

## To Start

<b>Paneer Chicken</b> Succulent chicken cooked with capsicum, onion and fresh herbs, cheese and olive oil.	4.25
<b>Soft Shell Crab</b> Served with mango & peanut salad, lemongrass mayonnaise and kumquat.	5.95
<b>Chicken</b> Chicken marinated in yoghurt & cooked in the clay oven.	3.85
<b>Royal Lamb</b> Royal cumin, garlic & black pepper marinated Lamb chop cooked in the charcoal oven.	5.95
<b>Mixed Platter</b> A selection of malai chicken, meat samosa, onion bhaji & chicken pakora.	4.25
<b>Chicken Tikka Pakora</b> Coated chicken with a combination of spices, dipped fried.	3.85
<b>Meat or Vegetable Samosa</b> Triangular pastry stuffed with minced lamb or vegetable, mixed with spices.	3.70
<b>Tandoori Langoustine</b> Jumbo prawn marinated in mild spices & cooked in the clay oven.	4.95
<b>Fresh Garlic Scallops</b> Fresh herbs and methi leaves cooked with olive oil.	6.50
<b>Salmon Shashlik</b> Grilled salmon cooked with onions, pepper & fresh herbs.	5.50
<b>Duck Rolls</b> Crispy pastry stuffed with lightly spiced duck.	3.95
<b>Onion Bhaji</b>	3.70

contemporary indian cuisine

## indi's FEAST FOR 2

2x Starters + 2x Mains + 1x Side  
+ Rice + Naan + Poppadoms + dip...

JUST £19<sup>95</sup> Sunday - Thursday  
JUST £20<sup>95</sup> Friday & Saturday

UP TO  
35%  
OFF

### To Start

Your choice of two of the following:

Onion Bhaji      Chicken Tikka  
Meat Samosa      Vegetable Samosa

### Main Course

Your choice of two of the following:

Chicken      Lamb      Prawn      Vegetable

With two of the following:

Korma      Bhuna      Pathia      Madras  
Do Piazza      Rogan Josh      Dhansak      Vindaloo

### Side Dishes

Your choice of either:

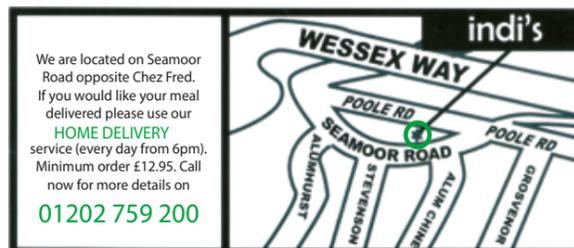
Bombay Aloo      Chefs Special Bhaji

### Accompaniments

Pilau Rice, Naan Bread, Poppadom and dip.

FREE to  
collect or  
£1 extra for  
delivery

TRY OUR EXPRESS LUNCH AVAILABLE 12-2pm!



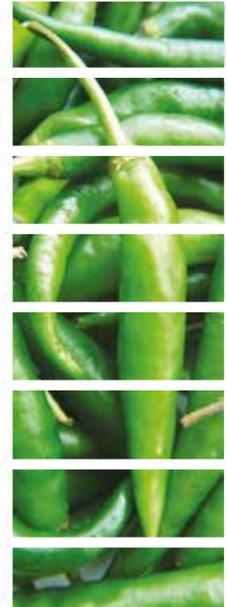
Open 7 days a week

Express Lunch: 12pm - 2pm Evenings: 5.30pm - Midnight.

Home delivery available within a 3 mile radius. Delivery outside that area will incur a small cost.



