

**ENTREES**



## VEGETARIAN

### vegetable samosa 8

crispy cumin spiced homemade pastry stuffed with spiced potato, green peas and toasted cashew nuts. two per portion. served with tamarind chutney

### pakoras (gf) 7

fresh vegetables dipped in a spiced chickpea batter. served with mint chutney

### onion bhajis (gf) 8

slices of fresh onion dipped in spiced chickpea flour and crisped to a golden brown

### onion pakoras (gf) 8

marinated fresh onion formed into balls, flash fried and served with tamarind chutney

### vegetable manchurian (df/nf) 12

an exotic indo chinese dish of seasonal steamed vegetables formed into dumplings, crisped and cooked in a sticky sweet and spicy sauce

### spring rolls (2 piece) 8

seasonal mixed vegetables sautéed in an invigorating blend of Asian spices. Wrapped in thin pastry then crisped until golden. Served with Indo-Asian sticky sauce

### samosa chaat 10

smashed" vegetable samosa generously layered with, yoghurt, tamarind, mint chutney and onion

## MEAT

### Chicken Tikka (gf)

2 pieces 10 | 3 pieces 15

succulent pieces of fresh chicken marinated in a traditional spicy yoghurt. cooked over charcoal in a traditional tandoor

### Lasooni Tikka (gf)

2 pieces 10 | 3 pieces 15

chicken pieces marinated with fresh garlic and spices, cooked in a charcoal tandoor, served with mint chutney

### afghani chicken tikka (gf)

2 pieces 10 | 3 pieces 15

afghani style tandoori chicken is a moist, juicy and tender roasted chicken marinated with yoghurt, kasoori methi and indian spices. Served with a mint chutney

### jaituni murgh tikka (olive chicken) (gf)

2 pieces 10 | 3 pieces 15

chicken seasoned with green olive paste, virgin olive oil, white pepper and marinated in a cream cashew nut yoghurt

### kastoori kebab (gf)

2 pieces 10 | 3 pieces 15

succulent pieces of marinated boneless chicken spiced with freshly cracked black peppercorns

### mixed chicken platter for two (gf) 22

A combination of five marinated chicken pieces afghani chicken tikka, chicken tikka, jaituni murgh tikka, lasooni tikka, kastoori kebab, served with mint chutney.

### tandoori platter for two 24

chicken tikka, malai tikka, drum stick, seekh kebab, kastoori kebab and lamb chop

### tandoori drum sticks (gf) 10

two fresh chicken drumsticks marinated with indian herbs and spices. cooked in the tandoor and served with mint chutney

### chicken seekh kebab (gf) 12

herbed fresh minced chicken coated in roasted red and green capsicum and garam masala. skewered and slow roasted in the tandoor

### chicken 65 14

crispy Indian style fried chicken, coated in a special blend of herbs and spices, tossed with fried garlic, diced onion and peppers

### tandoori chicken (half) (gf) 15

marinated chicken with fresh herbs and spices skewered and cooked in the tandoor. served with mint chutney

### tandoori chicken (whole) (gf) 25

marinated chicken with fresh herbs and spices, skewered and cooked in the tandoor. served with mint chutney

### spicy lamb chops - an indigo speciality (gf)

2 chops for 16 | 4 chops for 26

Fresh local lamb chops marinated in a rich ginger and garlic paste, rubbed with chilli and coriander then slow roasted over hot charcoal

### lamb seekh kebab (gf) 12

Tender lamb mince, mixed with ginger and garlic paste, chilli and coriander spices with jeera. skewered and grilled in clay oven. served with mint chutney

## SEAFOOD

### fish tikka achari (gf)

2 pieces 14 | 3 pieces 18

delicious fillets of fresh local fish marinated in achari sauce and cooked in the tandoor

### tandoori jhinga (gf) 16

tiger prawns marinated in our classic yoghurt and mild Kashmiri chilli coating

### jumbo prawns (gf) 16

prawns coated in a creamy coriander marinade, cooked over coals in the tandoor. served with mint chutney

