

Mini Poppodoms 2.00 **Extra Poppodoms** 0.95 **Spiced Masala Poppadoms (each)** 0.95
Served with homemade chutneys

TO START

Duck Rolls 4.95
Crispy rolled pastry stuffed with lightly spiced duck. Served with sweet chilli chutney.

Paneer Chicken 5.75
Chicken strips cooked with capsicum, onion & fresh herbs, mixed with English Cheddar, Indian cottage cheese and olive oil.

Royal Lamb 6.95
Royal cumin, garlic & black pepper marinated lamb chops and cooked in the charcoal oven. Served with a salad.

Fresh Garlic Scallops 6.95
Pan-fried in olive oil with fresh herbs & methi leaves.

Chicken Tikka Pakora 4.95
Pakora fritter coated chicken in carom seed & cumin.

Soft-Shell Crab 6.95
Crisp soft-shell crab served with mango & peanut salad and lemon grass mayonnaise.

Malai Chicken 4.95
Green cardamom, mace, English Cheddar and yoghurt marinated chicken breast. Served with a coriander and mint chutney with a date & coconut salad.

Tandoori Langoustine 5.95
Marinated in spices and cooked in clay oven.

indi's Selection 5.25
A selection of malai chicken, meat somosa, onion bhaji & chicken pakora.

Meat Samosa 4.50
Parcel of minced lamb in philo pastry.

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Tandoori Paneer 4.95
Grilled Indian cottage cheese marinated in tandoori masala. Served with tamarind and mustard cress salad.

Begon Bora £4.95
Chargrilled aubergine with olive oil and goat's cheese.

Vegetable Samosa £4.50
Triangle pastry stuffed with spiced vegetables with green chutney and mixed salad.

Vegetable Stuffed Peppers £5.50
Tandoor-roasted peppers infused with pan-fried vegetables with sweet chilli chutney.

M A I N S

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 8.95
A red lentil-based dish with five spices, garlic, lemon & honey with a choice of chicken or lamb.

Murgh Jalfrezi 8.95
A hint of ginger and fresh green chilli gives this chicken dish a hot flavour.

Kerela Balti 10.95
Choice of chicken or lamb with onion, capsicum mixed masala spices in a curry sauce. Served with nan bread.

Aroma Lamb Saag Sizzler 9.95
Marinated lamb cubes lightly spiced with turmeric and authentic herbs and spinach, prepared on a sizzler.

Fillet of Sea Bass 11.95
Lightly spiced sea bass delicately filleted. Served on a bed of seasonal vegetables.

Supreme Chicken 12.95
Breast of corn-fed chicken, cooked in a thick sauce of coriander, chilli, turmeric and basmati rice.

Begon Salmon 12.95
Diced salmon cooked with aubergine in a rich sauce with fresh coriander & steamed rice.

Chicken de Kiki 11.95
Breast of chicken with goat's cheese marinated in mild spice with honey & mustard.

Salmon Shashlik 12.95
Tandoor-grilled salmon coated in herbs cooked with peppers. Served with chutney & fresh rocket.

Goa Duck 13.95
Grossingham duck breast seared with stone moss, black pepper powder and mild spices. Served with mushroom rice.

Tandoori Monkfish and Scallops 17.95
Glazed in the tandoor with coriander and cumin. Served with green chutney and mixed salad leaves.

Chennai Machali Curry 12.95
Indian white fish, mussels and calamari in Bengali coconut broth.

Garlic Chilli Chicken 8.95
Thick sauce with coriander, green chillies and spices. A reasonably hot dish.

Whole Crab Garlic Balti 15.95
Flavoured with fresh herbs and garlic, cooked in a medium spice.

Hyderabadi Biryani 10.95
A classic recipe with aged basmati rice and fragrant spices. Served with a spiced curry sauce and your choice of chicken or lamb.

South Indian Chicken Curry 10.95
Tandoor-roasted chicken breast cooked in a traditional style with lemon, coconut and deggi mirch sauce and basmati rice.

