445-8043	

Chicken Club Masala	\$ 17.95
Thick Gravy of Onions & Tomatoes Garnished with Fresh Coriander	
LAMB & GOAT	
Chettinadu Lamb Rack 🌶️🌶️	\$ 27.95
Tandoor Cooked Lamb Racks in Authentic Spicy Black Pepper, Spices and Roasted Coconut Sauce	
Lamb Rogan Josh	\$ 16.95
Lamb Cooked in Kashmiri Style	
Lamb Vindaloo 🌶️🌶️🌶️	\$ 16.95
Lamb and Potatoes in a Very Hot and Tangy Goan Sauce	
Lamb Madras 🌶️🌶️	\$ 16.95
Lamb Cooked in a Medium Hot Coconut, Curry Leaves & Mustard Seeds	
Lamb Korma	\$ 17.95
Lamb Cooked in Mild Cardamom Flavored Cashew Creamy Sauce	
Lamb Kadai	\$ 16.95
Lamb Sautéed with Bell Pepper, Onion, Tomato, Herbs and Spices	
Malabar Goat Curry	\$ 17.95
Fresh Baby Goat on the Bone with Potato, Carrots & Light Coconut Sauce	
Goat Curry	\$ 17.95
Goat on the Bone cooked in Medium Spicy Curry Sauce	
Lamb Saag	\$ 16.95
Lamb Cooked with Spinach, Ginger, Garlic Herbs and Spices	
Boti Kabab Masala	\$ 17.95
Lamb in Tandoor and Sautéed with Herbs and Spices in Creamy Sauce	
Lamb Curry	\$ 16.95
Boneless Lamb Cooked in Curry Sauce with Fresh Herbs and Spices	
Lamb Bhuna Punjabi	\$ 16.95
Lamb with Tomato, Herbs and Spices in Thick Gravy Seasoned with Onion & Bell Pepper	
SEAFOOD/MACCHLI	
La-Jawab Shrimp	\$ 20.95
Jumbo Shrimp Marinated and Cooked in Tandoor then Sautéed with Almond, Cashew & Creamy Sauce	
Shrimp Malabar	\$ 19.95
Jumbo Shrimp with Curry Leaves, Mustard & Red Chilli in Coconut Gravy	
Shrimp Curry	\$ 19.95
Large Shrimp in Curry Sauce with Fresh Herbs and Spices	
Shrimp Saag	\$ 19.95
Large Shrimp in Curry Sauce with Fresh Herbs and Creamy Spinach	
Tel. (860) 445-8043	

Shrimp Vindaloo Hot! Hot! 🌶️🌶️🌶️	\$ 19.95
Jumbo Shrimps and Potatoes in a Very Hot and Tangy Goan Sauce	
Shrimp Balti	\$ 19.95
Jumbo Shrimps Sautéed with Bell Peppers, Tomatoes, Mushroom, Onion	
Shrimp Molly	\$ 19.95
Shrimp with Curry Leaves, Mustard, Tomato, Coconut Sauce & Spices	
Fish Molly	\$ 17.95
Salmon Fillet with Curry Leaves, Mustard, Tomato, Coconut Sauce & Spices	
Shrimp Masala	\$ 19.95
Shrimp Cooked with a Mild Tomato Creamy Masala Sauce	
Fish Malabar	\$ 17.95
Salmon Filet Marinated and Sautéed with Red Chilli, Mustard and Curry Leaves in Coconut Sauce	
Kerala Fish Curry 🌶️🌶️	\$ 17.95
Salmon Cooked in a Coconut and Black Tamarind Sauce	
Fish Masala	\$ 17.95
Salmon Filet Marinated and Sautéed in Tomato Based Chef Special Sauce	

VEGETARIAN/ SUBJI

Palak (Spinach)	\$ 13.95
Pureed Spinach with Cumin, Garlic, Ginger and Touch of Cream	
With Choice of <u>PANEER</u> or <u>VEGETABLES</u> or <u>MUSHROOM</u> or <u>CHICK PEAS</u> or <u>POTATOES</u>	
Navaratan Korma	\$ 13.95
An Assortment of Vegetable in Mild Creamy Almond Cashew Sauce	
Malai Kofta	\$ 13.95
Cheese and Veg Dumplings in a Mild Almond and Cashew Creamy Sauce	
Palak Kofta	\$ 12.95
Spinach Dumpling in Onion-Tomato Sauce with Hint of Cream & Cilantro	
Paneer Makhani or Veg. Makhani	\$ 13.95
Home Made Cubes of Cheese Lightly and House Special Sauce	
Kadai Paneer or Kadai Vegetables	\$ 13.95
Paneer or Fresh Veg. Sautéed with Tomatoe, Garlic, Bell Peppers & Spices	
Paneer Kurchan	\$ 13.95
Grated Paneer Cooked with Onion-Bell Pepper in Light Creamy Sauce	
Mutter Paneer	\$ 13.95
Cubes of Home Made Cheese with Green Peas in Mild Creamy Sauce	
Kundapur Vegetables 🌶️🌶️	\$ 13.95
Mixed Veg. Cooked with Coconut Milk & Dry Red Chillies, Tempered with Curry Leaves & Mustard Seeds	

