



# The INDEPENDENT

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



## 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

**SAMOSA CHAAT** 6<sup>95</sup> ●○○

A roadside favourite. A spicy, savoury and saucy aloo masala

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

Flavoursome sweet and spicy chicken wings marinated in indi's unique blend of spices, then 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 MOMOS** 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 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, but 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 a 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, this rogan josh delivers a distinctive hot and spicy taste

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

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

**BUTTER CHICKEN** ●○○

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

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





## BOTTLED BEER

Budweiser 330ml	5
Asahi 330ml	5
Birra Moretti 330ml	5
Becks Blue Non-alcoholic 275ml	4

## DRAFT

Cobra	Half	Pint
Cobra	4	6.25
Madri Lager	4	6.25
Doombar Ale	4	6.25
Aspell's cider	4	6.25

## GIN, VODKA & RUM (25ml measures)

Hendrick's	7.90	Smirnoff	4.90
Bombay Sapphire	5.90	Grey Goose	6.90
Gordon's London	4.90	Belvedere 'Imported'	6.90
Gordon's Pink	5.30	Bacardi	4.90

## SOFT DRINKS

	Bottle		Juices:	3.50
			Orange / Mango / Apple / Cranberry	
Coke / Diet Coke	330ml	3.30	Tonic Water / Slimline	2.80
Lemonade	200ml	2.20	Ginger Beer / Ginger Ale	2.80
Soda	200ml	2.20	Mineral Water Still / Sparkling	3.95

# REFRESHINGLY NEW!

A selection of our favourite classic Indian soft drinks to tickle one's tastebuds.



### THUMBS UP COLA

A legendary Indian Cola known for its balance of flavour and fizz. 300ml 4.5

### LIMCA

Classic Indian lemonade known for its fresh light lemon-lime taste. 300ml 4.5

### MANGO LASSI COOLER

A deliciously creamy mango drink from India. Cool and refreshing it's the perfect accompaniment to a delicious spicy dish. 3

## WHITE WINE

1	<b>First Fleet Chardonnay 2023</b>	125ml	175ml	Btl
	South-Eastern Australia	5.95	6.95	27
	Crisp, modern style with red apple and melon fruits. Dry yet well rounded.			
2	<b>Santa Alegra Sauvignon Blanc 2023</b>	125ml	175ml	Btl
	Valle Central, Chile	5.95	6.95	27
	Crisp with gooseberry and elderflower aromas, with green apple flavours and a citrus kick.			
3	<b>Terre del Noce Pinot Grigio delle Dolomiti 2023</b>	125ml	175ml	Btl
	Trentino-Alto Adige, Italy	5.95	6.95	27
	Elegant and dry with fruit aromas, a floral lift in the mouth with a crisp finish.			
4	<b>Babylon's Peak Chenin Blanc, Swartland 2023</b>			Btl
	Coastal Region, South Africa			33
	Crisp with tropical fruit character reined in by citrus and underlying mineral notes.			
5	<b>Spinyback Sauvignon Blanc, Nelson 2022</b>			Btl
	South Island, New Zealand			35
	Citrus aromas with tropical fruit flavours and hints of lemongrass. A balanced finish.			
6	<b>Gavi di Gavi La Meirana, Broglia 2022</b>			Btl
	Piedmont, Italy			39
	Fresh & dry with great texture and precision. Distinctive greengage & almond notes.			
7	<b>Buitenverwachting Sauvignon Blanc 2023</b>			Btl
	Coastal Region, South Africa			31
	Dry and full-bodied with a long, lingering finish.			
8	<b>Morandé Gewurztraminer Gran Reserva SdV 2023</b>			Btl
	Aconcagua, Chile			31
	Aromas of rose & orange blossom with flavours of lychee, mandarin & gingery spice.			
9	<b>Chablis, Domaine Jean-Marc Brocard 2022</b>			Btl
	Burgundy, France			49
	Structured, crisp and delicious with a pure and mineral nose, with notes of citrus.			
10	<b>Sancerre, Domaine Millet 2022</b>			Btl
	Loire, France			55
	Citrus fruit, with elderflower and a hint of gooseberry. Great minerality!			
11	<b>Willowglen Gewurztraminer Riesling</b>			Btl
	Australia			31
	Soft sweetness blended against the crisp, zesty Riesling. Refreshingly fruity!			
12	<b>Turtle Bay Sauvignon Blanc</b>			Btl
	New Zealand			37
	Fresh & vibrant with well balanced fruit, an intense depth of flavour and crisp finish.			

