

indigo

MENU

INDIGO THALI

BANQUETS

(priced per person, minimum two people per thali)
Please ask for our Thali Menu

The Cardamom Thali

\$50 per person

The Coriander Thali

\$40 per person

The Cumin Thali

\$35 per person

The Fenugreek Thali

\$30 per person

The Mint Thali

\$25 per person

Vegan

Please ask if you would like to see our separate Vegan Menu

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THE INDIGO SPECIALS

ENTRÉE

Amritsari Fish 18

Fresh local fish fillets dredged in chickpea flour, coriander seeds and fresh red chilli. Pan fried then served with home-made Tartare Sauce

Lasooni Prawns 17

Prawn cutlets marinated in Indian spices, coated and deep fried in a crispy garlic and cumin batter. Served with a sweet & spicy tomato dipping sauce

Machli Tikka Entrée 20

Fresh filet of salmon marinated with Indian mustard and local honey. Clove smoked within the charcoal tandoor then served with a tangy salad and mint chutney

Chicken 65 12

Spicy pieces of fresh boneless chicken spiced with red chilli, ginger and garlic

Salt and Pepper Chicken 12

An Indo-Chinese dish consisting of moist morsels of mildly spiced chicken, flash fried with onions and garlic and tossed in a light sauce

Stuffed Mushrooms 14

Fresh local mushrooms stuffed with home-made Indian Cottage Cheese and mild spices. Enrobed with the Chef's special batter and flash fried

Spicy Lamb Chops(4) 26

Hawkes Bay Lamb chops marinated overnight with Indian spices, garlic, ginger and chilli. Roasted in the Tandoor, served with mint chutney

Spicy Lamb Chops(2) 15

Hawkes Bay Lamb chops marinated overnight with Indian spices, garlic, ginger and chilli. Roasted in the Tandoor, served with fresh mint chutney

Mixed Chicken Platter for Two 21

A combination of five marinated chicken pieces

Murgh Malai Tikka, Chicken Tikka, Murgh Hariyali kebab, Lasooni Tikka, Kastoori Kebab. Served on a hot plate

Pepper and Garlic Scallop 16

Scallops pan fried with pepper, garlic and Indian spices

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THE INDIGO SPECIALS

MAIN

Lamb Nhari 36

The hind shank of Hawkes' Bay lamb marinated in cumin, star anise, cardamom and coriander then cooked for 5 hours over a slow tandoor flame. Finished with home-made saffron yoghurt and garnished with fried mint leaves

Beef Short Ribs 35

Wakanui Blue aged beef short rib, slow cooked for 8 hours with rare black cumin, Kashmiri chilli, garlic and local onions. Served with crispy seasoned potatoes

Chefs Special Duck 30

Two legs of duck marinated for 24 hours then poached in their own juices. Served with tossed seasonal vegetables and a light spiced gravy

Samundari Takatak 28

Fresh local fish, prawns and scallops cooked with onions, tomatoes, garlic, ginger and fresh coriander

Machli Tikka Main 32

Fresh fillets of salmon marinated with Indian mustard and local honey. Clove smoked within the charcoal tandoor then served with fresh coconut rice, a tangy salad and mint chutney

Paneer Makhani Biryani 24

Fried cubes of fresh home-made paneer doused in a creamy tomato gravy, layered with rice and fragrant Indian spices then cooked 'dum style'

Tandoori Crayfish (1 day's notice required) POA

Fresh whole New Zealand crayfish marinated with the chef's special spices, cooked in a charcoal clay oven and served with fresh mint chutney

Spicy Lamb Chop Masala 32

Hawkes Bay Lamb chops marinated overnight with Indian spices, garlic, ginger and chilli. Roasted in the Tandoor, served with Chief's special masala, Bombay Aloo and fresh steamed vegetables



ENTRÉE

Tandoori Jhinga* 14

Marinated Prawns skewered and grilled in the Tandoor

Tandoori Prawns* 16

Tiger Prawns marinated with fresh mint, coriander, carom seed, yoghurt, fresh green chilli then cooked in the Tandoor

Chicken Tandoori (whole)* 22

A whole tender chicken marinated in fresh herbs and spices then skewered and cooked in the Tandoor. Served sprinkled with Kebab Masala

Chicken Tandoori (half)* 12

A half tender chicken marinated in fresh herbs and spices then skewered and cooked in the Tandoor. Served sprinkled with Kebab Masala

