

Poppadoms (each) 1 Spiced Masala Poppadoms (each) 1

Chutneys 1 pp

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START

Duck Rolls Crispy rolled pastry stuffed with lightly spiced duck. Served with sweet chilli chutn	6.95 ney.	Soft-Shell Crab Crisp soft-shell crab served with mango & peanut salad & lemon grass mayonnaise.	11.95	Tandoori Paneer Grilled Indian cottage cheese marinated in tandoori masala. Served with tamarind & mustard cress salad.	6.95
Paneer Chicken Chicken strips cooked with capsicum, onio & fresh herbs, mixed with English Cheddar, Indian cottage cheese & olive oil.		Malai Chicken Green cardamom, mace, English Cheddar & yoghurt marinated chicken breast. Served with a coriander & mint chutney with a date & coconut salad.	6.95	Dahi Puri Chick pea & potato with sweetened spiced yoghurt, sprinkled with crispy Puri & tamarind chutney.	6.95
Royal Lamb Royal cumin, garlic & black pepper marinat lamb chops & cooked in the charcoal oven. Served with a salad.		Tandoori Langoustine Marinated in spices & cooked in our clay over	9.95 en.	Vegetable Samosa Triangle pastry stuffed with spiced vegetables with green chutney	6.95
Fresh Garlic Scallops Pan-fried in olive oil with fresh herbs & met	11.95 thi leaves.	indi's SelectionA selection of malai chicken, meat samosa, onion bhaji & chicken pakora.	9.95	& mixed salad. Vegetable Stuffed Peppers Tandoor-roasted peppers infused	7.95
Chicken Tikka Pakora Pakora fritter coated chicken in carom seed	6.95 I & cumin.	Meat Samosa Parcel of minced lamb in filo pastry.	6.95	with pan-fried vegetables with sweet chilli chutney.	

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 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	Chennai Machli Curry Fillet of sea bass, prawns & calamari in a Bengali coconut broth.	19.95
Murgh Jalfrezi A hint of ginger & fresh green chilli gives this chicken dish a hot flavour.	12.95	Garlic Chilli Chicken Thick sauce with coriander, green chillies & spices. A reasonably hot dish.	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	Whole Crab Garlic Balti Flavoured with fresh herbs & garlic, cooked in a medium spice.	23.95
Aroma Lamb Saag Sizzler Marinated lamb cubes lightly spiced with turmeric & authentic herbs & spinach, prepared on a sizzler.	13.95	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
Fillet of Sea Bass Lightly spiced sea bass delicately filleted. Served on a bed of seasonal vegetables.	17.95	South Indian Chicken Curry Tandoor-roasted chicken breast cooked in a traditional style with lemon, coconut	15.95
Paneer Tikka Curry Indian cottage cheese marinated in yoghurt, cumin, coriander, turmeric & garam masala.	13.95	& deggi mirch sauce & basmati rice.	10.05
A delicious vegetarian, medium spicy dish loved by the Bombay locals.		Red Spiced Sea Bream Whole sea bream baked in the tandoor with red masala sauce. Served with a mango & coconut salad.	18.95
Begon Salmon Diced salmon cooked with aubergine in a rich sauce with fresh coriander & steamed rice.	18.95	Palolem King Prawns	21.95
Chicken de Kiki Breast of chicken with goat's cheese marinated in mild spice with honey & mustard.	13.95	Grilled king prawns with carom seeds flavoured tomato & bell pepper sauce. Served with a nan bread.	
Salmon Shashlik Tandoor-grilled salmon coated in herbs cooked with peppers. Served with chutney & fresh rocket.	18.95	Fresh Swordfish Jal A combination of mixed spices in a light fresh flavoured kokum sauce with cumin potatoes.	17.95
Goa Duck Gressingham duck breast seared with stone moss, black pepper powder & mild spices.	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.	10.9
Roasted Vegetable Tiki Seasonal mixed vegetables in a creamy masala dressing. Served with pilau rice.	12.9
Roasted Vegetable Korai A selection of roasted vegetables, capsicum & onions. The korai boasts full-flavoured medium taste.	11.9
Vegetarian Biryani A classic recipe with aged basmati rice & fragrant spices. Served with spiced curry sauce.	12.9
SIDES	
Garlic Mushrooms	6.5
Paneer Sag Aloo Cheese, spinach & potato.	6.5
Gunpowder Potatoes Smoky-grilled broken potato, with butter & green herbs.	6.5
Tarka Dhal Red lentil with garlic & butter.	6.5
Pan tossed Sautéed Okra With shallots & light spices.	6.5
Onion Bhaji x3	6.5
Chef's Special Bhaji Selection of mixed vegetables tossed with green spice.	6.5
ACCOMPANIMEN	ITS
Steamed Rice	3.7
Pilau Rice Mushroom Rice	4.5 4.9
Garlic Rice	4.9
Nan bread (drizzled with ghee)	3.7
Garlic Nan Peshwari Nan	4.2 4.2
Chapati	2.9
Cucumber Raita	2.3
Chutneys & Pickles	

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

Served with mushroom rice.

indi's EXPRESS Lunch (Served from 12-2pm daily)

indi's express lunch is a quick, healthy and affordable way to maximise your lunch hour

Our 'healthy lunch' section offers a range of dishes that are packed with flavour but kind on the waist line, leaving you full but without that bloated feeling. We also introduce 'Indian Tapas' concept which invites you to sample multiples of smaller dishes, either individually or to share with friends. This more sociable style of dining allows you to experience as many flavours as possible and continues our foresight to push the boundaries of contemporary Indian cuisine.

HEALTHY LUNC	CHES	INDIAN TAPAS			
Chargrilled Salmon Fresh chargrilled Salmon served with a crisp healthy salad or in a wrap.	Salad: 13.95 Wrap: 14.95	Fresh Garlic Scallops Fresh herbs & methi leaves cooked with olive oil. (x3)	11.95	Chargrilled Chicken Tikka Tender diced chicken marinaded in yoghurt & cooked in the clay oven.	7.95
Filleted Sea Bass Delicately filleted Sea Bass served on a bed of fresh mixed vegetables.	15.95	Onion Bhaji The traditional Indian favourite. (x3)	6	Spicy Lamb Shish Lamb mince infused with herbs & sp & cooked on a skewer.	8.95 pices
Chargrilled Chicken Tikka Tender diced chicken marinaded in	Salad: 9.95 Wrap: 10.95	Meat Samosa Triangular pastry stuffed with minced lamb & mixed with spices. (x2)	6	Chef's Special Rice Chef's unique blend of herbs	Vegetable: 6.95 Chicken: 8.95
yoghurt & cooked in the clay oven. Served with a salad or as a wrap.		Vegetable Samosa Triangular pastry stuffed with vegetables & mixed with spices. (x2)	6	& spices with your choice of Chicken, Prawns or vegetables.	Prawn: 12.95
OFFICE WORKER THALI		Duck Rolls Crispy rolled pastry stuffed with lightly spiced duck. (x3) 6 BREADS & SID			DES
Meat Thali	16	,		Naan Bread	3.50
Chicken pakora, Chicken curry, cucumber gunpowder potatoes, pilau rice & nan bre		Bombay Potatoes Lightly spiced potatoes.	6	Garlic Naan Bread	4
Vegetarian Thali	14	Garlic Mushrooms	6	Peshwari Naan	4
Onion bhaji, vegetable curry, okra, cucuml pilau rice & nan bread.		Mushrooms with garlic & olive oil.		Poppadom	1
r				Chutneys (per person)	1