## ROSE WINE

13	<b>Golden State Zinfandel Rosé 2023</b>	125ml	175ml	Btl
	California, USA	5.95	6.95	25
	Aromas of red fruit and watermelon. A gentle sweetness with a refreshing acidity.			
14	<b>Nina Pinot Grigio Rosé 2023</b>	125ml	175ml	Btl
	Abruzzo, Italy	5.95	6.95	25
	With an elegant nose of acacia, this light-bodied dry rosé, is delightfully refreshing.			
15	<b>Côtes de Provence Rosé Carte Noire, MVST 2023</b>	125ml	175ml	Btl
	Provence, France	7.50	8.95	35
	Refined and attractive floral aroma, redcurrant fruit and excellent length in the mouth.			

## RED WINE

16	<b>First Fleet Shiraz 2021</b>	125ml	175ml	Btl
	South-Eastern Australia	5.95	6.95	27
	Smooth-textured and easy-drinking. Mulberry and plum fruit mixed with spice.			
17	<b>Santa Alegra Merlot 2023</b>	125ml	175ml	Btl
	Valle Central, Chile	5.95	6.95	27
	Smooth, full of ripe plum and red berry fruit, medium weight and slightly spicy.			
18	<b>Angelo Montepulciano d'Abruzzo 2022</b>	125ml	175ml	Btl
	Abruzzo, Italy	5.95	6.95	27
	Masses of black cherry fruit, a smooth, round texture, and a light dusting of spice.			
19	<b>Finca La Colonia Malbec, Norton 2023</b>	125ml	175ml	Btl
	Argentina	7.25	8.25	33
	Sweet & spicy aromas, ripe red fruit on the palate, smooth with a harmonious finish.			
20	<b>Umbala Shiraz</b>	125ml	175ml	Btl
	South Africa	4.95	5.95	23
	Aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate.			
21	<b>Buitenverwachting Cabernet Sauvignon/Merlot 2021</b>			Btl
	Coastal Region, South Africa			31
	A structured palate that marries ripe fruit with mineral nuance and a fragrant finish.			
22	<b>Fleurie La Madone, Duboeuf 2022</b>			Btl
	Beaujolais, France			45
	This famous cru is a smooth, elegant floral wine with immense charm.			
23	<b>Châteauneuf-du-Pape, Dom de Beurenard (Organic) 2021</b>			Btl
	Rhône, France			95
	An immensely fruity nose with power, finesse, and a long, mineral-fresh finish.			
24	<b>Nuits-St-Georges 1er Cru Champs Perdrix, Michelot 2020</b>			Btl
	Burgundy, France			150
	Gorgeously silky with notes of game and spice, complimented by berry fruit flavours.			
25	<b>Conde Valdemar Rioja Reserva 2016</b>			Btl
	Rioja, Spain			45
	Palate of plums, raisins and chocolate. Well balanced fruit and oak, with a long finish.			
26	<b>Pèppoli Chianti Classico, Antinori 2022</b>			Btl
	Tuscany, Italy			49
	Intense red fruit aromas are offset by delicate notes of vanilla and chocolate.			
27	<b>Barolo, Prunotto 2020</b>			Btl
	Piedmont, Italy			95
	Complex nose with notes of rose, strawberry and forest fruits. Barolo at its best.			
28	<b>Tignanello, Antinori 2020</b>			Btl
	Tuscany, Italy			379
	Red fruits and aromas of vanilla & dark chocolate. Silky smooth with refined tannins.			

## CHAMPAGNE & SPARKLES

30	<b>Prosecco Extra Dry, Serena 1881</b>	125ml	Btl
	Veneto, Italy	7.95	31
31	<b>Prosecco Rosé, Serena 1881 2022</b>	125ml	Btl
	Veneto, Italy	8.50	37
32	<b>Veuve Clicquot Yellow Label Brut</b>		Btl
	Champagne, France		69
33	<b>Laurent-Perrier Rosé</b>		Btl
	Champagne, France		107



ASK YOUR SERVER FOR OUR DELICIOUS SELECTION OF COCKTAILS