



Indian Flavors ...Redefined

Dine In
Take out
Events Catering
Corporate Caterings



Business hours

Sun - Thursday
11.30am - 2.30pm, 5.30pm - 9.30pm

Friday - Saturday
11.30am - 2.30 pm, 5.30pm - 10pm

Call
630 529 0999

~ Soups ~

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

~ Appetizers ~

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

~ 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
Topped with Garlic and Basil-recommended
- Aloo Parata** \$ 3.00
Stuffed with spicy Potato mixture
- Tandoori Roti** \$ 1.75
Prepared with whole wheat flour

~ 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
2 pcs. \$ 11.95
Succulent grain fed chicken legs, marinated with exotic tandoori spices grilled to perfection served with mint chuthey, lemon, and crisp vegetables.
- Chicken Tikka** \$ 10.95
Succulent white meat chunks marinated with our own special spices.

- Murg Malai Kebab** \$ 12.95
Creamy rich boneless white meat, marinated delicately and cooked to juicy perfection.
- Hariyali Salmon Tikka** \$ 13.95
Chunks of Atlantic salmon marinated with fresh green herbs, served with tangy mango chutney & kachumbar.
- Gosht Achari (lamb) Chops** \$ 14.95
A delicacy from city of Hyderabad. Tender rack of lamb, marinated in pickled spices cooked to perfection.
- Paneer Tikka** \$ 11.95
Home made cottage cheese cubes with assorted grilled vegetables.

~ Seafood ~

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

~ Chicken ~

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

~ Lamb ~

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

Vegetarian

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

Rice

Steamed Rice	\$ 3.50
Vegetable Biryani	\$ 8.95
Chicken Biryani	\$ 10.95
Mutton Biryani	\$ 11.95
Hyderabad Dum Biryani (weekends) <i>Hyderabad '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 with tropical fruits	\$ 3.95

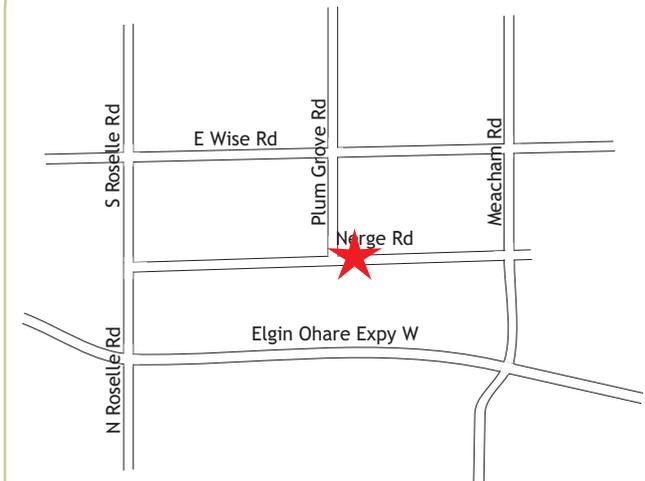
Buffet

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

Directions



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Web: www.coolmirchi.com

We accept  cards only