<table>
<thead>
<tr>
<th>APPETIZER</th>
<th>SOUPS &amp; SALADS AND SIDES</th>
<th>LAMINadal Ut</th>
<th>LAMINadal Ut</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veg Samosa</td>
<td>$ 4.95</td>
<td>Mulligatawny Soup</td>
<td>$ 3.95</td>
</tr>
<tr>
<td>Crispy Triangular Pastries Filled with Spiced Potatoes</td>
<td></td>
<td>Lentil Soup with Herbs and Spices</td>
<td></td>
</tr>
<tr>
<td>Kheema Samosa</td>
<td>$ 5.95</td>
<td>Chicken Mushroom Corn Soup</td>
<td>$ 4.95</td>
</tr>
<tr>
<td>Crispy Triangular Pastries Filled with Spiced Ground Lamb</td>
<td></td>
<td>Mince of Chicken, Mushroom and Corn with Fresh Herbs</td>
<td></td>
</tr>
<tr>
<td>Vegetable Pakora or Onion Bhajia</td>
<td>$ 5.95</td>
<td>Hot &amp; Sour Soup</td>
<td>$ 3.95</td>
</tr>
<tr>
<td>Choice of Assorted Vegetable Fritters or Onion Fritters in Chickpeas Flour</td>
<td></td>
<td>A Spicy Dei Szechwan Broth with a hint of Spices and Vegetables</td>
<td>$ 3.95</td>
</tr>
<tr>
<td>MM Vegetable Sampler</td>
<td>$ 9.95</td>
<td>Nimma Rasam</td>
<td>$ 3.95</td>
</tr>
<tr>
<td>Combination of Aloo Tikki, Veg Samosa &amp; Veg Fritters</td>
<td></td>
<td>Clear Lentil, Tomato, Garlic and Pepper</td>
<td></td>
</tr>
<tr>
<td>Ragara Chaat</td>
<td>$ 5.95</td>
<td>Green Salad</td>
<td>$ 4.95</td>
</tr>
<tr>
<td>Spiced Potato Patties, Layered with Chickpeas, Masala and Cilantro</td>
<td></td>
<td>House special Fresh Mixed Salad with Lemon and Vinaigrette on the side</td>
<td></td>
</tr>
<tr>
<td>Papdi Chaat</td>
<td>$ 5.95</td>
<td>Pappadam</td>
<td>$ 2.95</td>
</tr>
<tr>
<td>Crushed Potatoes &amp; Chickpeas Mint, Tamarind &amp; Yogurt Sauce, Cold</td>
<td></td>
<td>Lentil Water</td>
<td></td>
</tr>
<tr>
<td>Gobi Manchurian</td>
<td>$ 7.95</td>
<td>Mango Chutney</td>
<td>$ 2.50</td>
</tr>
<tr>
<td>Fresh Cauliflower Flowerlets Tossed with Tomato, Garlic and Green Herbs</td>
<td></td>
<td>Yogurt and Cucumber Relish</td>
<td></td>
</tr>
<tr>
<td>Chilli Paneer</td>
<td>$ 7.95</td>
<td>Hot Pickle</td>
<td>$ 2.25</td>
</tr>
<tr>
<td>Fresh Cubes of Homemade Cheese with Chili Garlic Sauce</td>
<td></td>
<td>Hot Lime and Mango Pickle</td>
<td></td>
</tr>
<tr>
<td>Imli Baingan</td>
<td>$ 6.95</td>
<td>Onion-Chilli-Lemon</td>
<td>$ 1.95</td>
</tr>
<tr>
<td>Fried Eggplant Topped Chickpeas &amp; Tropical Tamarind Sauce and Cilantro</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Masala Dosa or Mysore Dosa</td>
<td>$ 9.95</td>
<td>Tamarind/Mint/Oinion Relish (Each)</td>
<td>$ 0.95</td>
</tr>
<tr>
<td>Rice &amp; Lentil crepe Filled with Spiced Potatoes and Onion Served with Sambar and coconut Chutney</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ultapam</td>
<td>$ 8.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rice &amp; Lentil Pancake topped with Onion, Tomato &amp; Green Peas, Served with Sambar &amp; Coconut Chutne</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kochin Calamari</td>
<td>$ 9.95</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Calamari Stir Fried with Onion, Bell Pepper Tossed with Mustard Seeds, Ginger and Curry Leaves</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken 65</td>
