

TO START

Duck Rolls Crispy rolled pastry stuffed with lightly spiced duck. Served with sweet chilli chutney.	4.95
Paneer Chicken Chicken strips cooked with capsicum, onion & fresh herbs, mixed with English Cheddar, Indian cottage cheese and olive oil.	5.75
Royal Lamb Royal cumin, garlic & black pepper marinated lamb chops and cooked in the charcoal oven. Served with a salad.	6.95
Fresh Garlic Scallops Pan-fried in olive oil with fresh herbs & methi leaves.	7.95
Chicken Tikka Pakora Pakora fritter coated chicken in carom seed & cumin.	4.95

Soft-Shell Crab Crisp soft-shell crab served with mango & peanut salad and lemon grass mayonnaise.	6.95
Malai Chicken Green cardamom, mace, English Cheddar and yoghurt marinated chicken breast. Served with a coriander and mint chutney with a date & coconut salad.	4.95
Tandoori Langoustine Marinated in spices and cooked in clay oven.	5.95
indi's Selection A selection of malai chicken, meat somosa, onion bhaji & chicken pakora.	6.75
Meat Samosa Parcel of minced lamb in philo pastry.	4.50



Tandoori Paneer Grilled Indian cottage cheese marinated in tandoori masala. Served with tamarind and mustard cress salad.	4.95
Dahi Puri Chick pea & potato with sweetend spiced yoghurt, sprinkled with crispy Puri and tamarind chutney.	£4.95
Vegetable Samosa Triangle pastry stuffed with spiced vegetables with green chutney and mixed salad.	£4.50
Vegetable Stuffed Peppers Tandoor-roasted peppers infused with pan-fried vegetables with sweet chilli chutney.	£5.50

MAINS

At indi's we pride ourselves on pushing the boundaries of Indian cuisine and 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 and we'll do our best to make it for you.

Masoor Daal A red lentil-based dish with five spices, garlic, lemon & honey with a choice of chicken or lamb.	8.95
Murgh Jalfrezi A hint of ginger and fresh green chilli gives this chicken dish a hot flavour.	8.95
Kerela Balti Choice of chicken or lamb with onion, capsicum mixed masala spices in a curry sauce. Served with nan bread.	10.95
Aroma Lamb Saag Sizzler Marinated lamb cubes lightly spiced with turmeric and authentic herbs and spinach, prepared on a sizzler.	9.95
Fillet of Sea Bass Lightly spiced sea bass delicately filleted. Served on a bed of seasonal vegetables.	12.95
Supreme Chicken Breast of corn-fed chicken, cooked in a thick sauce of coriander, chilli, turmeric and basmati rice.	12.95
Begon Salmon Diced salmon cooked with aubergine in a rich sauce with fresh coriander & steamed rice.	12.95
Chicken de Kiki Breast of chicken with goat's cheese marinated in mild spice with honey & mustard.	11.95
Salmon Shashlik Tandoor-grilled salmon coated in herbs cooked with peppers. Served with chutney & fresh rocket.	12.95
Goa Duck Grossingham duck breast seared with stone moss, black pepper powder and mild spices. Served with mushroom rice.	13.95

Chennai Machali Curry Indian white fish, mussels and calamari in Bengali coconut broth.	12.95
Garlic Chilli Chicken Thick sauce with coriander, green chillies and spices. A reasonably hot dish.	8.95
Whole Crab Garlic Balti Flavoured with fresh herbs and garlic, cooked in a medium spice.	15.95
Hyderabadi Biryani A classic recipe with aged basmati rice and fragrant spices. Served with a spiced curry sauce and your choice of chicken or lamb.	10.95
South Indian Chicken Curry Tandoor-roasted chicken breast cooked in a traditional style with lemon, coconut and deggi mirch sauce and basmati rice.	10.95
Red Spiced Sea Bream Whole sea bream baked in the tandoor with red masala sauce. Served with a mango & coconut salad.	15.95
Palolem King Prawns Grilled king prawns with coram seeds flavoured tomato & bell pepper sauce. Served with a nan bread.	13.95
Fresh Swordfish Jal A combination of mixed spices in a light fresh flavoured kokum sauce with cumin potatoes.	12.95
Tandoori Monkfish and Scallops Glazed in the tandoor with coriander and cumin. Served with green chutney and mixed salad leaves.	17.95



