



MIRCH

EXPRESS





Soup

Cream Of Broccoli Soup With Almond Flakes

Cream of broccoli soup with almond flakes

█ 145/-

Cream Of Mushroom Soup With Garlic Chives

Cream base soup flavoured with button mushroom puree and garnished with chives

█ 145/-

Cream Of Tomato Soup

Sweet Corn

Vegetable / Chicken

█ 145/-

█ 145/175/-

Tom Yum Soup

Vegetables / Shrimp / Chicken

█ 145/175/-

Manchow Soup

Vegetable / Chicken

█ 145/175/-

Lentil Soup

Made in lentil with greens mixed thick soup

█ 145/-

Kozhi Charu

Chicken morsels cooked in a spicy broth

█ 175/-

Al-Shamiya Soup

Mixer of roux with cream & chicken

█ 175/-





Salads



Caesar Salad (Veg / Chicken)

145/175/-

Blend of fresh lettuce with parmesan cheese garlic croutons & chef special caesar dressing

Greek Salad

145/-

Veggies combined with a subtle drizzle of refreshing dressing

Veg Combo (Hummus / Mutabel / Taboleh / Pita Bread)

225/-

Creamy dip & mix of fresh vegetables - olived dressing served with Arabic bread

Falafel Salad

175/-

Chickpea & herbs fried balls mixed greens & tahina dressing

Taboleh

175/-

Mix of Arabic parsley tomato & bulgur salad topping dressing

Fattoush

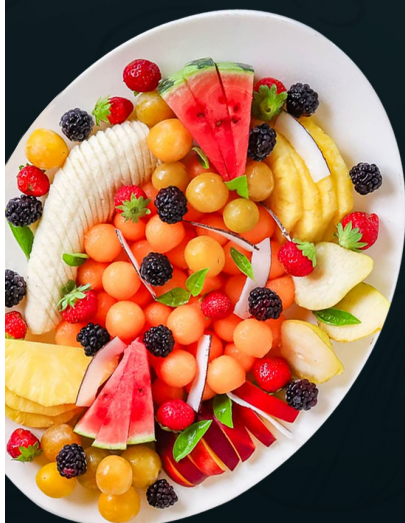
145/-

Mix of crispy vegetables with sumac dressing served with croutons

Vegetable Basket

145/-

Served with fresh garden vegetables



Appetizers

Paneer Tikka Ajwain

Ajwain flavoured cottage cheese cubes cooked in tandoor



225/-

Paneer Reshmi Tikka

Cottage cheese cubes marinated with cream cashew and yellow chilies cooked in tandoor



225/-

Hara Bara Kebab

Shallow fried spinach, gram dal & cheese discs



195/-

Subz Till Seekh

Skewered vegetable kebab coated with sesame seeds cooked in tandoor



195/-

Falafel

Deep fried snack made from chickpea & herbs served with Hummus & Tahini



195/-

Cheese Roll

Stuffed Cheddar cheese with Jalapino crispy roll



195/-

Murgh Kali Mirch

Spicy chicken curry that is cooked with loads of Black Pepper



245/-

Chapli Kebab

A traditional dish from Peshawar - escallops of chicken flavoured with pomegranate seeds and a unique blend of spices



245/-

Kalmi Bharwan Tangdi Kebab

Chicken drumsticks stuffed with nuts & spices



245/-

Tandoori Chicken (Half / Full)

A chicken dish prepared by roasting chicken marinated in yogurt and spices in a tandoor pot



295/575/-

Pudina Neza Kebab

Tender chicken drumsticks with a hint of mint & cilantro



245/-





“M E”s Combo Vegetarian Platter

Chef's assortment of Kebabs

■ 475/-

“M E”s Combo Non-Vegetarian Platter

Chef's assortment of Kebabs

■ 695/-

Lamb Boti Kebab

Tender chunks of lamb marinated in a spiced yoghurt & baked in the oven

■ 275/-

Tandoori Lamb Seekh Kebab

Minced lamb kabab wrapped over a skewer & cooked over open fire

■ 275/-

Mushakan Roll

Stuffed juicy meat with summac onion crispy roll

■ 275/-

Cajun Spiced Fish Finger

All time favourite

■ 275/-

Tandoori Machali

Delectable cubes of bekthi in a marinade of herbs and spices, flavoured with carom seeds and mustard cooked over charcoal

