

MENU



All prices are including VAT



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Mirchiwala

RESTAURANT

Authentic Flavors from
Delhi, Lucknow, Moradabad
& Rampur.

We Also Offer Catering Services

Please Inform Our Staff Of Any Food Allergies before Ordering



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Shahi Murgh Delicacies (Royal Chicken Gravies)

Chicken Changazee

24

Rampuri Style, creamy, and delicious Mughlai-style chicken curry Prepared with milk, cashews, fresh cream, tomatoes, and Special masala.

Shahi Chicken Qorma

22

Shahi tender rich chicken made with onion,yogurt,korma paste, cinnamon with Authentic Spices

Butter Chicken With Boneless

24

Juicy boneless chicken pieces cooked in a rich, creamy tomato and butter sauce, bursting with aromatic spices

Chicken Tikka Masala

22

Grilled boneless chicken tikka simmered in a creamy, spiced tomato gravy — a perfect blend of smoky and tangy flavors.

Chicken Kali Mirch

26

Chicken cooked in a creamy black pepper gravy, rich with bold spices and a smoky kick.

Chicken Achari

26

Juicy chicken simmered in a tangy, spicy pickle-style masala bursting with bold Indian flavors.



Chicken Changazee

Chicken Kali Mirch



Shahi Gosht Delicacies (Royal Mutton Gravies)

Rampuri Qorma

24

Rich, creamy, extremely flavoured, slow-cooked mutton curry, tender mutton pieces cooked in clarified ghee with fried onion, yogurt, ginger-garlic, cashew-almond paste, kewra water, saffron milk and ground spices.

Shahi Motta Keema

24

Rampuri Style marinated small pieces of mutton blend with Authentic Spices

Khichda

24

Rampuri Style one-pot dish made with whole wheat, lentils, mutton pieces and Authentic spices.

Mutton Stew

24

Slow-cooked tender mutton in a hearty, flavorful broth with herbs and spices — comfort in every bite.

Urad Gosh (Mutton)

28

Whole urad cooked with Authentic spices and roasted meat.

Mutton Makhmali

28

Silky-soft Mutton cooked in a rich, creamy gravy with subtle spices smooth, delicate, and melt-in-the-mouth.

Shahi Motta Keema



Rampuri Qorma



Khichda



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Mirchiwala Special

Chicken Maharani

26

Royal-style chicken in a luxurious, creamy gravy infused with aromatic spices and a hint of saffron.

Mutton Rogan Josh

28

Tender mutton slow-cooked in a rich, aromatic -style gravy, bursting with bold spices and deep flavor.

Mutton Changazee

28

Succulent mutton cooked in a creamy, spiced yogurt-based gravy with a hint of smoky richness — a royal Mughlai classic.

Mutton Zara

28

Tender mutton simmered in a rich, creamy gravy of milk, yogurt, and cream, spiced with shahi zeera and dakhni mirch for a royal Mughlai flavor.

Chicken Handi

28

Creamy chicken curry infused with tangy tomatoes, rich yogurt, and the bold kick of achari mirch.

Mutton Barra

28

Richly marinated mutton in creamy butter and milk, spiced with deghi mirch and pathar ke phool, grilled over charcoal for a smoky Mughlai touch.



Mutton Rogan Josh

Chicken Maharani



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Mutton Maharaja

28

A rich Mughlai-inspired mutton dish cooked with almonds, cashews, charonjii, and coconut, spiced gently with deghi mirch for a regal finish.

Nargasi Kofta

28

Delicate minced meat koftas stuffed with egg, simmered in a rich, spiced gravy — a regal Mughlai delicacy.

Beef Bheja Fry

28

Soft and flavorful beef brain cooked with tomatoes, aromatic garam masala, and green chilies for a bold, traditional taste.

Mutton Kaleji

28

Traditional-style kaleji tossed in pungent mustard oil, flavored with garlic, ginger, garam masala, lal mirch, and fragrant kasuri methi.

Chicken Barra

28

Succulent chicken marinated in cream and spices, with nutty sesame, roasted cashew, and dried methi, smoked to perfection with Afghani phool.



