



MIRCHI



**Indian Grill
& Bar**

FAMILY OWNED & OPERATED



CHAATS & APPETIZERS

(All appetizers served with mint and tamarind chutnies)

Samosa (2 pieces) Handmade pastry shells stuffed with potatoes roasted in spices.	5	✓ Chole Bhature Seasoned garbanzo beans topped with onions & cilantro, served with freshly fried bread.	13
Samosa Chaat Samosa, garbanzo beans, red onions, yogurt, chutnies & spices.	9	✓ Veggie Chops Delectable soy chops seasoned with Indian spices and deep fried.	13
Papri Chaat Homemade puri chips, garbanzo beans, red onion, potatoes, yogurt, chutnies & spices.	8	Tandoori Mushrooms Aromatic herbs marinated mushrooms baked in clay oven and served with bell pepper and onion	13
Mix Veggie Pakora Batter fried, cauliflower, potatoes, onions, green chili, spinach	9	Chicken Pakora Batter fried chicken.	12
Paneer Pakora Marinated paneer (indian cottage cheese) dipped in a batter and fried.	12	Fish Pakora Batter fried fish	13
		Coconut Masala Shrimp Shrimp marinated with coconut sauce and spices and deep fried.	13

SOUPS & SALADS

✓ Lentil Soup	5	✓ Cucumber Salad	6
Chicken Lentil Soup	5	✓ Onion & Green Chili Salad	6
		✓ Mixed Green Salad	6

SIDE ORDERS

✓ Papadum Thin, crispy lentil wafers served with chutnies	3	✓ Tamarind Chutney	3
Raita Plain yogurt blended with carrots, cucumber & spices	3	Mint Chutney	3
✓ Indian Mixed Pickle	3	✓ Mirchi Chutney	3
		✓ Mango Chutney	4

✓ Vegan

Please ask your server for vegan and gluten-free options.

This facility uses nuts, wheat, dairy etc.

Please notify us of any allergies.

For each item, please specify spice level, Mild, Medium, Hot, or Extra Hot.



TANDOORI GRILLS AND KABABS

(Sizzler Platter)

Tandoori Mixed Platter	22	Tandoori Seafood Platter	22
Boneless chicken & lamb marinated with our special sauce & and fresh lemon juice, cooked in clay oven.		Fish & shrimps marinated with our special sauce & spice and fresh lemon juice, cooked in clay oven.	
Tandoori Chicken (Bone-In)	19	Tandoori Fish	22
Chicken marinated with special sauces, spices and fresh lemon juice, cooked in clay oven.		Fish marinated with special sauces spices & lemon juice and cooked in clay oven.	
Chicken Tikka Kabab	22	Tandoori Shrimp	22
Marinated boneless chicken breast cooked in clay oven served with onions & bell pappers.		Shrimp marinated with special sauces, spices & lemon juice and cooked in clay oven.	
Lamb Boti Kabab	22	Paneer Tikka Kabab	19
Boneless lamb cubes marinated with special sauce cooked in clay oven served with onions & bell peppers.		Marinated paneer cooked in clay oven served with grilled onions & bell peppers.	
Lamb Seekh Kabab	22	Tandoori Tofu	17
Seasoned ground lamb cooked in clay oven served with onions & bell pappers.		Aromatic herbs marinated tofu baked in clay oven served with bell pepper and onion.	

TANDOORI WRAPS & KATHI ROLLS

Marinated in yogurt & spices, then cooked in a mesquite fried clay oven. All wraps are made with fresh Naan bread & all Kathi rolls are made with fresh whole wheat parantha.

Veggie Wrap or Kathi Roll	10	Chicken Tikka Wrap or Kathi Roll	12
Seasoned potatoes, tomatoes, bell peppers, cilantro, onions, house special chutnies.		Chicken tikka, onions, tomatoes, bell peppers, cilantro, onions, house special chutnies.	
Paneer Tikka Wrap or Kathi Roll	12	Lamb Masala Wrap or Kathi Roll	13
Paneer tikka, onions, tomatoes, bell peppers, cilantro, house special chutnies.		Seasoned lamb pieces, onions, tomatoes, bell peppers, house special chutnies.	
Tofu Wrap	12	Fish Tikka Wrap or Kathi Roll	13
Tofu, onions, tomatoes, cilantro, bell peppers, house special chutnies.		Seasoned fried fish, onions, tomatoes, cilantro, bell peppers, house special chutnies.	

RICE DISHES

Biryani is pot-sealed basmati rice cooked with aromatic herbs & spices accompanied with yogurt raita

Basmati Rice	4	Chicken Biryani	14
Aromatic North Indian Rice		Basmati rice cooked with boneless chicken & spices.	
✓ Vegerable Biryani	13	Lamb Biryani	15
Basmati rice cooked with fresh vegetable & spices.		Basmati rice cooked with boneless lamb & spices.	
		Shrimp Biryani	16
		Basmati rice cooked with shrimp & spices.	