<td>$ 8.95</td>
<td>Tandoori Vegetable</td>
<td>$ 14.95</td>
</tr>
<tr>
<td>Rice Flour Battered Chicken, Curry Leaves, Green Chilies and Herbs</td>
<td></td>
<td>Potatoes, Cauliflower, Bell Pepper, Carrots &amp; Zucchini Marinated with Yogurt, Herbs and Spices</td>
<td></td>
</tr>
<tr>
<td>Rehmi Kabab</td>
<td>$ 8.95</td>
<td>Tandoori Chicken</td>
<td>$ 14.95</td>
</tr>
<tr>
<td>Skewered Tender Rolls of Mildly Spiced Ground Chicken and Herbs</td>
<td></td>
<td>Half of Chicken on the Bone Marinated in Yogurt, Herbs and Spices</td>
<td></td>
</tr>
<tr>
<td>Kalmi Kabab</td>
<td>$ 9.95</td>
<td>Chicken Tikka</td>
<td>$ 16.95</td>
</tr>
<tr>
<td>Chicken Wings Marinated with Garlic, Garlic, Yogurt and Spices</td>
<td></td>
<td>Chicken Marinated with Ginger, Garlic, Yogurt, Spices and Cooked</td>
<td></td>
</tr>
<tr>
<td>MM Kabab Sampler</td>
<td>$ 10.95</td>
<td>Chicken Malai Kabab</td>
<td>$ 16.95</td>
</tr>
<tr>
<td>An Assortment of Chicken &amp; Lamb Seekh Kabab</td>
<td></td>
<td>Chicken Marinated in Ginger, Garlic, Yogurt and Mild Aromatic Herbs</td>
<td></td>
</tr>
<tr>
<td>Chooza Kabab ** Must Try**</td>
<td>$ 16.95</td>
<td>Fish Tikka / Pepper Salmon</td>
<td>$ 18.95</td>
</tr>
<tr>
<td>Very Tender Boneless Dark Meat Chicken Marinated in Homemade Yogurt &amp; Amazing Herbs &amp; Spices</td>
<td></td>
<td>Salmon Fillet Marinated with Herbs and Spices and Grilled in Tandoor</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tandoori Shrimp</td>
<td>$ 20.95</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Jumbo Shrimps Marinated in Yogurt, Herbs &amp; Spices and Grilled</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Shrimp Malai Kabab</td>
<td>$ 20.95</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Jumbo Shrimp Mildly marinated with Lemon, Herbs Spices and Grilled</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tandoori Medley Kabab</td>
<td>$ 22.95</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Combination of Lamb Boti Kabab, Chicken Tikka, Tandoori Chicken, Seekh Kabab, Shrimp &amp; Fish</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chooza Kabab ** Must Try**</td>
<td>$ 16.95</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Very Tender Boneless Dark Meat Chicken Marinated in Homemade Yogurt &amp; Amazing Herbs &amp; Spices</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LUNCH &amp; BANQUET</th>
<th>MEDLEY SPECIAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mirch Masala Cuisine of India</td>
<td>Mirch Masala Medley</td>
</tr>
<tr>
<td>Route 184, Across from Walmart</td>
<td>A Combination of Chicken, Lamb, Shrimp and Fish in Choice of</td>
</tr>
<tr>
<td>156 Kings Highway, Groton, CT 06340</td>
<td>Masala / Korma / Vindaloo</td>
</tr>
<tr>
<td>Tel. 860-445-8043</td>
<td>Tel. (860) 445-8043</td>
</tr>
<tr>
<td>Fax. 860-445-5649</td>
<td></td>
</tr>
<tr>
<td><a href="http://www.mirchmasalas.com">www.mirchmasalas.com</a></td>
<td></td>
</tr>
</tbody>
</table>

