



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.	7	Chole Bhature Seasoned garbanzo beans topped with onions & cilantro, served with freshly fried bread.	15
Samosa Chaat Samosa, garbanzo beans, red onions, yogurt, chutnies & spices.	11	Veggie Chops Delectable soy chops seasoned with Indian spices and deep fried.	14
Papri Chaat Homemade puri chips, garbanzo beans, red onion, potatoes, yogurt, chutnies & spices.	11	Chicken Pakora Batter fried chicken.	14
Mix Veggie Pakora Batter fried, cauliflower, potatoes, onions, green chili, spinach	10	Fish Pakora Batter fried fish	15
Paneer Pakora Marinated paneer (indian cottage cheese) dipped in a batter and fried.	13	Coconut Masala Shrimp Shrimp marinated with coconut sauce and spices and deep fried.	16

SOUPS & SALADS

Lentil Soup	6	Cucumber Salad	8
Chicken Lentil Soup	7	Onion & Green Chili Salad	8
		Mixed Green Salad	8

SIDE ORDERS

Papadum Thin, crispy lentil wafers served with chutnies	5	Tamarind Chutney	4
Raita Plain yogurt blended with carrots, cucumber & spices	5	Mint Chutney	4
Indian Mixed Pickle	4	Mirchi Chutney	4
		Mango Chutney	5

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	27	Tandoori Seafood Platter	27
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)	22	Tandoori Fish	25
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	24	Tandoori Shrimp	26
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	27	Paneer Tikka Kabab	24
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.	

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.

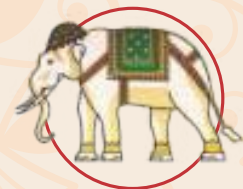
Veggie Wrap or Kathi Roll	14	Chicken Tikka Wrap or Kathi Roll	16
Seasoned potatoes, tomatoes, bell peppers, cilantro, onions, house special chutnies.		Chicken tikka, onions, tomatoes, bell peppers, cilantro, onions, house special chutnies.	
Paneer Tikka Wrap or Kathi Roll	15	Lamb Masala Wrap or Kathi Roll	16
Paneer tikka, onions, tomatoes, bell peppers, cilantro, house special chutnies.		Seasoned lamb pieces, onions, tomatoes, bell peppers, house special chutnies.	
Tofu Wrap	14	Fish Tikka Wrap or Kathi Roll	16
Tofu, onions, tomatoes, cilantro, bell peppers, house special chutnies.		Seasoned fried fish, onions, tomatoes, cilantro, bell peppers, house special chutnies.	

BIRYANI/RICE DISHES

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

Basmati Rice (Plain)	5	Chicken Biryani	17
Aromatic North Indian Rice		Basmati rice cooked with boneless chicken & spices.	
Vegetable Biryani	15	Lamb Biryani	18
Basmati rice cooked with fresh vegetable & spices.		Basmati rice cooked with boneless lamb & spices.	
		Shrimp Biryani	18
		Basmati rice cooked with shrimp & spices.	

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NAAN (INDIAN BREAD)

Naan Soft flatbread baked in clay oven.	4	Kashmiri Naan Stuffed with fruit and nuts.	6
Garlic Naan Baked with garlic.	5	Cheese Pizza Naan Stuffed with mozzarella cheese.	6
Cilantro Naan Stuffed with fresh cilantro.	5	Goat Cheese Naan Stuffed with goat cheese	7
Mirchi Naan Stuffed with fresh green chili.	5	Tandoori Roti (Please ask for Vegan) Unleavened whole wheat flatbread	4
Spinach Naan Stuffed with fresh Spinach.	5	Aloo Prantha Stuffed with potato.	5
Basil Naan Baked with basil	5	Onion Kulcha Stuffed with chopped onions.	5