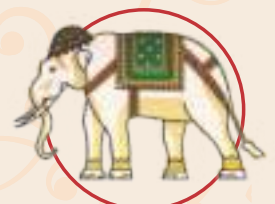
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NAAN (INDIAN BREAD)

Naan Soft flatbread baked in clay oven.	3	Kashmiri Naan Stuffed with fruit and nuts.	4
Garlic Naan Baked with garlic.	4	Cheese Pizza Naan Stuffed with mozzarella cheese.	4
Cilantro Naan Stuffed with fresh cilantro.	4	Goat Cheese Naan Stuffed with goat cheese	5
Mirchi Naan Stuffed with fresh green chili.	4	Tandoori Roti (Please ask for Vegan) Unleavened whole wheat flatbread	3
Spinach Naan Stuffed with fresh Spinach.	4	Aloo Prantha Stuffed with potato.	4
Basil Naan Baked with basil	4	Onion Kulcha Stuffed with chopped onions.	4

VEGETARIAN SPECIALTIES

Mirchi Dal Tadka Yellow lentils cooked with herbs & spices.	12	Paneer Tikka Masala Marinated paneer baked in clay oven cooked in creamy tomato sauce.	13
Dal Makhani Tastefully mixed lentils simmered in a creamy herb sauce.	12	Saag Paneer Spinach & mustard greens simmered with paneer & spices.	13
Chana Masala Garbanzo beans tempered in special herb sauce.	12	Methi Malai Paneer Paneer cooked with fenugreek in creamy sauce.	13
Vegetable jalfrezi Seasoned fresh mixed vegetables sauteed with spices.	12	Kadhai Paneer Homemade cheese cooked with onions, bell peppers and herbs/spices.	13
Aloo Gobhi Cauliflower & potatoes sautéed with garlic, ginger, onions and spices.	12	Paneer Bhurji Homemade cheese cooked with tomatoes, onions & herbs/spices.	13
Gobhi Manchurian Batter fried cauliflower in hot & sweet chili sauce.	12	Tofu Curry Tofu cooked with house special curry sauce.	12
Bhindi Masala Okra pan fried with onions & spices.	12	Tofu Tikka Masala Marinated tofu baked in clay oven cooked in creamy tomato sauce.	13
Baingan Bhartha Eggplant baked in clay oven and sauteed with peas and fine herbs.	12	Veggie Chicken Tikka Masala Meat less chicken simmered in classic tikka masala sauce.	14
Navratan Korma Several mixed vegetables cooked in a creamy cashew sauce & spices.	13	Veggie Chilli Chicken Meatless chicken, mixed vegetables and onions cooked in hot and sweet chilli sauce.	14
Malai Kofta (chef special) Vegetable rounds simmered in savory cream gravy.	13		

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CHICKEN SPECIALTIES

Mirchi Classic Chicken Curry 14

A traditional favorite: Boneless chicken pieces cooked in onion gravy & special spices.

Chicken Tikka Masala 15

House speciality: chicken marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce.

Butter Chicken 15

Marinated boneless chicken baked in clay oven simmered in mild creamy tomato sauce.

Chicken Korma 14

Boneless chicken pieces cooked in cashew sauce & spices.

Karahi Chicken 14

Chicken cooked with bell peppers, onions, ginger & indian spices.

Chicken Saag 14

Chicken simmered in mild spinach sauce.

Chicken Vindaloo 14

Boneless chicken and potatoes cooked in special vindaloo sauce.

Methi Malai Chicken 14

Chicken cooked with fenugreek in creamy sauce.

Mango Chicken 14

Chicken in mango sauce. A children's favorite.

Chili Chicken 14

Marinated chicken, bell peppers & onions cooked in hot & sweet chili sauce.

Chicken Coconut 14

Boneless chicken simmered in creamy coconut sauce.

LAMB / GOAT SPECIALTIES

Mirchi Special Lamb Curry 16

Boneless lamb cooked in special spices. A classic!

Lamb Tikka Masala 16

Tandoori lamb cooked in creamy tomato sauce.

Lamb Saag 15

Lamb simmered in mild spinach sauce.

Lamb Vindaloo 15

Lamb and potatoes cooked in special vindaloo sauce.

Methi Malai Lamb 15

Lamb cooked with fenugreek in creamy sauce.

Lamb Korma 15

Boneless Lamb cooked in cashew, sauce and spices.

Lamb Kadhai 15

Lamb cooked with onion, bell peppers and herbs/spices.

Rogan Josh 15

Tender morsels of lamb simmered in mild yogurt sauce.

Goat Curry (Bone-In) 16

Goat pieces cooked in traditional onion sauce.

Goat Vindaloo 15

Goat and potatoes cooked in special vindaloo sauce.

SEAFOOD SPECIALTIES

Shrimp Curry 16

Shrimp cooked in curry sauce with onions, ginger & spices.

Garlic Shrimp Curry 16

Pan fried shrimp in special garlic and herb sauce.

Goa Shrimp Curry 16

Shrimp simmered in creamy coconut sauce.

Seafood Korma 16

Fish & shrimp simmered in creamy cashew sauce.

Seafood Vindaloo 16

Seafood & potatoes cooked in special vindaloo sauce.

Fish Curry 16

Fish cooked in curry sauce with onions, ginger & spices.

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BEVERAGES

Chai (Indian Tea)	5	Lassi (Plain, Sweet, Salty, Mint)	5
Coffee	5	Sparkling Water	3
Soft Drinks (Coke, Diet Coke, Sprite, Fanta, Root Beer)	3	Water Purified	1
Mango Lassi	5		
(House Specialty: Lassi blended with Mango & Rose water)			

DESSERTS

Gulab Jamun	6	Kheer	6
Spongy homemade cheese balls, soaked in honey-rose syrup.		Rice pudding cooked with milk, cardamom and dry fruits.	
Gajrela	6	Ice Cream	6
Carrots cooked with milk, cardamom and dry fruits.		Vanilla, Mango and Pistachio.	

ORDER ONLINE



Please call us for take-outs, deliveries, parties, banqueting and catering

2032 COLUMBUS PKWY BENICIA, CA 94510

www.mirchiindiangrill.com

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