indi's Vegetable Curry A fine blend of mild to medium spices in a mixture of seasonal vegetables with a delicious sauce.	6.95
Roasted Vegetable Tiki Seasonal mixed vegetables in a creamy masala dressing. Served with pilau rice.	8.95
Roasted Vegetable Korai A selection of roasted vegetables, capsicum & onions. The korai boasts full-flavoured medium taste.	7.95
Vegetarian Biryani A classic recipe with aged basmati rice and fragrant spices. Served with spiced curry sauce.	8.95

SIDES

Garlic Mushrooms	4.25
Paneer Sag Aloo Cheese, spinach and potato.	4.25
Gunpowder Potatoes Smoky-grilled broken potato, with butter and green herbs.	4.25
Tarka Dhal Red lentil with garlic and butter.	4.25
Pan tossed Sautéed Okra with shallots and light spices.	4.25
Onion Bhaji x3	4.25
Chef's Special Bhaji Selection of mixed vegetables tossed with green spice.	4.95

ACCOMPANIMENTS

Steamed Rice	2.50
Pilau Rice	2.90
Mushroom Rice	3.75
Garlic Rice	3.75
Nan bread (drizzled with ghee)	2.50
Garlic Nan	2.95
Peshwari Nan	2.95
Chapatti	1.90
Cucumber Raita	1.70
Chutneys & Pickles	80p

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 LUNCHES

Chargrilled Salmon Fresh chargrilled Salmon served with a crisp healthy salad or in a wrap.	Salad: 8.95 Wrap: 8.95
Honey & Lemon Chicken Grilled Chicken infused with Honey & Lemon and served with fresh salad.	Quarter: 4.25 Half: 6.95
Fillet Sea Bass Delicately filleted Sea Bass served on a bed of fresh mixed vegetables.	10.95
Desi Fillet Traditional Indian fillet fish topped with garlic lemon sauce and served on a bed of mixed vegetables.	10.95
Fusion Chicken Succulent chicken pieces cooked with capsicum, onion and fresh herbs to give delicate tangy flavour. Served with fresh salad.	6.95
Chargrilled Chicken Tikka Tender diced chicken marinated in yoghurt and cooked in the clay oven. Served with a salad or as a wrap.	Salad: 6.95 Wrap: 6.95

INDIAN TAPAS

Fresh Garlic Scallops Fresh herbs and methi leaves cooked with olive oil. (x3)	6.95
Onion Bhaji The traditional Indian favourite. (x3)	3.75
Meat Samosa Triangular pastry stuffed with minced lamb and mixed with spices.(x2)	3.75
Vegetable Samosa Triangular pastry stuffed with vegetables and mixed with spices. (x2)	3.75
Duck Rolls Crispy rolled pastry stuffed with lightly spiced duck. (x3)	3.95
Bombay Potatoes Lightly spiced potatoes.	3.50
Garlic Mushrooms Mushrooms with garlic & olive oil.	3.75

Chargrilled Chicken Tikka Tender diced chicken marinated in yoghurt and cooked in the clay oven.	3.95
Spicy Lamb Shish Lamb mince infused with herbs & spices and cooked on a skewer.	3.95
Chef's Special Rice Chef's unique blend of herbs & spices with your choice of Chicken, Prawns or vegetables.	Vegetable: 3.95 Chicken: 4.75 Prawn: 5.95

BREADS & SIDES

Nan Bread	2.30
Garlic Nan Bread	2.70
Peshwari Nan	2.70
Poppadom	0.85
Chutneys (per person)	0.85