

TO START

Duck Rolls Crispy rolled pastry stuffed with lightly spiced duck. Served with sweet chilli chutney.	6.95
Paneer Chicken Chicken strips cooked with capsicum, onion & fresh herbs, mixed with English Cheddar, Indian cottage cheese & olive oil.	6.95
Royal Lamb Royal cumin, garlic & black pepper marinated lamb chops & cooked in the charcoal oven. Served with a salad.	9.95
Fresh Garlic Scallops Pan-fried in olive oil with fresh herbs & methi leaves.	11.95
Chicken Tikka Pakora Pakora fritter coated chicken in carom seed & cumin.	6.95

Soft-Shell Crab Crisp soft-shell crab served with mango & peanut salad & lemon grass mayonnaise.	11.95
Malai Chicken Green cardamom, mace, English Cheddar & yoghurt marinated chicken breast. Served with a coriander & mint chutney with a date & coconut salad.	6.95
Tandoori Langoustine Marinated in spices & cooked in our clay oven.	9.95
indi's Selection A selection of malai chicken, meat samosa, onion bhaji & chicken pakora.	9.95
Meat Samosa Parcel of minced lamb in filo pastry.	6.95

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Tandoori Paneer Grilled Indian cottage cheese marinated in tandoori masala. Served with tamarind & mustard cress salad.	6.95
Dahi Puri Chick pea & potato with sweetened spiced yoghurt, sprinkled with crispy Puri & tamarind chutney.	6.95
Vegetable Samosa Triangle pastry stuffed with spiced vegetables with green chutney & mixed salad.	6.95
Vegetable Stuffed Peppers Tandoor-roasted peppers infused with pan-fried vegetables with sweet chilli chutney.	7.95

MAINS

At indi's we pride ourselves on pushing the boundaries of Indian cuisine & constantly update our menu in doing so. We understand however that everyone has an old favourite, so if you'd rather have yours just ask & we'll do our best to make it for you.

Masoor Dal A red lentil-based dish with five spices, garlic, lemon & honey with a choice of chicken or lamb.	12.95
Murgh Jalfrezi A hint of ginger & fresh green chilli gives this chicken dish a hot flavour.	12.95
Kerala Balti Choice of chicken or lamb with onion, capsicum mixed masala spices in a curry sauce. Served with nan bread.	15.95
Aroma Lamb Saag Sizzler Marinated lamb cubes lightly spiced with turmeric & authentic herbs & spinach, prepared on a sizzler.	13.95
Fillet of Sea Bass Lightly spiced sea bass delicately filleted. Served on a bed of seasonal vegetables.	17.95
Paneer Tikka Curry Indian cottage cheese marinated in yoghurt, cumin, coriander, turmeric & garam masala. A delicious vegetarian, medium spicy dish loved by the Bombay locals.	13.95
Begon Salmon Diced salmon cooked with aubergine in a rich sauce with fresh coriander & steamed rice.	18.95
Chicken de Kiki Breast of chicken with goat's cheese marinated in mild spice with honey & mustard.	13.95
Salmon Shashlik Tandoor-grilled salmon coated in herbs cooked with peppers. Served with chutney & fresh rocket.	18.95
Goa Duck Grossingham duck breast seared with stone moss, black pepper powder & mild spices. Served with mushroom rice.	17.95

Chennai Machli Curry Fillet of sea bass, prawns & calamari in a Bengali coconut broth.	19.95
Garlic Chilli Chicken Thick sauce with coriander, green chillies & spices. A reasonably hot dish.	12.95
Whole Crab Garlic Balti Flavoured with fresh herbs & garlic, cooked in a medium spice.	23.95
Hyderabadi Biryani A classic recipe with aged basmati rice & fragrant spices. Served with a spiced curry sauce & your choice of chicken or lamb.	15.95
South Indian Chicken Curry Tandoor-roasted chicken breast cooked in a traditional style with lemon, coconut & deggi mirch sauce & basmati rice.	15.95
Red Spiced Sea Bream Whole sea bream baked in the tandoor with red masala sauce. Served with a mango & coconut salad.	18.95
Palolem King Prawns Grilled king prawns with carom seeds flavoured tomato & bell pepper sauce. Served with a nan bread.	21.95
Fresh Swordfish Jal A combination of mixed spices in a light fresh flavoured kokum sauce with cumin potatoes.	17.95
Tandoori Monkfish and Scallops Glazed in the tandoor with coriander & cumin. Served with green chutney & mixed salad leaves.	23.95

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indi's Vegetable Curry A fine blend of mild to medium spices in a mixture of seasonal vegetables with a delicious sauce.	10.95
Roasted Vegetable Tiki Seasonal mixed vegetables in a creamy masala dressing. Served with pilau rice.	12.95
Roasted Vegetable Korai A selection of roasted vegetables, capsicum & onions. The korai boasts full-flavoured medium taste.	11.95
Vegetarian Biryani A classic recipe with aged basmati rice & fragrant spices. Served with spiced curry sauce.	12.95

SIDES

Garlic Mushrooms	6.50
Paneer Sag Aloo Cheese, spinach & potato.	6.50
Gunpowder Potatoes Smoky-grilled broken potato, with butter & green herbs.	6.50
Tarka Dhal Red lentil with garlic & butter.	6.50
Pan tossed Sautéed Okra With shallots & light spices.	6.50
Onion Bhaji x3	6.50
Chef's Special Bhaji Selection of mixed vegetables tossed with green spice.	6.50

ACCOMPANIMENTS

Steamed Rice	3.70
Pilau Rice	4.50
Mushroom Rice	4.90
Garlic Rice	4.90
Nan bread (drizzled with ghee)	3.70
Garlic Nan	4.20
Peshwari Nan	4.20
Chapati	2.90
Cucumber Raita	2.30
Chutneys & Pickles	1

