



indigo

ALLERGENS

We offer gluten-free (GF), Vegan (VG) dairy-free, (DF) and nut-free (NF) options. If you have dietary restrictions, feel free to ask our staff for assistance.

V=Vegetarian | VG=Vegan | N = Contains nuts | NAG = No Added Gluten | NF=Nut free | DF= Dairy Free | E=Contains Egg | G= Contains Gluten | D= Contains Dairy | EF= Egg Free



PANI PURI - 5 PIECES (DF/NF/EF/V) 10

Hollow crispy-fried puffed ball filled with spiced potato, served with tamarind spiced water added in the end and popped whole in mouth to experience the blast of street flavours of India.

ONION BHAJIS (GF/DF/NF/EF/V/VG) 10

Slices of fresh onion dipped in seasoned chickpea flour and fried golden brown.

HARABHARA KEBAB (DF/NF/EF/V) 10

Mashed green vegetable and cottage cheese fired and served with mint chutney.

PAKORA CAULIFLOWER | MIXED VEGETABLES | TOFU (GF/DF/NF/EF/V/VG) 10

Selection of Tofu or Cauliflower or Mixed Vegetables pieces dipped in a chickpea flour with herbs and spices, then deep-fried.

VEGETABLE SAMOSA - 2 PIECES (DF/NF/V/EF/VG) 10

Two cumin spiced home-made pastries stuffed with spiced potato and green peas.

STREET SAMOSA CHAT (NF/EF/V) 14

Smashed samosa generously layered with chickpea, yougurt, yogurt, sweet-tangy chutneys, chopped onion, tomato, coriander and onion. *** Can be made Vegan/DF upon request, will contain vegan cheese.

PANEER PAKORA (GF/NF/EF/V) 14

Indian cheese layered with spinach, lightly delicately fried with a coating of seasoned batter.

DAHI KE SHOLAY (NF/EF/V) 14

Bread rolls are filled with velvety smooth yogurt and crunchy fresh veggies.

BEETROOT AND CHEWNUT TIKKI (GF/EF/V/VG) 14

Indigo's specialty in house made beetroot and cashew mashed crispy patties. Lightly spiced and seasoned to perfection with garlic, onion and curry leaves.

BADAMI TIKKI (GF/EF/V/EF) 14

Made with spiced potato and flavourful cottage cheese and nuts filling

ALOO PANNER TIKKI (NF/GF/V/EF) 14

Made with spiced potato and flavourful cottage cheese filling

CRISPY CHEESE CORN TIKKI (NF/GF/V/EF) 13

Made with spiced potato cover and a tangy sweet corn and cheese filling.

LOLLIPOP CHICKEN (GF/NF) 12

Popular Street food snack - Saucy and super flavorful chicken wings.

AMRITSARI FISH (GF/DF/NF) 14

Fresh local fish marinated in Punjabi style. Delicately fried with a coating of seasoned batter.

PRAWN PAKORA (GF/NF/DF) 17

Prawns dipped in a chickpea flour with herbs and spices, then deep-fried.

CHICKEN MALAI SEEKH KEBAB (GF/DF/NF) 16

Indigo's minced chicken kebab infused with cheese and cream and grilled in Tandoor. Best served in mild flavour

CURRY CHIPS (EF/V) 12

With butter sauce, melted cheese, onion and coriander. ***** Can be made nut free upon request.**

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DAL / SOUP OF THE DAY (GF/DF/NF/V/EF/VG) 8

A traditional, light and flavorful mixed lentil soup.

AMRITSARI ALOO KULCHA | PANEER | ONION (NF/V/EF) 15

Stuffed with spiced potato mash or other selection. Served with yougut, chickpeas masala and pickles. *** Can be made Vegan/DF upon request

CHOLE BHATURA OR CHANA BHATURA (NF/DF/V/EF) 15

A delicious dhaba-style north Indian dish of chickpeas in a delicious red sauce of onions and tomato with a puffy, flaky bread. Served with pickles.

