

TANDOORI GRILLED

SERVED WITH FRESH SALAD AND MINT SAUCE

68. MIXED GRILL* CHICKEN TIKKA, SHEEKH KEBAB, TANDOORI CHICKEN & LAMB CHOP	10.75
69. CHICKEN TIKKA	9.25
70. HALF TANDOORI CHICKEN	9.25
71. TANDOORI KING PRAWNS*	11.25
72. LAMB CHOPS*	9.75
73. CHICKEN SHASHLIK WITH GRILLED ONIONS, PEPPERS AND TOMATOES	10.25

SIDES (V)

SIDE

74. BOMBAY POTATO SPICY POTATOES	4.65
75. BRINGAL BHAJI AUBERGINE	4.65
76. SAAG ALOO SPINACH AND POTATOES	4.65
77. SAAG PANEER SPINACH AND INDIAN CHEESE	4.65
78. CHANA ALOO CHICKPEAS AND POTATOES	4.65
79. ALOO GOBI CAULIFLOWER AND POTATOES	4.65
80. BHINDI BHAJI OKRA	4.65
81. DAAL MASSALA LENTILS	4.65
82. TARKA DAAL LENTILS WITH GARLIC FRY TOPPING	4.65

NON INDIAN

SERVED WITH SALAD AND CHIPS

83. FRIED CHICKEN	8.95
84. SCAMPI	8.95
85. CHICKEN NUGGETS	8.95

DRINKS

MANGO LASSI SERVES 2	4.50
CANS COKE, DIET COKE, OR FANTA	1.25
J20 APPLE & MANGO, APPLE & RASPBERRY OR ORANGE & PASSIONFRUIT	2.45
LARGE BOTTLES COKE, DIET COKE, OR LEMONADE	2.95
APPLETIZER	2.45

ROTI & NANS

PLAIN NAN	3.45
GARLIC NAN	3.65
PESHWARI NAN	3.65
CHEESE NAN	3.65
CHAPATTI	1.05
TANDOORI ROTI	3.45
SYLHETI PARATHA LAYERED UNLEAVENED FLATBREAD	3.65

RICE

PILAU RICE	3.65
STEAMED RICE	3.45
FRIED RICE WITH ONIONS	3.85
MUSHROOM RICE	3.85
EGG FRIED RICE	3.85
VEGETABLE RICE	3.85

EXTRAS

CHIPS	3.15
RAITHA ONION OR CUCUMBER	1.95
GREEN SALAD	2.55
DIPS MINT SAUCE, MANGO CHUTNEY, MIXED PICKLE OR ONION SALAD	0.65

MIRCHIZ

THURSDAY & SUNDAY NIGHT BANQUET

POPADOMS, ANY STARTER*, ANY MAIN
COURSE*, PILAU RICE OR PLAIN NAN

DINE IN ONLY - *DISHER MARKED WITH ASTERISK
SYMBOL ARE EXCLUDED FROM THIS OFFER

£16.95
PER PERSON

MIRCHIZ

RESTAURANT & TAKEAWAY

SET MENUS AVAILABLE FOR LARGE PARTIES
AND OUT DOOR CATERING.



