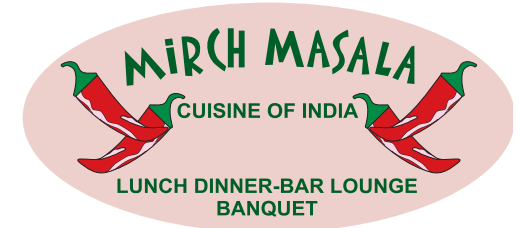


<b>Shrimp Jumbo</b>	<b>\$ 20.95</b>
<b>Fish Salmon Fillet</b>	<b>\$ 18.95</b>
<b>Molly Kerala Specialty</b>	
<i>Cooked with Curry Leaves, Mustard, Fenugreek Seeds, Tomato, Mild Coconut Sauce &amp; Spices</i>	
<b>Shrimp Jumbo</b>	<b>\$ 20.95</b>
<b>Fish Fillet</b>	<b>\$ 18.95</b>
<b>Shrimp Balti</b>	<b>\$ 18.95</b>
<i>Jumbo Shrimp Sauteed with Bell Peppers, Tomato, Mushroom, Onion and Ground Spices</i>	
<b>VEGETARIAN/ SUBJI</b>	
<b>Palak (Spinach)</b>	<b>\$ 14.95</b>
<i>Pureed Spinach with Cumin, Garlic, Ginger and Touch of Cream Choice of PANEER/</i>	
<b>VEGETABLES / CHICKPEAS / POTATOES</b>	
<b>Navaratan Korma</b>	<b>\$ 14.95</b>
<i>An assortment of Vegetables in Mild Creamy Almond Cashew Sauce</i>	
<b>Malai Kofta</b>	<b>\$ 14.95</b>
<i>Cheese and Veg Dumplings in a Mild Almond and Cashew Creamy Sauce</i>	
<b>Palak Kofta</b>	<b>\$ 11.95</b>
<i>Spinach Dumpling in Onion, Tomato Sauce with Hint of Cream and Cilantro</i>	
<b>Paneer Makhani or Veg. Makhani</b>	<b>\$ 14.95</b>
<i>Home Made Cubes of Cheese or vegetables in House special tomato creamy sauce</i>	
<b>Paneer Kurchan</b>	<b>\$ 14.95</b>
<i>Grated Paneer Cooked with Onion-Bell-Pepper Cubes of in Light Creamy Sauce</i>	
<b>Mutter Paneer</b>	<b>\$ 14.95</b>
<i>Home Made Cheese with Green Peas in Mild Creamy Sauce</i>	
<b>Kadai Paneer / Kadai Vegetable (V)</b>	<b>\$ 14.95</b>
<i>Paneer or Fresh Vegetable Sauteed with Tomato, Garlic, Bell Peppers and Spices</i>	
<b>Kundapur Vegetables (V)</b>	<b>\$ 14.95</b>
<i>Mixed Veg Cooked with Coconut Milk &amp; Dry Red Chilies Tempered with Curry Leaves &amp; Mustard</i>	
<b>Vegetable Curry (V)</b>	<b>\$ 13.95</b>
<i>Mixed Vegetable Cooked in Curry Sauce with Fresh Herbs and Spices</i>	