PAV BHAAJI (NF/V/EF/VG) 15

Bombay street food - Spiced vegetable mash served w/ toasted butter buns

CHILI PANEER (NF/V/EF) 17

Cottage cheese cooked with chili, soy sauce, onion, garlic, ginger and capsicum, garnish with spring onions.

PANEER 65 (NF/V/EF) 17

Lightly spiced and seasoned panner pieces fried to perfection with garlic, onion and curry leaves.

STUFFED MUSHROOM (NF/V/EF) 18

Mushrooms stuffed with mozzarella and mild spices. *** Can be made Vegan/DF upon request, will contain vegan cheese.

CAULIFLOWER MANCHURIAN (DF/NF/V/EF/VG) 17

An Indo-Asian speciality of deep-fried cauliflower tossed with bell peppers, onions, garlic and soy sauce.

HONEY GARLIC CAULIFLOWER (DF/NF/V/EF/VG) 17

Marinated cauliflower with mustard and spices deep fried. Garnished with white sesame seeds.

CHILI MUSHROOMS (DF/NF/V/EF/VG) 18

Mushrooms cooked with chili, soy sauce, onion, garlic, ginger and capsicum.

SALT AND PEPPER MUSHROOM (DF/NF/V/EF/VG) 15

An Indo-Asian dish - mushrooms fried with onions and lightly tossed through a sticky garlic pepper sauce.

SALT AND PEPPER PANEER (NF/V) 15

Paneer cubes, fried with onions and lightly tossed through a sticky garlic pepper sauce.

KEEMA PAV (NF/EF) 18

Popular Street food snack - spiced lamb mince served with toasted butter buns.

CHICKEN 65 (DF/NF/EF) 21

Indigo's speciality crispy fried chicken. Lightly spiced and seasoned chicken pieces fried to perfection with garlic, onion and curry leaves.

CHILI CHICKEN (DF/NF/EF) 20

Locally sourced chicken cooked with chili, soy sauce, onion, garlic, ginger and capsicum.

HONEY GARLIC CHICKEN (DF/NF/EF) 20

A classical Asian dish better fried chicken tossed with honey garlic sauce, spring onion and sesame seeds.

INDIGO SPECIAL NOODLES (DF/NF) 17

Street food style noodles cooked with selection of vegetables or chicken or egg. Vegetables option is vegan.

platters

NON-VEGETARIAN TANDOORI PLATTER (GF/NF) 35

A selection of six popular tandoori items, including two spicy lamb chop, two pieces of boneless marinated chicken fillet and once piece of lamb seekh kebab.

VEGETABLE TASTING SAMPLER (NF) 25

This Platter includes Onion Bhajis, Stuffed Mushroom and Vegetable Samosa

INDIGO'S VEGAN PLATTER FOR TWO (DF/NF) 28

Includes two samosa, two onion bhaji, cauliflower pakoras and chili mushroom. A must for all vegans.

CHEF'S SPECIAL SIZZLING TANDOORI PLATTER FOR TWO (GF/NF) 35

Includes two lamb chops, two tandoori king prawns, two lamb tikka, and two chicken tikka.

INDIGO'S VEGETARIAN SIZZLING PLATTER (NF) 30

Includes two malai chaap, two tandoori mushrooms, hara bara kebab and two paneer tikka.

INDIGO'S SEAFOOD PLATTER (GF/NF) 38

Includes Tandoori Salmon, two tandoori king prawns and Fish Achari Tikka.

chef's special

LAMB BIRYANI (GF/NF) 22

Lamb and rice cooked together with spices.

LAMB SHOLDER MASALA (GF/NF) 30

Lamb Shoulder cooked to perfections and served in authentic flavor gravy.

CHICKEN MATHI MASALA (GF/NF) 24

Chicken cooked with fenugreek leaves and chopped onion-tomato gravy.

DUM CHICKEN (GF) 24

subtle version of the famous Deccan "Dum ka Chicken". Cashew & yogurt-based gravy.

