

MIIRCH SOCIAL

EAT | DRINK | SOCIALIZE

SMALL BITES

DESI SAMOSAS11 3 PCS SAVORY PASTRIES STUFFED WITH SPICED POTATOES AND PEAS SERVED WITH CHUTNEY (VG)	MUMBAI PAV BHAJI DIP18 FRESH VEGETABLES WITH CREAMY AND CHEESY DIP WITH CRISPY BOMBAY PAV ROLL
SAMOSAS CHAAT12 CRUSHED SAMOSAS, CHICKPEAS, CUMIN TEMPERED YOGURT AND CHUTNEYS (VG)	TERRIFIC TIKKA TACOS16/14 SHREDDED CHICKEN OR VEGGIE (BLACK BEANS & POTATOES) BOTH GARNISHED WITH ONION & CILANTRO & SERVED WITH TAMARIND & CILANTRO SERRANO CHUTNEY
DELHI SPINACH CHAAT16 CRISPY BATTERED SPINACH WITH DRAGON FRUIT WITH POMEGRANATE SEEDS, DRIZZLED WITH AVOCADO CREAM DRESSING AND A SPLASH TAMARIND SAUCE	KATHI ROLL15/17/19 PANEER, CHICKEN OR LAMB INDIA'S FAVORITE WRAP AND GLAZED PARATHA WITH YOUR CHOICE OF THE ABOVE SERVED WITH MIIRCH FRIES OR TOSSED SALAD
GOL GAPPA SHOTS11 GOL GAPPAS WITH TAMARIND & MINT WATER (V)	BHEL PURI CHAAT12
CHEESE & JALAPEÑO KULCHA11 FLATBREAD STUFFED WITH WISCONSIN CHEDDAR, MOZZARELLA, AMUL CHEESE & JALAPEÑO (VG)	DAHI CHAAT12
ONION & GORGONZOLA NAAN (VG).....9	SEV PURI CHAAT12
MIIRCH TANDOORI WINGS16 TENDER SMOKED WINGS WITH NINE SPICES BLEND	

SOUTHEAST ASIA

HAKKA NOODLES Veg/Chicken.....13/15 RICE NOODLES COOKED WITH INDIAN AND CHINESE SPICES AND FLAVORS	CHILI CHICKEN17 CHICKEN COOKED IN CHINESE AND INDIAN SPICES
FRIED RICE Veg/Chicken.....13/15 RICE COOKED WITH VEGETABLES. CAN ADD CHICKEN	CHILI PANEER16 PANEER COOKED IN WITH CHINESE AND INDIAN SPICES
GOBI MANCHURIAN15 CAULIFLOWER COOKED CHINESE STYLE WITH INDIAN SPICES	CHICKEN LOLLIPOPS18 CHICKEN LEGS MARINATED AND COOKED IN AN OVEN AND HAS MULTIPLE SPICES

SALADS

BERRY AND AVOCADO ARUGULA SALAD17 BERRIES, TOASTED ALMONDS, MANGO SLICES, ARUGULA MIX, FETA CHEESE, AVOCADO SLICES, MANGO DRESSING (ADD PROTEIN \$3) (VG) (GF)	BEETROOT AND GOAT CHEESE SALAD17 SOUTHERN SPICED BEET, MIXED GREENS, WALNUTS, POMEGRANATE, GOAT CHEESE, VINAIGRETTE (VG) (GF)
	CAESAR SALAD17

ADD CHICKEN OR SHRIMP TO ANY SALAD. \$5/7

ON THE BREAD

KHEEMA PAV17 MINCED LAMB CURRY SERVED WITH TWO BUTTERED BUNS SALADS AND FRIES EXTRA \$3	VADA PAV15 A BOMBAY FAVORITE. MASHED POTATO CAKES, BREAD BUNS, ASSORTED CHUTNEYS, GARLIC CHUTNEY (VG)
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INDIAN PIZZA

CHICKEN TIKKA PIZZA17 TIKKA SAUCE, MOZZARELLA, PEPPERS, ONIONS, SHREDDED CHICKEN, CILANTRO SERRANO DRIZZLE, FRESH ONION AND CILANTRO GARNISH	
BURRATA VEGGIE PIZZA18 CAN ADD CHICKEN OR SHRIMP	
MUSHROOM VEG PIZZA18 RED SAUCE, MUSHROOMS, RED ONIONS, PARMIGIANO REGGIANO	

