

NAMASTE / KIA ORA
WELCOME TO MIRCH MASALA
INDIAN EATERY AND BAR

शुरुआत
TO START WITH

POPPADUM AND MANGO CHUTNEY	7
OLD DELHI SAMOSA CHAAT	10
Popular on the streets of Old Delhi bazaar, crushed samosa with chutneys	
BOMBAY BHEL	11
Gold & crunchy, light and lovely. Puffed rice, bombay mix and nylon sev, tossed with fresh tomato, onion, lime, tamarind, mint. An Indian street affair.	
MIRCH MASALA FRIED CHICKEN, SCHEZWAN SAUCE	12
KOLIWADA PRAWNS	15
Bombay's Koli (Fisherman) Wada (Colony) recipe. A bowl of spiced battered prawns perfect for chutney dipping.	
NADRU KI SHAMI	18
Chopped lotus stem kebab, home grounded spices and herbs. Shallow fried to perfection.	
PATRANI MAACH	22
House speciality - banana leaf wrapped catch of the day, steamed with mint, coriander & green chilli chutney.	

छोटी भूख
SMALL PLATES

PAV BHAJI	17
A bowl of mashed vegetable with hot buttered bun, Chowpaty beach style. No food is more Bombay!	
KEEMA PAV	18
Spiced minced lamb and peas with a hot buttered bun.	
CHOLEY KULCHE	17
Popular north Indian street food. Spiced onion and potato kulcha next to a hearty bowl of chickpea curry.	
GHEE ROAST LAMB PARATHA ROLL	18
Spiced lamb chunks cooked with Mangalorean roast gravy & ghee, served on paratha.	

FROM OUR TANDOOR - CHARCOAL GRILLED

TEEN TARAH KE PANEER	18
Tandoor grilled cottage cheese - three ways	
TANDOORI BROCCOLI	17
Broccoli florets infused with cream cheese and home ground spices. Tandoor grilled to perfection with pepper, onion and tomato.	
AATISH E CHAAMP	28
A lost recipe from the kitchens of Nawabs, tender southland Lamb chops flavoured with red chilli, royal cumin seed, herbs and spices - a must have at Mirch Masala.	
MURG ANGAR	18
Chargrilled chicken, homemade pounded spices.	
MURG KE CHAAMP	18
Tandoor grilled tender chicken thigh, served with mint chutney.	
TANDOORI MASALA PRAWN	21
Prawns rubbed with freshly ground spices, cooked over glowing embers.	

CHEF'S CHOICE - THALI STYLE

Not available for takeaway.

VEGETARIAN 29/PP

Vegan options available (please inform your server)

Choose any one

Paneer Lababdar / Kathal Ki Subzi / Baingan Ka Bharta / Aloo Baingan Tamatar

Served with a side of

Dal Bukhara, Chana Chaat, Poppadum, Laccha Paratha & Rice

NON-VEGETARIAN 32/PP

Choose any one

Lazeez Meat / Lazeez Murg / Murg Lababdar / Hiran Lal Maans / Goat Curry / Awadhi Batakh / Pork Belly Vindaloo

Served with

Dal Bukhara, Chana Chaat, Poppadum, Rice & Malabari Paratha

YOUR CHOICE - A'LA CARTE CURRIES

VEGETARIAN CURRIES

Vegan options available (please inform your server)