VEGETARIAN SPECIALTIES

Mirchi Dal Tadka Yellow lentils cooked with herbs & spices.	14	Paneer Tikka Masala Marinated paneer baked in clay oven cooked in creamy tomato sauce.	16
Dal Makhani Tastefully mixed lentils simmered in a creamy herb sauce.	14	Saag Paneer Spinach & mustard greens simmered with paneer & spices.	15
Chana Masala Garbanzo beans tempered in special herb sauce.	14	Methi Malai Paneer Paneer cooked with fenugreek in creamy sau	16
Vegetable jalfrezi Seasoned fresh mixed vegetables sauteed with spices.	14	Kadhai Paneer Homemade cheese cooked with onions, bell peppers and herbs/spices.	16
Aloo Gobhi Cauliflower & potatoes sautéed with garlic, ginger, onions and spices.	14	Mattar Paneer Peas cooked in special Indian curry sauce with freshly made cubed Indian cheese	16
Gobhi Manchurian Batter fried cauliflower in hot & sweet chili sauce.	14	Tofu Curry Tofu cooked with house special curry sauc	14
Bhindi Masala Okra pan fried with onions & spices.	14	Tofu Tikka Masala Marinated tofu baked in clay oven cooked in creamy tomato sauce.	14
Baingan Bhartha Eggplant baked in clay oven and sauteed with peas and fine herbs.	14	Veggie Chicken Tikka Masala Meat less chicken simmered in classic tikka masala sauce.	15
Navratan Korma Sereral mixed vegetables cooked in a creamy cashew sauce & spices.	14	Veggie Chilli Chicken Meatless chicken, mixed vegetables and onions cooked in hot and sweet chilli sau	15
Malai Kofta (chef special) Vegetable rounds simmered in savory cream gravy.	15		

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CHICKEN SPECIALTIES

Mirchi Classic Chicken Curry 17	Chicken Saag 17
A traditional favorite: Boneless chicken pieces cooked in onion gravy & special spices.	Chicken simmered in mild spinach sauce.
Chicken Tikka Masala 17	Chicken Vindaloo 17
House speciality: chicken marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce.	Boneless chicken and potatoes cooked in special vindaloo sauce.
Butter Chicken 17	Methi Malai Chicken 17
Marinated boneless chicken baked in clay oven simmered in mild creamy tomato sauce.	Chicken cooked with fenugreek in creamy sauce.
Chicken Korma 17	Mango Chicken 17
Boneless chicken pieces cooked in cashew sauce & spices.	Chicken in mango sauce. A children's favorite.
Karahi Chicken 17	Chili Chicken 17
Chicken cooked with bell peppers, onions, ginger & indian spices.	Marinated chicken, bell peppers & onions cooked in hot & sweet chili sauce.
	Chicken Coconut 17
	Boneless chicken simmered in creamy coconut sauce.

LAMB SPECIALTIES

Mirchi Special Lamb Curry 19	Lamb Kadhai 19
Boneless lamb cooked in special spices. A classic!	Lamb cooked with onion, bell peppers and herbs/spices.
Lamb Tikka Masala 19	Rogan Josh 19
Tandoori lamb cooked in creamy tomato sauce.	Tender morsels of lamb simmered in mild yogurt sauce.
Lamb Saag 19	Methi Malai Lamb 19
Lamb simmered in mild spinach sauce.	Lamb cooked with fenugreek in creamy sauce.
Lamb Vindaloo 19	Lamb Korma 19
Lamb and potatoes cooked in special vindaloo sauce.	Boneless Lamb cooked in cashew, sauce and spices.

SEAFOOD SPECIALTIES

Shrimp Curry 19	Seafood Korma 19
Shrimp cooked in curry sauce with onions, ginger & spices.	Fish & shrimp simmered in creamy cashew sauce.
Garlic Shrimp Curry 19	Seafood Vindaloo 19
Pan fried shrimp in special garlic and herb sauce.	Seafood & potatoes cooked in special vindaloo sauce.
Goa Shrimp Curry 19	Fish Curry 19
Shrimp simmered in creamy coconut sauce.	Fish cooked in curry sauce with onions, ginger & spices.

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BEVERAGES

Chai (Indian Tea)	4	Lassi (Plain, Sweet, Salty, Mint)	5
Soft Drinks (Coke, Diet Coke, Sprite)	4	Sparkling Water	4
Mango Lassi (House Specialty: Lassi blended with Mango & Rose water)	5	Water Purified (Bottle)	1

DESSERTS

Gulab Jamun Spongy homemade cheese balls, soaked in honey-rose syrup.	6	Kheer Rice pudding cooked with milk, cardamom and dry fruits.	6
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ORDER ONLINE



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

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www.mirchiindiangrill.com

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