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<b>Vegetable Jalfrezie (V)</b>	<b>\$ 13.95</b>
<i>A variety of Fresh Vegetable Sauteed with Bell Pepper, tomato and Onion</i>	
<b>Aloo Gobi Masala (V)</b>	<b>\$ 13.95</b>
<i>Cauliflower &amp; Potatoes with Fresh Herbs Tomatoes, Ginger &amp; Cumin</i>	
<b>Chana Masala (V)</b>	<b>\$ 13.95</b>
<i>Chick Peas Cooked with Onion, Tomato, Fresh Herbs and Spices</i>	
<b>Vegetable Vindaloo (V)</b>	<b>\$ 13.95</b>
<i>Fresh Vegetables Cooked in a Hot and Tangy Creamy Sauce</i>	
<b>Bagara Baingan (V)</b>	<b>\$ 13.95</b>
<i>Eggplant cooked with Variety of Spices, Peanut, Coconut and Black Pepper Simmered in Tamarind</i>	
<b>Bhindi Masala (V)</b>	<b>\$ 13.95</b>
<i>Okra Sauteed with Tomato, Onion, Bell Pepper and Spices</i>	
<b>Dal Makhani</b>	<b>\$ 12.95</b>
<i>Black Lentil Cooked with Herbs and Spices with Butter Creamy Sauce</i>	
<b>Tarka Dal (V)</b>	<b>\$ 12.95</b>
<i>Yellow Split Lentils Cooked in Ginger, Garlic, Herbs and Cumin Seeds</i>	
<b>INDIAN BREADS</b>	
<b>Naan</b>	<b>\$ 3.49</b>
<i>Unleavened Indian Bread Baked in Tandoor</i>	
<b>Coconut Naan</b>	<b>\$ 3.95</b>
<i>Punjabi Bread stuffed with Coconut &amp; Cardamom</i>	
<b>Garlic Naan</b>	<b>\$ 3.95</b>
<i>Naan Topped with Roasted Garlic</i>	
<b>Chili Garlic Naan (V)</b>	<b>\$ 4.95</b>
<i>Naan Topped with Roasted Garlic and Chili</i>	
<b>Onion Kulcha</b>	<b>\$ 3.95</b>
<i>Naan Filled with Seasoned Onions and Coriander</i>	
<b>Paneer Kulcha</b>	<b>\$ 4.95</b>
<i>Naan Filled with Seasoned Homemade Cheese &amp; Coriander</i>	
<b>Peshwari Naan</b>	<b>\$ 4.95</b>
<i>Filled with Cashews, Raisins, Pistachios &amp; Coconut</i>	
<b>Chicken Tikka Naan</b>	<b>\$ 4.95</b>
<i>Filled w Chicken Tikka Chopped Onion &amp; Cilantro</i>	
<b>Aloo Paratha or Gobi Paratha</b>	<b>\$ 4.50</b>
<i>Filled with Spiced Potato/Cauliflower</i>	

<b>Lacha Paratha</b>	<b>\$ 4.50</b>
<i>Multi layered Whole Wheat Grilled Bread with Butter</i>	
<b>Tandoori Roti</b>	<b>\$ 3.95</b>
<i>Flat Whole Wheat Bread</i>	
<b>BIRYANI (RICE SPECIAL)</b>	
<i>All Biryani Slow Cooked with Basmati Rice &amp; Fresh Herbs. Served with Raitha &amp; Pickle</i>	
<b>Chicken Biryani</b>	<b>\$ 16.95</b>
<b>Goat Biryani or Lamb Biryani</b>	<b>\$ 17.95</b>
<b>Shrimp Biryani</b>	<b>\$ 19.95</b>
<b>Medley Biryani</b>	<b>\$ 19.95</b>
<i>(Combo of Chicken, Lamb, Shrimp &amp; Fish)</i>	
<b>Vegetable Biryani</b>	<b>\$ 14.95</b>
<b>Choice of Rice</b>	<b>\$ 4.95</b>
<i>Jeera / Coconut</i>	
<b>Vegetable Pulav</b>	<b>\$ 5.95</b>
<b>DESSERTS</b>	
<b>Kheer</b>	<b>\$ 3.50</b>
<i>Indian Style Rice Pudding with Cashew, Nuts and Raisins</i>	
<b>Rasmalai</b>	<b>\$ 4.50</b>
<i>Sweet Homemade Cheese Dumplings in Malai and Pistachio</i>	
<b>Kulfi</b>	<b>\$ 3.50</b>
<i>Homemade Indian Ice Cream</i>	
<i>Choice of Pistachio/Malai/Coconut/Mango</i>	
<b>Gulab Jamun</b>	<b>\$ 3.50</b>
<i>Dry milk pastry balls in honey and sugar syrup</i>	
<b>Carrot Halva</b>	<b>\$ 3.50</b>
<i>Minced Carrots Cooked with Nuts, Cottage Cheese Sugar and Raisins</i>	
<b>Ice Cream</b>	<b>\$ 3.50</b>
<i>Choice of Mango/Coconut/Vanilla</i>	
<b>ENTREES ARE SERVED WITH PLAIN BASMATI RICE &amp; All Items are MADE TO ORDER</b>	
<b>PLEASE LET YOUR SERVER KNOW IF YOU WANT YOUR FOOD</b>	
<b>MILD, MEDIUM OR HOT</b>	
<i>(🔥🔥🔥) Only Spicy (🔥🔥) Only Medium or Spicy</i>	
<b>V – VEGAN   G – GLUTEN   GF – GLUTEN FREE</b>	
<b>Prices are Subject to Change</b>	