Nargasi Kofta

Beef Bheja Fry



Shahi Sabz Bahaar (Vegetarian Delights)

Dal Fry Split yellow lentils tempered with cumin, garlic, tomatoes and red chillies.	10
Dal Tadka Lentils cooked with spices and tempered with ghee for a rich, flavorful dish.	12
Dal Makhani Slow-cooked black lentils simmered in a creamy tomato and butter sauce — rich, velvety, and full of comforting flavors.	18
Besan Gattey Ki Sabzi Prepared in Authentic Rajasthani style boiled Gram Flour dumplings cooked in a curd based gravy.	15
Paneer Kadhahi Paneer cheese and bell peppers cooked with freshly ground spices.	15
Paneer Tikka Masala Grilled paneer chunks in a rich, spiced tomato-based gravy with spices	18
Paneer Butter Masala Paneer Pieces Simmered in A creamy,Buttery Sauce With Rice Blend of Spices	18
Kashmiri Dum Aalo Baby potatoes slow-cooked in a rich, aromatic yogurt-based gravy with Kashmiri spices — mildly spiced and delightfully flavorful.	16
Paneer Lababdar Soft paneer cubes cooked in a creamy tomato-onion gravy, enriched with butter and aromatic spices — indulgently flavorful and smooth.	20
Channa Masala Chickpeas in a robust, spiced tomato gravy with a hint of tanginess.	12
Raita Veg Cool yogurt mixed with fresh diced vegetables and mild spices — a refreshing side to balance your meal.	5

Beef-e-Khaas (Authentic Beef Delicacies)

Nalli Nihari (Dilli Wali)

26

Classic Delhi-style slow-cooked beef, simmered overnight in a rich, spiced broth — melt-in-your-mouth tenderness with bold, traditional flavors.

Saadi Nihari

24

Traditional slow-cooked beef simmered overnight with aromatic spices — rich, tender, and deeply flavorful.

Paya

28

Tender beef trotters slow-cooked to perfection in a fragrant, spiced broth — a robust and hearty traditional favorite.



Nalli Nihari (Dilli Wali)

Paya



Jashn-e-Biryani aur Chawal (Biryani & Rice)

Moradabadi Mutton Biryani

24

Fresh Mutton cooked along with the rice and Authentic spices served with raita and red chatni (tomato and garlic).

Moradabadi Chicken Biryani

16

Fresh chicken is cooked along with the rice and Authentic spices in served with raita and red chatni (tomato and garlic).

Zeera Rice

Basmati rice tempered with cumin seeds for a light, flavorful side dish.



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Steamed Rice

Long grain Flavoured Basmati Rice

6

Fried Rice Veg

Fragrant basmati rice stir-fried with fresh vegetables and subtle spices — a flavorful and satisfying side.

14

Fried Rice Chicken

Fragrant basmati rice stir-fried with chicken and subtle spices — a flavorful and satisfying side.

16

Moradabadi Mutton Biryani



Moradabadi Chicken Biryani

Tandoor-e-Shahi (Royal Tandoor)

Tandoori Chicken (Half/Full)

Charcoal roasted whole chicken, marinated in homemade tandoori masala served with green spicy sauce.

18/28

Peri Peri Chicken Tikka 8 Pcs

Charcoal Roasted boneless chicken, marinated with peri peri masala served with green chilli sauce.

22

Chicken Seekh Kabab

Minced Chicken seasoned with authentic spices and grill in tandoor served with green spicy sauce

22



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Galauti Kabab - Mutton (4 Pcs/6Pcs)

22/28

Marinated Minced Meat with papaya,authentic spices and Shallow fried in the oil served with green spicy sauce.

Shami Kabab - Mutton (4 Pcs/6Pcs)

22/28

Sauteed meat and chana dal with perfect blend of authentic flavours of the rich and aromatic spices.

Kachche Gosht Ke Kabab - Mutton (4 Pcs/6Pcs)

22/28

Marinate the Minced Mutton with Authentic Spices and shallow fried in the oil served with green spicy sauce

Chicken Malai Boti (8 Pcs)

22

Tender chicken pieces marinated in creamy yogurt, cheese, and mild spices, grilled to juicy perfection — rich, smoky, and melt-in-your-mouth.

Mutton Seekh Kabab

24

Soft, tender and juicy Mutton marinted with spices and roasted in charcole served with Green Spicy Sauce



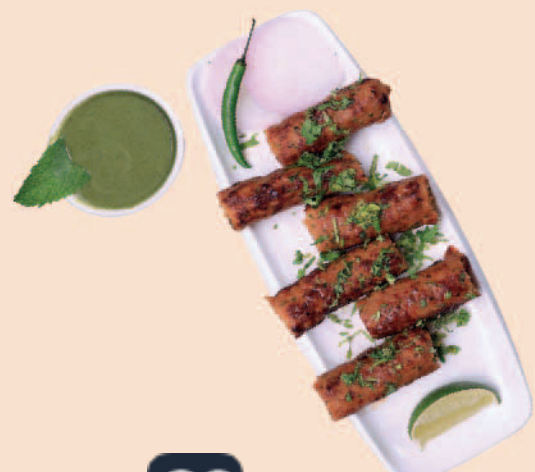
Shami Kabab - Mutton



Galauti Kabab - Mutton



Kachche Gosht Ke Kabab - Mutton



Shahi Naan aur Roti (Aromatic Breads from the Oven)

