

# Kali Mirchi

## À la Carte Menu



*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.*

## Savouries

Mango Chutney / Lime Pickle / Mint Sauce (each)	£0.60
Selection of Pickles/Chutney	£1.75
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

**Kali Mirchi Combo Platter For Two** £9.95  
Selection of Chicken tikka, seekh kebab chicken pakora, onion bhaji, and served with tamarind sauce, mint sauce and salad.

**Kali Mirchi Combo Platter For Two (V)** £8.95  
Selection of paneer tikka, onion bhaji, vegetable samosa, and aloo ki tikki served with tamarind sauce, mint sauce and salad.

**Onion Bhaji (V)** £3.95  
Sliced onions mixed with light spices and gram flour then deep fried.

**Samosa (V)** £3.95  
Traditional Indian snack, light spiced mixed vegetable stuffed in filo pastry and deep fried.

**Aloo Ki Tikki (V)** £3.95  
Light spiced pan fried potato cake. Served with tamarind sauce and chick peas.

**Chilli Paneer (V)** 🌶️ £4.95  
Batter fried cottage cheese tossed in spicy and sweet chilli sauce with diced peppers and onion.

**Vegetable Manchurian (V)** 🌶️ £4.95  
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.

**Chicken Pakora** £4.75  
Diced chicken breast marinated with lemon juice, chilli powder, fenugreek, ginger, garlic paste and deep fried with gram flour batter.

**Bhoona Poori** £4.95  
Deep fried Indian bread stuffed with either shrimps, lamb mince, chicken or paneer.

**Bullet Chilli Lamb** 🌶️ £5.25  
Boneless cubed lamb cooked with bullet chilli, black pepper and Indian herb and spices.

**Fish Amritsari** £5.25  
A delicacy of the city of Amritsar in Punjab, a popular dish not only in Punjab but the whole country. Haddock fillet marinated in Amritsari style with caraway seeds, eggs, spices and gram flour then batter fried.

**Garlic Prawn** 🌶️ £5.25  
Prawns marinated in garlic, peppercorns, lime juice, salt, tossed in a garlic chilli sauce.

## Starters - Tandoori Selections

All tandoori dishes served with mint sauce and salad.

**Tandoori Platter** £15.95  
A medley of tandoori chicken, king prawn, seekh kebab, lamb and chicken tikka with rice, naan or chips and choice of sauce.

**Paneer Tikka Achari (V)** Starter £4.95  
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 £8.55

**Lassoni Tikka** Starter £4.95  
Chicken breast marinated with cheese, cream, garlic, cardamom, mace and hung yoghurt, roasted in a charcoal oven. Served with mint sauce. Main £8.95

**Chicken Tikka** Starter £4.95  
Diced chicken breast marinated with yoghurt and homemade spices then cooked over charcoal. Main £8.95

**Tandoori Chicken** Starter £4.95  
Chicken on the bone marinated with yoghurt and homemade spices cooked over charcoal served with salad and mint sauce. Main £8.95

**Chicken Shashlik** Starter £5.25  
Chicken tikka skewered with diced onions and peppers cooked over charcoal in a clay oven. Main £9.25

**Adraki Lamb Chops** Starter £5.75  
Lamb chops marinated in ginger paste, fresh coriander, green chillies, hung yoghurt and brown onion paste, cooked in a clay oven. Main £9.95

**Lamb Tikka Kandhari** Starter £5.95  
Lamb picatta marinated with ginger, garlic, kebab cheeni and finished with ground pomegranates. Main £9.95

**Seekh Kebab** Starter £5.25  
Lamb mince mixed with chopped garlic, ginger, green chilli, fresh coriander and spices, skewered and cooked over charcoal. Main £9.45

**Duck Tikka** Starter £5.25  
Duck fillet marinated in tikka masala then skewered and cooked in a tandoor. Main £9.95

**Basil King Prawn** Starter £7.25  
King Prawns marinated in traditional tandoori masala, basil, cream cheese and cooked over charcoal to make it more appetising. Main £11.95