■ 275/-

Tandoori Surmai

Delectable king fish cubes in a marinade of herbs and spices, flavoured with carom seeds and mustard cooked over charcoal

■ 295/-

Fried Shrimps Tandoor

Shrimps folded in Indian bread and shallow fried

■ 295/-

Tandoori Prawns

Jumbo prawns in a delicate pickling marinade cooked in the tandoor

■ 295/-



ALL OUR GRILLS AND KEBABS ARE SERVED WITH HOUSE SALAD
AND CHUTNEYS "WHICH CAN BE SERVED ON SIZZLERS"

"ME" Arabian Wraps

Falafel Wraps	█	145/-
<i>Crispy fried airy chickpea patty smashed and wrapped with salad & Tahina dip</i>		
Mushakal Wraps	█	145/-
<i>Crispy fried cauliflower & eggplant wrapped with Hummus & Tahina dip</i>		
Chicken Shawarma	█	145/-
<i>Juicy marinated grill chicken wrapped with salsa & garlic sauce</i>		
Fried Shrimps Wraps	█	145/-
<i>Coleslaw salad mix with crispy prawn wrapped with cocktail sauce</i>		

Asian Specials

Appetizers

<i>Chilli spices - Babycorn / Mushroom / Panner</i>	█	175/-
<i>Crispy Chicken lollipop</i>	█	245/-
<i>Prawns stir-fried with pepper & onion</i>	█	245/-
<i>Crispy fried lamb with sweet and spicy sauce</i>	█	295/-

Main Course

<i>Stir-fried vegetables with hot garlic sauce</i>	█	175/-
<i>Hunan chicken with sliced garlic, spring onion</i>	█	245/-
<i>Thai green or red curry - choice of Vegetables / Chicken / Seafood</i>	█	175/225/245/-
<i>Kung pao prawn with cashewnut, chilli, spinach</i>	█	295/-
<i>Fried rice - Vegetable / Chicken / Prawn</i>	█	175/225/-
<i>American or Chinese chopsuey - Vegetables / Chicken / Prawn</i>	█	175/225/225/-
<i>Stir fried noodles - choice of Vegetables / Chicken / Prawn</i>	█	175/225/225/-



“ME” Special Curries

From North to South



Kadai Murgh

Spicy & flavourful dish made with boneless chicken, onions, capsicum, tomatoes, ginger, garlic & fresh ground spices

245/-

Murgh Tikka Masala

Tender chicken cooked in tandoor then simmered in a tomato cream sauce

245/-

Chicken Dhaniawala Khorma

Kashmiri chicken curry flavoured with fire roasted cracked coriander, fresh cilantro and spices

245/-

Kori Kempu Bezule

Boneless chicken marinated to perfection in a traditional Manglorean masala tossed in yoghurt green chillies and curry leaves

245/-

Kozhi Malli Perlan

This delicacy from Kerala is an all time favourite made with boneless pieces of chicken, vegetables, coconut milk and fresh spices

245/-

Lamb Rogan Josh

Lamb cooked with tomatoes & onions and flavoured with spices

295/-

Lamb Sali Boti

Sali boti is a parsi dish in which red hot mutton is cooked to perfection amid sizzling hot spices

295/-

Erachi Olarthiathu

A traditional Kerala style lamb preparation

295/-

Goan Fish Curry

Goan fish curry is a spicy and tangy fish curry that is cooked with coastal flavors

