



Indian Flavors ...Redefined

❧ Introduction ❧

As diverse as Indian culture, this restaurant was conceptualized with an idea to have all the best dishes Indian cuisine can offer. However, the pursuit was limited to what can be best done. The people behind this restaurant are those souls who were not really happy dining at different restaurants and felt there is something missing and felt they can make different food, your patronage and feedback on your dining experience with us will hopefully assist us in reaching our mission. Our motto stands - "Indian flavors ... redefined"

❧ Cool Mirchi - The Name ❧

Mirchi meaning chillies is not supposed to be 'cool' in that sense, but nevertheless thought of having this name, that something our diners can remember and recall with out too much of an effort. "The traditional Indian names were all taken" said our friend who suggested this name, and when asked amongst our friends how this name sounded for an Indian restaurant, a very common expression of a pause showed up on the faces, and followed by a smile and an expression 'cool.'

So why not "Cool Mirchi"



MENU

~ Soups ~

Tomato Rasam	\$ 3.00
<i>Our chef's special Tomato 'Consomme' mildly flavored with Coconut and Cilantro (Vegetarian)</i>	
Mulligatawny Soup	\$ 3.00
<i>A classic lenthil and chicken soup</i>	

~ Appetizers ~

Onion Pakora	\$ 3.50
<i>Gram Flour coated crisp fried onions with tangy sauce</i>	
Paneer Pakora	\$ 5.00
<i>Gram flour coated cottage cheese fritters with mint chutney</i>	
Spinach Pakora	\$ 4.00
<i>Gram flour coated crisp fried Spinach 'home style'</i>	
Shrimp "Cool Mirchi's Special"	\$ 10.95
<i>Elegantly fried tossed with garlic, ginger, chef's spices and fresh herbs</i>	
Kaledar Murg	\$ 9.95
<i>Black spiced chicken tenders, pan seared to juicy perfection</i>	
Chicken 65	\$ 9.95
<i>Stir fried chicken sautéed with chillies, spring onions, ginger and garlic- well cherished preparation</i>	
Chilli Chicken	\$ 9.95
<i>Stir fried Chicken with sweet peppers, green chillies</i>	
Broccoli 65	\$ 8.95
<i>Scrisp fried broccoli with ginger, garlic, coriander and chef's special spices</i>	

~ Breads ~

Leavened bread made of refined flour and flavorings

Plain Naan	\$ 2.00
Butter Naan	\$ 2.25
Onion Kulcha	\$ 2.75
Garlic Basil Naan	\$ 3.00
<i>Topped with Garlic and Basil-recommended</i>	
Aloo Parata	\$ 3.00
<i>Stuffed with spicy Potato mixture</i>	
Tandoori Roti	\$ 1.75
<i>Prepared with whole wheat flour</i>	

~ Tandoor ~

A traditional and internationally acclaimed method of cooking, where breads and meat are cooked in a traditional clay oven, which gives a distinct taste and texture to the items cooked. Internal temperatures go up to 600F, which sears the meat and retains the natural flavor. Food cooked in a tandoor consumes very less cooking fat, thus making it more healthy for consumption.

Tangdi Kebab	1 pc.	\$ 6.95
<i>Succulent grain fed chicken legs, marinated with exotic tandoori spices</i>	2 pcs.	\$ 11.95
<i>grilled to perfection served with mint chutney, lemon, and crisp vegetables</i>		
Chicken Tikka		\$ 10.95
<i>Succulent white meat chunks marinated with our own special spices</i>		
Murg Malai Kebab		\$ 12.95
<i>Creamy rich boneless white meat, marinated delicately and cooked to juicy perfection</i>		
Hariyali Salmon Tikka		\$ 13.95
<i>Chunks of Atlantic salmon marinated with fresh green herbs, served with tangy mango chutney & kachumbar</i>		
Gosht Achari (lamb) Chops		\$ 14.95
<i>A delicacy from city of Hyderabad. Tender rack of lamb, marinated in pickled spices cooked to perfection</i>		
Paneer Tikka		\$ 11.95
<i>Home made cottage cheese cubes with assorted grilled vegetables</i>		

~ Seafood ~

Prawn Malai Curry		\$ 13.95
<i>Delicately flavored with cardamom prepared in a rich creamy onion and cashew cream sauce</i>		
Shrimp Masala		\$ 13.95
<i>Shrimps cooked with onions, tomatoes, coconut milk</i>		
Malabar fish Curry		\$ 12.95
<i>South Indian Special- Catfish cooked with coconut milk and fresh herbs</i>		
Fish Pulusu		\$ 12.95
<i>A traditional Andhra fish specialty, simmered in tamarind and tomato</i>		