Now FREE Delivery**

ALL YOU CAN EAT LUNCH BUFFET
Tue - Fri 11:30 - 2:30 $10.95
Sat - Sun Noon - 3:00 $12.95
Monday Closed

Dinner Hours
Sun - Thurs 5:00 PM - 10:00 PM
Fri - Sat 5:00 PM - 10:30 PM

Catering, Banquet Hall & Gift Certificates Available

Box Lunches To Go

** Minimum $30 purchase required

www.mirchmasalas.com
Chicken Club Masala $ 17.95
Thick Gravy of Onions & Tomatoes Garnished with Fresh Coriander

LAMB & GOAT

Chettinadu Lamb Rack $ 27.95
Tandoor Cooked Lamb Racks in Authentic Spicy Black Pepper, Peppers and Roasted Coconut Sauce

Lamb Rogan Josh $ 16.95
Lamb Cooked in Kashmiri Style

Lamb Vindaloo $ 16.95
Lamb and Potatoes in a Very Hot and Tangy Goan Sauce

Lamb Madras $ 16.95
Lamb Cooked in a Medium Hot Coconut, Curry Leaves & Mustard Seeds

Lamb Korma $ 17.95
Lamb Cooked in Mild Cardamon Flavored Cashew Creamy Sauce

Lamb Kadai $ 16.95
Lamb Sautéed with Bell Pepper, Onion, Tomato, Herbs and Spices

Malabar Goat Curry $ 17.95
Baby Goat on the Bone with Potato, Carrots & Light Coconut Sauce

Goat Curry $ 17.95
Goat on the Bone cooked in Medium Spicy Curry Sauce

Lamb Saag $ 16.95
Lamb Cooked with Spinach, Ginger, Garlic Herbs and Spices

Boti Kabab Masala $ 17.95
Lamb in Tandoor and Sautéed with Herbs and Spices in Creamy Sauce

Lamb Curry $ 16.95
Boneless Lamb Cooked in Curry Sauce with Fresh Herbs and Spices

Lamb Bhuna Punjabi $ 16.95
Lamb with Tomato, Herbs and Spices in Thick Gravy Seasoned with Onion & Bell Pepper

SEAFOOD/MACCHLI

La-Jawab Shrimp $ 20.95
Jumbo Shrimp Marinated and Cooked in Tandoor then Sautéed with Almond, Cashew & Creamy Sauce

Shrimp Malabar $ 19.95
Jumbo Shrimp with Curry Leaves, Mustard & Red Chilli in Coconut Gravy

Shrimp Curry $ 19.95
Large Shrimp in Curry Sauce with Fresh Herbs and Spices

Shrimp Saag $ 19.95
Large Shrimp in Curry Sauce with Fresh Herbs and Creamy Spinach

Tel. (860) 445-8043

Shrimp Vindaloo Hot! Hot! $ 19.95
Jumbo Shrimps and Potatoes in a Very Hot and Tangy Goan Sauce

Shrimp Balty $ 19.95
Jumbo Shrimps Sautéed with Bell Peppers, Tomatoes, Mushroom, Onion

Shrimp Mysore $ 19.95
Shrimp with Curry Leaves, Mustard, Tomato, Coconut Sauce & Spices

Fish Molly $ 17.95
Salmon Fillet with Curry Leaves, Mustard, Tomato, Coconut Sauce & Spices

Shrimp Masala $ 19.95
Shrimp Cooked in a Mild Tomato Creamy Masala Sauce

Fish Malabar $ 17.95
Salmon Sautéed & Sautéed with Red Chilli, Mustard and Curry Leaves in Coconut Sauce

Kerala Fish Curry $ 17.95
Salmon Cooked in a Coconut and Black Tamarind Sauce

Fish Masala $ 17.95
Salmon Fillet Marinated and Sautéed in Tomato Based Chef Special Sauce

VEGETARIAN/ SUBJI

Palak [Spinach] $ 13.95
Pureed Spinach with Cumin, Garlic, Ginger and Touch of Cream

Paneer with Choice of PANEER or VEGETABLES or MUSHROOM or CHICK PEAS or POTATOES

Navaratan Korma $ 13.95
An Assortment of Vegetable in Mild Creamy Almond Cashew Sauce

Malai Kofta $ 13.95
Cheese and Veg. Dumplings in a Mild Almond and Cashew Creamy Sauce

Dal Kofta $ 12.95
Spinach Dumpling in Onion-Tomato Sauce with Hint of Cream & Cilantro

Paneer Malai or Veg. Malahi $ 13.95
Home Made Cubes of Cheese Lightly and House Special Sauce

Kadai Paneer or Kadai Vegetables $ 13.95
Paneer or Fresh Veg. Sautéed with Tomato, Garlic, Bell Peppers & Spices

