

Mirchi Lounge

FINEST INDIAN CUISINE

Restaurant & Takeaway

WWW.MIRCHILOUNGE.COM

OPEN 7 DAYS

MON - SUN / 5.30PM - 10.00PM

DELIVERY SERVICE AVAILABLE

07798 923 506
07878 012 143

SANDS LANE | BARMSTON | DRIFFIELD | YO25 8PR

f / FOLLOW
& LIKE US

STARTERS

Chef's Platter for 2.....10.00

Highly recommended by the Tandoori Chef,
a selection of different mini starters,
chicken, lamb & fish

Mixed Kebab.....4.95

Marinated tikka chicken & lamb with a seekh kebab

Garlic King Prawn.....4.95

Chicken Pakora3.95

Marinated, battered and deep fried

Fish Pakora.....4.95

Deep fried battered pieces of fish

Prawn Puree.....4.95

King Prawn Puree.....4.95

Somosa (meat/veg).....3.50

Meat or veg triangle shaped pastry

Tandoori King Prawns.....4.95

King prawns marinated in tandoori spices
cooked in the clay oven

Lamb Chops4.95

Marinated in yoghurt, herbs and spices,
cooked in the clay oven

Chatt (chicken or lamb).....3.95

Tangy peppery sauce on a puree bread

Onion Bhajee (V).....3.50

Chicken / Lamb Tikka Pieces.....3.95

Tandoori Chicken (on the bone)...3.95

Seekh Kebab.....3.95

HOUSE SPECIALITIES

Boolani.....8.95

HIGHLY RECOMMENDED – Mixed chicken and lamb
cooked in the chefs special Bengali traditional style

Nawabi Khana8.95

The most complex of all curries, made using our own
blend of herbs and spices. This blends its deep brown
colour to this mouth watering dish of chicken or lamb

Nagraj (HOT) (chicken/lamb)8.95

Spicy dish cooked with fresh naga pickle and diced
potatoes in a thick sauce

Mint Tikka (chicken/lamb).....8.95

Specially prepared chicken or lamb cooked in
tandoori with onion, green pepper and a touch of
fresh garden mint, served sizzling in a Korahi (wok)

Garlic Chicken8.95

Lamb or boneless spring chicken extensively prepared
with garlic, onion and fresh herbs and spices

Shashlik Korahi.....8.95

Specially prepared chicken or lamb cooked
in the tandoori with cubed onions, green peppers
& tomatoes, cooked in our chef 's own special
thick sauce with a blend of herbs served
in a sizzling korahi pot

Chicken Chilli Masala.....8.95

A traditional dish cooked with fried minced lamb and
grilled off the bone tandoori chicken in a spicy thick
masala sauce

Chicken Maska.....8.95

Chicken cooked with lamb mince in
medium exotic sauce

Chicken Sufiana8.95

Chicken cooked with peas & onions in
medium thick sauce

Tandoori Special Curry9.95

Chicken tikka, lamb tikka and king prawns cooked in a
medium strength sauce with ginger, garlic, tomato,
capsicum & fresh herbs



MIXED SPECIALS

Chicken Tikka Saag 8.95

Barbequed chicken cooked with spinach in a medium strength sauce

Chicken Tikka Chom Chom 8.95

Marinated chicken off the bone, cooked with split chickpeas and blend of spices

Chicken Tikka Sabzee 8.95

A favourite chicken dish cooked with a combination of selected spices, mixed herbs and vegetables

Rezala 8.95

Marinated chicken then cooked in the tandoori with a special tamarind sauce. Slightly hot and sour, garnished with battered onion rings

Keema Pop Wala 8.95

Mince Lamb Meatballs cooked with spinach in a medium sauce with garlic, ginger and tomatoes

Chicken Tikka Shatari 8.95

Cooked with bangladeshi citrous fruit in medium sauce

Jalfrezi (HOT) (chicken/lamb) 8.95

Chicken or lamb marinated and fried in a spiced oil then cooked in a spicy thick sauce with tomatoes and peppers



TANDOORI SPECIALITIES

Chicken Tikka 8.50

Lamb Tikka 8.50

Tandoori Mixed Grill 10.50

Tandoori King Prawns 11.95

Marinated, cooked in clay oven, on a bed of mushrooms and herbed onions

Chicken or Lamb Shashlik 8.95

Specially prepared chicken or lamb cooked in the tandoori with cubed onions, green peppers & tomatoes

Tandoori Lamb Chop 8.95

Marinated lamb in a tandoori

Tandoori Chicken (on the bone) 8.95

TRADITIONAL FAVOURITES

Korma · Madras · Vindaloo · Bhoona
Pathia · Dupiaza · Rogan Josh · Dansak

Chicken / Lamb 7.95

Prawn 8.95

King Prawn 9.95

Vegetable 6.95

Chicken Tikka 8.95

Lamb Tikka 8.95



BIRYANI SPECIALS

- Chicken or Lamb Biryani..... 8.95**
- King Prawn Biryani..... 10.95**
- Chicken Tikka Biryani 9.95**
- Lamb Tikka Biryani 9.95**
- Special Mixed Biryani..... 10.95**

