



# The INDEPENDENT

A REFRESHINGLY DIFFERENT TAKE ON CONTEMPORARY INDIAN CUISINE FROM **indi's**



## TAPAS TASTESATIONS

**MEAT SAMOSA x2** 6<sup>95</sup> ○○○

Parcel of minced lamb in filo pastry

**KEEMA PAU** 7<sup>95</sup> ●○○

Minced lamb, flavoured with spices and green peas accompanied with butter garlic toasted Pau buns

**KORI SUKHA** 6<sup>95</sup> (GF) ○○○

Light crispy chicken with roasted coconut & South Indian spices

**CHICKEN LOLLIPOP x5** 6<sup>95</sup> (GF) ○○○

Flavoursome sweet and spicy chicken wings marinated in indi's unique blend of spices and fried until crisp

**CHICKEN SIXTY FIVE** 6<sup>95</sup> (GF) ●○○

South Indian style deep fried chicken in yogurt and mild spices, garnished with spiral poppadoms and curry leaves - a universal favourite!

**CHILLI PRAWNS** 8<sup>95</sup> (GF) ○○○

Authentic taste from the Koliwada region, delicately blended in a medium savoury chaat masala

**VEGETABLE SAMOSA x2** 6<sup>95</sup> (V) ○○○

Pyramid shaped short crust pastries filled with a delicious and authentic blend of spicy potatoes and peas.

**KURKURI OKRA FRIES** 6<sup>95</sup> (V)(GF) ○○○

Crispy lady's finger in gram flour and mixed masala spices

**PAU BHAJI** 6<sup>95</sup> (V) ●○○

Local Bombay favourite, served with spicy mashed vegetables and butter toasted Pau buns

**VADA PAU** 6<sup>95</sup> (V) ●○○

Vegetarian dish native to Maharashtra. Fried potato filling sandwiched between Pau bread, with chutney and green chillies

**CHOWPATTY MOMAS x5** 7<sup>95</sup> ●○○

Handmade dumplings with minced lamb filling, served with sweet and spicy chutneys

**PANI PURI x7** 6<sup>95</sup> (V) ○○○

Famous Indian street food, puri shells filled with mashed potato, tamarind and mint chutney served with flavoured water. Popped into one's mouth whole

## SIDES / GREENS

**DAL MAKHANI** Tapas 6<sup>95</sup> Main 10<sup>95</sup> (GF)(N)

Black lentils cooked in butter and cream ●○○

**TADKA DAL** Tapas 6<sup>95</sup> Main 10<sup>95</sup> (GF)

Red lentils with garlic and ghee ○○○

**CHILLI BUTTER BHUTTA** Tapas x2 6<sup>95</sup> Main x4 10<sup>95</sup> (GF)

Corn-on-the-cob grilled over a charcoal fire, brushed with butter. Finished with chilli, salt and Lime ●○○

**GUN POWDER POTATOES** Tapas 6<sup>95</sup> Main 10<sup>95</sup> (GF) (VE)

Smoky, grilled tossed potatoes in butter and green herbs ○○○

**ONION BHAAJI** Tapas x4 6<sup>95</sup> Main x8 10<sup>95</sup> (VE) ○○○

**SAUTEED VEGETABLES** Tapas 6<sup>95</sup> Main 10<sup>95</sup> (GF) (VE)

(bamboo shoots, mushrooms and seasonal vegetables) ●○○

## TALES FROM THE TANDOOR

**LAMB CHOPS x2** 9<sup>95</sup> (GF) ●○○

Royal cumin, garlic and black pepper marinated in yogurt, cooked in the charcoal oven

**SEEKH KEBAB** 8<sup>95</sup> (GF) ●○○

Minced Lamb in homemade blended spices

**TANDOORI CHICKEN** 10<sup>95</sup> (GF) ●○○

On the bone, half chicken marinated in spices and cooked in the charcoal oven

**MALAI CHICKEN** 10<sup>95</sup> (GF)(N) ○○○

Chicken simmered in spicy masalas, yogurt and cream

**SEABREAM TANDOORI** 15<sup>95</sup> (GF) ●○○

Whole sea bream baked in the tandoor oven with red masala sauce

**KING PRAWN JHINGA x3** 16<sup>95</sup> (GF)

King prawns from the clay oven, cooked in beautiful medium spices ●○○

**SALMON MALABAR TIKKA** 16<sup>95</sup> (GF)

Diced Tandoor grilled salmon coated in herbs. Delicate and juicy ●○○

**PANEER TIKKA** 11<sup>95</sup> (GF) (V) ●○○

Grilled Indian cottage cheese marinated in tandoori masala served with mint chutney

