

Starters

Vegetable Samosa

Seasoned potatoes and peas wrapped in a light pastry.

Kheema Samosa

Ground lamb wrapped in a light pastry.

Veg Cutlet

Cutlet made with potatoes, cauliflower and peas.

Cut Mirchi

Cut pieces of green peppers batter covered & deep fried.

Mirchi Bajji

Batter covered and deep fried with green peppers.

Alu Bajji

Batter covered and deep fried with potato.

Egg Bajji

Batter covered and deep fried with eggs.

Vegetable Pakora

Mixed vegetables dipped in chickpea flour batter and fried.

Chicken Pakora

Chicken strips dipped in chickpea flour batter and fried.

Shrimp Pakora

Shrimp dipped in chickpea flour batter and fried.

Samosa Chat

Samosa, chick peas topped with yogurt and tamarind chutney.

Chat Pappdi

Flour crisps, chick peas and potato topped with yogurt and tamarind chutney.

Mirchi House Special

Combination of veg, pakora, veg, samosa , veg cutlet and Mirchi Bajji.

Soups & Salads

Vegetable Soup

A mildly flavored soup with vegetables.

Mulligatawny Soup

Spicy & Tangy lentil soup flavored with fresh ground pepper and herbs.

Tomato Soup

Cream of fresh tomatoes.

Chicken Corn Soup

A mildly flavored soup with diced chicken and corn.

Paneer Salad

Paneer with fresh vegetables.

Chicken Tikka Salad

Chicken tikka grilled in clay oven with fresh vegetables.

Kachumber salad

Indian salad of diced cucumber, onion, tomato, lettuce, herbs & spices.

Tandoori & Kababs

Paneer Tikka

Exotic Kabab of Indian Cottage Cheese with onions and bell peppers.

Tandoori Chicken (4)

Chicken marinated in yogurt with mild spices grilled in clay oven.

Chicken Tikka

Chicken marinated in yogurt with freshly ground spices and grilled in clay oven.

Chicken Achar Tikka

Chicken in Indian pickle masala grilled in clay oven.

Malai Kabab

Chicken cubes marinated with diet special sauce and grilled in clay oven.

Hariyali Chicken Tikka

Chicken marinated in herbs and mild spices, grilled in clay oven.

Lamb Boti Kabab

Lamb cubes grilled in clay oven.

Sheekha Kabab

Mildly spiced minced lamb skewered and grilled in clay oven.

Lamb Chops (4)

Lamb chops marinated in mustard, cinnamon and aromatic Indian herbs.

Tandoori Shrimp

Jumbo shrimp marinated and grilled in the clay oven.

Tandoori Salmon

Fresh salmon marinated and grilled in the clay oven.

Fusion (S Indo Chinese)

Gobi Manchuria

Vegetable balls made with finely chopped cauliflower spiced with masala & cooled in manchurian sauce.

Chicken Manchuria

Chicken cubes spiced with masala & cooked in manchurian sauce.

Chilli Paneer

Fresh homemade cheese sautéed with spiced sauces & chilies, herbs & spices.

Chilli Chicken

Boneless chicken sautéed with spiced sauces & chilies, herbs & spices.

SPICED Chilli Shrimp

Shrimp sautéed with spiced sauces & chilies, herbs & spices.

Ginger Chicken

Chicken sautéed with spices/cooked in ginger sauce.

Ginger Shrimp

Shrimp seasoned with spices/cooked in ginger sauce.

Chicken Entrées

Chicken Tikka Masala

Clay oven chicken cooked in rich creamy tomato sauce with Indian spices.

Butter Chicken

Tandoori chicken cooked in tandoori in rich creamy sauce of tomato with butter.

Chicken Curry

Chicken cooked in thick curry sauce with Indian spices.

Chicken Vindaloo

Chicken and Potatoes cooked in a fiery tangy sauce.

Chicken Saagwala

Chicken cooked with fresh spinach, ground spices and light cream.

SPICED Chicken 65

Deep fried marinated chicken with Indian spices.

Kolhapuri Chicken

Chicken marinated in rich aromatic Indian spices and yogurt cooked with onions, tomatoes and herbs.

Chicken Malabari

Chicken cooked in tomato, onion and coconut gravy.

Cilantro Chicken

Chicken cooked with fresh coriander and Indian spices.

Kadai Chicken

Skips of chicken cooked with onions, tomato, and bell pepper in an Indian wok.

Chicken Do Pyaza

Chicken cooked with fresh ginger, garlic, onions and tomatoes.

Lamb Entrées

Lamb Curry

Lamb cooked in thick curry sauce with herbs and Indian spices.

Hyderabadi Kheema

Ground lamb cooked with green peppers & tomatoes.

SPICED Lamb Vindaloo

Lamb cooked with potatoes in a fiery tangy sauce.

Lamb Malabari

Lamb cooked in tomato, onion, and coconut gravy.

Lamb Rogan Gosht

Lamb cooked in onion sauce with specially blended spices and herbs.

Lamb Cilantro

Lamb cooked with fresh cilantro/coriander and Indian spices.

Lamb Saagwala

Lamb cooked with fresh spinach, ground spices and light cream.

Kadai Lamb

Lamb cubes cooked with bell peppers, tomatoes & Onions.

Lamb Do Pyaza

Lamb cooked with fresh ginger, garlic, onions and tomatoes.

Seafood Entrées

Fish Curry

Fish fillets marinated and cooked in thick curry sauce with Indian spices.