PRAWN BUTTER MASALA (GF) 26

Prawns cooked in an aromatic gravy flavored with ginger, garlic, onion, tomato, and mild spices.

PANNER LABABDAR (GF/NF/V/EF) 22

In-House made cottage cheese made in a creamy, mildly tangy and faintly sweet gravy.

MUSHROOM MADRAS (GF/DF/NF/V/VG/EF) 25

Mushroom in simmered with coconut cream, coriander, and aromatic spices.

from the tandoor

INDIGO LAMB CHOPS (GF/NF) 2 PIECES 18 / 4 PIECES 34

Grass-fed local lamb chops rubbed with Indian spices, garlic, ginger and chili.

LAMB TIKKA (GF/NF) 20

Marinated in our classic yoghurt and mild Kashmiri chili tikka coating.

SHARABI CHICKEN TIKKA (GF/NF) 17

Chicken thigh spiced and cooked with rum. Cooked with Rum.

TAMARIND CHICKEN TIKKA (GF/NF) 17

Boneless chicken thigh fillets, marinated with sweet and sour recipe. Best served as mild flavor.

BETROOT CHICKEN TIKKA (GF/NF) 18

Boneless chicken thigh fillets, marinated in our beetroot recipe.

SEEKH KEBAB CHICKEN | LAMB (GF/DF/NF) 17

Selection of chicken or lamb minced kebab infused with garlic, ginger and aromatic spices.

GALAFI SEEKH KEBAB CHICKEN | LAMB (GF/DF/NF) 17

Indigo's minced chicken kebab infused with cheese, topped with bell pepper and capsicum flavour.

CHICKEN SHOLEY KEBAB (GF/DF/NF) 17

Indigo's minced chicken kebab infused with cheese and cream. Best served as mild.

TANDOORI CHICKEN (GF/NF) HALF 16 / WHOLE 24

Tender chicken, bone-in and quartered, marinated in Indigo's famous tikka rub.

AFGANI CHICKEN (GF/NF) HALF 18 / WHOLE 26

Tender chicken, bone-in and quartered, marinated in creamy sauce.

INDIGO'S CHICKEN TIKKA (GF/NF) 16

Boneless chicken thigh fillets, marinated in our classic yoghurt and mild Kashmiri chili tikka coating.

KALI MIRCH CHICKEN TIKKA (GF/NF) 16

Boneless chicken thigh fillets, marinated with tandoori spices and cooked in black pepper. it's the coarse texture of the peppercorns that infuse the succulent pieces of chicken.

MALAI CHICKEN TIKKA (GF/NF) 16

Boneless chicken, marinated with ginger, garlic, green chilli, cream-cheese, coriander-stem and cardamom.

HARIYALI CHICKEN TIKKA (GF/NF) 16

Boneless chicken thigh fillets, spiced with fresh green herbs - mint and coriander leaves.

BASIL GARLIC (LASOONI) CHICKEN TIKKA (GF/NF) 16

Boneless chicken thigh fillets, marinated in garlic yourgurt, ginger and fresh basil.

CHIPOTLE CHICKEN TIKKA (GF/NF) 16

Boneless chicken thigh fillets, marinated in chipotle recipe.

MIXED CHICKEN TIKKA PLATTER (GF) 17

A selection of one of each of our four different marinated chicken pieces, as listed above.

from the tandoor

SMOKED SALMON (GF/NF) 20

Fresh fillet of salmon marinated with mustard seed and arataki honey. Clove smoked and cooked in the charcoal tandoor. Served with a spiced capsicum and onion salad and mint chutney.

FISH ACHARI TIKKA (GF/NF) 20

Delicious fillets of fresh local fish marinated in Achari sauce.

JAITUNI FISH TIKKA (GF/NF) 20

Delicious fillets of fresh local fish marinated along with olives.

TANDOORI PRAWNS (GF/NF) 17

Tiger Prawns marinated in classic yoghurts and mild Kashmiri chili coating.

