



The independent

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



TAPAS TASTESATIONS

MEAT SAMOSA x2 6⁹⁵

Parcel of minced lamb in filo pastry

KEEMA PAU 7⁹⁵

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

KORI SUKHA 6⁹⁵ (GF)

Light crispy chicken with roasted coconut & South Indian spices

CHICKEN LOLLIPOP x5 6⁹⁵ (GF)

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

CHICKEN SIXTY FIVE 6⁹⁵ (GF)

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

CHILLI PRAWNS 8⁹⁵ (GF)

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

VEGETABLE SAMOSA x2 6⁹⁵ (V)

Flavoursome spiced vegetables wrapped in filo pastry with mint chutney

KURKURI OKRA FRIES 6⁹⁵ (V) (GF)

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

PAU BHAJI 6⁹⁵ (V)

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

VADA PAU x5 6⁹⁵ (V)

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

CHOWPATTY MOMAS x5 7⁹⁵

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

PANI PURI x5 6⁹⁵ (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

SUKHA PURI CHAAT x5 6⁹⁵ (V)

One of the chaat varieties served with diced potato, chickpeas and chutney

SIDES / GREENS

DAL MAKHANI Tapas 6⁹⁵ Main 10⁹⁵ (GF)

Black lentils cooked in butter and cream

TADKA DAL Tapas 6⁹⁵ Main 10⁹⁵ (GF)

Red lentils with garlic and ghee

CHILLI BUTTER BHUTTA Tapas x2 6⁹⁵ Main x4 10⁹⁵ (GF)

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

GUN POWDER POTATOES Tapas 6⁹⁵ Main 10⁹⁵ (GF) (V)

Smoky, grilled tossed potatoes in butter and green herbs

ONION BHAAJI Tapas x3 6⁹⁵ Main x6 10⁹⁵ (V)

SAUTEED VEGETABLES Tapas 6⁹⁵ Main 10⁹⁵ (GF) (V)

(bamboo shoots, mushrooms and seasonal vegetables)

TALES FROM THE TANDOOR

LAMB CHOPS x2 9⁹⁵ (GF)

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

SEEKH KEBAB 8⁹⁵ (GF)

Minced Lamb in homemade blended spices

TANDOORI CHICKEN 10⁹⁵ (GF)

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

MALAI CHICKEN 10⁹⁵ (GF)

Chicken simmered in spicy masalas, yogurt and cream

SEABREAM TANDOORI 15⁹⁵ (GF)

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

KING PRAWN JHINGA x3 16⁹⁵ (GF)

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

SALMON MALABAR TIKKA 16⁹⁵ (GF)

Diced Tandoor grilled salmon coated in herbs. Delicate and juicy

PANEER TIKKA 11⁹⁵ (GF) (V)

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

MALAI MUSHROOMS 8⁹⁵ (GF) (V)

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

TANDOORI BROCCOLI 8⁹⁵ (GF) (V)

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

LUNCH & LATER

PLAIN DOSA 6⁵⁰ (V)

Dosa is a classic Indian rice and lentil crepe. Served with a selection of tomato chutney, coconut chutney and sambar

MASALA DOSA 8⁵⁰ (V)

As above stuffed with potato masala

BOMBAY EGG SHAKSHUKA 6⁵⁰ (GF)

Made with delicious tomato and bell pepper sauce, recommended with butter nan

PANEER KATI ROLL 7⁹⁵ (V)

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

CHICKEN NAANWICH 7⁹⁵

Tandoori chicken roll in paratha

CHOLE BHATURE / PURI 6⁹⁵ (V)

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

RUBY MURRAYS

LAMB ROGAN JOSH

Tapas 8⁹⁵ Main 13⁹⁵ (GF)

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

SPICY LAMB SHANK 18⁹⁰ (GF)

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

BUTTER CHICKEN

Tapas 8⁹⁵ Main 13⁹⁵ (GF)

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

KADAI CHICKEN

Tapas 8⁹⁵ Main 13⁹⁵ (GF)

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

CHICKEN CHETTINAD

Tapas 8⁹⁵ Main 13⁹⁵ (GF)

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

MALAI CHICKEN MASALA

Tapas 8⁹⁵ Main 13⁹⁵ (GF)

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

GOAN FISH CURRY 18⁹⁰ (GF)

Fillet of sea bass in Goan grated coconut gravy. A mild spicy curry

PANEER JALFREZI

Tapas 8⁹⁵ Main 13⁹⁵ (GF) (V)

A hint of ginger and fresh green peppers - hot flavour

ALOO BROCCOLI MAKHANI

Tapas 8⁹⁵ Main 13⁹⁵ (GF)

Potato and broccoli in a tomato rich sauce

DUM BIRIYANI

Tapas 8⁹⁵ Main 13⁹⁵ (GF) (V)

Chicken / Lamb / Vegetable

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

BREADS, RICE & ALL THINGS NICE

PLAIN NAAN 3.70

GARLIC NAAN 4.20

PESHWARI NAAN 4.20

CHAPATI 3.70

STEAMED RICE 3.70

HERB RICE 4.50

MUSHROOM RICE 4.50

RAITA 2.30

POPPADOMS 1.00

CHUTNEYS (GF) (V) 1.00

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 in this restaurant are prepared in a kitchen that produces dishes with milk, wheat, soy bean, fish, nuts, peanuts, eggs products & more. If you have a food allergy or special dietary requirements, ask our staff for information or scan the QR for a full dish by dish allergen list.