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## INDIGO SPECIALITY FILLED BREADS

Delicious filling of your choice  
wrapped in a fresh handmade naan

### 1. choose your naan

plain naan  
garlic naan add 1  
cheese naan add 3

### 2. choose a filling

chicken tikka 12  
mango chicken 12  
madras - chicken / beef / lamb / prawn 12  
butter - chicken / lamb / prawn / paneer 12  
tikka masala - chicken / lamb / beef / paneer 12  
korma - chicken / lamb / beef / prawn 12  
vindaloo - chicken / lamb / beef / prawn 12  
saag - chicken / lamb / beef / paneer / aloo 12

### vegetarian options

aloo gobi 10  
shah paneer 10  
chana pindi 10  
butter paneer 10

### 3. choose a heat level

mild  
medium  
medium hot  
hot  
indian hot

## INDIAN SPECIALITY FILLED BREADS



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**MAINS**

**steamed long grain Basmati Rice is served  
with all Main Courses**

Please note additional \$3 for Goat or Venison

**butter chicken (gf)**

*chicken/lamb 19*

an elegant dish of tikka chicken breast simmered with tomatoes, cream, butter and a cashew nut gravy

**mango chicken (gf) 19**

chicken breast simmered with Indian spices and finished in our mouth-watering, fragrant mango sauce

**murgh kali mirch (gf) 20**

Freshly ground black pepper flavoured yoghurt marinated chicken pieces cooked in a blended cashew nut gravy

**murgh tandoori (gf) 26**

A whole fresh chicken portioned and marinated in fresh herbs and spices then skewered and roasted within the tandoor. served with fresh squeezed lemon, mint chutney and a dusting of chaat masala

**vindaloo**

*beef/chicken/lamb/goat/venison 20*

tender pieces of your choice of meat cooked in a mustard and vinegar gravy. made in the traditional goan style.

**kadai (gf)**

*chicken/lamb/beef/goat 21*

this mouth-watering dish is cooked with crushed tomatoes, onions, capsicum, cream and fresh coriander to produce a thick rich gravy

**bhuna (gf)**

*chicken/lamb/beef/goat 20*

your choice of meat cooked with ginger, garlic, fresh coriander, mushroom, onions and spices

**madras (gf)**

*beef/chicken/lamb/goat 20*

originated in the south of india now known as chennai. cooked with fresh coconut, coriander, fresh herbs and aromatic spices

**korma (gf)**

*chicken/lamb/beef/goat 20*

traditionally a mild dish cooked in a creamy sauce of cashew nut paste, cream, saffron and spices

**saagwala (gf)**

*beef/chicken/lamb/goat 20*

an abundance of pureed spinach, cooked with garlic, ginger and aromatic spices

**tikka masala (gf)**

*chicken /lamb/beef/goat 20*

an internationally renowned dish popularised by the british. cooked in a thick capsicum and onion gravy

**butter masala (gf)**

*chicken/ lamb/beef/goat 20*

delicate pieces of your chosen meat served in spices and yogurt, cooked in a charcoal tandoor and served in a creamy tomato masala gravy

**jhalfreeze (gf)**

*beef/chicken/lamb/goat 20*

a supreme dish 'jhal' is hot and 'freeze' is stir fried. cooked with capsicum, tomatoes, onions and spices

**rogan josh (gf)**

*chicken/beef/lamb/goat/venison 21*

your choice of meat cooked within a gravy flavoured with garlic, ginger, cloves, bay leaves and cardamom

**dopiaza (gf)**

*beef/chicken/lamb/goat/venison 21*

meaning 'two onions' is a middle eastern dish from afghan cuisine. prepared with a large amount of onions, both cooked in the spices and gravy then again as the garnish hence 2 onions

**biryani (gf)**

*beef/chicken/lamb/goat/venison 22*

'spicy rice' dish, basmati rice infused with fresh spices, meat and vegetables garnished with fresh coriander. served with a flavoursome browned onion gravy

**home style (gf)**

*beef/chicken/lamb/goat/venison 20*

traditionally, a lighter option of curry made without ghee or cream and accentuates the flavour of fresh meat, vegetables and carefully blended spices

**honey garlic chicken (gf/df) 22**

a fresh take on a classic Asian dish. Crispy sweet chicken with toasted sesame seeds and spring onion.