01904 637 553



WWW.MIRCHIZ.COM

MIRCHIZ RESTAURANT
98 - 100 FISHERGATE
FULFORD, YORK, YO10 4BB

OPEN 7 DAYS A WEEK
5.30 - 10.30PM
OPEN BANK HOLIDAYS

WE DELIVER
MINIMUM £2 CHARGE
ON ALL ORDERS

- POPADOM** 0.80
- SPICED POPADOM** 0.80
- PICKLE TRAY** 1.95
- ONION SALAD, MANGO CHUTNEY, MINT SAUCE & LIME PICKLE

STARTERS

SERVED WITH FRESH SALAD AND MINT SAUCE

- 1. MIRCHIZ MIX STARTER*** 5.15
CHICKEN TIKKA, LAMB CHOP AND SHEEKH KEBAB
- 2. STARTER FOR TWO*** 9.15
CHICKEN TIKKA, LAMB CHOP, SHEEK KEBAB AND ONION BHAJI
- 3. VEGETARIAN STARTER (V)** 4.85
ONION BHAJI, VEGETABLE PAKORA AND VEGETABLE ROLL
- 4. ONION BHAJI (V)** 4.45
SPICY ONION MIXED IN GRAM FLOUR & FRIED IN A BALL SHAPE
- 5. VEGETABLE ROLLS (V)** 4.45
- 6. PANEER & CHEESE ROLLS (V)** 4.95
- 7. VEGETABLE PAKORAS (V)** 4.45
- 8. ALOO TIKKI** 4.45
- 9. MEAT OR VEG SAMOSA** 4.45
STUFFED TRIANGULAR PASTRY
- 10. SHEEK KEBAB** 4.95
MARINATED MINCED LAMB SKEWERED IN THE OVEN
- 11. CHICKEN SEEKH KEBAB** 4.95
MARINATED MINCED CHICKEN SKEWERED IN THE OVEN
- 12. CHICKEN NAMBALI** 5.15
CHICKEN STRIPS LAYERED WITH CHEESE SAUCE AND CHEESE
- 13. CHICKEN TIKKA** 5.15
MARINATED CHICKEN BREAST COOKED IN THE TANDOOR AND SERVED AS CUBES
- 14. QUARTER TANDOORI CHICKEN** 4.95
QUARTER CHICKEN MARINATED SPICES, COOKED IN TANDOOR
- 15. LAMB CHOPS STARTER*** 4.95
MARINATED TENDER LAMB CHOPS GRILLED IN THE TANDOOR
- 16. CHICKEN TIKKA PAKORA** 4.95
CHICKEN TIKKA FRIED IN BATTER
- 17. FISH PAKORA** 4.95
MARINATED COD FISH FRIED IN A SPICY BATTER
- 18. CHICKEN OR PRAWN CHAAT** 5.15
CHICKEN OR PRAWN COOKED IN A SPECIAL CHAAT MASALA SAUCE, PRESENTED ON A DEEP FRIED BREAD
- 19. KING PRAWN CHAAT*** 5.45
KING PRAWNS COOKED IN A CHAAT MASALA SAUCE, SERVED ON A DEEP FRIED BREAD
- 20. CHANA ALOO CHAAT (V)** 4.95
CHICKPEAS, POTATO IN A CHAAT SAUCE, ON FRIED BREAD
- 21. PANEER TIKKA (V)** 4.95
MARINATED PANEER COOKED IN THE TANDOOR AND SERVED AS CUBES

(N) CONTAINS NUTS
OTHER DISHES MAY ALSO CONTAIN
TRACES OF NUTS AS NUTS ARE USED IN OUR KITCHEN.

(V) SUITABLE FOR VEGETARIANS
PLANT BASED ALTERNATIVES ALSO
AVAILABLE TO SUBSTITUTE MEAT

PREMIER SELECTION

ALL PREMIER SELECTION ARE SERVED WITH
PILAU RICE OR PLAIN NAN

- 22. MIX SPECIAL*** 12.75
KING PRAWN, CHICKEN TIKKA & LAMB COOKED IN A SPECIAL SPICY SAUCE
- 23. BATAKHA*** 12.75
DUCK TIKKA COOKED IN A BHUNA STYLE SAUCE, SERVED WITH A SPECIALLY FRIED WHOLE DUCK EGG
- 24. MINTED GHAI KA GOSHT*** 12.75
BEEF COOKED WITH A SPECIAL MINT PASTE AND FRESH MINT LEAVES
- 25. MUSTARD LAMB*** 12.75
TENDER LAMB LEG MEAT COOKED IN A MUSTARD SEED, ONION AND MUSTARD PASTE SAUCE
- 26. CHEF SIGNATURE*** 12.75
OUR CHEF RECREATES THIS SIGNATURE DISH WITH ARTISANAL COOKING. HAND-GROUNDED SPICES BASES THIS MEDIUM FIERY SAUCE COOKED WITH MIXED PEPPERS, BAY LEAF AND CINNAMON. SELECTION OF EITHER CHICKEN OR MEAT
- 27. GOSHT HANDI*** 12.75
MUTTON ON THE BONE COOKED IN A TRADITIONAL BANGLADESHI STYLE