## Mirch Masala Cuisine of India

Route 184, Across from Walmart  
156 Kings Highway, Groton, CT 06340  
Tel. 860-445-8043

**We Deliver\*\***

**Order Online @  
mirchmasala.com**

**“Serving Since 2005”**

**Lunch Tue- Fri 11:30 PM - 2:00 PM**

**Sat - Sun 12:00 PM - 2:30 PM**  
**ALL YOU CAN EAT**  
**LUNCH BUFFET (Only Weekends)**

**Dinner Hours**  
**Sun - Thurs 4:30 PM - 09:30 PM**  
**Fri - Sat 4:30 PM - 10:00 PM**  
Monday Closed

### Box Lunches To Go

<b>VEGETABLE BOX</b>	<b>CHICKEN BOX</b>	<b>LAMB BOX</b>
<b>\$8.95</b>	<b>\$9.95</b>	<b>\$10.95</b>

Includes Entrée, Vegetable, Basmati Rice & Naan Bread

\*\* Minimum \$30 purchase required

**APPETIZER**

<b>Veg Samosa (V,G)</b>	<b>\$ 5.95</b>
<i>Crispy Triangular Pastries Filled w Spiced Potatoes</i>	
<b>Kheema Samosa (G)</b>	<b>\$ 6.95</b>
<i>Crispy Triangular Pastries Filled with Spiced Ground Lamb</i>	
<b>Vegetable Pakora or (V,GF)</b>	
<b>Onion Bhajia</b>	<b>\$ 6.95</b>
<i>Assorted Vegetable Fritters or Onion Fritters in Chickpea Flour Served with Tamarind Chutney</i>	
<b>MM Vegetable Sampler (V,GF)</b>	<b>\$ 10.95</b>
<i>Combination of Aloo (Potato) Tikki, Veg Samosa &amp; Veg Fritters</i>	
<b>Ragara Chaat (G)</b>	<b>\$ 6.95</b>
<i>Spiced potato patties, layered with chickpeas, masala and cilantro</i>	
<b>Papdi Chaat (G)</b>	<b>\$ 6.95</b>
<i>Mixed of Crushed Diced Potatoes &amp; Chickpeas with Mint, Tamarind &amp; Yogurt Sauce</i>	
<b>Gobi Manchurian (G)</b>	<b>\$ 8.95</b>
<i>Fresh Cauliflower Flowerets Tossed with Tomato, Garlic and Green Herbs</i>	
<b>Chilli Paneer (G,F)</b>	<b>\$ 8.95</b>
<i>Fresh Cubes of Homemade Cheese with Chili Garlic Sauce</i>	
<b>Imli Baingan (G,F)</b>	<b>\$ 7.95</b>
<i>Fried Eggplant Topped with Chickpeas &amp; Tropical Tamrind Sauce &amp; Cilantro</i>	
<b>Masala Dosa or (V)</b>	<b>\$ 10.95</b>
<b>Mysore Dosa (Add \$1.00 More)</b>	
<i>Rice &amp; Lentil Crepe Filled with Spiced Potatoes and Onion Served with Sambar &amp; Coconut Chutney</i>	
<b>Uttapam (V)</b>	<b>\$ 9.95</b>
<i>Rice &amp; Lentil Pancake Topped with Onion, Tomato &amp; Green Pea Served with Sambar &amp; Chutney</i>	
<b>Kochin Calamari (G)</b>	<b>\$ 10.95</b>
<i>Calamari Stir With Onion, Bell Pepper Tossed with Mustard Seeds, Ginger and Curry Leaves</i>	
<b>Chicken 65</b>	<b>\$ 8.95</b>
<i>Rice Flour Battered Chicken, Curry Leaves, Green Chillies and Herbs</i>	
<b>Reshmi Kabab</b>	<b>\$ 9.95</b>
<i>Skewered Tender Rolls of Mildly Spiced Ground Chicken and herbs</i>	