PANEER TIKKA (GF/NF/V/EF) 17

In-House made cottage cheese marinated with spices.

KATHA MITHA PANNER TIKKA (GF/NF/V/EF) 17

In-House made cottage cheese marinated with sweet and sour recipe. Best served as mild flavor.

JAITUNI PANNER TIKKA (GF/NF/V/EF) 17

In-House made cottage cheese marinated with olives recipe.

MULTANI PANNER TIKKA (GF/NF/V/EF) 17

In-House made cottage cheese marinated with indigo's recipe.

TANDOORI MUSHROOM (GF/NF) 17

Fresh Te Mata button mushrooms stuffed and marinated in garlic and yoghurt, cooked in the tandoor. Can be made Vegan/DF upon request

MALAI SOYA CHAAPS (GF/NF) 16

Vegan meat made with soybeans marinated with herbs and cooked in tandoor. It is served with tandoori capsicum and onions. *** Can be made Vegan/DF upon request

SOYA CHAAPS TIKKA (GF/NF) 16

Vegan meat made with soybeans marinated with tikka rub and cooked in tandoor. It is also served with tandoori capsicum and onions. *** Can be made Vegan/DF upon request

HARIYALI SOY CHAAPS TIKKA (GF/NF) 16

Vegan meat made with soybeans marinated with fresh green herbs - mint and coriander leaves and cooked in tandoor. It is also served with tandoori capsicum and onions. *** Can be made Vegan/DF upon request

fill the pot = रेड्गन

VINDALOO VEGAN CHICKEN | TOFU (GF/DF/NF/V/VG/EF) 25

Spicy! Vindaloo sauce is hot and spicy, an authentic Indian-Goan-style curry sauce. It combines various spices and ingredients such as vinegar, Serrano, ginger, garlic, cumin, coriander, red chilies and turmeric.

MADRAS VEGAN CHICKEN | TOFU (GF/DF/NF/V/VG/EF) 25

Selection of protein pieces cooked in simmered with coconut cream, coriander, and aromatic spices.

DO PIAZA VEGAN CHICKEN | TOFU (GF/DF/NF/V/VG/EF) 25

Selection of protein cooked in a mildly spiced onion-based gravy with ginger, garlic and tomatoes. Bursting with Savoury notes and chunky diced onion.

TOFU SAAGWALA (GF/DF/NF/V/VG/EF) 25

Saag is a mild sauce from baby spinach sauteed with tomato, onion, garlic, and garam masala.

MUSHROOM MADRAS (GF/DF/NF/V/VG/EF) 24

Mushroom in simmered with coconut cream, coriander, and aromatic spices.

DAL TARKA (GF/DF/NF/V/VG/EF) 18

Split yellow lentils in a light tomato and onion sauce, flavored with cumin seeds and garlic. A source of protein for the vegetarians.

CHANA PINDI (GF/DF/NF/V/VG/EF) 19

Tender chickpeas simmered in tomatoes, ginger, garlic and onion with fragrant spices to create a uniquely North Indian staple.

VEGAN ALOO SAAGWALA (GF/DF/NF/V/VG/EF) 19

Diced potatoes with onion and garlic in a delicately spiced creamy spinach sauce.

VEGAN MUSHROOM HARA PYAZ (GF/DF/NF/V/VG/EF) 25

Button mushroom and scallions with aromatic spices, slow cooked in rich gravy.

ALOO GOBHI MASALA (GF/DF/NF/V/VG/EF) 19

A 'dry' dish of potato and cauliflower tossed with tomato, ginger, onion and garlic.

BOMBAY ALOO (GF/DF/NF/V/VG/EF) 19

Sautéed potatoes cooked with Indian herbs and spices, fresh coriander, cumin and mint.

From the pot = vegetarian

PANEER SAAGWALA (GF/NF) 22

Cottage cheese with onion, tomatoes and garlic in a delicately spiced creamy spinach 'saag' sauce.