POPULAR WOK VARIETIES

ALL SERVED IN A SIZZLING WOK

- 28. KARAH**
COOKED WITH FRESH GREEN CHILLIES, POT ROASTED ONIONS AND GINGER. SERVED IN A SIZZLING WOK STYLE DISH
- 29. BALTI (N)**
A DISH COOKED WITH A SPECIAL TANGY BALTI SAUCE AND JALAPENO CHILLI
- 30. JALFREZI**
SERVED WITH FRIED ONIONS, GREEN CHILLIES AND PEPPERS. TRADITIONALLY SLIGHTLY HOT SERVED ON A SIZZLING DISH
- 31. BALTI MASSALA (N)**
A UNIQUE & COMPLEX DISH OF ALL GREAT CURRIES, MARINATED IN SPECIAL HERBS & SPICES, CRUSHED GARLIC & GINGER IN A THICK MASALA SAUCE. GARNISHED WITH GREEN PEPPERS AND CORIANDER

- CHICKEN** 10.45
- MEAT** 11.45
- KEEMA** 10.45
- CHICKEN TIKKA** 10.95
- KING PRAWN*** 12.45
- VEGETABLE** 9.45

BIRYANIS

- 32. CHICKEN** 10.95
- 33. MEAT** 11.95
- 34. KING PRAWN** 13.45
- 35. VEGETABLE (V)** 10.45
- 36. SPECIAL MIX** 13.45
COOKED WITH CHICKEN, MEAT AND PRAWNS

SEAFOOD DISHES

- 37. KING PRAWN DELIGHT (N)*** 11.95
LARGE KING PRAWNS, FRIED AND COOKED IN A SOUR CREAM SAUCE WITH A HINT OF SWEETNESS
- 38. MIRCHIZ KING PRAWN MASALA*** 11.95
WHOLE KING PRAWN COOKED WITH A SPECIAL GINGER, GARLIC AND TOMATO SAUCE
- 39. COD KHAKHRI*** 11.95
FRESH COD STEAKS COOKED IN SPECIAL SPICES & MUSTARD
- 40. CHINGRI SAGWALA*** 11.95
KING PRAWNS COOKED IN SPINACH, OLIVE OIL AND GARLIC FRY TOPPING
- 41. SALMON*** 11.95
FRESH GRIDDLED FILLETS COOKED IN SAFFRON AND CREAMY SAUCE FINISHED WITH BLACK PEPPER

CHEF'S SPECIALITIES

- 42. ZAL NAGA** 10.45
SHREDS OF CHICKEN TIKKA COOKED IN A HOT CHILLI SAUCE (NAGA) DERIVING FROM BANGLADESH
- 43. CHICKEN PASANDA (N)** 10.45
A SWEET CREAMY DISH SIMILAR TO THE KORMA. TIKKA IS COOKED WITH CREAM, COCONUT. MIXED WITH NUTS AND MANGO SLICES. A MUST FOR KORMA LOVERS
- 44. GARLIC CHILLI CHICKEN** 10.45 **MEAT** 11.45
EXTENSIVE USE OF GARLIC, GARLIC INFUSED OIL AND CHILLI PICKLE, FINISHED WITH SLICED GREEN CHILLIES (N)
- 45. SAAG CHICKEN** 10.45 **MEAT** 11.45
LAMB OR CHICKEN COOKED WITH SPINACH AND GARNISHED WITH TOMATO AND ONIONS
- 46. THE MUGHAL EMPEROR** 11.45
RECREATING THIS 16TH CENTURY DISH USING MARINATED PULLED CHICKEN AND A WHOLESOME SAUCE COOKED WITH MINCED MEAT
- 47. MANGO MADOO MALAI (N)** 10.45
CHICKEN TIKKA COOKED WITH HONEY AND MANGO PULP IN A RICH SAUCE
- 48. BALTI KASHMIRI CHICKEN** 10.45 **MEAT** 11.45
KARAH (N)
CHICKEN OR MEAT COOKED IN A MOUTH WATERING FUSION OF BALTI, KASHMIRI AND KARAH SAUCE
- 49. ANDOORI ACHAR (N)** 10.45
CHICKEN TIKKA AND SHEEK KEBAB COOKED IN RICH BHUNA SAUCE WITH FRESH PICKLE
- 50. DESI BUTTER CHICKEN** 10.45
A TRADITIONAL FAVOURITE COOKED IN A DELICIOUS BUTTERY SAUCE
- 51. MANCHURIAN CHICKEN NEW** 10.45
A POPULAR INDO-CHINESE DISH MADE OF FRIED CHICKEN COOKED IN A SWEET, SOUR, AND SPICY SAUCE
- 52. DESI CHICKEN HANDI NEW** 10.45
A DISH THAT CONSISTS MAINLY OF ITS RICH, SAVORY FLAVOR AND SUCCULENT PIECES OF CHICKEN LEG OFF THE BONE. CAREFULLY STEWED IN A DEEP POT