<b>Kalmi Kabab</b>	<b>\$ 10.95</b>
<i>Chicken Wings Marinated with Ginger, Garlic, Yogurt and Spices</i>	
<b>Chooza Kabab **Must Try**</b>	<b>\$ 17.95</b>
<i>Very Tender Boneless Dark Meat Chicken Marinated in Homemade Yogurt &amp; Herbs &amp; Spices</i>	
<b>MM Kabab Sampler</b>	<b>\$ 11.95</b>
<i>An Assortment of Chicken &amp; Lamb Seekh Kabab</i>	

**SOUPS , SALADS AND SIDES**

<b>Mulligatawny Soup</b>	<b>\$ 4.95</b>
<i>Lentil Soup with Herbs and Spices</i>	
<b>Hot &amp; Sour Soup (V)</b>	<b>\$ 4.95</b>
<i>A Spicy Desi Szechwan Broth with a hint of Spices and Vegetable</i>	
<b>Chicken Mushroom Corn Soup</b>	<b>\$ 4.95</b>
<i>Chicken, Mushroom &amp; Corn with Fresh Herbs</i>	
<b>Pappadam (G,F)</b>	<b>\$ 3.95</b>
<i>Lentil Wafer</i>	
<b>Mango Chutney</b>	<b>\$ 2.95</b>
<i>Sweet Mango Relish</i>	
<b>Raitha</b>	<b>\$ 2.50</b>
<i>Yogurt and Cucumber Relish</i>	
<b>Hot Pickle</b>	<b>\$ 2.50</b>
<i>Hot Lime and Mango Pickle</i>	
<b>Onion-Chili-Lemon</b>	<b>\$ 1.95</b>
<b>Tamarind /Mint /Onion Relish</b>	<b>\$ 0.95</b>

**TANDOORI (Grilled in Clay Oven)**

<b>Tandoori Chicken</b>	<b>\$ 15.95</b>
<i>Chicken pieces with bone Marinated in Yogurt Herbs and Spices Yogurt</i>	
<b>Chicken Tikka</b>	<b>\$ 16.95</b>
<i>Boneless Chicken pieces Marinated with Ginger, Garlic, Spices</i>	
<b>Fish Tikka / Pepper Salmon</b>	<b>\$ 18.95</b>
<i>Salmon Fillet Marinated with Herbs and Spices and Grilled in Tandoor</i>	
<b>Tandoori Shrimp</b>	<b>\$ 21.95</b>
<i>Jumbo Shrimps Marinated in Yogurt, Herbs &amp; Spices and Grilled in Tandoor</i>	
<b>Chooza Kabab **Must Try**</b>	<b>\$ 17.95</b>
<i>Very Tender Boneless Dark Meat Chicken Marinated in Homemade Yogurt &amp; Herbs &amp; Spices</i>	
<b>Lamb Seekh Kabab</b>	<b>\$ 18.95</b>
<i>Skewered Tender Rolls of Spiced Ground Lamb</i>	

<b>Rack of Lamb**Excellent**</b>	<b>\$ 27.95</b>
<i>Rack of Lamb Marinated with Herbs and Spices and Grilled in Tandoor</i>	

