

BRITISH CLASSIC CURRYS



— Est.2012 —
Mirchi
SIMPLY SOUTH INDIAN

60 SNOW HILL, STOKE-ON-TRENT, ST1 4LY

www.mirchistoke.co.uk © 01782284488

TIKKA MASALA

Tikka masala is a tomato and cream (either in the form of heavy cream, yoghurt or cashews) based sauce with lots of traditional Indian spices, including ginger, urmeric and red chili powder garam masala, coriander and cumin. It is slightly sweet and earthy in flavour.

BALTI

All herbs & spices used for Balti signature dishes are delicately blended in meticulous proportions to create the Balti dishes we present to you. Each dish will have its own distinctive flavour & aroma which cannot come from any curry powder, but from spices & herbs

JALFREZI

Is often quite spicy, with a balance of heat from chili peppers and aromatic spices

MADRAS

A combination of strong pieces cooked together with fenugreek leaves and lemon juice giving a very spicy taste, garnished with tomato slice and fresh coriander

ROGAN JOSH

Finely chopped onions & garlic, cooked together in a thick sauce then topped with a layer of fried tomatoes, garnished with fresh coriander

BHUNA

Cooked medium in strength in a thick dry sauce using selected herbs and spices, garnished with slices of tomato and fresh coriander

KORMA

A mild delicate sauce made from double cream, almond and coconut cream added together to create a dish with mild texture. Contains nuts

PASANDA

Is a rich, creamy Indian dish known for its tenderness and mild flavor.

PATIA

Hot sweet & sour in taste (Medium to hot dishes) These dishes are very popular, cooked in traditional punjabi style, the method of cooking is applied in a cast iron wok, which enhances the exotic flavours, these dishes are cooked with tomatoes, onions & chopped capsicum, using special herbs & spices, meticulously proportioned giving an original & true balti taste & experience (Hot, sweet & sour in taste) with fine herbs & spices

KARAHI

A medium spiced tomato based curry with fried onions and ground roast spices. A northern Indian inspired curry sauce with tomatoes, roasted spices and Kashmiri chilli powder

KADAI

curry is a vibrant and flavorful Indian dish that gets its name from the "kadai" cooking vessel it's traditionally prepared in. Known for its rich, spicy aroma and bold taste, it's a staple in many Indian households

SAAGWALA

Alight curry dish include a light sauce made flavour with turmeric,garam masala, and fresh spinach

PHAL

It is one of the hottest forms of curry loads of seasoning, It is usually served as a tomato based curry

DO PYAZA

A method of preparation which briskly fried with fresh onions, cinnamon & bay leaves, garnished with fresh coriander

NAGA CHILLI

The naga chilli is extremely hot, but has a flavour that is quite unique.it has sweet and slightly tart flavour, followed by slightsmoky Flavors

DHANSAK

A dish of Persian origin, sweet & sour in taste made from a combination of herbs & spices together with lentils, lemon juice and pineapple pieces

VINDALOO

Vindaloo is a spicy Indian curry dish that is known for its bold, aromatic flavor and heat. The main ingredients in a vindaloo are a variety of aromatic spices, including mustard seeds, cumin, coriander, turmeric, and chili peppers, which give the dish its characteristic heat and flavor

CURRY

This popular Indian dish is usually made with vegetables and meat. It's heavily spiced and is never lacking in taste. Curry can be mild or it can pack some serious heat, depending on your personal preference and tolerance for spicy food



CHOOSE YOU PROTEIN

| | |
|---------------|--------|
| VEGETABLE | £8.75 |
| MUSHROOM | £8.75 |
| PANEER | £9.25 |
| CHICKEN | £9.25 |
| CHICKEN TIKKA | £9.45 |
| LAMB | £9.95 |
| KEEMA | £9.95 |
| FISH | £10.75 |
| PRAWN | £11.95 |
| MIX MEAT | £10.95 |

OPTIONAL EXTRAS

| | |
|----------------|-------|
| SPINACH | £1.00 |
| CHICKPEAS | £1.00 |
| MUSHROOMS | £1.00 |
| GREEN PEAS | £1.00 |
| POTATOES | £1.00 |
| PANEER | £1.50 |
| KEEMA | £1.50 |
| BOILED EGG | £1.00 |
| GARLIC | £0.50 |
| CORIANDER | £0.50 |
| GREEN CHILLIES | £0.50 |

 GLUTEN  NUTS  DAIRY  MUSTARD  SOYA  EGG

*ANY FOOD ALLERGIES PLEASE ASK A MEMBER OF STATE