

INDIGO

Welcome to Indigo.

A family run Punjabi restaurant, specialising in traditional cuisine. Combining the very best spices with culinary skill to provide you with Indigo's take on the taste of India.
Sit back and follow our culinary journey through India....

NON VEGETARIAN SMALL PLATES

Tikka

Chicken | Lamb | Salmon
Meat/Fish of your choice infused in our infamous tandoori marinade cooked in a traditional clay oven.
£5.95

Pakora

Chicken | Fish
Boneless fillets coated in a light, delicate batter shallow fried to provide a crispy batter
£5.50

King Prawn Butterfly

King Prawns, sauteed in a egg and breadcrumb batter and gently fried.
£7.95

Puri

Chicken | Prawn
Deep fried puri bread served with spiced chick peas
£6.95

Chilli Tiger Prawn

Fresh Pan- fried tiger prawns served with chillies and peppers.
£6.95

Masala Mussels

Mussels steamed with ginger, turmeric, coconut milk, spices and coriander.
£7.95

Lamb Chops

Succulent lamb chops marinated in lime, herbs and Indian spices, cooked in the clay oven.
£8.95

Seekh Kebabs

Minced lamb finely blended with herbs and spices, baked in a Tandoori oven.
£5.95

VEGETARIAN SMALL PLATES

Aloo Tiki and Garlic Mushroom

Spiced potato cakes in a crispy coating, served with sautéed garlic mushrooms.
£5.50

Pakora

Vegetable | Mushroom
Parcels coated in a light, delicate batter shallow fried to provide a crispy batter
£4.95

Paneer

Tikka | Chilli
Creamy Indian Cottage cheese lightly spiced accompanied with fresh onions and peppers.
£5.95

Onion Bhaji

Onion strands in a spicy batter mix, deep fried until crisp.
£5.50

Vegetable Samosa

Two crispy vegetable parcels, served with a authentic chana masala.
£4.95

SHARING PLATTERS

For 2 people sharing

Ideal for groups to share, or not to share...

Tandoori Temptations

A collective mix of all things Tandoori. Chicken Tikka, Lamb Tikka, Seekh Kebab and Tandoori Chicken wings served on a iron sizzler with sauteed onions.
£12.95

Vegetable Platter

Pakoras and Bhajis, and everything inbetween!
A platter combining the greatest nibbles from the heart of India including; Vegetable Pakora, Mushroom Pakora, Aloo Tiki, Onion Bhaji and Tandoori Paneer
£11.95

TANDOORI

The Tandoor. A clay oven carved into the history of India for the last 5000 years. This traditional way of cooking captures all the flavour and natural goodness. This authentic cooking method burns the majority of fat during cooking, therefore anybody looking for the 'healthy' option, knows where to start. All the following dishes are served with a fresh salad and a mint yoghurt.

CHICKEN

Half Tandoori Chicken

Half a chicken marinated in yogurt and a blend of masala, then baked in the Tandoori oven.
10.95

Tikka

Succulent pieces of chicken marinated in a tangy tandoori masala cooked in a tandoor.
£10.95

Shashlik

Chicken tikka marinated with a special blend of herbs, then grilled with spiced onions, mushrooms and peppers.
£11.95

Egyptian Kebab

Succulent goujons of chicken breast grilled in a blend of herbs and spices with tomatoes, onions and peppers.
£11.95

VEGETARIAN

Paneer Shashlik

Paneer tikka marinated with a special blend of herbs, then grilled with spiced onions, mushrooms and peppers.
£11.95

Paneer Tikka

Chunky pieces of Indian cottage cheese marinated in a tandoori masala roasted in a tandoor oven.
£10.95

LAMB

Tikka

Succulent pieces of lamb marinated in a tangy tandoori masala cooked in a tandoor.
£10.95

Shashlik

Lamb tikka marinated with a special blend of herbs, then grilled with spiced onions, mushrooms and peppers.
£11.95