**CHICKEN-HALAL/LAMB & GOAT (HALAL) / SEAFOOD**

<b>Tikka Masala All Time Favorite</b>	
<i>Mild Tomato &amp; Cream Sauce</i>	
<b>Chicken Breast</b>	<b>\$ 17.95</b>
<b>Shrimp Large</b>	<b>\$ 20.95</b>
<b>Fish Salmon Filet</b>	<b>\$ 19.95</b>
<b>Saag From Punjab Saagwala</b>	
<i>Cooked with Ginger, Garlic, Herbs and Mild Spinach Sauce</i>	
<b>Chicken Boneless</b>	<b>\$ 16.95</b>
<b>Lamb</b>	<b>\$ 17.95</b>
<b>Shrimp Large</b>	<b>\$ 20.95</b>
<b>Madras Southern Indian Special</b>	
<i>Cooked in a Medicum Hot Coconut, Curry Leaves and Mustard Seeds</i>	
<b>Chicken Boneless</b>	<b>\$ 16.95</b>
<b>Lamb</b>	<b>\$ 17.95</b>
<b>Vindaloo A Konkan Speciality</b>	
<i>Potatoes in a Very Hot and Tangy Goan Sauce</i>	
<b>Chicken Breast</b>	<b>\$ 16.95</b>
<b>Lamb</b>	<b>\$ 17.95</b>
<b>Shrimp Jumbo</b>	<b>\$ 20.95</b>
<b>Curry North Indian Speciality</b>	
<i>Cooked in a Medium Spiced Curry Sauce, Tomato and Ginger</i>	
<b>Chicken Boneless</b>	<b>\$ 16.95</b>
<b>Lamb</b>	<b>\$ 17.95</b>
<b>Goat</b>	<b>\$ 18.95</b>
<b>Shrimp Jumbo</b>	<b>\$ 20.95</b>
<b>Korma Mughlai Speciality</b>	
<i>Cooked in Mild Cardamom Flavored Cashew Creamy Sauce</i>	
<b>Chicken Boneless</b>	<b>\$ 17.95</b>
<b>Lamb</b>	<b>\$ 18.95</b>
<b>Shrimp Jumbo</b>	<b>\$ 20.95</b>
<b>Kadai Taste of North India</b>	
<i>Sauteed, Cooked with Herbs, Tomato &amp; Bell Pepper</i>	
<b>Chicken Boneless</b>	<b>\$ 16.95</b>
<b>Lamb</b>	<b>\$ 18.95</b>

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**CHICKEN**

<b>Butter Chicken</b>	<b>\$ 16.95</b>
<i>Tandoori Chicken dark Meat with Tomato, Pepper and Creamy Sauce</i>	
<b>Chicken Ammwala</b>	<b>\$ 17.95</b>
<i>*Our Signature* Chicken Tikka with Chef's Special Creamy Mango Sauce and Spices</i>	
<b>Andhra Pepper Chicken</b>	<b>\$ 17.95</b>
<i>Chicken Sautéed with Onion, Tomatoes, Black Pepper, Home Made Herbs</i>	
<b>Chicken Phaal</b>	<b>\$ 17.95</b>
<i>Chicken Sautéed with Onion, Tomatoes, Black Pepper, Home Made Herbs</i>	
<b>Chicken Club Masala</b>	<b>\$ 17.95</b>
<i>Chicken Cooked in thick Gravy of Onion &amp; Tomato Garnished with Fresh Coriander</i>	

**LAMB & GOAT (Halal)**

<b>Chettinadu Lamb Rack</b>	<b>\$ 28.95</b>
<i>Tandoor Cooked Lamb Racks in Authentic Spicy Black Pepper, Spices and Roasted Coconut Sauce</i>	
<b>Malabar Goat Curry</b>	<b>\$ 18.95</b>
<i>Fresh Baby Goat on the Bone Cooked with Potato, carrots &amp; Light Coconut Sauce</i>	
<b>Lamb Rogan Josh</b>	<b>\$ 17.95</b>
<i>Lamb Cooked in Kashmiri Style</i>	
<b>Lamb Bhuna Punjabi</b>	<b>\$ 17.95</b>
<i>Lamb Cooked in Tomato, Herbs &amp; Spices in Thick Gravy Seasoned with Onion &amp; Bell Pepper</i>	
<b>Boti Kabab Masala</b>	<b>\$ 18.95</b>
<i>Lamb Cooked in Tandoor &amp; sautéed with Herbs and Spices in Creamy Sauce</i>	
<b>Lamb Torkari Kolkata Speciality</b>	<b>\$ 18.95</b>
<i>Lamb Cooked in Chef's Special Coconut Sauce and Cumin</i>	

**SEAFOOD/MACCHLI**

<b>Kerala Fish Curry</b>	<b>\$ 18.95</b>
<i>Salmon Cooked in a Coconut &amp; Black Tamarind Sauce &amp; Tempered with Curry Leaves</i>	
<b>Malabar Coastal</b>	
<i>Tempered with Curry Leaves, Mustard and Red Chilli Cooked in Coconut Gravy Jumbo Shrimp with Curry Leaves, Mustard &amp; Red Chili in Coconut Gravy</i>	