**chicken fried rice (gf/nf) 22**

made with long grain basmati rice and seasonal vegetables

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# SEAFOOD MAINS

## **east india curry (gf)**

*fish/prawn 25*

a popular east indian fish dish cooked with ginger, garlic, onions, tomatoes and freshly ground spices

## **fish curry (gf) 25**

fresh pieces of fish cooked with onion, tomato, mustard seeds, curry leaf, fresh coriander and Indian spices

## **jhalfreeze (gf)**

*fish / prawn 22*

jhalfreeze is one of the supreme dishes 'jhal' is hot and 'freeze' is stir fried, cooked with capsicum, tomatoes, onions and spices

## **butter prawn (gf)**

*fish / prawn 22*

Prawns simmered with tomatoes, cream, butter and cashew paste to create this sweet crowd favourite

## **biryani prawn (gf) 24**

spicy rice' dish, basmati rice infused with fresh spices, prawns and vegetables garnished with fresh coriander.

## **prawn korma (gf) 22**

a mild and sweet curry combining ground cashew and cream

## **prawn fried rice (gf) 22**

made with long grain basmati rice and seasonal vegetables

## **prawn vindaloo (gf/nf/df) 22**

prawns cooked in a spicy mustard and vinegar curry sauce

## **chilli prawn (df/nf/) 22**

fried prawns cooked in a tangy indo-asian spiced sauce with pieces of capsicum and onion.

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**aloo gobi masala (gf) 18**

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

**aloo saag (gf) 16**

fresh potatoes cooked with creamy spinach and spices

**subzi jiapuri (gf) 20**

finely chopped seasonal vegetables cooked with garlic and ginger

**aloo bukhara malai kofta (gf) 20**

potato and cheese koftas with a creamy cashew nut and tomato gravy stuffed with pitted prunes.

**mattar paneer/mushroom (gf) 20**

green peas and homemade paneer cheese or mushroom cooked with tomatoes, spices and herbs

**palak paneer (gf) 20**

homemade indian cottage cheese cooked with a spicy creamy spinach gravy

**shahi paneer (gf) 20**

paneer made onsite cooked with a thick gravy of cream, tomatoes and crushed almonds

**paneer shimla mirch (gf) 20**

paneer cooked in a flavoursome gravy of capsicum, onions, tomatoes and spices

**daal makhani (gf) 18**

black lentils and kidney beans cooked with unsalted butter, cream, tomatoes and spices

**tarka dhaal (gf) 16**

yellow split lentils simmered within an onion, cumin, ginger, garlic, tomatoes and turmeric gravy

**aloo lasooni (gf) 16**

diced fresh potatoes cooked with garlic and spices. this is a dry dish

**vegetable/paneer korma (gf) 19**

mixed seasonal vegetables cooked in a delicious creamy cashew nut gravy

**chana pindi (gf) 16**

tender chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly blended spices and amchur, giving the dish unique north india flavours

**paneer/vegetable kadai (gf) 19**

a selection of local fresh vegetables tempered with garlic, coriander and tomato gravy

**vegetable/paneer jalfrezi (gf) 19**

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

**butter paneer/vegetable (gf) 19**

homemade indian cheese bathed in a tomato, cashew cream and spiced gravy

**vegetable manchurian (nf) 18**

an indo-chinese exotic dish made of steamed vegetables formed into dumplings, crisped and cooked in a tangy sauce, served in a light gravy

**dhal bukhara (gf) 19**

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

**vegetable fried rice (gf) 18**

made with long grain Basmati Rice and seasonal vegetables

**chilli paneer/ mushroom (nf) 19**

fried diced mushroom or paneer cooked in a tangy Indo-Asian spiced sauce with pieces of capsicum and onion