245/-

Avoli Porichathu

Pan fried whole pomfret with a spicy masala

295/-



Shrimp Madras

Cooked in Madras spices & spicy masala

295/-

Prawn Chukka

Fresh crunchy prawn tossed with masala

295/-

Tiger Prawn Coriander

Pan grilled tiger prawns marinated with fresh coriander and spices

295/-

Paneer Tikka Masala

Cooked with pot paneer & then simmering it in a masala gravy

225/-

Kadai Subji

It is a delicious indian vegetarian dish comprising of a mixture of seasonal veggies cooked in a spicy gravy

195/-

Dal Tadka

Cooked spiced lentils are finished with a tempering made of ghee / oil & spices

145/-

Dal Makhani

Traditional north indian lentil preparation sauteed in butter with fresh herbs and spices

145/-

Indian Breads

Paratha

Mint / Meethi / Lacha / Ajwain / Malabar

55/-

Roti

Khasta / Missi / Tandoori / Roomali

55/-

Naan

Plain / Garlic / Butter / Cheese

65/-

Kulcha

Paneer / Onion / Aloo

75/-



Main Courses

Rice & Grills

Arabian Mixed Non Veg Platter

Shish tawock / grilled fish / grilled prawns / grilled vegetables - served with Futtush salad, Hummus, Tahina, Garlic sauce and Cocktail sauce Pita bread

745/-

Dajaj Griller Bbq (Half / Full)

Marinated flavoured barbeque sauce with griller meat

295/575/-

Chicken Grilled (Half / Full)

Chicken marinated with flavoured Barbeque Sauce, grilled to perfection

295/575/-

Machbous Dajaj / Laham

Traditional Kuwaiti flavoured meat & rice

345/445/-

Shish Tawouk

Mustard marinated juicy meat with onion parsely summak

295/-

Mutton (or) Chicken Mandi Briyani

Is a traditional dish originated in yemen consists of meat and rice cooked in a pot resembling a clay oven or tandoor. the word **Mandi** is derived from the **Arabian word 'Nudaa'** Meaning 'Dew' owing to the soft texture of the meat with Chef special spice (Advance order before 12 HRS)

1645/945/-

Mutton Dum Biryani

Mutton and Basmati rice cooked with aromatic spices in a sealed pot

295/-

Murgh Dum Biryani

Chicken and Basmati rice cooked with aromatic spices in a sealed pot

245/-

Vegetable Biryani

Baked Basmati rice with masala and vegetables under dum

195/-

Choice Of Pulao

Vegetable / Green Peas / Jeera Pulao

195/-



Desserts

Kunafa

Arabian traditional layered stuffed cheese with saffron rose syrup

225/-

Qaymer Sweets

Sweet whipped chocolate cream & biscuits

195/-

Um Ali

Milk with cream & roasted nuts

195/-

Baklava

Layered pastry filled with clarified butter chopped nuts & sweetened with saffron syrup

195/-

Chabab

Emirati saffron pan cake with stuffed cheese

195/-

Tiramisu

Coffee flavoured italian delicacy

195/-

Rasamalai

Homemade cottage cheese patties cooked in a milk syrup, almonds and nuts

125/-

Gulab Jamun with Ice Cream

Deep fried cottage cheese balls soaked in syrup

145/-

Shahi Tukra

Mughlai dessert served with fried bread, saffron, rabri & nuts

145/-

Punjabi Kulfi

Traditional Indian ice cream with saffron, almonds, pistachio & milk

125/-

Ice Cream

Mango / Pistachio / Vanila / Strawberry / Chocolate / Butterscotch

125/-





Beverages



Tea <i>With milk / Without milk</i>	55/-
Masala Chai	55/-
South Indian Filter Coffee	55/-
Freshly Brewed Coffee <i>Cappucino / Espresso / Café Latte</i>	75/-
Health Drinks <i>Hot Chocolate / Bournvita / Horlicks / Boost</i>	75/-
Milk Shakes <i>Vanilla / Strawberry / Mango / Banana / Chocolate</i>	95/-
Lassi <i>Sweet / Salted / Masala / Plain / Buttermilk</i>	95/-
Seasonal Fresh Juice	95/-
Fresh Lime <i>Sweet / Salted</i>	75/-
Mineral Water	25/-



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