# indi's



Telephone: (01202)  
**759 200**  
25 Seamoor Road  
Westbourne

FREE HOME DELIVERY OR  
10% DISCOUNT ON COLLECTIONS

Like us on: search for 'indi's'

[www.indis.co.uk](http://www.indis.co.uk)

## indi's Superior Selection

<b>Fresh Swordfish Jal</b> Mouth watering fresh Swordfish with a combination of mixed spice. Superbly full flavoured!	11.95	<b>Begon Salmon</b> Unique to indi's, this dish with aubergine & salmon is simply mouth watering.	8.95
<b>Fillet of Sea Bass</b> Lightly spiced Sea Bass delicately filleted and served on a bed of mixed vegetables.	10.95	<b>Goa Duck</b> Duck fillet with mild spice. A moist and full flavoured dish.	11.95
<b>Whole Crab Garlic Balti</b> A deliciously flavoured mixture of fresh herbs and garlic cooked with medium spice. A flavour you will love.	14.95	<b>Garlic Chilli Chicken</b> Deliciously thick sauce with coriander, green chilli & spices. A reasonably hot dish with a taste of its own.	7.95
<b>Chicken Tikka Jalfrezi</b> A hint of ginger and fresh green chilli gives this dish a hot flavour with a lovely after taste.	7.95	<b>Chicken Tikka Korai</b> Made with capsicum, tomatoes & onions, the korai boasts a full flavoured medium taste.	7.95
<b>Aroma Lamb Sag Sizzler</b> A palatable dish for every type of constitution. Served in a sizzling dish.	7.95	<b>Chicken Tikka Masala</b> Tender Chicken in a delicately flavoured cream sauce with almonds and sultanas.	7.95
<b>Hyderabadi Biryani</b> A classic recipe with chicken, aged basmati rice and fragrant spices. Served with a delicately spiced curry sauce.	9.95	<b>Langoustine Masala</b> Succulent jumbo prawns in a delicately flavoured cream sauce with almonds and sultanas.	11.95

## From the Clay Oven

<b>Tandoori Monk Fish and Scallops</b> A beautiful dish, expertly grilled with fresh herbs & light spices.	17.95	<b>Red Spiced Sea Bream</b> Whole Sea Bream baked in the Tandoor with red Masala sauce, served with a mango & coconut salad.	14.95
<b>Chicken or Lamb Tikka</b> Marinated in yoghurt and cooked in the clay oven.	7.50	<b>Chicken Shashlik</b> Chicken marinated in a mild spiced yoghurt, cooked on a skewer with peppers, tomatoes and onions.	7.95
<b>Lamb Tikka</b> Marinated in yoghurt and cooked in the clay oven.	8.95	<b>Salmon Shashlik</b> Grilled salmon cooked with onions, pepper and fresh herbs	11.95
<b>Chicken de Kiki</b> Chicken with goats cheese marinated in mild spice with honey & mustard.	9.95	<b>Tandoori Langoustine</b> Succulent jumbo prawns marinated in mild spices.	11.95
<b>Tandoori Mixed Platter</b> A selection of chicken & lamb tikka, tandoori chicken, samosa & onion bhaji.	12.95	<b>Tandoori Chicken</b> (on the bone) Half piece of chicken marinated in spices.	7.50



indi's would like to say a heart felt thank you to all our loyal customers for voting us Best Indian Restaurant in Dorset. We're highly honoured to receive this award and look forward to celebrating with you soon!

## Old Favourites

Vegetables - 5.50      Chicken Tikka - 6.95      Chicken - 5.95  
Lamb - 6.50      Langoustine - 11.95      Prawn - 6.95

<b>Korma</b> The beginners choice. A preparation of yoghurt, cream and a light blend of spices, producing a rich, mild creamy texture.	<b>Do Piazza</b> A maximum quantity of onion, seasoned with a variety of spices to produce a full flavoured medium dish.
<b>Bhuna</b> Thoroughly garnished with tomatoes, garlic, onion, chilli and a few select spices to provide a dish of medium strength. Very tasty.	<b>Rogan Josh</b> Prepared with pimento, garlic and garnished with tomatoes, the Rogan Josh delivers a distinctive medium to hot taste.
<b>Pathia</b> Extensive use of garlic, onion, red chilli, black pepper, sugar and lemon. This dish has a sensational hot, sweet and sour flavour.	<b>Dhansak</b> This lentil based dish has a wonderful combination of spices, garlic, lemon and sugar. Hot sweet and sour flavour.
<b>Madras</b> A rich hot South Indian dish prepared with garlic, chilli and tomato puree.	<b>Vindaloo</b> Widely known for its fiery fabulously rich hot tastes. Black pepper, ginger, red chilli & lemon are just a few of the ingredients used to qualify this dish as extravagantly hot.