Fish Tikka Achari* 18

Delicious cubes of fresh fish marinated overnight then roasted in the Tandoor

Chicken Tikka* 13

Tender pieces of marinated chicken grilled in the Tandoor

Murgh Malai Tikka* 14

Creamy boneless chicken grilled in the Tandoor with green chilli and coriander

Murgh Hariyali Kebab* 14

Chicken pieces marinated with fresh coriander, lemon juice and roasted cumin, cooked in the Tandoor

Lasooni Tikka* 14

Chicken pieces marinated with fresh garlic and tandoori spices, cooked in a charcoal Tandoor

Kastoori Kebab* 14

Succulent pieces of marinated boneless chicken spiced with freshly pounded black peppercorns

Tandoori Chicken Wings (Lollipop style)* 14

Chicken wings turned 'inside out', marinated and cooked in the Tandoor

Chicken Drum Sticks* 12

Stuffed drum sticks marinated in springs of fresh mint roasted in the Tandoor

Chicken Manchurian 12

Fresh minced chicken and spices formed into dumplings, crisped and served with a tangy sauce

*served with Indigo Mint Chutney



Seekh Kebab * 14

Minced lamb mixed with garlic, ginger and aromatic spices. Skewered and grilled in the Tandoor

Chicken Seekh Kebab * 14

Chicken minced with fresh coriander, ginger, cheese and aromatic spices. skewered and grilled in the Tandoor

Roti pe Boti * 15

Tender pieces of marinated lamb cooked to perfection from the Tandoor. Served wrapped in a roti

Mixed Tandoori Platter for Two * 26

An assortment of appetising lamb and chicken kebabs all enhanced the aroma of the Tandoor, served on a hot plate

Indigo Kebabs for Two * 18

Your choice of one of the following served to your table in a mini Tandoor

Mixed Meat Kebab

Boti Kebab/Chicken Tikka/ Seekh Kebab

Mixed Chicken Kebab

Chicken Tikka/Murgh Malai Tikka/Lasooni Tikka

Tiger Prawn Kebab

Chicken Tikka Kebab

Kastori Kebab

Lasooni Tikka Kebeb

Murgh Malai Tikka Kebab

Boti Kebab

Murgh Hariyali Kebab



VEGETARIAN ENTRÉE

Roasted Tomato and Coriander Soup 9

Tandoor roasted fresh tomatoes cooked with coriander leaf

Salt and Pepper Mushroom 10

An Indo-Chinese dish consisting of fresh Te Mata mushrooms, flash fried with onions and garlic and tossed in a light sauce

Vegetarian Sizzler 12

Fresh seasonal vegetables Tandoori style spiced to perfection and served on a very hot sizzle plate

Vegetable Manchurian 12

An Indo-Chinese exotic dish made of steamed vegetables formed into dumplings, crisped and cooked in a tangy sauce

Vegetable Samosa 8

Two cumin spiced home-made pastry stuffed with spiced potato and green peas.
Served with tamarind chutney

Onion Bhajis 7

Slices of fresh onion dipped in spiced chick pea flour and crisped a golden brown and served with tamarind chutney

Onion Pakora 8

Fresh onion mixed with chickpea flour, blend of spices and deep fried. Served Dumpling/fritter style with tamarind chutney

Chilli Paneer 12

An Indo-Chinese dish made with Indian style cottage cheese, with a combination of fresh capsicum, onion, garlic and spices. Can be served dry style or in a gravy

Chilli Mushroom 10

An Indo-Chinese dish made with fresh Te Mata mushrooms, with a combination of fresh capsicum, onion, garlic and spices. Can be served dry style or in a gravy

Salt and Pepper Paneer 12

An Indo-Chinese dish consisting of Indian style cottage cheese flash fried with onions and garlic and tossed in a light sauce

Vegetable Pakora 7

Fresh seasonal vegetables dipped in spiced chickpea flour and crisped to a golden brown. Served with tamarind chutney

Samosa Chat 12

Two vegetable Samosa served with chick peas, sweet yoghurt, tamarind and onion

Paneer Shaslik Kebab for Two* 16

Combination of paneer, peppers and onions with home-made spices
Served to your table in a mini Tandoor

*served with Indigo Mint Chutney



MAIN COURSES

All Mains served with steamed Basmati Rice
All Goat dishes charged at \$2 extra

Chicken Tandoori 25

A whole tender chicken marinated in fresh herbs and spices then skewered and cooked in the Tandoor. Served sprinkled with Kebab Masala

Chicken Pasandey 27

Succulent breast of chicken stuffed with minced chicken and nuts gently simmered in a creamy sauce with ground cashews and cardamom

Tikka Masala Chicken/Beef/Lamb/Goat 20

Tender morsels of meat of your choice cooked in a creamy combination of tomato capsicum and spices