KADAI PANEER (GF/NF) 22

In-House made cottage cheese cooked with chunky onions and capsicum, crushed tomatoes, fenugreek seeds and fresh coriander.

PANEER TIKKA MASALA (GF) 22

Cottage cheese simmered with tomatoes, onions, coriander seeds, ginger and garlic in a lightly spiced masala.

DO PIAZA PANNER (GF/NF) 22

Tender pieces of cottage cheese cooked in a mildly spiced onion-based gravy with ginger, garlic, and tomatoes. Bursting with savoury notes and chunky diced onion.

MALAI KOFTA (GF) 22

Nuts and raisins, simmered in a creamy sauce.

PANEER MAKANWALA (GF) 22

Our sweet creamy tomato and cashew sauce with cubed paneer.

PANNER MALI MATTHI (GF) 22

In-House made cottage cheese delicately flavoured with fenugreek herbs in a rich creamy cashew nut gravy.

MATTAR MUSHROOM MASALA (GF/NF) 23

Green peas and mushrooms simmered in a spiced tomato and onion gravy.

DHAL MAKHNI (GF/NF) 19

Combination of black lentils, tomatoes, ginger and garlic, finished with cream and butter to create a deliciously rich, creamy tomato curry.

VEGETABLE BIRYANI (GF/NF) 20

Combination of vegetables and rice cooked together with spices. This dish is served with Raita.

ALOO SAAG (GF/NF) 19

Diced potatoes with onion and garlic in a delicately spiced creamy spinach sauce.

CHETTINADU PANEER (GF) 22

A classic South Indian recipe made with a unique blend of spices along with ginger, garlic, onions, and tomatoes. **Only served in Medium or above spice level.

PANNER KOLHAPURI (GF/NF) 22

In-House made cottage cheese made in a dry spices and onion.

ACHAARI BAIGAN (GF/NF) 22

eggplant tossed in a spicy pickle sauce

MANGO CHICKEN (GF) 23

Chicken pieces simmered in our sweet cashew and mango sauce.

BUTTER CHICKEN | LAMB | GOAT | VENISON (GF) 23

Chicken simmered with tomatoes, cream, butter, and cashew paste to create this sweet crowd favorite.

KOLHAPURI CHICKEN | LAMB | GOAT | VENISON (GF/NF) 23

Chicken cooked in onion and dry spices gravy.

KORMA CHICKEN | LAMB | GOAT | VENISON (GF) 23

A mild and sweet curry combining ground cashew and cream.

TIKKA MASALA CHICKEN | LAMB | GOAT | VENISON (GF) 23

Tender morsels of meat cooked in a tomato gravy with pieces of capsicum and onion.

TRADITIONAL TIKKA MASALA CHICKEN | LAMB | GOAT | VENISON (GF) 23

Tender morsels of meat cooked in a tomato gravy with pieces of capsicum and onion. Served medium or hot only, as it is served in authentic Indian style. Only available in Medium or Hot spice level.

SAAGWALA CHICKEN | LAMB | GOAT | VENISON (GF/NF) 23

Your choice of meat cooked with onion and garlic in a delicate creamy spinach sauce.

KADAI CHICKEN | LAMB | GOAT | VENISON (GF/NF) 23

Cooked with chunky onion and capsicum, crushed tomatoes, fenugreek seeds and fresh coriander.

TAWA CHICKEN | LAMB | GOAT | VENISON (GF/NF) 24

Chicken cooked with ginger, garlic, yoghurt, brown onion paste and Indian spices. Smokey clove flavored.

MURGH KALI MIRCH | LAMB | GOAT | VENISON (GF/NF) 24

Chicken seasoned with black pepper and cooked in a creamy pepper and cashew nut gravy.

DO PIAZA CHICKEN | LAMB | GOAT | VENISON (GF/NF) 24

Tender pieces of meat cooked in a mildly spiced onion-based gravy with ginger, garlic and tomatoes.

