

Madras 🍛 🍛

Hot and spicy curry.

Chicken	£7.95	Duck Tikka	£10.55
Lamb	£8.95	Lamb Tikka	£9.25
Prawn	£8.50	King Prawn	£10.95
Vegetable	£6.95	Paneer (Indian cottage cheese)	£7.95
Chicken Tikka	£8.95		

Malaidar 🍛

Spinach curry with green chillies, fresh garlic and finished with cream.

Chicken Tikka	£8.95	Prawn	£8.50
Duck Tikka	£10.55	King Prawn	£10.95
Lamb Tikka	£9.25	Paneer (Indian cottage cheese)	£7.95

Masala (N)

A traditional and very popular tomato and creamy Indian dish which is bursting full of flavour and colour.

Chicken Tikka	£8.95	King Prawn	£10.95
Duck Tikka	£10.55	Prawn	£8.50
Lamb Tikka	£9.25	Paneer (Indian cottage cheese)	£7.95

Patia 🍛

Hot sweet and sour parsi curry, served with pilau rice.

Chicken	£8.95	Prawn	£9.50
Lamb	£9.95	King Prawn	£11.95
Duck Tikka	£11.45		

Pasanda

A delicious almond and cream based curry, garnished with almond flakes.

Chicken Tikka	£8.95	Prawn	£8.50
Duck Tikka	£10.55	King Prawn	£10.95
Lamb Tikka	£9.25	Paneer (Indian cottage cheese)	£7.95

Rogan Josh

Traditional Indian aromatic curry with cassia and cardamom.

Chicken	£7.95	Prawn	£8.50
Lamb	£8.95	King Prawn	£10.95
Duck Tikka	£10.55		

Vindaloo 🍛 🍛 🍛

Very hot and spicy curry, tempered with curry leaves and dry red chillies.

Chicken	£7.95	Duck Tikka	£10.55
Lamb	£8.95	Lamb Tikka	£9.25
Prawn	£8.50	King Prawn	£10.95
Vegetable	£6.95	Paneer (Indian cottage cheese)	£7.95
Chicken Tikka	£8.95		

Main Dishes - Biryanis

Kache Gosht Ki Biryani 🍛

Traditional Hyderabad style biryani, succulent lamb on the bone marinated with yoghurt and spices then cooked together with rice, served with vegetable curry.

£9.95

Lamb Biryani

Succulent lamb cooked with basmati rice, served with vegetable curry.

£9.75

Chicken Dum Biryani

Chicken on the bone marinated with yoghurt, mint, ginger and whole spices then cooked with basmati rice in a sealed pot mixed with golden fried onions served with vegetable curry.

£9.75

Chicken Biryani

Chicken cooked with basmati rice, served with vegetable curry.

£8.95

Prawn Biryani

Succulent prawns cooked with basmati rice served with vegetable curry.

£8.95
King Prawn £10.95

Subz Biryani (V)

Flavourful mix of vegetables with basmati rice served with vegetable curry.

£8.50

Vegetarian - Main dishes

Kadhai Paneer 🍛

Traditional North Indian dish, diced cottage cheese simmered in kadhai masala with diced onion and bell peppers.

£7.95

Paneer Makhani (N)

Diced cottage cheese simmered in a sweet tangy tomato and cashew nut gravy.

£7.95

Mutter Paneer

Green peas cooked with cottage cheese in an onion and tomato masala.

£7.95

Palak Paneer

Indian cottage cheese simmered in spinach.

£7.95

Vegetable Punchamel

Mixed vegetables simmered in an onion and tomato gravy.

£7.25

Aloo Gobhi

Potatoes and fresh cauliflowers cooked together.

£7.25

Aloo Baigan

Potato and aubergine cooked with onion and tomato masala sauce.

£7.25

Baigan Bharta

Roasted aubergine cooked with Indian herb and spices, finished with freshly chopped coriander.

£7.50

Dal Makhani

Thick black lentils flavoured with tomato and cream. Simmered overnight on the tandoor.

£7.25

Vegetable Kofta (N)

Deep fried mashed potato, vegetable & paneer balls simmered in creamy house special sauce

£7.95

Vegetarian - Side dishes

Tarka Dal

Yellow lentil tempered with chopped garlic and cumin seeds.

£4.45

Bombay Aloo

Potatoes cooked with onion and tomato masala, tempered with black onion seeds.

£4.45

Palak Aloo

Potatoes cooked with spinach.

£4.45

Aloo Zeera

Potatoes tempered with whole cumin seeds.

£4.45

Punjabi Choley

This is the style of cooking in Punjab, chick peas cooked with onion, tomato, ginger, garlic and ground pomegranates.

£4.45

Mushroom Bhaji

Cupped mushrooms sautéd in an onion and tomato masala.

£4.45

Saag Bhaji

Spinach sautéd with garlic, diced onions and peppers.

