Dinner

Daily 17:30–22:00

Sharing Plates

Chaat of the Day — €14
Delhi Chaat

A beloved Indian street food with a crispy, savoury, sweet, and tangy medley—curated fresh by our chef each visit

D | G | V | VV

Kerala Prawn Sukka — €16
Prawn Canapés

Savour Kerala with succulent prawns tempered in curry leaves and red chilli, served on crispy cassava chips. Perfect with cocktails!

SF | GF

Sweet Potato Samosa — €14

A playful twist on a classic! Smoky sweet potato-filled samosas paired with pickled chilli aioli

G | D | V

Pork Seekh Kebab — €16
The Forbidden Kebab

Spiced minced pork charred on iron skewers. Balanced by crisp apple-onion-fennel salad and green chutney. A rebellious twist on the Mughal classic!

G | D · *Contains pork – Not Halal*

Baingan Arancini — €13
Aubergine & Tomato Arancini

A reimagined classic: spiced aubergine, tomato, and melted cheese in a crispy shell. Served with green chilli mayo

D | G | N | V

Lamb Keema Cutlet — €16
Crispy Lamb Melt

Spiced lamb keema, jalapeños, and mozzarella wrapped in crispy kadaifi pastry, served with mint mayo for a bold fusion of flavours and textures

D | G

Kurkuri Bhindi — €18
Gunpowder Okra Fries

Crispy, spiced okra on creamy tempered yoghurt—perfectly balancing heat and coolness for an irresistible treat!

D | GF | V | VV

Veg Seekh Kebab — €16
Farm to Fire

Minced garden vegetables, infused with garlic and garam masala, fire-charred on skewers. Served with apple-onion-fennel slaw and house mint chutney

D | G | V | VV

Hyderabadi Mirchi Salan — €18
Charred Goat Cheese Peppers

Charred peppers stuffed with creamy goat cheese on tangy peanut sauce, drizzled with chilli oil, and topped with crispy onions for a sweet-savoury crunch

D | N | P | SE | G | V

Andhra Chicken — €18
Miri's Spiced Chicken

Tender tandoor-grilled chicken tossed in a fiery black pepper and tomato sauce inspired by Andhra cuisine. A deliciously spicy twist that will awaken your taste buds!

D | GF

Tandoori Mushrooms in Kashmiri Kesar Salan — €18
Grilled Oyster Mushrooms in Saffron Cream

Tandoor-charred oyster mushrooms with a meaty texture, served on luxurious saffron cream—a rich, aromatic twist on Kashmiri gravies

D | G | V

Malai Broccoli — €18
Smoky Broccoli with Spiced Tomato Chutney

Charred, creamy broccoli on sweet-spicy tomato chutney with crunchy nigella seeds — a perfect smoky-tangy bite

D | G | V

Chennai-Style Dosa — €13
Mary's Crêpe: A Taste of Tradition

Enjoy our iconic crispy crêpe made from overnight fermented rice and lentil batter, served with flavourful sambar and fresh coconut chutney

N | GF | V | VG

Kerala Moilee-style Mussels — €16
Moilee Marinière

Kerala-inspired Moules Marinière: plump mussels in creamy coconut-Chardonnay moilee infused with ginger, turmeric, curry leaves, mustard seeds and tomato

SF | GF

V = vegetarian · VG = vegan · VV = can be made vegan on request · GF = gluten-free · G = gluten · D = dairy · N = nuts · P = peanuts · E = eggs · SF = shellfish · SE = sesame

Miri Mary · Indian Restaurant Amsterdam

Chef's Heritage Table

Experience a culinary journey through each region of India with our curated Chef's Heritage Table menu. This 3-course adventure features a selection of multiple small dishes that celebrate diverse flavours and challenge typical stereotypes. Let our chefs guide you through vibrant spices from the North to coastal delicacies of the South, with each dish crafted for harmony and balance. Plus, enjoy a surprise with our Monthly Special!

Chef's Heritage Table: A journey through India €48

Chef's Heritage Table with Cocktail Pairing €88
Elevate your dining experience with expertly paired cocktails that enhance the flavours of each course. Our drinks feature fresh homemade syrups infused with handpicked spices, ensuring every sip complements your dish.

Wine Pairing Experience €69
Experience the unique combination of Indian cuisine and wine at our Chef's Heritage Table. While pairing Indian food with wine may be uncommon, we do it exceptionally well!

Cocktail Pairing €44
Enjoy Miri Mary's signature cocktails paired with your selected dishes for the perfect elevated dining experience.

Wine Pairing €23
A curated selection of exquisite wines, thoughtfully paired to complement and enhance the flavours and create a memorable dining experience.

Mocktail Pairing €22
Who says you need alcohol to have a good time? Enjoy our refreshing mocktails to elevate your meal—no hangover required!

Curries & Tandoor

Chicken Biryani €24
Aromatic basmati rice layered with tender, spice-marinated chicken, slow-cooked with traditional Indian herbs and rich flavours.
G | D | E · *Biryani Nights: every Mon and Tue (dine-in and delivery)*

Butter Chicken Half €12 · Full €24
Tandoori Chicken in Makhani Sauce
Our signature butter chicken: tender tandoori chicken in a silky, slow-cooked makhani sauce of tomato, butter and fenugreek. Rich, comforting and made for scooping up with fresh naan — one of the most-loved plates at Miri Mary.
D | N | GF

Dal Makhani Half €11 · Full €22
Smoked Black Lentils
Slow-cooked for 12 hours, this creamy, buttery delight bursts with smoky flavour—one bite, and you'll see why it's a must-order!
D | GF | V

Saag Paneer Half €11 · Full €22
Paneer in Spinach Gravy
Paneer in a creamy spinach and endive gravy, infused with spices for a comforting, wholesome treat—your perfect excuse to love greens!
D | V | GF

Breads, Rice & Raita

Burhani Raita €4
Yoghurt Dip
Tangy yoghurt with sizzling garlic 'tadka'—a cooling, flavourful essential!
D | GF | V

Garlic Naan €5.50
Tandoor-baked Garlic Flatbread
D | G | V

Butter Naan €5.50
G | D | V

Tandoori Roti €4
G | V | D | VV

Steamed Basmati Rice €3.50
GF | V | VG

Desserts

Glühwein Poached Pear €13
Tender pear slow-poached for 24 hours in orange-infused glühwein. Finished with caramelised nuts and a refreshing orange sorbet
D | N | GF | V

Masala Chocolate & Forest Berries €13
A 9-spice decadent molten chocolate cake with raspberry coulis and fresh berries perfectly paired with yoghurt gelato
E | G | D | V

Assorted Kulfi €13
Mary's Nest
India's favourite dessert—housemade kulfi in Alphonso mango, pomegranate, and saffron-pistachio flavours, served in a crispy pastry bowl
D | N | G | V

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