All mains are served with Basmati rice unless otherwise mentioned

ALOO BAINGAN TAMATAR	23
Potatoes, aubergine & tomatoes cooked together with herbs & spices.	
PANEER LABABDAR	25
Cottage cheese cubes cooked in a rich creamy gravy tempered with Peshawari spices.	
KATHAL KI SUBZI	27
Jackfruit cooked with thick and tasty masala sauce.	
BAINGAN KA BHARTA	26
A north Indian delicacy of aubergine charred in tandoor, cooked with onion, tomatoes, spices and herbs.	
HARE PYAZ KA PANEER	25
Paneer delicacy from Punjab, finished with fresh spring onion, spices and cream.	
LAHSUNI DAL PALAK/ YELLOW DAL TADKA	21
Yellow dal flavoured with garlic and spinach / cumin, red chilli tadka.	
DAL BUKHARA	22
Black lentils simmered over 24 hours for a dark, rich, deep flavour.	
JACKFRUIT BIRYANI WITH MASALA RAITA	28
Delicious savoury jackfruit and delicately saffroned rice, potted and cooked to perfection with mint, coriander and spices.	
INDO CHINESE	
VEGETABLE MANCHURIAN	26
Crispy vegetable rounds in a spicy tangy onion and soy based sauce, a vegetarian must for Indo-Chinese food lovers.*	
CHILLI MUSHROOM	26
Crispy spiced mushroom, cooked with peppers, onions, garlic-ginger-soy.*	
VEGETABLE HAKKA NOODLES WITH SCHEZWAN SAUCE	23
Stir fried noodles with vegetables & spicy homemade Schezwan sauce.	
CHILLI CHICKEN	28
A must-have Indo-Chinese fair. Crispy spiced chicken bites, cooked with peppers, onions, garlic-ginger-soy is now an Indian staple.*	
CHICKEN HAKKA NOODLE WITH SCHEZWAN SAUCE	26
Stir-fried noodles with chicken & spicy homemade Schezwan sauce.	
<i>*Add vegetable fried rice instead of white rice</i>	5

CURRIES

All curries are served with Basmati rice unless otherwise mentioned

MURG LABABDAR	25
Charcoal grilled tender chicken, tomato sauce, fenugreek.	
LAZEEZ MEAT / MURG	25
Tender lamb / chicken pieces in a saffron and cardamom flavoured creamy cashew sauce.	
HIRAN LAL MAANS	28
8 hour slow-cooked venison, Rajasthan spices. A must have Rajasthani curry.	
GOAT CURRY	26
Homestyle goat preparation. Delightful Indian.	
LAMB CHOP MASALA	32
Tandoor grilled Southland lamb chops, cooked delicately with freshly ground spices and herbs in a thick masala sauce.	
PORK BELLY VINHA D' ALHOS	27
Commonly known as vindaloo, slow-cooked pork belly in a tongue-tickling spicy sauce from Goa.	
NALLI NIHARI	28
Slow cooked lamb shank in an extremely flavourful gravy made from a melange of spices, aromatics and yogurt till the meat falls off the bone - served with pulao rice.	
AWADHI BATAKH	28
A homage to the chefs of the kitchens in the courts of Awadh - duck leg marinated overnight and cooked to perfection in cardamom, spices, ghee and yogurt. Served with pulao rice.	
HARE PYAZ KA JHEENGA	29
A delicacy from Punjab - prawns finished with fresh spring onions, spices and cream.	
COASTAL PRAWN CURRY	30
South Indian style prawn curry, curry leaves, coconut milk.	
KONKANI FISH CURRY	30
Catch of the Day simmered with coconut cream, red chilli, garlic, curry leaves, herbs and spices.	
LAMB SHANK PULAO WITH RAITA	32
Our House Biryani	

BASMATI RICE DELICACIES

STEAMED RICE	4
PULAO RICE	6
VEGETABLE FRIED RICE	14
Rice tossed with vegetables and soy sauce.	

INDIAN BREADS

All breads are lightly buttered

NAAN / ROTI	4	GHR KA PARATHA	5
GARLIC NAAN / GARLIC ROTI	5	Homestyle tawa paratha.	
CHILLI AND GARLIC NAAN	5	CHEESE AND GARLIC NAAN	7
LACCHA PARATHA / MALABARI PARATHA	6	Stuffed with potatoes and onions.	
Layered bread		AMRITSARI KULCHA / PARATHA	7
		Stuffed with potatoes and onions.	
		MASKA PAV	2

खाने के साथी
ACCOMPANIMENTS

POPPADOMS	3	INDIAN SALAD	8
PICKLE	4	Sliced onion, tomato, cucumber and carrot.	
Mixed pickle / Bharwan Mirch pickle / green chilli pickle.		CHANA CHAT SALAD	12
ONION SALAD	5	Chickpea tossed with onion, tomato, couscous, roasted pumpkin seed, chat masala, lime and green coriander.	
Sliced onion, green chilli, lemon, topped with chat masala.		MASALA RAITA / PLAIN DAHI	5
		CHUTNEY	4

कुछ मीठा हो जाए
DESSERT

GULAB JAMUN WALI PHIRNI	12
Ground basmati rice, sweetened milk, dry nuts & Gulab jamun.	
KULFI WITH FALOODA	12
A popular Indian milk dessert flavoured with pistachio & saffron.	
CHOCOLATE FUDGE	12
With ice cream	

SUPPORTING LOCAL

We proudly support our local fresh producers and source all our supplies locally. Combined with our spices imported from India, we try to create special offering dishes to entice you for more.