Murgh Kali Mirch 22

Succulent pieces of chicken flavoured with black pepper and then cooked in a cashew nut gravy

Murgh Daniwal 23

Succulent pieces of boneless chicken cooked in a blend of yoghurt and fresh coriander

Butter Chicken/Lamb 21

An elegant dish of tender chicken or lamb simmered with tomatoes, cream, butter and cashews

Saag Chicken/Lamb/Beef/Goat 21

Succulent pieces of the meat cooked in a delicately spiced creamy spinach sauce

Madras Beef/ Lamb/ Chicken/Goat 21

Tender pieces of meat gently simmered with fresh coconut, coriander, tamarind fresh herbs and aromatic spices

Vindaloo Beef/ Lamb/ Chicken/Goat 21

Tender piece of meat cooked in a mustard and vinegar curry sauce
Just the dish for devoted fans of spicy food

Kashmiri Gustaba 27

Fresh minced lamb combined with herbs and spices cooked in a flavourful sauce of yoghurt and saffron

Biryani Beef/ Lamb/ Chicken/Goat 25

Pieces of meat cooked 'Dum style' with basmati rice
Flavoured with saffron and kewra

Malabar Fish or Prawn Curry 28

Succulent prawns or cubes of fresh fish simmered gently in fresh coconut, curry leaves and tomatoes

Jhinga Lasooni 26

Delicious prawns marinated in lemon, garlic and carom served in a fragrant thick gravy

Fresh Fish or Prawn Curry 26

Cooked to perfection in an aromatic gravy of mustard seeds, curry leaves, fresh coconut and Indian Spices



Rogan Josh Lamb/Goat 23

Tender pieces of meat cooked with onions, garlic and ginger gently simmered with selected spices

Jhalfreze Chicken/Lamb/Goat/Beef 21

Jhalfreze is one of the supreme dishes: "Jhal" is hot and "freze" is stir fried.

Cooked with capsicum, tomatoes, onions and spices

Dalcha Gosht 23

Dalcha is a famous curry in Hyderabad which is the combination of lamb and channa dal

Korma Chicken/Lamb/Goat 23

Tender pieces of meat, cooked in a mild, rich cashew nut and cream gravy

Kadai Chicken/Lamb/Goat/Beef 24

This mouth -watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. This dish has a rich gravy

Mango Chicken 22

Chicken cooked in the charcoal tandoor and finished in our mouth-watering, fragrant mango sauce.

Chilli Chicken 24

An Indo-Chinese fried chicken dish finished with a combination of fresh capsicum, onion, garlic and Chinese spices. Can be served dry or in a gravy

Do Piazza Chicken/Beef/Lamb/Goat 23

Fresh tender morsels of your choice of meat cooked within a spiced onion based gravy with ginger, garlic and tomatoes

Tawa Chicken/Beef/Lamb/Goat 25

Slow cooked meat, cooked with fresh capsicum, tomatoes, onion, coriander and chopped ginger. This is a semi-dry dish, very popular in North India

Nilgiri Korma Lamb/Goat/Chicken/Prawn 25

Your choice of meat cooked with fresh mint, curry leaf, coriander

fresh coconut, onion, tomato, garlic, ginger and red chilli

Bhuna Chicken/Beef/Lamb/Goat 23

Fresh tender morsels of meat, cooked with ginger, garlic, fresh coriander, capsicum, onion and spices

Home-Style Chicken/Beef/Lamb/Goat 22

A low fat Indian home style curry. Tender pieces of your chosen meat simmered gently in a flavourful gravy without added cream or ghee

Phall Lamb/Goat/Chicken/Beef 25

This dish has a reputation in the UK of being the hottest of Ruby Murrays! (curries)



VEGETARIAN MAINS

All Mains served with steamed Basmati Rice

Dhingri Dolma 20

Local mushrooms cooked with fresh Indian style cottage cheese, tomatoes and coriander leaves

Kadai Paneer 22

Cubes of fresh Indian cottage cheese and seasonal vegetables tossed with sauted onion, tomato, capsicum, ginger and coriander

Palak Paneer 22

Fresh Indian style cottage cheese cooked with a creamy spinach gravy

Aloo Gobhi Masala 18

Fresh cauliflower and potato tossed with tomato, ginger and green chilli served in a dry onion gravy

Hing Dhaniya Ke Spicy Potato 18

Potatoes cooked in asafoetida, fresh coriander and mint

Dhal Tadka 19

Split lentils cooked with onions and tomatoes then tempered with cumin seeds and garlic