**N - Contains nuts**      **V - Suitable for vegetarians**

 - Hot dish

  - Very Hot

   - Extremely Hot

## *Main Dishes - Traditional Flavours*

<b>Chicken Kali Mirchi</b>	£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.	
<b>Chicken Chettinad</b> 🍴	£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.	
<b>Chicken Tikka Makhani (N)</b>	£9.75
Tandoori roasted chicken tikka simmered in a sweet and tangy tomato, cashew nut gravy.	
<b>Chicken Caldin</b> 🍴	£9.75
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.	
<b>Murgh Khurchan</b> 🍴	£9.75
Shredded chicken cooked with a rich tomato masala, ginger, green chilli and finished with coriander.	
<b>Methi Murgh</b>	£9.95
Hyderabadi classic chicken on the bone cooked with fenugreek leaf.	
<b>Naram Garam Gosht (Tawa Lamb)</b>	£9.95
Tender lamb infused with authentic herb and spices, onion, green chilli and lemon juice. Tossed together on a traditional hot iron plate.	
<b>Laal Maas</b> 🍴	£9.95
Rajasthani delicacy of lamb cooked with whole spices and paprika to give an original colour to the dish.	
<b>Gosht Amritsari</b>	£10.45
Speciality of Amritsar, Punjab region. Lamb on the bone and lamb mince cooked together with whole spices.	
<b>Handi Gosht</b>	£9.95
Home style lamb curry on the bone cooked in a sealed pot with whole spices, onion and tomato.	
<b>Dum Ka Gosht</b>	£9.95
Slow cooked lamb in a sealed pot with brown onions and whole roasted spices. A speciality of Lucknow.	
<b>Duck Mirch Masala</b> 🍴	£10.95
Duck breast cooked over charcoal then shredded and simmered in spicy sauce with bell peppers and onions.	
<b>Tawa Machi</b>	£10.95
Pan fried haddock fillet marinated with garlic, lime juice and salt, simmered in tawa masala served with boiled rice.	
<b>Goanes Prawn Curry</b>	£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.	
<b>Lamb Nihari</b>	£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.	

## Main Dishes - Favourite Classics

Favourite Classics are available in:

<b>Chicken</b>	<b>Chicken Tikka</b>	<b>Lamb</b>	<b>Prawn</b>	<b>King Prawn</b>	<b>Paneer</b>	<b>Vegetable</b>
£8.65	£8.95	£9.95	£7.95	£10.95	£7.95	£7.50

### Masala (N)

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

### Korma (N)

A traditional and very popular cashew nut creamy Indian dish.

### Madras 🌶️🌶️

Hot and spicy curry.

### Jalfrezi 🌶️

Spicy and hot pepper sauce.

### Bhoona

Onion and tomato thick sauce cooked on a slow flame with spices.

### Rogan Josh

Traditional Indian aromatic curry with cassia and cardamom.

### Kadhai 🌶️

Onion and tomato sauce cooked with diced bell peppers and onions with aromatic kadhai masala.

### Vindaloo 🌶️🌶️🌶️

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

### 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.

### Malaidar 🌶️

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

### Pasanda

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

Patia & Dhansak are served with pilau rice. Available in:

<b>Chicken</b>	<b>Chicken Tikka</b>	<b>Lamb</b>	<b>Prawn</b>	<b>King Prawn</b>	<b>Paneer</b>	<b>Vegetable</b>
£9.65	£9.95	£10.50	£8.95	£11.95	£8.95	£8.50

### Patia 🌶️

Hot sweet and sour parsi curry.

### Dhansak 🌶️

Sweet, hot and tangy yellow lentil sauce.

## *Main Dishes - Biryanis*

<b>Kache Gosht Ki Biryani</b> 🍖	£10.95
Traditional Hyderabad style biryani, succulent lamb on the bone marinated with yoghurt and spices then cooked together with rice, served with vegetable curry.	
<b>Lamb Biryani</b>	£10.45
Succulent lamb cooked with basmati rice, served with vegetable curry.	
<b>Chicken Dum Biryani</b>	£10.45
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.	
<b>Chicken Biryani</b>	£9.95
Chicken cooked with basmati rice, served with vegetable curry.	
<b>Prawn Biryani</b>	Prawn £8.95 King Prawn £12.95
Succulent prawns cooked with basmati rice served with vegetable curry.	
<b>Subz Biryani (V)</b>	£8.95
Flavourful mix of vegetables with basmati rice served with vegetable curry.	