£4.45

Saag Channa

Spinach simmered with chick peas.

£4.45

Bhindi Bhaji

Diced okra tossed in onions and tomato masala.

£4.75

Brinjal Masala

Aubergine cooked in an onion and tomato masala with roasted cumin seeds and whole coriander seed powder.

£4.95

Khumbi Saag

Spinach and mushroom curry.

£4.45

Sides - Rice Dishes

Plain Rice

£2.45

Pilau Rice

£2.75

Mushroom Rice

£2.95

Lemon Rice (N)

£2.85

Zeera and Peas Rice

Basmati rice cooked with green peas and tempered with cumin seeds.

£2.85

Garlic Rice

£2.95

Coconut Rice

£2.95

Egg Fried Rice

£2.95

Keema Rice

£3.25

Sides - Breads

Chapati

£1.95

Tandoori Roti

£1.95

Plain Naan

£2.25

Garlic Naan

£2.45

Garlic and Chilli Naan

£2.95

Coriander and Cheese Naan

£2.95

Peshawari Naan (N)

£2.95

Lacha Paratha

Crispy and flaky layered bread cooked in a clay oven.

£2.95

Aloo Kulcha

Naan bread stuffed with mashed potato, Indian herbs and cooked in clay oven.

£2.95

Keema Naan

£3.00

Other

Side Chips

£2.95

3 Course Lunchtime Buffet

Eat as much as you like!
Includes Ice Cream, Tea or Coffee.

Only £8.50
12:00pm-2:00pm

Kali Mirchi



Indian Restaurant & Takeaway

Takeaway Menu

Payment by cash or debit/credit card for orders collected.

Payment by **cash only** for home delivery orders.
We would appreciate all customers to place home delivery orders by 10pm.

Having worked in many of India's leading 5 star hotels, our talented chefs have created an exciting menu using locally sourced ingredients where possible. The dishes reflect the traditional flavours from different regions of India. Only the freshest and highest quality ingredients are used to create authentic Indian food based on classic formulas with a modern and imaginative approach.

We do not use artificial colouring or flavouring in our meals.

98 Shirley High Street,
Southampton SO16 4FB
Tel: 023 8070 1038 / 023 8052 8200
www.kalimirchi.co.uk

Opening Hours:

Lunch:

12:00pm to 2:00pm

Evening:

Sunday to Thursday 5:00pm to 10:30pm

Friday to Saturday 5:00pm to 11:00pm

Closed: Christmas Day & Boxing Day

*We do offer delivery within 5 miles
Minimum order of £15.00
SO15, SO16 - FREE Delivery
SO14, SO17 - £2.00 Delivery Charge
SO40, SO52 - £3.00 Delivery Charge

Management reserves the right to refuse service.



Scan the QR code to visit our website.

We cater for birthdays and other celebratory events.

Call us for a personalised quote.

Beverages

Berri Estates Shiraz, SE Australia - Australia (Red)	£10.50
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.	
Los Romeros Merlot, Central Valley - Chile (Red)	£10.50
Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice.	
Corte Vigna Pinot Grigio Rosé delle Venezie - Italy (Rosé)	£10.50
An extra mellowness from time in barrel blends well with the full-bodied, ripe berry character with a touch of spice.	
Pinot Grigio delle Venezie, San Floriano - Italy (White)	£10.50
Delicate flavours of apples and pears on a refreshingly dry palate.	
Los Romeros Sauvignon Blanc, Central Valley - Chile (White)	£10.50
Fragrant aromas of lemon and gooseberries with a zesty finish.	
Cobra (L) 660ml	£3.75
Kingfisher (L) 660ml	£3.75
Tiger (L) 640ml	£3.75
Coca Cola 330ml	£1.00
Diet Coke 330ml	£1.00
Lemonade 330ml	£1.00
Diet Lemonade 330ml	£1.00

Savouries

Mango Chutney / Lime Pickle / Mint Sauce (each)	£0.60
Selection of Pickles/Chutney	£1.95
Mixed Pickle	£0.60
Mixed Salad / Onion salad	£1.20
Plain Yoghurt	£1.00
Mixed Raita	£1.50
Poppadom	£0.70
Spiced Onions	£0.60

Starters

Combo Starter	£7.50
Selection of chicken pakora, onion bhaji, vegetable samosa and aloo ki tikki served with spiced onions, mint sauce and salad.	
Kali Mirchi Kebab Platter For Two	£10.95
A medley of Haryali tikka, Malai tikka, lamb chop and seekh kebab. Served with mint sauce and salad.	