Chana Pindi 19

Chick peas are simmered until tender in aromatic tomato onion gravy

Dal Bukhara 23

Harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight and finished with cream. Served with a dollop of unsalted butter

Subzi Biryani 24

An aromatic combination of seasonal fresh vegetables and basmati rice flavoured with saffron and kewra

Paneer Tawa 23

Slow cooked homemade cheese cooked with fresh capsicum, tomatoes, onion coriander and chopped ginger. This is a semi-dry dish very popular in Northern India

Chilli Paneer 22

An Indo-Chinese dish made with Indian style cottage cheese, with a combination of fresh capsicum, onion, garlic and spices. Can be served dry style or in a gravy

Chilli Mushroom 22

An Indo-Chinese dish made with fresh Te Mata mushrooms, with a combination of fresh capsicum, onion, garlic and spices. Can be served dry style or in a gravy

Malai Kofta 23

Home- made Indian cheese dumplings cooked within a cardamom and saffron flavoured tomato and cashew gravy

Mattar Paneer 22

Home- made Indian cheese and green peas simmered within a spiced tomato and onion gravy



Vegetable Kadai 20

A selection of fresh vegetables tempered with garlic, coriander and fenugreek seeds simmered with a fresh onion, coriander and tomato gravy

Vegetable Jhalfreze 20

A selection of fresh vegetables cooked within a spiced and tangy tomato and onion gravy

Aloo Palak 21

Fresh local potatoes cooked within a spiced spinach gravy with a touch of cream

Paneer Makhani 22

Home-made Indian cheese bathed in a tomato, cashew cream and spiced gravy

Shahi Paneer 22

Home-made cheese cooked with cream, tomatoes and crushed almonds

Mushroom Masala 22

Te Mata mushrooms and green peas cooked in a vegetable gravy with garlic

Mushroom Do Piazza 22

Te Mata mushrooms and green peas cooked in a vegetable gravy with garlic

Vegetable Manchurian 22

An Indo Chinese exotic dish made of steamed vegetables formed into dumplings, crisped and cooked in a tangy sauce. Served in a light gravy

RICE

Steamed Basmati rice is served with all main courses

Plain

Steamed Basmati rice 5

Coconut Rice 8

Basmati rice cooked with fresh coconut

Jeera 7

Basmati rice cooked with cumin seeds

Kashmiri 10

Basmati rice mixed with cashews, almonds, sultanas and coconut

Mixed Vegetable Pulao 10

Basmati rice cooked with fresh seasonal vegetables and spices



BREADS

Plain Naan 4

Indian flat bread cooked in the charcoal Tandoor and lightly buttered

- Butter naan** - extra butter with sesame seed 4.50
Garlic naan - added chopped garlic and sesame seed 4.50

Lachha paratha 5

Multilayered bread crisp outside and soft inside

Methi Paratha 5

Wholemeal bread with fenugreek leaf

Allo kulcha 5.50

With a filling of potatoes

Roomali Roti 5

An extremely thin flat bread, a very traditional street food in the Hyderabad state of central South India

- Chilli cheese garlic naan** 7
Cheese and garlic naan 6.50

Kashmiri naan 7

Naan filled with dried fruits and coconut

Keema naan 7.50

Spicy minced lamb filled naan

Chicken Keema naan 7.50

Spicy minced chicken filled naan

Tandoori Roti 4

Wholemeal Indian flat bread

Garlic Roti 4.50

Bread Basket 15

Laccha Parantha, Garlic Naan, Roti, Butter Naan

Stuffed Bread Basket 20

Kashmiri Naan, Cheese Naan, Allo Paratha, Paneer Kulcha



ACCOMPANIMENTS

Poppadom 2

Serving of four

Raita 3

Home-made yoghurt mixed with cucumber, capsicum and spices

Mixed Chutney 4

A tasty combination of mint, mango and tamarind

Kechumber 4

Diced tomatoes, onions, cucumbers, coriander served with a splash of fresh lemon juice and spices

Chopped Fresh Chilli 3

Small bowl of freshly chopped chilli

Chilli Paste 3

Small bowl of fresh chilli paste

Indigo Pickle Tray 6

A selection of lime, mango and mixed vegetable pickles served with a fresh onion salad and poppadoms

Indigo Salad 6

Carrot, onion, cucumber and tomato

Onion Salad 5

French Fries 5

Side Dishes 8

A small side portion each

Aloo Gobhi

Dhal Tadka

Chana Pindi

Bombay Aloo

Palak Paneer

Butter Sauce

Madras Sauce

Vindaloo Sauce