## indi's Balti dishes

A flavour palatable for every kind of constitution, a dish made to suit your taste. All Baltis are served with plain naan bread.

Chicken 8.50      Lamb 8.95      Langoustine 13.95  
Chicken Tikka 8.95      Prawn 8.95

## Biryani dishes

Saffron rice with your choice of one of the following ingredients. Served with a separate mixed vegetable curry.

Chicken 7.95      Lamb 8.50      Langoustine 12.95  
Chicken Tikka 8.95      Prawn 8.95

*"unlike many Indian restaurants indi's have an individual curry paste for each dish, achieving a hugely diverse range of flavours across the menu. The chefs at indi's are some of the country's most renowned and insist on using only the freshest ingredients."*

## indi's Vegetarian Selection

<b>To Start:</b>			
Tandoori Paneer	4.85	Vegetable Stuffed Pepper	4.25
Onion Bhaji	3.70	Vegetable Samosa	3.70
<b>Vegetarian Curries</b>			
Vegetable Korma	5.50	Vegetable Bhuna	5.50
Yoghurt, cream and a blend of spices, produce a rich, mild creamy texture.		Garlic, onion & spices, provide a tasty medium strength.	
Vegetable Dhansak	5.50	Vegetable Pathia	5.50
This lentil based dish has a hot sweet and sour flavour.		Extensive use of garlic, onion, red chilli, black pepper, sugar and lemon.	
Vegetable Madras	5.50	Vegetable Biriani	6.50
A rich hot dish with garlic, chilli and tomato puree.		Special Saffron rice with vegetables in spiced ghee with almonds and sultanas. Served with a separate vegetable curry.	
<b>Vegetarian Specials</b>			
Vegetable Korai	6.50	Vegetable Balti	5.75
Made with capsicum, tomatoes and onions, the korai boasts a full flavoured medium taste.		A flavour palatable for every constitution. A firm favourite amongst curry eaters.	
Vegetable Tikka Masala	6.50	Vegetable Jalfrezi	6.50
A delicately flavoured cream sauce with almonds & sultanas.		Hints of ginger & fresh green chilli give this dish a hot flavour with a lovely after taste.	

## Accompaniments

Boiled Rice	2.20
Pilau Rice	2.50
Mushroom Rice	2.95
Garlic Rice	2.95
Naan Bread	2.50
Keema Naan	2.95
Garlic Naan	2.95
Peshwari Naan	2.95
Paratha	2.95
Stuffed Paratha	3.50
Chapati	1.50
Puree	1.50
Poppadom	0.75
Spiced Poppadom	0.90
Chutney or Pickle	0.75
Cucumber Raita	1.40

## Side orders

Garlic Mushrooms	3.95
Garlic & olive oil.	
Paneer Sag Aloo	3.95
Cheese, spinach & potato.	
Broccoli Paneer	3.95
Broccoli, cheese & olive oil.	
Sobzi Mushrooms	3.95
Mushroom, spinach & garlic.	
Bombay Aloo	3.75
Spicy potatoes.	
Sag Bhaji	3.75
Spinach, garlic & onion.	
Tarka Dall	3.75
Spicy lentils with garlic butter.	
Cauliflower Bhaji	3.75
Lightly spiced cauliflower.	
Aloo Gobi	3.75
Potato and cauliflower.	
Sag Aloo	3.75
Spinach and potato.	
Bhindi Bhaji	3.75
Okra with herbs & spice.	
Chef's Special Bhaji	3.95
Mixed veg with herbs & spice.	