Red Spiced Sea Bream 15.95
Whole sea bream baked in the tandoor with red masala sauce. Served with a mango & coconut salad.

Palolem King Prawns 13.95
Grilled king prawns with coram seeds flavoured tomato & bell pepper sauce. Served with a mini nan.

Chicken Legumu 10.95
Whole breast of chicken marinated in five-spice and stuffed with spiced vegetables, curry leaves and tamarind-infused stew. (Please allow sometime for this dish.)

Fresh Swordfish Jal 12.95
A combination of mixed spices in a light fresh flavoured kokum sauce with cumin potatoes.

Whole Lobster Platter 37.95
indi's signature dish: whole lobster with a selection of scallops, prawns, and mixed vegetables infused with herbs & light spices.

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indi's Vegetable Curry 6.95
A fine blend of mild to medium spices in a mixture of seasonal vegetables with a delicious sauce.

Roasted Vegetable Tiki 8.95
Seasonal mixed vegetables in a creamy masala dressing. Served with pilau rice.

Roasted Vegetable Korai 7.95
A selection of roasted vegetables, capsicum & onions. The korai boasts full-flavoured medium taste.

Vegetarian Biryani 8.95
A classic recipe with aged basmati rice and fragrant spices. Served with spiced curry sauce.

S I D E S

Garlic Mushrooms 4.25

Paneer Sag Aloo 4.25
Cheese, spinach and potato.

Gunpowder Potatoes 4.25
Smoky-grilled broken potato, with butter and green herbs.

Tarka Dhal 4.25
Red lentil with garlic and butter.

Pan tossed Sautéed Okra 4.25
with shallots and light spices.

Onion Bhaji x3 4.25

Chef's Special Bhaji 4.95
Selection of mixed vegetables tossed with green spice.

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

10% service charge will be added to tables of 6 or more.

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 Salad: 7.95
Fresh chargrilled Salmon served with a crisp healthy salad or in a wrap. Wrap: 7.95

Honey & Lemon Chicken Quarter: 4.25
Grilled Chicken infused with Honey & Lemon and served with fresh salad. Half: 6.95

Filletted Sea Bass 9.95
Delicately filleted Sea Bass served on a bed of fresh mixed vegetables.

Deshi Fillet 8.95
Traditional Indian fillet fish topped with garlic lemon sauce and served on a bed of mixed vegetables.

Fusion Chicken 6.95
Succulent chicken pieces cooked with capsicum, onion and fresh herbs to give delicate tangy flavour. Served with fresh salad.

Chargrilled Chicken Tikka Salad: 6.95
Tender diced chicken marinated in yoghurt and cooked in the clay oven. Served with a salad or as a wrap. Wrap: 6.95

INDIAN TAPAS

Fresh Garlic Scallops 6.95
Fresh herbs and methi leaves cooked with olive oil. (x3)

Begon Bora 4.25
Two chargrilled Aubergine slices stuffed with grilled goats cheese.

Onion Bhaji 3.75
The traditional Indian favourite. (x3)

Meat Samosa 3.75
Triangular pastry stuffed with minced lamb and mixed with spices.(x2)

Vegetable Samosa 3.75
Triangular pastry stuffed with vegetables and mixed with spices. (x2)

Duck Rolls 3.95
Crispy rolled pastry stuffed with lightly spiced duck. (x3)

Bombay Potatoes 3.50
Lightly spiced potatoes.

Garlic Mushrooms 3.75
Mushrooms with garlic & olive oil.

Chargrilled Chicken Tikka 3.95
Tender diced chicken marinated in yoghurt and cooked in the clay oven.

Spicy Lamb Shish 3.95
Lamb mince infused with herbs & spices and cooked on a skewer.

Chef's Special Rice Vegetable: 3.95
Chef's unique blend of herbs & spices with your choice of Chicken, Prawns or vegetables. Chicken: 4.75
Prawn: 5.95

BREADS & SIDES

Mini Nan Bread 1.75
Mini Garlic Nan Bread 1.90
Mini Mango Passion Nan 2.10
Poppadom 0.70
Chutneys (per person) 0.70