MILD SPECIALS

- King Prawn Bhindiya 10.95**
Stir fried king prawn with mango chutney, mint, lemon juice, garlic, ginger and a blend of exotic spices
- Bhindiya Chicken 8.95**
Stir fried chicken with mango chutney, mint, lemon juice, garlic, ginger and a blend of exotic spices
- Chicken / Lamb Tikka Masalla ... 8.95**
MILD
- Pasanda (chicken/lamb) 8.95**
Chicken or lamb cooked in a rich, creamy, mild curry made with yoghurt, spices, cream and ground almonds
- Butter Chicken..... 8.95**
MILD and creamy



MACH (FISH)

- King Prawn Saag 10.95**
King prawns gently cooked with spinach creating a light subtle flavoured dish
- Garlic Chilli King Prawn 10.95**
- King Prawn Nawabi..... 10.95**
MEDIUM. The most complex of all curries made using our own blend of herbs and spices. This blend is deep brown colour to this mouth watering dish
- King Prawn Paneer 10.95**
Large prawns with cubed cheese, garlic, capsicum and ginger
- King Prawn Massala 10.95**
King prawn cooked in a tandoori clay oven, then simmered in a delicately flavoured creamy curry
- Nagraj (HOT) (king prawn)..... 10.95**
Spicy dish cooked with fresh naga pickle and diced potatoes in a thick sauce
- 1 Fish Jalfrezi..... 10.95**
- 1 Balti Fish Curry 10.95**
- 1 Fish Bhuna 10.95**

SPECIAL KARAHI DISHES

- Chicken / Lamb Karahi 8.95**
Chicken or lamb charcoal grilled cooked in karahi with onion, garlic and fresh coriander
- King Prawn..... 10.95**
King prawn charcoal grilled cooked in karahi with onion, garlic and fresh coriander
- Mix Karahi 10.95**
Chicken, lamb & king prawn charcoal grilled cooked in karahi with onion, garlic and fresh coriander



VEGETARIAN

Vegetable Balti.....6.50

Mixed vegetables cooked to our chef's own recipe and served in a special pot called a Balti

Vegetable Biryani.....6.50

Vegetables cooked with Basmati rice served with vegetable curry. An old favourite

Vegetable Masalla.....6.50

Fresh mixed vegetables prepared in a delicately flavoured creamy sauce

Vegetable Karahi.....6.50

A succulent blend of herbs and spices sizzling away in a Karahi dish for authentic flavour garnished with fresh tomatoes & capiscum

Vegetable Garlic Chilli.....6.50

Mixed vegetables cooked with garlic, green chillies, and herbs in a thick sauce

Shabji Jalfrezi.....6.50

A stir-fried dish with lightly braised onions, garlic, ginger, tomatoes, and green chillies



SIDE DISHES

Mixed Vegetable Bhaji.....3.50

Chana Bhaji.....3.50

Bhindi Bhaji Okra.....3.50

Cauliflower Bhaji.....3.50

Saag Bhaji Spinach.....3.50

Saag Aloo Spinach & potato.....3.50

Saag Paneer Spinach & cheese.....3.50

Bombay Aloo Potato.....3.50

Chana Saag Chickpea & spinach.....3.50

Tarka Daal Spicy lentils.....3.50

Aloo Gobi Potato & cauliflower.....3.50

Mushroom Bhaji.....3.50

RICE DISHES

Keema Pilau.....3.25

Mushroom Pilau.....3.25

Coconut Rice.....3.25

Garlic Rice.....3.25

Egg Rice.....3.25

Peas Rice.....3.25

Boiled Rice.....2.80

Pilau Rice.....2.95



BALTI SPECIALS

Served with Naan

Balti Tikka Dup	9.95
King Prawn Balti Rogan.....	9.95
Chicken or Lamb Saag Balti	9.95
Chicken or Lamb Balti Rogan	9.95
Special Mix Balti	10.95
Chicken, lamb, king prawn & mushrooms	

NAAN BREAD & SUNDRIES

Plain Naan.....	2.95	Paratha.....	2.50
Garlic Naan	3.25	Chappatti	1.00
Peshwari Naan Coconuts & sultanas	3.25	Popadoms.....	0.75
Keema Naan Mince.....	3.25	Chips	1.95
Kulcha Naan Cheese & onion.....	3.25	Pickle Tray (4 Tubs).....	2.95



WHY NOT
DINE IN -
BOOK YOU
TABLE TODAY

Call us to book your table!

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We can cater for parties,
birthdays, & Special Occasions

SOME CURRIES ARE NOT GLUTEN FREE & MAY CONTAIN NUTS.

If you have any allergies or any dietary requirements

- Please let a member of staff know