Lamb Chops

Tender marinated lamb chops blazed with our house special Indigo thorka.
£15.95

Seekh Kebab

Minced lamb finely blended with herbs and spices, baked in a Tandoori oven.
£11.95

SEAFOOD

King Prawn Tikka

Fresh king prawns, marinated in a special blend of Indian spices, gently prepared in the tandoor
£14.95

Chilli Tiger Prawn

Fresh Pan-fried tiger prawns grilled with a selection of red and green chillies and capsicum sauteed on a bed of fried onions.
£13.95

Tandoori Muchi

Delicately marinated fish carefully grilled in the clay oven and served on a sizzler.
£13.95

Masala Muchi

Succulent pieces of whitefish, prawns and a king prawn accompanied with seasoned pan-fried peppers, ginger, garlic and onions.
£14.95

EVERYTHING

Tandoori Combination

A sumptuous platter of fresh king prawn, lamb tikka, chicken tikka, seekh kebab, tandoori chicken and tandoori wings
£15.95

CLASSICS

All the following dishes are available in;

MEAT

Chicken	£11.95	Chicken Tikka	£11.95
Lamb	£12.95	Lamb Tikka	£12.95

SEAFOOD

Prawn	£12.95	King prawn	£15.95	Fish	12.95
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VEGETARIAN

Vegetable	£10.95	Paneer	£10.95
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SWEET

Gorkha Karahi

A subtle combination of fruit and nuts, giving a unique and distinctive flavour to this mild dish in a coconut cream base.

Chasni

A mild creamy sauce with a delicate twist of sweet and sour with herbs, spices and cashew nuts.

Masala

A delicious rich and creamy sauce made with a blend of masala, yoghurt and tomato puree.

Patia

A medium spiced dish derived from Persia, offering a tangy sweet and sour taste garnished with coriander.

Kashmiri

A medium spiced dish, consisting of the finest herbs and spices accompanied with pineapple.

Himalayan Korma

Artfully prepared with desiccated coconut and fresh cream. A mild dish lightly spiced full of exotic flavour.

Mughlai Korma

An exciting combination of exotic spices, with a hint of sweet and sour, delicately blended for a tantalising taste.

Rajasthani Korma

This dish is a rich alternative to the traditional korma, which consists of sliced almonds and sultanas in a creamy sauce.

NON SWEET

Jalfrezi

A classic spicy dish consisting of sauteed bhuna onions, pieces of meat or vegetables, coriander and spring onions

Rogan Josh

A medium dish garnished with a rich blend of tomatoes, onions fried with masala seasoning

Dhansak

A medium spiced dish with ginger, garlic, herbs and spices combined with a lentil daal.

Dupiaza

Directly translating into "two onions", a medium dish cooked with a ginger and garlic paste in which red onions are added.

Bhuna

An onion based, medium spiced dish blended with garlic, fresh tomatoes and methi, creating a mouth-watering taste.

Madras

A tomato and onion based dish, made with a base of roasted spices simmered with fried onion masala, tomatoes and fresh chillies.

Balti

A dish invented in Britain, combining a selection of herbs and spices in a rich succulent sauce accompanied with tomatoes and onions.

Vindaloo

Originating from the Goan region, the Vindaloo is a dish made with onions, ginger, garlic and chillies.

BIRYANI

Biryani £2 Extra

Derived from South Asia, Biryani is a dry medium dish, consisting of spiced rice served with a mixed vegetable side sauce.

TRADITIONAL

All the following dishes are available in;

MEAT

Chicken	£11.95	Chicken Tikka	£11.95
Lamb	£12.95	Lamb Tikka	£12.95

SEAFOOD

Prawn	£12.95	King prawn	£15.95	Fish	12.95
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VEGETARIAN

Vegetable	£10.95	Paneer	£10.95
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INDIGO SPECIALS

Jalandhary

Cooked in a barbeque sauce to which fresh tomatoes and onions are added with special herbs and spices to enhance the flavours

Sardari Bhuna

A thick rich and succulent bhuna sauce with garlic, ginger, spring onions and peppers

Kyberi

A specially prepared rich bhuna sauce with yoghurt, garden mint and spring onions.