**MALAI MUSHROOMS** 8<sup>95</sup> (GF) (V)(N)

Malai marination, chargrilled and finished with butter, lime and masala ○○○

**TANDOORI BROCCOLI** 8<sup>95</sup> (GF) (V)

Broccoli marinated with yogurt and cashew paste, served with green chutney ●○○

## LUNCH & LATER

**PLAIN DOSA** 6<sup>50</sup> (VE) ○○○

Dosa is a classic Indian rice and crispy rolled lentil crepe. Served with a selection of chutneys and sambar

**MASALA DOSA** 8<sup>50</sup> (VE) ●○○

As above stuffed with mildly spiced potato masala

**PANEER KATI ROLL** 7<sup>95</sup> (V) ●○○

Soft tandoori paneer cheese in tamarind and green chutney, mixed salad in chapatti roll

**CHICKEN NAANWICH** 7<sup>95</sup> ●○○

Tandoori chicken roll in paratha

**CHOLE BHATURE / PURI** 6<sup>95</sup> (VE) ●●○

Crispy Punjabi puri served with a spicy chickpea curry on the side

## RUBY MURRAYS

**LAMB ROGAN JOSH** ●●●

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF)

Prepared with pimento, garlic and garnished with tomatoes. Rogan josh delivers a distinctive hot spicy taste

**SPICY LAMB SHANK** 18<sup>90</sup> (GF) ●●●

Cut of meat, slow cooked in chef's special tomato based sauce

**BUTTER CHICKEN (N)** ●○○

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF)

An old classic, chicken in a rich, silky mild sauce

**KADAI CHICKEN** ●●○

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF)

A blend of capsicum, tomatoes and onions in a medium kadai masala spice

**CHICKEN CHETTINAD** ●●○

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF)

A blend of fresh ground spices, coconut and herbs in a thick gravy

**MALAI CHICKEN MASALA** ○○○

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF) (N)

Tender chicken in a creamy marinade of cashew, cardamom and whole spices

**GOAN FISH CURRY** 18<sup>90</sup> (GF) ●●○

Fillet of sea bass in Goan grated coconut gravy. A medium spiced curry

**PANEER JALFREZI** ●●○

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF) (V)

A hint of ginger and fresh green peppers - medium spiced.

**ALOO BROCCOLI MAKHANI** ●○○

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF) (N)

Potato and broccoli in a tomato rich sauce

**DUM BIRIYANI** ●○○

Tapas 8<sup>95</sup> Main 13<sup>95</sup> (GF) (V) (N)

Chicken / Lamb / Vegetable

Slow-cooked and aromatic, served in the old Bombay way with raita

## BREADS, RICE & ALL THINGS NICE

**PLAIN NAAN** (V) 3.70

**GARLIC NAAN** (V) 4.20

**PESHWARI NAAN** (V) 4.20

**CHAPATI** (VE) 3.70

**STEAMED RICE** (VE) 3.70

**HERB RICE** (V) 4.50

**MUSHROOM RICE** (V) 4.50

**RAITA** 2.30

**POPPADOMS** (GF) (V) 1.00

**CHUTNEYS** (GF) (V) 1.00

### THE SPICE IS RIGHT...

- Deliciously delicate spicy flavours
- Medium spiced for a decent kick
- For a mildly spiced tongue tickle
- Hot but won't ruin your night

To ensure our food is tasted at it's very best, dishes are served to your table as soon as each one is ready.

A discretionary 10% service charge will be added to your bill. ALLERGY INFORMATION: Foods is prepared in a kitchen with milk, wheat, soy, fish, nuts, eggs products & more. If you have allergies or special dietary requirements, ask our staff or scan the QR code for a full allergen list. (V) = Vegetarian / (VE) = Vegan / (GF) Gluten Free / (N) = Contains Nuts