Onion Bhaji (V)	£3.65
Sliced onions mixed with light spices and gram flour then deep fried.	
Samosa (V)	£3.25
Traditional Indian snack, light spiced mixed vegetable, stuffed in filo pastry and deep fried. Served with tamarind sauce, sweet yoghurt on a bed of chick peas.	
Aloo Ki Tikki (V)	£3.95
Light spiced pan fried potato cake. Served with tamarind sauce, sweet yoghurt on a bed of chick peas.	
Chilli Paneer (V) 🍗	£5.75
Batter fried cottage cheese tossed in spicy and sweet chilli sauce with diced peppers and onion.	
Vegetable Manchurian (V) 🍗	£5.25
A spicy blend of vegetable dumpling infused with chopped garlic, spring onion, green vegetable. Flavoured with sweet Thai chilli and a hint of white vinaigrette and soya sauce.	
Gobhi Manchurian (V) 🍗	£5.25
Battered fried cauliflowers tossed in spicy and sweet chilli sauce.	

Key	🍗 - Hot dish
N - Contains nuts	🍗🍗 - Very Hot
V - Suitable for vegetarians	🍗🍗🍗 - Extremely Hot

Paneer Pakora	£5.25
Paneer stuffed with mash potato, coriander, ginger, herb and spices. Deep fried with gram flour batter.	
Chilli Garlic Fish 🍗	£5.95
Gijon of fish deep fried and tossed with onion, lime juice, spring onion, crushed black pepper, garlic and Indian herbs.	
Chicken Pakora	£4.95
Diced chicken breast marinated with lemon juice, chilli powder, fenugreek, ginger, garlic paste and deep fried with gram flour batter.	
Garlic Prawn	£6.25
Prawns marinated in garlic, peppercorns, lime juice, salt, tossed in a garlic chilli sauce.	
Bhoona Poori	£5.45
Deep fried Indian bread stuffed with either prawn, lamb mince, chicken or paneer.	
Fish Amritsari	£5.95
A delicacy of the city of Amritsar in Punjab, a popular dish not only in Punjab but the whole country. Fish fillet marinated in Amritsari style with caraway seeds, spices and gram flour then batter fried.	
Meat Samosa	£3.75
Traditional Indian snack, light spiced minced lamb stuffed in filo pastry and deep fried.	
Bullet Chilli Lamb 🍗	£5.95
Boneless cubed lamb cooked with bullet chilli, black pepper and Indian herb and spices.	
Tandoori Selections	
All tandoori dishes served with mint sauce and salad.	
Tandoori Platter	£14.95
A medley of tandoori chicken, king prawn, seekh kebab, lamb and chicken tikka with rice, naan or chips and choice of sauce.	
Malai Tikka	Starter £4.95 Main £9.95
Chicken breast marinated with cheese, cream, cardamom, mace and hung yoghurt, roasted in a charcoal oven. Served with mint sauce.	
Haryali Tikka	Starter £4.95 Main £9.95
Diced chicken breast marinated with mint, coriander, green chilli, ginger and garlic and cooked in tandoor.	
Chicken Tikka	Starter £4.95 Main £9.95
Diced chicken breast marinated with yoghurt and homemade spices then cooked over charcoal.	
Tandoori Chicken	Starter £5.95 Main £10.95
Chicken on the bone marinated with yoghurt and homemade spices cooked over charcoal served with salad and mint sauce.	
Chicken Shashlik	Starter £5.25 Main £10.25
Chicken tikka skewered with diced onions and peppers cooked over charcoal in a clay oven.	
Adraki Lamb Chops	Starter £5.95 Main £10.95
Lamb chops marinated in ginger paste, fresh coriander, green chillies, hung yoghurt and brown onion paste, cooked in a clay oven.	
Lamb Tikka Kandhari	Starter £5.95 Main £10.95
Lamb picatta marinated with ginger, garlic, kebab cheeni and finished with ground pomegranates.	
Seekh Kebab	Starter £5.25 Main £10.25
Lamb mince mixed with chopped garlic, ginger, green chilli, fresh coriander and spices, skewered and cooked over charcoal.	
Duck Tikka	Starter £6.25 Main £10.95
Duck fillet marinated in tikka masala then skewered and cooked in a tandoor.	

Basil King Prawn	Starter £7.75 Main £12.45
King Prawns marinated in traditional tandoori masala, basil, cream cheese and cooked over charcoal to make it more appetising.	
Tandoori King Prawn	Starter £7.75 Main £12.45
King Prawns marinated in traditional tandoori masala and cooked over charcoal to make it more appetising.	
Paneer Tikka Achari (V)	Starter £4.95 Main £9.95
Diced cottage cheese marinated with roasted gram flour, caraway seeds, pickle and cream skewered with diced peppers, onions and roasted over charcoal in a clay oven.	