~ Chicken ~

Chicken Chettinad		\$ 10.95
<i>Popular classic South India chicken preparation, flavored with Chettinad spices</i>		
Andhra Chicken fry		\$ 10.95
<i>From land of red chillies, chicken cooked with onions and red chillies, coriander</i>		
Chicken Tikka masala		\$ 11.95
<i>Ever popular dish, tender chicken pieces, finished in fenugreek flavored tomato sauce and cream</i>		
Butter Chicken		\$ 11.95
<i>Tandoori cooked chicken in rich tomato butter cream sauce</i>		
Ginger Chicken		\$ 10.95
<i>Cool Mirchi special- fried onion and ginger sauce</i>		
Hariyali Murg		\$ 10.95
<i>Chicken cooked with yoghurt, Spinach and fenugreek, special from Hyderabad</i>		
Chicken Khorma		\$ 11.95
<i>Hyderabad specialty, chicken cooked with yoghurt, coriander, peanut paste, cashews</i>		

~ Lamb ~

Hyderabadi Kheema Mutter	\$ 11.95
<i>Minced lamb cooked with green peas, tomatoes and garam masala</i>	
Andhra Mutton Masala	\$ 12.95
<i>Popular Andhra goat curry, laced with red chilli - recommended for spicy food lovers</i>	
Madras Mutton Khorma	\$ 12.95
<i>South Indian specialty, mutton cooked with onions, fresh coconut, curry leaves & mustard</i>	
Palak Gosht	\$ 12.95
<i>Braised mutton curry, cooked in rich spinach sauce</i>	

~ Vegetarian ~

Kadai Paneer	\$ 9.95
<i>Cottage cheese cubes cooked in whole spices, tomatoes and sweet peppers</i>	
Malai Kofta	\$ 9.95
<i>Cottage cheese balls in rich creamy cashew and cream sauce</i>	
Palak Paneer	\$ 9.95
<i>Favorite of Punjab, cottage cheese in spinach sauce</i>	
Paneer Butter Masala	\$ 10.95
<i>Vegetarians delight cottage cheese in tomato fenugreek sauce</i>	
Tomato Dal	\$ 6.95
<i>Hyderabad style, lentils cooked with tomatoes, tempered with curry leaves and spices</i>	
Andhra Palakura Dal	\$ 7.95
<i>Special from Andhra, lentils cooked with spinach and flavored with tamarind</i>	
Dal Makhni	\$ 6.95
<i>A classic preparation from North India, black gram cooked with tomatoes, finished to a buttery taste</i>	
Bhendi Masala	\$ 7.95
<i>Okra cooked with nuts, tomatoes, flavored with curry leaves and coriander</i>	
Chana Masala	\$ 6.95
<i>Chick peas cooked with onions, tomatoes, flavored with tangy spices</i>	
Dingri Palak masala	\$ 7.95
<i>Mushrooms and spinach combined to elegant perfection</i>	
Aloo Broccoli	\$ 7.95
<i>Broccoli cooked with potatoes- chef's favorite</i>	
Bagara Baingan	\$ 8.95
<i>Eggplant cooked with sesame seeds, peanut paste and yoghurt-classic dish from Hyderabad</i>	
Baingan Bartha	\$ 7.97
<i>Roasted Eggplant tossed with tomato, cilantro and chefs special spices</i>	
Vegetable Golkonda	\$ 8.95
<i>Preparation of fresh assorted vegetables, cooked in mild spices</i>	

~ Rice ~

Steamed Rice	\$ 3.50
Vegetable Biryani	\$ 8.95
Chicken Biryani	\$ 10.95
Mutton Biryani	\$ 11.95
Hyderabadi Dum Biryani (weekends)	
<i>Hyderabadi 'Dum' style, meat and basmati rice combined to perfection served with gravy and chutney</i>	
Mutton	\$ 11.95
Chicken	\$ 10.95
Pulao Rice (included with Curries)	

~ Side Orders ~

Curd	\$ 2.00
Raita	\$ 2.50
Vegetable Salad	\$ 2.50

~ Non Alcoholic Beverages ~

Mango lassi	\$ 3.95
Sweet lassi	\$ 3.50
Salted lassi	\$ 3.50
Masala Chai	\$ 1.50
Soft Drinks	\$ 1.50
Coconut water	\$ 2.00

~ Desserts ~

Kulfi	\$ 3.95
Carrot Halwa	\$ 3.50
Rasmalai	\$ 3.95
Fruit Custard <i>with tropical fruits</i>	\$ 3.95

~ Buffet ~

Monday - Thursday Express Lunch box (thali)	
Vegetarian	\$ 4.95
Non-vegetarian	\$ 5.95
Friday, Saturday, Sunday and long weekend Monday's Special buffet	\$ 10.95



We cater to all private functions.

Please contact

info@coolmirchi.com, sales@coolmirchi.com

Business hours

Sun - Thursday : 11.30am - 2.30pm, 5.30pm - 9.30pm
Friday - Saturday : 11.30am - 2.30 pm, 5.30pm - 10pm

10% gratuity for party of 5 or more
Taxes extra

We accept   cards only