**vegetable/paneer biryani (gf) 22**

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

**mushroom masala (df) 20**

button mushrooms simmered with tomatoes, onions, ginger and garlic in a lightly spiced masala

**VEGETARIAN  
MAINS**

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# VEGAN

## ENTREE

### onion bhajis (gf) 7

slices of fresh onion dipped in spiced chickpea flour and crisped a golden brown and served with tamarind chutney

### vegetable pakora (gf) 7

fresh seasonal vegetables dipped in spiced chickpea flour and crisped golden brown and served with tamarind chutney

### vegetable samosa (gf) 8

cumin spiced home made pastry stuffed with spiced potato and green peas. served with tamarind chutney

### vegetable manchurian 12

an exotic indo chinese dish of seasonal steamed vegetables formed into dumplings, crisped and cooked in a sticky sweet and spicy sauce

## MAIN COURSES

*steamed basmati rice is served with all main courses*

### mushroom tawa (gf) 23

a combination of traditional spices with local te mata mushrooms, tomatoes and onion with a sprinkle of coriander

### jeera aloo (gf, nf) 16

jeera aloo is a very simple dry dish prepared with potatoes seasoned with cumin seeds

### vegetable manchurian (gf,nf) 18

an indo chinese exotic dish made of steamed vegetables formed into dumplings, crisped and cooked in a tangy sauce

### vegetable jalfrezi (gf,nf) 19

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

### vegetable kadai (gf,nf) 19

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

### soya bean ke subzi (gf,nf) 22

puffed soya beans cooked in spicy onion tomato masala with fresh seasonal vegetables

### aloo lasoni 16

diced potatoes cooked with garlic and spices, this is a dry dish

### aloo saag (gf,nf) 16

potatoes cooked with spinach and spices

### dhal tadka (gf,nf) 16

yellow split lentils cooked with onion cumin seeds, ginger, garlic, tomatoes and turmeric

### mutter mushroom (gf) 20

green peas and local mushrooms cooked to a perfect gravy

### chana masala (gf,nf) 20

a popular vegetarian dish throughout northern india. chickpeas and tomatoes are simmered with a mixture of fried garlic, ginger, onion, and chillies seasoned with traditional indian spices

## BREADS

### tandoori roti 3

### garlic roti 4

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**plain naan (nf) 3**

handmade leavened bread baked in the tandoor

**butter naan (nf) 4**

handmade indian bread dusted with toasted sesame seeds and lashings of melted butter

**garlic naan (nf) 4**

handmade indian bread sprinkled with roasted garlic

**keema naan (nf) 7**

handmade indian bread with a stuffing of spiced lamb mince

**cheese naan (nf) 6**

handmade indian bread stuffed with grated cheddar, mozzarella and aged gouda

**cheese and garlic naan (nf) 6**

handmade indian bread stuffed with mozzarella cheese and sprinkled with toasted garlic

**chilli, cheese and garlic naan (nf) 7**

handmade indian bread stuffed with mozzarella cheese and topped with a layer of roasted garlic, green and red capsicum