FOOD ALLERGY AND DIETARY RESTRICTIONS

All ingredients are not listed. Please inform us of your specific allergy or dietary requirements when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

PAYMENT

A 15% surcharge applies on all public holidays. We accept cash, Eftpos, Visa and Mastercard.



NON-ALCOHOLIC DRINKS

WATER (STILL/ SPARKLING)	10
MANGO LASSI	5.5
MASALA CHAAS - SPICED SALTED LASSI	5.5
COCONUT WATER	5
GINGER BEER/LEMON LIME BITTERS	6
JUICE	5
orange / apple / cranberry / pineapple / grapefruit	
SOFT DRINK	4.5
Coke / Diet Coke / Sprite / Fanta / soda / tonic / ginger ale	
MOCKTAIL	12
Please ask your server for options	

TAP BEER

KINGFISHER LAGER HANDLE India	10
MISCHIEVOUS KEA IPA HANDLE Queenstown	12

BOTTLED BEER AND CIDER

HEINEKEN ZERO The Netherlands	8
HEINEKEN LIGHT The Netherlands	8
HEINEKEN The Netherlands	9
CORONA Mexico	9
TIGER Singapore	9
ASAHI Japan	9
MONTEITH'S BLACK New Zealand	9.5
KINGFISHER STRONG (500ML CAN) India	12
TUATARA HAZY PALE ALE New Zealand	10
TUATARA AOTEAROA PALE ALE New Zealand	10
TUATARA PILSNER New Zealand	10
TUATARA AMERICAN PALE ALE New Zealand	10
MONTEITH'S APPLE CIDER New Zealand	9

All 330 ml unless specified.

DRINKS MENU

WINE

SPARKLING WINE & CHAMPAGNE

DEUTZ BRUT	11	55
DEUTZ ROSE	12	58
G.H. MUMM CORDON ROUGE	110	
VEUVE CLICQUOT BRUT	150	
PERRIER JOUET BLASON ROSE	180	

WHITE WINE

HOUSE WHITE	9	40
PEREGRINE RASTASBURN RIESLING Central Otago	11	52
AMISFIELD DRY RIESLING Central Otago	65	
PEREGRINE PINOT GRIS Central Otago	11	52
QUATRZ REEF PINOT GRIS Central Otago	68	
DELEGATE CHARDONNAY Hawke's Bay	11	52
CHURCH ROAD MCDONALD SERIES CHARDONNAY Hawke's Bay	62	
FELTON ROAD BANNOCKBURN CHARDONNAY Central Otago	98	
CHARD FARM SWIFTBURN SAUVIGNON BLANC Central Otago	11	52
MAN O WAR ESTATE SAUVIGNON BLANC Waiheke Island	13	60
DOG POINT SECTION 94 SAUVIGNON BLANC Marlborough	85	
CHARCOAL GULLY SALLYS PINCH GEWURTZTRAMINER Central Otago	11	52
JOHANNESHOF GEWURTZTRAMINER Marlborough	70	

ROSE WINE

TERRA SANCTA - BANNOCKBURN Central Otago	11	52
ALPHA DOMUS ROSE Hawkes Bay	60	
AMISFIELD ROSE Central Otago	62	

RED WINE

HOUSE RED	9	40
RABBIT RANCH PINOT NOIR Central Otago	12	56
GIBBSTON VALLEY COLLECTION PINOT NOIR Central Otago	15	70
AMISFIELD PINOT NOIR Central Otago	78	
ROCKBURN PINOT NOIR Central Otago	85	
FELTON ROAD BANNOCKBURN PINOT NOR Central Otago	110	
BURN COTTAGE PINOT NOIR Central Otago	115	
DELEGATE MERLOT Hawke's Bay	11	52
CHURCH ROAD MCDONALD SERIES MERLOT Hawke's Bay	60	
MILLS REEF ELSPETH MERLOT Hawke's Bay	94	
SANDALFORD ESTATE RESERVE	12	56
CABERNET SAUVIGNON Margaret River		
SHINGLEBACK D BLOCK CABERNET SAUVIGNON McLaren Valley	110	
TE MATA ESTATE CAB MERLOT Hawke's Bay	11	52
CRAGGY RANGE GIMBLETT GRAVELS TE KAHU Hawke's Bay	13	62
PEPPERJACK SHIRAZ Barossa Valley	11	52
CHURCH ROAD MCDONALD SERIES SYRAH Hawke's Bay	13	65
PENFOLDS BIN 282001 KALIMNA SHIRAZ	95	
MAN O'WAR DREADNOUGHT SYRAH Waiheke Island	110	