- 53. CHICKEN TIKKA MASSALA (N)** 10.45
(SPICY OR MILD) A MOST POPULAR DISH. MARINATED CHICKEN COOKED IN THE TANDOORI THEN COOKED IN A SPECIAL DRY TIKKA MASALA SAUCE WITH YOGHURT. THE MILD VERSION IS COOKED WITH THE ADDITIONS OF CREAM AND COCONUT (N)

VEGETARIAN (V)

- 54. SABZI BAHAR (MIX VEGETABLE) (V)** 9.25
POT ROASTED SELECTED VEGETABLES INCLUDING BABY CARROTS, BABY CORN, CAULIFLOWER, BROCCOLI, COURGETTE, BEANS AND POTATO
- 55. BUTTERED PUMPKIN (V)** 9.25
SWEET PUMPKIN COOKED WITH BUTTER BEANS IN A RICH BUTTERY SAUCE. MILD
- 56. CHILLI AUBERGINE (V)** 9.25
RED DRIED CHILLIES AND AUBERGINE COOKED IN AN ONION GRAVY SAUCE
- 57. MIXED VEGETABLE ROSHUNI (V)** 9.25
MIXED VEGETABLES COOKED WITH FRESH TOMATOES, ONIONS, CORIANDER AND GARLIC FLAKES
- 58. PANEER TIKKA MASALA (V) (N)** 9.45
(SPICY OR MILD) CUBED PANEER COOKED IN A SPICY TIKKA MASALA SAUCE WITH SLICED GREEN CHILLIES AND PLENTY OF HERBS AND SPICES. THE MILD VERSION IS WITH ADDED CREAM AND NO GREEN CHILLIES
- 59. PANEER DESI** 9.45
CUBES OF INDIAN CHEESE COOKED WITH TOMATO, GREEN CHILLIES AND CORIANDER IN A BHUNA STYLE SAUCE

TRADITIONAL FAVOURITES

- 60. KORMA (N)**
COCONUT & CREAMY DISH
- 61. BHUNA**
MEDIUM FLAVOUR IN A THICK SAUCE
- 62. MADRAS**
FAIRLY HOT
- 63. VINDALOO**
VERY HOT
- 64. ROGAN JOSH**
ROASTED GARLIC AND TOMATOES
- 65. DOPIAZA**
EXTENSIVE USE OF ONIONS
- 66. DANSAK**
MIXED SPICES, LENTILS, PINEAPPLE & GARLIC. HOT & SOUR.
- 67. PATHIA**
MIXED SPICES RESULTING IN HOT, SWEET AND SOUR SAUCE

- CHICKEN** 10.25
- MEAT** 10.95
- KEEMA** 10.25
- CHICKEN TIKKA** 10.75
- KING PRAWN*** 12.45
- VEGETABLE (V)** 9.25