Garlic Naan Naan infused with aromatic garlic	6
Butter Naan A traditional indian flatbread baked in a tandoor, known for its fluffy texture and delicious flavor.	4
Chapati Flatbread cooked on a griddle.	2
Plain Naan Flatbread cooked on a griddle	2
Plain Paratha India style whole wheat bread prepared on tawa.	3
Tandoori Rotti Ultra-thin and soft Indian flatbread — light, delicate, and perfect for wrapping around your favorite curry.	2
Lacha Paratha Buttery, Flaky Layered Flatbread With A Crispy Texture - Perfect To Pair With Any Curry.	3

Halka Phulka (Snacks)

Veg Burger Crispy vegetable patty layered with fresh lettuce, tomato, and creamy sauce — served in a toasted bun for a perfect bite.	12
Chicken Burger Tender chicken patty grilled or fried to perfection, layered with fresh veggies and creamy sauce in a toasted bun — hearty and flavorful.	14
French Fries Golden, crispy potato fries	8
Cheese Fries Crispy golden fries topped with warm, melted cheese.	12

Samosa Chaat Crispy samosa crushed and topped with tangy chutneys, spiced chickpeas and fresh herbs.	2
Hakka Noodles Veg/Chicken Stir-fried noodles tossed with fresh vegetables, soy sauce, and Indo-Chinese spices — smoky, savory, and full of flavor.	14/16
Veg Manchurian Dry Crispy vegetable balls tossed in a tangy Indo-Chinese sauce with garlic, soy, and spring onions — bold, spicy, and full of crunch.	20
Chicken Manchurian Dry Crispy chicken bites tossed in a flavorful, tangy Indo-Chinese sauce with garlic, soy, and chili — bold, spicy, and addictive.	24
Masala Papad Crispy papad topped with fresh chopped onions, tomatoes, green chilies, and tangy spices — a crunchy and flavorful starter.	5
Garden Fresh Salad A vibrant mix of crisp greens, fresh veggies, and a light tangy dressing — refreshing and healthy.	10

Shahi Mithaas (Royal Flavour of Sweets)

Gulatthi Royal sweet of rampur made with rice,milk and nuts	12
Shahi Tukda Fried Brioche and soaked in the milk with sugar and garnishing with khoya and nuts.	12
Halwa Moong Dal Traditional Indian dessert where ground lentils are fried in ghee until aromatic and golden.	8
Gulab Jamun (1-Pcs) Classic Indian sweet made with milk solids, sugar, rose water & cardamom powder.	5
Ras Malai Soft, spongy cheese dumplings soaked in sweet, cardamom-infused milk — delicately flavored and melt-in-the-mouth.	12



Royal Refreshments (Beverages)

Chaas Cool and soothing spiced buttermilk.	10
Fresh Lime Soda Sparkling soda blended with fresh lime juice and a hint of sweetness — crisp, tangy, and utterly refreshing	12
Mango Lassi A smooth and creamy yogurt drink blended with ripe mangoes and a hint of sweetness.	12
Rose Soda Sparkling soda blended with fresh lime juice and a hint of sweetness — crisp, tangy, and utterly refreshing.	12
Masala Coke Classic cola infused with a zesty blend of Indian spices	10
Soft Drink Refreshing and perfect to quench your thirst.	4
Watermelon Juice Refreshing, naturally sweet juice made from fresh watermelon — cool and hydrating.	12
Orange Juice Freshly squeezed, vibrant orange juice bursting with natural sweetness and tang.	12
Avacado Juice Rich and creamy blend of fresh avocado with a hint of sweetness — a nourishing and refreshing treat.	14
Lassi Sweet Or Salted choose sweet for a creamy, refreshing treat or salted for a tangy, savory refreshment.	12
Jalzeera (Water) Refreshing spiced water infused with cumin, mint, and tangy herbs.	8



Jalzeera (Soda)

10

Bubbly and tangy soda infused with traditional spices like cumin and mint.

Kadak Tea

1

Strong, robust Indian-style tea brewed with milk.

Fresh Milk Tea

2

Creamy tea brewed with fresh milk and aromatic tea leaves.

Black Coffee

2

Rich, aromatic coffee brewed fresh — pure, strong, and full-bodied.

Fresh Milk Coffee

3

Smooth coffee brewed with fresh milk.



Jalzeera (Water)



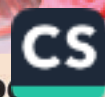
Jalzeera (Soda)



Lassi Sweet Or Salted



Rose So



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*All Our Dishes Are Prepared
With Authentic Spices Imported
From Their Native regions
To Ensure Flavour And Authenticity*

*We take bulk orders for parties
Place your order at least
24 hours in advance.*

**Timing (Monday to Sunday)
8:00 am to 12:00 am**





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