**cheese and onion naan (nf) 7**

handmade indian bread filled with stringy mozzarella and spiced onion

**onion kulcha (nf) 6**

handmade indian bread with a stuffing of onions and spices

**paneer kulcha (nf) 6**

handmade indian bread stuffed with herbed paneer and spices

**kashmiri naan 7**

handmade indian bread stuffed with sultanas, toasted coconut and cashew nuts

**vegetable kulcha (nf) 6**

handmade indian bread stuffed with freshly roasted seasoned vegetables

**tandoori roti (nf) 3**

handmade indian wholemeal flat bread baked in the tandoor

**lacha paratha (nf) 5**

crispy handmade indian wholemeal bread with lashings of nz butter

**aloo paratha (nf) 5**

handmade indian wholemeal bread stuffed with herbed potatoes and spices

**aloo kulcha (nf) 5**

handmade indian bread with a filling of spiced potatoes

**spinach and cheese naan (nf) 7**

naan stuffed with mozzarella, gouda and cheddar and spinach

**mushroom naan (nf) 7**

naan stuffed with fresh mushrooms



# BREADS

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**EXTRAS**



**poppadum (four pieces) (gf) (v) 3**

**raita (gf) (v) 3**

indigo's own yoghurt mixed with cucumber and tomato

**mint chutney (gf) (v) 3**

indigo's own yoghurt mixed with mint, cumin and spices

**kechumber (gf) (v) 5**

diced red onions, tomatoes, cucumber, coriander with a touch of lemon juice

**fresh chilli paste (gf) (v) 4**

made with fresh local orcona chillies

**mixed pickle (gf) (v) 3**

**mango chutney (gf) (v) 3**

**tamarind (gf) (v) 3**

**red onion salad (gf) (v) 4**

fresh local onions sliced then lightly coated with a squeeze of fresh lemon juice, chilli oil and chaat masala

**french fries 5**

**RICE**

**long grain basmati rice (gf, nf,df) 3**

plain, steamed basmati rice

**jeera rice (df) 7**

long grain basmati rice tossed with roasted cumin seeds

**kashmiri pilau (df) 10**

long grain basmati rice tossed with cashews nuts, almonds, sultanas and toasted coconut

**vegetable biryani (df) 18**

long grain basmati rice cooked with mixed seasonal vegetables, infused with freshly ground spices and garnished with coriander

**peas pilau (df,nf) 8**

long grain basmati rice cooked with garden green peas, onions and spice

**mixed vegetable pilau (df,nf) 8**

long grain basmati rice cooked with fresh seasonal vegetables and spices

**saffron rice (df) 10**

long grain royal basmati rice steamed with delicate saffron and garnished with finely chopped parsley

**coconut rice (df) 8**

long grain basmati rice combined with hand grated fresh coconut and aromatic whole mustard seeds

**cauliflower rice (df,nf) 10**

cauliflower chopped up really tiny and then sauteed on the stove. It's a great replacement for rice if you are going low carb!

**SIDE DISHES 8**

**bombay aloo**

sautéed potatoes seasoned with cumin seeds and garlic

**butter sauce**

sweet creamy tomato and cashew sauce

**korma sauce**

sweet creamy cashew sauce

**vindaloo sauce**

spicy mustard and vinegar sauce

**madras sauce**

coconut cream and coriander sauce

**CHILDRENS' MENU**

all kids indian dishes

served with steamed basmati rice

mild butter chicken 10

mild chicken korma 10

mild chicken tikka masala 10

mild butter paneer 10

mild lamb saagwala 10

chicken nuggets and french fries 8

chicken burger and french fries 8

beef burger and french fries 8

kids naan 2

kids kashmiri naan 4

kids cheese naan 4

**DESSERT**

**gulab jamun 5**

3 condensed milk dumplings deep fried and served soaked in a sugar syrup

**kulfi (nf) 6**

handmade indian ice-cream in a variety of unique flavours:

mango

saffron

**chocolate naan (nf) 7**

naan stuffed with belgium chocolate

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# DRINKS

## **SOFT DRINKS**

### **300ML 3 (per can)**

Coca Cola  
Coca Cola No Sugar  
Sprite  
Sprite Zero  
Pepsi Max  
Fanta  
L&P

## **FLAVOURED MILK**

### **250ml 3 (each)**

Chocolate  
Strawberry

## **FEVER TREE PREMIUM MIXERS**

### **200ml 4 (per bottle)**

Ginger Beer  
Ginger Ale  
Original Tonic  
Lemonade

## **HAWKE'S BAY INDEPENDENT BREWERIES**

### **Ginger Beer 330ml**

6 (per bottle)

## **INDIGO LASSI 6**

mango  
sweet  
salted  
butter milk  
masala - infused with garam masala

## **HOT DRINKS**

chai masala 4  
hot chocolate 4  
supreme hot chocolate 6  
long black 3  
flat white 4