Main Dishes - Traditional Flavours

Chicken Kali Mirchi 🍗🍗	£9.95
Our chef's special homemade chicken curry, chicken on the bone cooked in a pot with its own stock and spices with black peppercorns.	
Chicken Chettinad 🍗	£10.95
Hot South Indian delicacy of chicken breast cooked with coconut, star anise, red chillies, black peppercorns and curry leaves served with pilau rice.	
Chicken Tikka Makhani (N)	£9.45
Tandoori roasted chicken tikka simmered in a sweet and tangy tomato, cashew nut gravy.	
Methi Murgh	£9.95
Hyderabadi classic chicken on the bone cooked with fenugreek leaf.	
Shikari Champey 🍗	£10.95
Juicy barbecued lamb chops infused with authentic herbs and spices, onion, green chilli and lemon juice served with salad.	
Chicken Caldin 🍗	£9.45
A combination of three sets of spices whole, dry roasted and tempered, all ground into a fine paste to make this delicious chicken preparation finished with coconut cream. A speciality of the Goan region.	
Naram Garam Gosht (Tawa Lamb)	£10.45
Tender lamb infused with authentic herb and spices, onion, green chilli and lemon juice. Tossed together on a traditional hot iron plate.	
Murgh Khurchan 🍗	£9.45
Shredded chicken cooked with a rich tomato masala, ginger, green chilli and finished with coriander and spring onion.	
Laal Maas 🍗	£10.45
Rajasthani delicacy of lamb cooked with whole spices and paprika to give an original colour to the dish.	
Gosht Amritsari	£10.45
Speciality of Amritsar, Punjab region. Lamb on the bone and lamb mince cooked together with whole spices.	
Handi Gosht	£10.45
Home style lamb curry on the bone cooked in a sealed pot with whole spices, onion and tomato.	
Dum Ka Gosht	£10.45
Slow cooked lamb in a sealed pot with brown onions and whole roasted spices. A speciality of Lucknow.	
Lamb Nihari	£11.95
Succulent lamb shank cooked overnight in various vessels, with whole spices and aniseeds, the dish originated in Old Delhi in the late eighteenth century during the last throes of the mughal empire.	

Duck Mirch Masala	£10.95
Duck breast cooked over charcoal then shredded and simmered in spicy sauce with bell peppers.	
Tawa Machi	£10.95
Pan fried fish fillet marinated with garlic, lime juice, salt, bell pepper and onion simmered in tawa masala served with boiled rice.	
Kali Mirchi Special Fish Curry	£10.95
Fish fillet cooked in tamarind, coconut milk, mustard seed, curry leaf make it perfect south Indian curry served with steam rice.	
Goanes Prawn Curry	£12.95
A classic favourite of the Goan region, king prawns cooked in onion, tomato and coconut milk tempered with curry leaves, mustard seeds and whole red chillies.	
Jhinga Sholly 🍗🍗	£12.95
Juicy barbecued king prawns tossed with Kashmiri chilli, mint, coriander, ginger, garlic and Indian spices.	

Main Dishes - Favourite Classics

Bhoona			
Onion and tomato thick sauce cooked on a slow flame with spices.			
Chicken	£7.95	Duck Tikka	£10.55
Lamb	£8.95	Lamb Tikka	£9.25
Prawn	£8.50	King Prawn	£10.95
Vegetable	£6.95	Paneer (Indian cottage cheese)	£7.95
Chicken Tikka	£8.95		
Dhansak 🍗			
Sweet, hot and tangy yellow lentil sauce, served with pilau rice.			
Chicken	£8.95	Prawn	£9.50
Lamb	£9.95	King Prawn	£11.95
Duck Tikka	£11.45		
Do-Piazza			
This dish is prepared with a large amount of onions cooked in the curry and as a garnish. Onions are added at two stages during cooking.			
Chicken	£7.95	Duck Tikka	£10.55
Lamb	£8.95	Lamb Tikka	£9.25
Prawn	£8.50	King Prawn	£10.95
Vegetable	£6.95	Paneer (Indian cottage cheese)	£7.95
Chicken Tikka	£8.95		
Jalfrezi 🍗			
Hot and spicy pepper sauce.			
Chicken	£7.95	Chicken Tikka	£8.95
Lamb	£8.95	Duck Tikka	£10.55
Prawn	£8.50	King Prawn	£10.95
Vegetable	£6.95	Paneer (Indian cottage cheese)	£7.95
Kadhai 🍗			
Onion and tomato sauce cooked with diced bell peppers and onions with aromatic kadhahi masala.			
Chicken	£7.95	Chicken Tikka	£8.95
Lamb	£8.95	Duck Tikka	£10.55
Prawn	£8.50	King Prawn	£10.95
Korma (N)			
A traditional and very popular cashew nut creamy Indian dish.			
Chicken	£7.95	Chicken Tikka	£8.95
Lamb	£8.95	Duck Tikka	£10.55
Prawn	£8.50	King Prawn	£10.95
Vegetable	£6.95	Paneer (Indian cottage cheese)	£7.95



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