## *Vegetarian - Main dishes*

<b>Vegetable Punchamel</b>	£6.95
Mixed vegetables simmered in an onion and tomato gravy.	
<b>Paneer Makhani (N)</b>	£7.95
Diced cottage cheese simmered in a sweet tangy tomato and cashew nut gravy.	
<b>Mutter Paneer</b>	£7.95
Green peas cooked with cottage cheese in an onion and tomato masala.	
<b>Palak Paneer</b>	£7.95
Indian cottage cheese simmered in spinach.	
<b>Paneer Khurchan</b>	£7.95
Flavoured grated paneer tossed in rich tomato masala with fresh bell pepper and onions.	
<b>Baigan Bharta</b>	£6.95
Roasted aubergine cooked with Indian herb and spices, finished with freshly chopped coriander.	
<b>Dal Makhani</b>	£6.95
Thick black lentils flavoured with tomato and cream. Simmered overnight on the tandoor.	
<b>Mushroom Hara Pyaz</b>	£6.95
Button mushroom, stir fried with spring onions in a tangy masala.	

## *Vegetarian - Sides*

<b>Brinjal Masala</b>	£5.25
Aubergine cooked in an onion and tomato masala with roasted cumin seeds and whole coriander seed powder.	
<b>Tarka Dal</b>	£4.95
Yellow lentil tempered with chopped garlic and cumin seeds.	
<b>Bombay Aloo</b>	£4.95
Potatoes cooked with onion and tomato masala, tempered with black onion seeds.	
<b>Palak Aloo</b>	£4.95
Potatoes cooked with spinach.	
<b>Punjabi Choley</b>	£4.95
This is the style of cooking in Punjab, chick peas cooked with onion, tomato, ginger, garlic and ground pomegranates.	

## ***Vegetarian - Sides (continued)***

<b>Mushroom Bhaji</b>	£5.25
Cupped mushrooms sautéed in an onion and tomato masala.	
<b>Saag Bhaji</b>	£5.25
Spinach sautéed with garlic, diced onions and peppers.	
<b>Aloo Gobhi</b>	£5.25
Potatoes and fresh cauliflowers cooked together.	
<b>Saag Channa</b>	£5.25
Spinach simmered with chick peas.	
<b>Khumbi Saag</b>	£5.25
Spinach and mushroom curry.	
<b>Bhindi Bhaji</b>	£5.25
Diced okra tossed in onions and tomato masala.	

## ***Sides - Rice Dishes***

<b>Plain Rice</b>	£2.45
<b>Pilau Rice</b>	£2.75
<b>Mushroom Rice</b>	£2.95
<b>Lemon Rice (N)</b>	£2.85
<b>Zeera and Peas Rice</b>	£2.85
Basmati rice cooked with green peas and tempered with cumin seeds.	
<b>Egg Fried Rice</b>	£2.95
<b>Keema Rice</b>	£3.25

## ***Sides - Breads***

<b>Plain Naan</b>	£2.25
<b>Garlic Naan</b>	£2.45
<b>Garlic and Chilli Naan</b>	£2.75
<b>Coriander and Cheese Naan</b>	£2.75
<b>Peshawari Naan (N)</b>	£2.75
<b>Keema Naan</b>	£3.00
<b>Lacha Paratha</b>	£2.75
Crispy and flaky layered bread cooked in a clay oven.	
<b>Chapati</b>	£1.75
<b>Tandoori Roti</b>	£1.75
<b>Mixed Vegetable Kulcha</b>	£2.85
Naan bread stuffed with mixed vegetables and cooked in clay oven.	

## ***Other***

<b>Side Chips</b>	£2.50
-------------------	-------

**We cater for birthdays and other celebratory events.  
Ask us for a personalised quote.**

**98 Shirley High Street, Southampton, SO16 4FB  
Tel: 023 8070 1038 / 023 8052 8200  
[www.kalimirchi.co.uk](http://www.kalimirchi.co.uk)**



***Keep up to date with our special promotional offers***

Like us on Facebook, search for **Kali Mirchi Indian Restaurant**  
and follow us on twitter at [twitter.com/kalimirchifood](https://twitter.com/kalimirchifood)



**Management reserves the right to refuse service.**