DESSERTS

RAS MALAI11	
GULAB JAMUN CHEESECAKE11	
KULFI FALOODA11	
KHEER11	

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN FREE

FROM OUR TANDOOR

MIIRCH TANDOORI SAMPLER 35 CHICKEN TIKKA, LAMB SEEKH KEBABS, TANDOORI WINGS

BOOM BROCCOLI MALAI 18 BROCCOLI MARINATED IN YOGURT AND SPICES, COOKED IN TANDOOR (VG) (GF)	SALMON TIKKA 28 LIGHTLY SPICED AND TENDER ROASTED (GF)
SMOKEY CHICKEN TIKKA 22 INDIAN SPICES SMOKED WITH CLOVE AND ROASTED IN TANDOOR (GF)	LAMB SEEKH KEBAB 24 TENDER MINCED KEBAB MADE WITH SPICES (GF)
WALIA'S ZAFRANNI CHICKEN 35 TANDOORI ROASTED WHOLE CHICKEN WITH WARM SPICES LIKE GINGER, TURMERIC, CINNAMON WITH YOGURT MARINADE	IRANIAN PISTACHIO LAMB CHOPS 26 PISTACHIO ENCRUSTED NEW ZEALAND LAMB CHOPS, CHAR-GRILLED SERVED WITH VEGETABLES
	PANEER KA KHAAS 22

TRADITIONAL

PANEER BUTTER MASALA 18 PANEER IN A CREAMY TOMATO SAUCE (VG) (GF)	HONEY BUTTER CHICKEN 20 CHICKEN OR MARINATED CHICKEN COOKED IN THE TANDOOR (GF)
KADHAI PANEER 18 PANEER WITH PEPPERS AND ONIONS STIR-FRIED (VG) (GF)	BLISSFUL ROGAN JOSH 24 KASHMIRI DELICACY OF LAMB IN FENNEL FLAVORED ONION SAUCE (GF)
BEND IT LIKE GOBHI 18 PAN TOSSED BROCCOLI, CAULIFLOWER AND RUSSET POTATOES (V) (GF)	OLD SCHOOL VINDALOO 20/22/24/26 PANEER, CHICKEN, LAMB, OR SHRIMP IN A TANGY VINEGAR AND CHILI SAUCE (GF)
AMRITSARI CHOLE 16 A LOCAL FAVORITE. CHICKPEA CURRY FROM PUNJAB (V) (GF)	MALWANI FISH 25 SALMON FILLET SIMMERED IN A MAHARASHTRIAN TEMPERING (GF)
SAAG 16/18/20 CHOICE OF PANEER, CHICKEN OR LAMB IN SPINACH AND MUSTARD GREENS (GF)	BIRIYANI 21/23/25 VEGETABLE, CHICKEN OR LAMB TRADITIONAL LAYERED RICE DELICACY WITH SPICES TOPPED WITH FRIED ONIONS AND SERVED WITH RAITA
PUNJABI DAL MAKHANI 17 CREAMY BLACK LENTILS, SIMMERED FOR 48 HOURS (VG) (GF)	MAZA MUSHROOM MAKHANI CREAMY TOMATO SAUCE WITH WILD MUSHROOMS AND EDAMAME
YELLOW DAAL DHABA 17 NUTRIENT-RICH LENTILS TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES (V) (GF)	CHICKEN TIKKA MASALA 20 CLAY OVEN ROASTED MARINATED WHITE MEAT IN A TOMATO, CASHEW AND CARAMELIZED SHALLOT SAUCE (GF)

BREADS & SIDES

GARLIC AND CHIVE NAAN 8	TANDOORI ROTI (WHOLE WHEAT) 5
BUTTER NAAN 6	RAITA 5
CHILI ONION ROTI 6	ONIONS AND CHILIS 3

DRINKS

PEPSI PRODUCTS 4	LIMCA 3
MASALA CHAI 3	THUMBS UP 3
MANGO LASSI 4	PELLEGRINO 8