Vegetable Curry	\$ 12.95
Mixed Vegetable Cooked in Curry Sauce with Fresh Herbs and Spices	
Vegetable Jalfrezie 🌶️🌶️	\$ 12.95
A Variety of Fresh Vegetable Sautéed with Bell Pepper, Tomato and Onion	
Bagara Baingan 🌶️🌶️	\$ 13.95
Eggplant Cooked with Variety of Spices, Peanut, Coconut and Black Pepper Simmered in Tamarind Sauce	
Aloo Gobi Masala	\$ 12.95
Cauliflower & Potatoes with Fresh Herbs, Tomatoes, Ginger & Cumin	
Chana Masala	\$ 12.95
Chick Peas Cooked with Onion, Tomato, Fresh Herbs and Spices	
Bhindi Masala	\$ 12.95
Okra Sautéed with Tomatoes, Onions, Bell Peppers and Spices	
Vegetable Vindaloo 🌶️🌶️🌶️	\$ 12.95
Fresh Vegetables Cooked in a Hot and Tangy Creamy Sauce	
Dal Makhani	\$ 11.95
Black Lentil Cooked with Herbs and Spices with Butter Creamy Sauce	
Tarka Dal	\$ 11.95
Yellow Split Lentils Cooked in Ginger, Garlic, Herbs and Cumin Seeds	

INDIAN BREADS

Naan	\$ 3.49
Unleavened Indian Bread Baked from the Tandoor	
Coconut Naan	\$ 3.95
Traditional Punjabi Bread stuffed with Coconut and Cardamom	
Garlic Naan	\$ 3.95
Naan Topped with Roasted Garlic	
Chilli Garlic Naan 🌶️🌶️	\$ 4.50
Naan Topped With Roasted Garlic and Chilli	
Onion Kulcha	\$ 3.95
Naan Filled with Seasoned Onions and Coriander	
Paneer Kulcha	\$ 4.95
Naan Filled with Seasoned Homemade Cheese & Coriander	
Peshwari Naan	\$ 4.95
Naan Filled with Cashews, Raisins, Pistachios & Coconut	
Chicken Tikka / Keema Naan	\$ 4.95
Naan Filled with Mince Chicken Tikka / Ground Lamb with Chopped Onion and Cilantro	
Poori	\$ 3.49
A Puffed Unleavened Whole Wheat Bread	

Lacha Paratha	\$ 3.95
A multi layered Whole Wheat Bread Grilled with Butter	
Tandoori Roti A Flat Whole Wheat Bread	\$ 3.49
Chapathi A Flat Whole Wheat Chapathi	\$ 3.50
Keema Paratha	\$ 4.95
Bread Filled with Ground Lamb and Spices	
Aloo Paratha / Gobi Paratha	\$ 3.95
Bread Filled with Spiced Potatoes or Cauliflower	

BIRYANI (RICE SPECIAL)

All Biryanis Slow Cooked with Basmati Rice & Fresh Herbs. Served with Raitha, Fried Pappadum & Pickle	
Chicken Biryani	\$ 15.95
Goat Biryani or Lamb Birayani	\$ 16.95
Shrimp Biryani	\$ 18.95
Medley Biryani	\$ 19.95
{Combination of Chicken, Lamb, Shrimp & Fish}	
Vegetable Biryani	\$ 13.95
Choice of Rice	\$ 4.95
Jeera / Lemon / Tamarind / Coconut	
Vegetable Pulav	\$ 4.95

DESSERTS

Kheer	\$2.95
Indian Style Rice Pudding with Cashew, Nuts and Raisins.	
Rasmalai	\$3.95
Sweet Homemade Cheese Dumplings in Malai and Pistachio.	
Kulfi Homemade Indain Ice Cream	\$3.50
Choice of Pistiachio/Malai/Coconut/Mango	
Carrot Halva	\$2.95
Mince Carrots Cooked with Nutter, Cottage Cheese, Sugar and Raisins.	
Ice Cream	
Choice of Mango/Coconut	\$3.50

ENTREES ARE SERVED WITH PLAIN BASMATI RICE & All Items are MADE TO ORDER

PLEASE LET YOUR SERVER KNOW IF YOU WANT YOUR FOOD MILD, MEDIUM OR HOT
(🌶️🌶️🌶️) Only Spicy (🌶️🌶️) Only Medium or Spicy
Prices are Subject to Change