

SEAFOOD SPECIALTIES

* All Entrees serve with rice

- CHINGRI CURRY** 13.95
A house specialty - Large shrimps cooked with spices and dilluz.
- CHINGRI VINDALOO** 13.95
Shrimp cooked in a tangy spicy sauce and potatoes.
- CHINGRI JALFREZI** 13.95
Large shrimp cooked with onion, bell pepper, garlic, ginger and spices.
- FISH CURRY** 12.95
Delightful fresh water fish cooked with spices in a light gravy curry sauce.
- CHINGRI DU PIAZA** 13.95
Marinated large shrimps skillfully cooked with shalli tomatoes in a delicious red sauce.

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CHINGRI MAHARAJA 16.95
Large shrimps cooked in a tangy sauce
A La Mughal style with authentic herbs

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CATFISH MASALA 11.95
Chunks of catfish cooked in a curry gravy
infused with a variety of fresh spices

BIRYANI & RICE

* Biryani serve with raita

- HYDERABADI MUTTON BIRYANI** 13.95
Red hot marinated with spices overnight and then cooked with basmati rice garnished with eggs.
- MIRCH MASALA SPECIAL BIRYANI** 14.95
Combination of mutton, chicken, beef, lamb, fish, and vegetables with tomatoes, rice and spices.
- GOSHT BIRYANI** 12.95
Red hot marinated with spices overnight and then cooked with basmati rice.
- CHICKEN BIRYANI** 11.95
Chicken cooked with basmati rice.
- VEGETABLE BIRYANI** 8.95
Fresh vegetable cooked with basmati rice, nut and spices.
- EGG BIRYANI** 9.95
Basmati rice cooked with eggs and spices.
- CHINGRI BIRYANI** 13.95
Large shrimps cooked with spices and basmati rice.
- PEAS PULLAO** 3.95
Basmati rice with peas & saffron.
- VEGETABLE PULLAO** 5.95
Vegetables cooked with basmati rice.
- KASHMIRI PULLAO** 5.95
Basmati rice cooked with dry fruits.
- JEERA RICE** 2.99
Basmati rice cooked with cumin seeds.
- STEAMED RICE** 2.99
Basmati rice cooked with cumin seeds.
- SODA** Cola, Diet Cola, Sprite, Ginger Ale 1.50
- MASALA TEA** 1.75
Indian hot tea with aromatic spices.
- MANGO LASSI** 3.75
Fruity flavoured sweet yogurt drink
- COFFEE** 3.00
- ICE TEA** 1.50
Sweet yogurt drink with rose water.
- SALT LASSI** 3.00
Light and flavor yogurt drink garnished with cumin.

BEVERAGES

VEGETARIAN SPECIALTIES

* All Entrees serve with rice

- ALOO GOBI** 9.95
Lightly boiled cauliflower and potatoes with tomatoes cooked with cumin and spices
- JEERA ALOO BHAJI** 9.95
Potatoes cooked with cumin, onion and fennel.
- VEGETABLES KOFTA** 10.95
Grated vegetables with cheese craguet, fried later cooked in creamy cream sauce.
- DAL FRY** 7.95
Yellow split lentil with butter and garlic sauce.
- DAL MAKHANI** 7.95
Combination of black lentil & kidney beans. Shimmered overnight in a slow fire with onion, ginger & tomatoes.
- BHINDI DU-PIAZA** 9.95
Freshokra cooked with onion, ginger and aromatic spices.
- MUTTER METHI MALAI** 10.95
Peas cooked with fennel, tomatoes & special spices.

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HARI MAKAI SAAG 9.95
Curry & spinach cooked with blend of fragrant
& spices. A rare combination

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BAIGAN BHARTA 9.95
Braised roasted eggplant cooked perfectly
with its special flavor of spicy masala

- CHANA MASALA** 8.95
Chick peas cooked in our chef's special rich spicy gravy.
- ALOO PALAK** 9.95
Fresh spinach with potatoes cooked with garlic & spices.
- DAL & PANNEER** 11.95
Homemade cottage cheese combined with spinach & spices.

- MUTTER PANEER** 11.95
Browned cheese with peas in a creamy sauce gravy with spices.
- NAVRATTAN KORMA** 9.95
Combination of vegetables in a mildly spicy cream sauce gravy.
- PANEER METHI MALAI** 11.95
Cheese cooked with fennel leaves & special spices.

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PANEER KARARI 11.95
Chunks of cheese cooked with onion, pepper
sometimes in a spicy chili sauce

- PANEER MAKHANI** 12.95
Cheese cooked butter sauce.
- PANEER BHURJI** 12.95
Browned cottage cheese sautéed with onion, ginger & tomatoes with spices.
- VEGETABLE CURRY** 9.95
Assorted fresh vegetables cooked in a flavoured onion carry
- VEGETABLE NUMAISH** 9.95
Assorted vegetables cooked with baby corn, in a southwestern style with herbs and spices.
- DAL PALAK** 9.95
Diverse combination including split peas cooked with spinach & spices.
- PANEER JALFREZI** 12.95
Fried cottage cheese with bell pepper, onion, herbs & spices.
- KAJU CURRY** 12.95
Coated w/ chunks of onion in a mushrooming cauliflower masala.



AUTHENTIC INDIAN CUISINE

1713 Church Street
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LUNCH BUFFET

Mon-Fri: \$9.95
 Sat & Sun: \$10.95
 11:30AM-4:30PM

DINNER BUFFET

Mon-Fri: \$11.95
 Sat & Sun: \$12.95
 4:30PM-10:00PM

Hours: 11:30AM-10:00PM
 7 Days a Week

BANQUET FACILITIES AVAILABLE
 CATERING FOR ALL OCCASIONS

WE SERVE HALAL MEAT
 ALL VEGETARIAN ITEMS
 COOKED SEPARATELY