Fish Malabari

Fish cooked in tomato, onion, and coconut gravy.

Shrimp Curry

Shrimp marinated and cooked in thick curry sauce with Indian spices.

Shrimp Malabari

Shrimp cooked in tomato, onion, and coconut gravy.

SPICED Shrimp Vindaloo

Shrimp and Potatoes cooked in a fiery tangy sauce.

Kadai Shrimp

Shrimp cooked with onions, tomato, and bell pepper in an Indian wok.

Vegetarian

Alu Gobi

Potatoes and cauliflower cooked with herbs and spices

Channa Masala

Chickpeas cooked with onions, tomato and Indian spices

Malai Kofra

Light cheese and vegetable dumplings served with cashews in a creamy sauce

SPICY Mirchi-Ka-Salan

Green chilies cooked in a peanut and tamarind gravy

Bainagan Bartha

Eggplant baked in oven and cooked with onions, tomatoes and spices

SPICY Bagara Bainagan

Stuffed baby egg plant cooked with sesame seeds, poppy seeds, peanuts and tamarind sauce

Bhindi Masala

Okra cooked with Indian spices.

Dal Makhni

Blacklentils prepared in creamy tomato sauce

Punjabi Kadi Pakora

Dumpling of mixed vegetables in chick peas flour, mustard and yogurt sauce

Mushroom Masala

Mushrooms cooked in onions, tomato gravy with Indian spices

Navarathan Korma

Chopped vegetables of nine types prepared in rich white gravy, dry fruit with cheese

SPICY Vegetable Jalferezi

Fresh seasonal vegetables sautéed with onions, tomatoes, spices, and herb served with gravy

Kashmiri Dum Aloo

Potatoes stuffed with onions, bell pepper and cottage cheese cooked with Indian spices and milk

Paneer Tikka Masala

Tandoor grilled cubes of homemade cottage cheese, marinated in Indian spices

Palak Paneer

Fresh homemade cottage cheese cooked in a creamy spinach sauce.

Mutter Paneer

Cottage cheese cooked with tomatoes, onions, green peas and spices

Shahi Paneer

Homemade cottage cheese cooked with special blend of spices, nuts and raisins

Kadai Paneer

Cottage cheese with tomatoes and capsicum simmered with coarsely ground spices

Rice & Noodles

Vegetable Fried Rice

Aromatic rice stir fried with Vegetables

Egg Fried Rice

Aromatic rice stir fried with Vegetables and egg

Chicken Fried Rice

Aromatic rice stir fried with vegetables and Chicken

Shrimp Fried Rice

Aromatic rice stir fried with vegetables and shrimp

Vegetable Hakka Noodles

Noodles stir fried in our chef special sauce with vegetables

Egg Hakka Noodles

Noodles stir fried in our chef special sauce with egg

Chicken Hakka Noodles

Noodles stir fried in our chef special sauce with chicken

Shrimp Hakka Noodles

Noodles stir fried in our chef special sauce with shrimp

Jeera Rice

Rice cooked with cumin seeds

Plain Rice

Steamed white rice

Biryani

Vegetable Biryani

Vegetables cooked with basmati rice, herbs and specially blended spices

Chicken Biryani

Chicken cooked with basmati rice, herbs, specially blended spices in Hyderabadi style

Goat Biryani

Goat cooked with basmati rice, herbs, specially blended spices in Hyderabadi style

Diffins

Idly

Steamed rice and lentil patties

Vada

Fried lentil dough

Dosa (sada or masala)

Thin rice and lentil crepe

Chole Batura

Breads

Naan

Bread baked in dry oven

Garlic Naan

Tandoor baked bread topped with chopped garlic & butter

Kashmiri Naan

Tandoor baked bread stuffed with exotic nuts

Kheema Naan

Tandoor baked bread stuffed with ground lamb

Tandoori Roti

Tandoor baked whole wheat bread

Alu Paratha

Tandoor baked bread stuffed with potatoes

Methi Paratha

Tandoor baked bread stuffed with methi

Pudhina Paratha

Methi layered whole wheat bread sprinkled with dried mint

Lacha Paratha

Methi layered whole wheat bread's

Onion Kulcha

Tandoor baked bread stuffed with spiced onions

Poori (2)

Beverages

Soda / Ice Tea

Mango Shake

Mango Lassi

Hot Tea / Indian Coffee / Masala Chai

Lassi (Sweet or Salt)

Deserts

Gajar ka Halwa

Grated carrots simmered in milk and nuts

Gulab Jannun

A light pasty dumplings made from dry milk and honey

Rasmalai

Sweetened mini boppers made with fresh homemade cheese



Dine-In and Carry-Out
Catering for all occasions

Now Serving Lunch Buffet

44260 Ice Rink Plaza, #120

Ashburn, VA 20147

www.mirchaniindiancuisine.com

571-223-0299

Lunch:

Mon - Fri:11:30AM-2:30PM | Sat&Sun:12PM-3PM

Dinner:

Mon - Thu:5PM-9:30PM | Fri&Sat:5PM-10:00PM

Sunday:5PM - 9:00PM

Directions:

from VA 267 (Toll Road) / Dulles Airport:

Take VA28 North towards Sterling (Exit 9B

Take VA625 W exit towards Waxpool Rd

Follow VA625 about 2 miles

Make right onto Ice Rink Plaza

(Next to Ashburn Ice House)