CHICKEN HARA PYZ MASALA | LAMB | GOAT | VENISON (GF/NF) 24

Boneless chicken cooked with cashew, tomato-based sauce, spring onions and freshly ground spices.

CHETTINAD CHICKEN (GF) 24

A classic South Indian recipe made with a unique blend of spices along with ginger, garlic, onions and tomatoes. ***Only served in Medium or above spice level.*

INDIGO SPECIAL CHICKEN MATHI MASALA | LAMB | GOAT | VENISON (GF) 25

Chicken cooked with fenugreek leaves and chopped onion-tomato gravy.

BIRYANI CHICKEN | LAMB | GOAT | VENISON (GF/NF) 22

'dum' style rice dish. Rice infused with saffron, rose water, kewra and spices. Served with yoghurt raita.

BHUNA CHICKEN | LAMB | GOAT | VENISON (GF) (GF/NF) 22

Pieces of tender meat, onion and mushroom in a savoury garlic and fresh coriander sauce.

HOME-STYLE CHICKEN | LAMB | GOAT | VENISON (GF) (GF/DF/NF) 22

A traditional Indian curry that could be found in any Indian household. A 'no -frills' tomato and onion gravy without added cream or butter.

BALTI CHICKEN | LAMB | GOAT | VENISON (GF/NF) 22

Balti is cooked quickly, over high heat in the manner of a stir-fry, Balti sauce is based on garlic and onions, with turmeric and garam masala, among other spices.

INDIGO SPECIAL LAMB SHANK (GF/DF/NF) 30

Hawke's Bay Lamb shank marinated in onions, star anise and cardamom.

LAMB CHOP MASALA (GF/NF) 30

Grass-fed lamb chops marinated overnight with Indian spices, garlic, ginger, and black salt. Coal roasted and served with chunky masala and steamed vegetables.

DRY GOAT CURRY (GF/NF) 28

on the bone - slow cooked with dark spices in thick onion gravy. ***Can be made DF upon request

LAMB PEPPER FRY (GF) 27

Tender lamb cooked in tamarind & rich spices to create that searing Goan curry.

LAMB ROGAN JOSH | GOAT | VENISON (GF/DF/NF) 25

North Indian style Lamb curry, with home-made touch. Lamb simmered in kashmiri red chili, caramelised onion, yoghurt and coriander leaves blended in a spicy brown onion and tomato gravy.

MADRAS LAMB | GOAT | VENISON | PRAWN (GF/DF/NF) 25

Tender pieces of meat gently simmered with coconut cream, coriander and aromatic spices.

VINDALOO LAMB | GOAT | VENISON (GF/DF/NF) 25

Tender pieces of meat gently simmered in a spicy mustard and vinegar curry sauce.

RARA GOSTH (GF) | GOAT | VENISON (GF/DF/NF) 25

Lamb pieces and minced lamb cooked with onion, tomato, and Indian spices.

FISH CURRY (GF/DF/NF) 27

Fish of the Day cooked in tomato and onion gravy, flavored with spices.

FISH MALABARI | PRAWN (GF/DF/NF) 27

Fish of the Day cooked in coconut curry, flavored with green coriander, curry leaves and turmeric.

PRAWN BUTTER MASALA (GF) 27

Your choice of prawns or fish of the day cooked in an aromatic gravy flavored with ginger, garlic, onion, tomato, and mild spices.

PRAWN KORMA (GF) 27

A mild and sweet curry combining ground cashew and cream.

PRAWN BIRYANI (GF) 27

A generously portioned 'dum' style rice dish. Rice infused with saffron, rose water, kewra and spices. Tossed with vegetables and served with yoghurt raita.

KADAI PRAWN (GF,NF) 27

This mouth-watering dish is cooked with chunky onion and capsicum, crushed tomatoes, fenugreek seeds and fresh coriander, creating a fragrant and flavorful curry.



NOTE: ALL THE BREADS ARE EGG FREE

BREAD BASKET 20

A selection of four breads: Plain Naan, Garlic Naan, Mathi Parantha and Tandoori Roti. Suitable for four.

