



# 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 )

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

145/175/-

### Greek Salad

*Veggies combined with a subtle drizzle of refreshing dressing*

145/-

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

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

225/-

### Falafel Salad

*Chickpea & herbs fried balls mixed greens & tahina dressing*

175/-

### Taboleh

*Mix of Arabic parsley tomato & bulgur salad topping dressing*

175/-

### Fattoush

*Mix of crispy vegetables with sumac dressing served with croutons*

145/-

### Vegetable Basket

*Served with fresh garden vegetables*

145/-



# 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 bekhi 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

<b>Falafel Wraps</b>	█	145/-
<i>Crispy fried airy chickpea patty smashed and wrapped with salad &amp; Tahina dip</i>		
<b>Mushakal Wraps</b>	█	145/-
<i>Crispy fried cauliflower &amp; eggplant wrapped with Hummus &amp; Tahina dip</i>		
<b>Chicken Shawarma</b>	█	145/-
<i>Juicy marinated grill chicken wrapped with salsa &amp; garlic sauce</i>		
<b>Fried Shrimps Wraps</b>	█	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 &amp; 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 **Arabic 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



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



***No : 55/31, Gandhi Irwin Road , Egmore, Chennai - 600008***

***Tel - + 91 44 2819 2919 / Mob + 91 984 061 1166***

***[www.mirchiexpress.in](http://www.mirchiexpress.in)***