DESSERT WINE 75ML GLASS

CHARCOAL GULLY LATE HARVEST GEWURTZTRAMINER Central Otago	8
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COCKTAILS

17

MIGRATING REDWING

Pimms | Deutz Sparkling Rosé | lemon | mixed fruits

HIBISCUS SWEET KISS

Deutz Brut | lychee liqueur | hibiscus syrup

MOJITO

rum | mint | lime | soda water

GREEN POISON

dry gin | Midori | lychee liquor | pineapple juice
soda water | lime

LEAPIN LYCHEE

Canadian Club Whisky | lychee | mint | lime
simple syrup | cranberry juice

CUCUMBER MINT MARTINI

Hendricks | cucumber | fresh mint & lime - shaken

MUD SLIDE

Absolut Vodka | Baileys | Kahlua | cream | dark chocolate

GOAN UNHOLY WALK

Tequila 1800 | Malibu | coconut | kokum

MANGO / COCONUT MARGARITA

tequila | Malibu / mango liqueur | Cointreau
coconut / mango cubes

MANGO LASSI COLADA

white rum | Malibu | mango lassi | mango liqueur
coconut cream | pineapple juice

JUG OF SANGRIA 32

rose wine | cranberry juice | brandy | lime
simple syrup | mixed fruits

APERITIF

MARTINI BIANCO, MARTINI ROSSO, MARTINI EXTRA DRY, CAMPARI, PIMMS	9
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VODKA

ABSOLUTE	10
GREY GOOSE	12
THE REID - SINGLE MALT VODKA Wanaka	14

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BOMBAY SAPPHIRE / TANQUERAY	10
HENDRICKS	12
FOUR PILLARS NAVY STRENGTH	13
BROKEN HEART Queenstown	14
THE SOURCE PURE CADRONA Wanaka	15
ADD FEVER TREE TONIC	2.5
<i>(Please ask your server for available flavours)</i>	

BOURBON

JIM BEAM / SOUTHERN COMFORT	9
MAKERS MARK / JACK DANIELS	10
GENTLEMAN JACK	11
WOODFORD RESERVE	12

WHISKY

CANADIAN CLUB / JAMESONS IRISH	9
CHIVAS REGAL / JOHNNY WALKER BLACK LABEL	10
BUHSMILLS 10 YRS	12
LAPHROAIG	14
ABERLOUR A'BUNADH	15
LAGAVULIN 16 YRS MALT	16
GLENMORANGIE 18 YRS MALT	18
GLENFIDDICH HAVANA RES 21 YR MALT	25
JOHNNY WALKER BLUE LABEL	27

BRANDY

ST REMY NAPOLEAN BRANDY VSOP	9
REMY MARTIN VSOP COGNAC	11
HENNESSEY XO COGNAC	27

RUM

BACARDI WHITE / OLD MONK DARK RUM	9
HAVANA CLUB ANOS 3 YRS	10
KRAKEN SPICED RUM	11
APPLETON 12 YR	12
EL DORADO RUM 21YR	18

TEQUILA

JOSE CUERVO GOLD	9
AGAVERO CUERVO	12
PATRON SILVER / PATRON RESPOSADO / PATRON ANEJO	19
GRAN PATRON PLATINUM	38

LIQUEURS

COINTREAU / FRANGELICO / GALLIANO / AMARETTO	9
BAILEYS / KAHLUA / MALIBU	
LYCHEE LIQUEUR / MIDORI / CHAMBORD	9
CAFE PATRON XO, CAFE PATRON DARK XO, CAFE PATRON INCENDIO	10
ROSE RABBIT ORANGE / ROSE RABBIT ELDERFLOWER Cardrona Distillery, Wanaka	14

All spirits, liqueurs and aperitifs pours are 30ml.