PLAIN NAAN 5

White flour Indian flat bread cooked in the charcoal tandoor and lightly buttered.

BUTTER NAAN 6

White flour flat bread sprinkled with sesame seeds and extra butter.

GARLIC NAAN 6

White flour flat bread generously topped with garlic and butter.

TANDOORI ROTI 5

Wholemeal flour Indian flat bread. Can be served vegan or buttered.

GARLIC ROTI 5

Wholemeal flour Indian flat bread topped with garlic and butter.

CHEESE NAAN 8

Naan stuffed with mozzarella, gouda and cheddar.

VEGAN CHEESE NAAN 8

Naan stuffed with vegan cheese. Can be served topped with garlic.

CHEESE GARLIC NAAN 8

Our Cheese Naan, topped with garlic and diced capsicum and sprinkled with chat masala.

SPINACH AND CHEESE NAAN 8

Naan stuffed with mozzarella, gouda and cheddar and spinach.

CHILI CHEESE NAAN 8

Our Cheese and Chili Naan, topped with garlic and diced capsicum and sprinkled with chat masala.

ROMALI ROTI 5

Handkerchief Flatbread.

LACHHA PARANTHA 6

Multi-layered wholemeal flat bread. Crisp outside and soft inside.

MATHI PARANTHA 6

Wholemeal layered flat bread sprinkled with fenugreek seasoning.

PUDINA PARANTHA 7

Wholemeal layered flat bread sprinkled with mint seasoning.

KASHMIRI NAAN 8

Also known as 'Peshawari' naan. Naan stuffed with dried fruits, nuts and coconut.

KEEMA NAAN 10

Naan stuffed with spiced minced lamb and sprinkled with garlic.

KEEMA GARLIC NAAN 10

Naan stuffed with spiced minced lamb, cheese and sprinkled with garlic.

INDIGO SPECIAL CHICKEN CHEESE GARLIC NAAN 10

Naan Stuffed with chicken, cheese and sprinkled with garlic.

accompaniments

POPPADOM 2

INDIGO PICKLE TRAY 4

A selection of spicy mixed pickle, mango chutney and onion salad.

BOONDI RAITA 5

House-made sweetened yoghurt mixed with spice flour balls.

MIXED RAITA 5

House-made sweetened yoghurt mixed with cucumber, tomato, and roasted cumin.

PLAIN YOGHURT 4

House-made fresh yoghurt, no added salt or sugar.

TAMARIND CHUTNEY 3

Tamarind boiled and blitzed to create a sweet and tangy sauce.

MINT CHUTNEY 3

Refreshing mint and herbs blitzed with fresh house-made yoghurt.

INDIGO SALAD 10

Thickly sliced carrot, tomato, cucumber, and onion, served with a wedge of lemon.

ONION SALAD 10

Rings of fresh red onion, sprinkled with chat masala and served with a wedge of lemon.

KECHUMBER SALAD 10

Diced tomatoes, onions, cucumber, and fresh lettuce salad served with a splash of fresh lemon juice.

PLAIN RICE 5

Steamed basmati rice.

JEERA RICE 7

Basmati rice cooked with cumin seeds.

GREEN PEAS PULAO 10

Basmati rice tossed through butter with green peas and cumin seeds.

desserts

GULAB JAMUN 8

Three Almond Sweet dumplings served warm and bathed in a green cardamom syrup.

MANGO KULFI 8

A flavoursome Indian Ice Cream with mango.

KASER PISTA KULFI (GF) 10

Ice Cream flavoured with saffron and pistachio.

COCONUT KULFI (GF) 8

Ice Cream flavoured with coconut.

KESAR PHIRNI 10

Kesar (saffron) Phirni is a simple dish, provides rich, creamy, silky smooth pudding.

GULKAND PHIRNI 10

Rich, creamy, silky smooth pudding with sweet preserve of rose petals.