Paneer Kurchan $ 13.95
Grated Paneer Cooked with Onion-Bell Pepper in Light Creamy Sauce

Mutter Paneer $ 13.95
Cubes of Home Made Cheese with Green Peas in Mild Creamy Sauce

Kundapur Vegetables $ 13.95
Mixed Veg. Cooked with Coconut Milk & Dry Red Chilies, Tempered with Curry Leaves & Mustard Seeds

Vegetable Curry $ 12.95
Mixed Vegetable Cooked in Curry Sauce with Fresh Herbs and Spices

Vegetable Jalfrezie $ 12.95
A Variety of Fresh Vegetable Sautéed with Bell Pepper, Tomato and Onion

Bagara Baingan $ 13.95
Eggplant Cooked with Variety of Spices, Peanut, Coconut and Black Pepper Simmered in Tamarind Sauce

Aloo Gobi Masala $ 12.95
Cauliflower & Potatoes with Fresh Herbs, Tomatoes, Ginger & Cumin

Chana Masala $ 12.95
Chick Peas Cooked with Onion, Tomato, Fresh Herbs and Spices

Bhindi Masala $ 12.95
Okra Sautéed with Tomatoes, Onions, Bell Peppers and Spices

Vegetable Vindaloo $ 12.95
Fresh Vegetables Cooked in a Hot and Tangy Creamy Sauce

Dal Makhani $ 11.95
Black Lentil Cooked with Herbs and Spices with Butter Creamy Sauce

Tarka Dal $ 11.95
Yellow Split Lentils Cooked in Ginger, Garlic, Herbs and Cumin Seeds

INDIAN BREADS

Naan $ 3.49
Unleavened Indian Bread Baked from the Tandoor

Coconut Naan $ 3.95
Traditional Punjabi Bread stuffed with Coconut and Cardamom

Garlic Naan $ 3.95
Naan Topped with Roasted Garlic

Chilli Garlic Naan $ 4.50
Naan Topped With Roasted Garlic and Chilli

Onion Kulcha $ 3.95
Naan Filled with Seasoned Onions and Coriander

Paneer Kulcha $ 4.95
Naan Filled with Seasoned Homemade Cheese & Coriander

Peshwari Naan $ 4.95
Naan Filled with Cashews, Raisins, Pistachios & Coconut

Chicken Tikka/Keema Naan $ 4.95
Naan Filled with Minced Chicken Tikka / Ground Lamb with Chopped Onion and Cilantro

Poori $ 3.49
A Puffed Unleavened Whole Wheat Bread

DESSERTS

Kheer $ 2.95
Indian Style Rice Pudding with Cashew, Nuts and Raisins.

Rasmalai $ 3.95
Sweet Homemade Cheese Dumplings in Malai and Pistachio.

Kulfi $ 3.50
Homemade Indain Ice Cream

Choice of Pistachio/Malai/Coconut/Mango $ 3.50
Carrot Halva

Minced Carrots Cooked with Nutter, Cottage Cheese, Sugar and Raisins.

Ice Cream $ 4.95
Choice of Mango/Coconut

ENTREES ARE SERVED WITH plain basmati RICE & all items are MADE TO ORDER

PLEASE LET your SERVER KNOW IF YOU WANT YOUR FOOD MILD, MEDIUM OR HOT

( ) Only Spicy  ( ) Only Medium or Spicy Prices are Subject to Change

Lacha Paratha $ 3.95
A multi layered Whole Wheat Bread Grilled with Butter

Tandoori Roti $ 3.49
A Flat Whole Wheat Bread

Keema Paratha $ 3.50
Bread Filled with Ground Lamb and Spices

Allo Paratha / Gobi Paratha $ 3.95
Bread Filled with Spiced Potatoes or Cauliflower

BIRYANI (RICE SPECIAL)

All Biryani Slow Cooked with Basmati Rice & Fresh Herbs. Served with Raita, Fried Pappadum & Pickle

Chicken Biryani $ 15.95

Goat Biryani or Lamb Birayani $ 16.95

Shrimp Biryani $ 18.95

Medley Biryani $ 19.95

(Combination of Chicken, Lamb, Shrimp & Fish) $ 13.95

Choice of Rice $ 4.95

Jeera / Lemon / Tamarind / Coconut $ 4.95

Vegetable Pulav