Darbari

A tangy tomato based dish combined with fresh garden mint, masala sauce and yoghurt.

Kabuli

This is a highly flavoursome dish, cooked with seasoned chick peas, bhuna onions, ginger and spring onions.

Masala Josh

A fusion between a Masala and a Rogan Josh with a rich sauce combined with onions, ginger, garlic and tomato.

Burma

A unique blend of Indigo herbs and spices accompanied with red wine to provide a tantalising taste of the East.

Razalla Masala

A mild dish with a smooth creamy sauce consisting of yoghurt, fresh coriander and soft cheese.

PUNJABI SPECIALS

Makhani

Cream and butter sauce with hints of dried ginger and fenugreek

North Indian Garlic Chilli

Originally from the Punjab, a thick rich sauce cooked with fresh garlic, onions, green chillies and ginger

Saagwala

A rich spinach based dish with a fine selection of herbs and spices including coriander, cream, fresh garlic and fenugreek

Methi

Also known as fenugreek, a herb commonly used in Indian cuisine giving the dish a beautiful earthly taste

Punjabi

This dish is the epitome of the Punjab. Served with fresh herbs and spices complimented in a thick, rich sauce

Achari

A medium/hot dish consisting of a thick sauce with the addition of a homemade Indian dry pickle

Nasheela

A rich traditional based dish to which a fine

Scotch whisky is added along with mushrooms and sweetcorn

Karahi

Originating from the Goan region, the Kariahi is a dish made with onions, ginger, garlic and chillies.

KEEMA PEAS

A dish like no other, grounded in the heart of Punjabi cuisine!

Keema & Peas £12.95

Spiced minced lamb accompanied with peas, blended with selection of herbs including coriander and bhuna onions.

VEGETARIAN & ACCOMPANIMENTS

RICE

The majority of our vegetarian dishes can also be made **vegan**.

All the following dishes are available as Main Dishes, or Side Dishes.

Main	£9.95	Side Dish	£6.95
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VEGETABLES

Aloo Gobi Bhuna

A combination of potatoes and cauliflower in a thick sauce.

Saag Aloo/Paneer

Potatoes or Indian cottage cheese cooked with fresh spinach, garlic and ginger.

Tarka Daal

A mixture of channa daal and masoor daal cooked with tomatoes, herbs and spices.

Daal Makhani

This vegetarian delight consists of kidney beans, black urid beans, ginger, lentils simmered in butter.

Karahi Paneer

This dish consists of cubed Indian cottage cheese accompanied with peppers.

Chilli Chana & Matter Paneer

This tangy dish consists of seasoned chick peas and paneer cooked together with onions & fresh coriander.

Aloo Sholay

Consists of chick peas and spiced potatoes cooked with fresh coriander, ginger and garlic.

Chana Masala/Bhuna

Semi-dried curried chick peas cooked with fresh herbs, spices in a mild and creamy sauce or a bhuna sauce.

Bombay Potatoes

This dish combines British potatoes with the finest selection of Indigo herbs and spices.

Bhindi Bhaji

Fried okra with fresh herbs and spices to provide a delicate taste of flavours.

Desi Saag

A careful blend of spinach, sprouts and fresh fenugreek leaves which result in a creamy thick dish.

Boiled Rice

£2.95

Pilau Rice

£3.5

Onion Pilau Rice

£3.95

Mushroom Pilau Rice

£3.95

Egg Pilau Rice

£3.95

Pea Pilau Rice

£3.95

Veg Pilau Rice

£3.95

Keema Rice

£3.95

Garlic Rice

£3.95

Lemon Rice

£3.95

NAAN & ROTI

Plain Naan

£2.95

Garlic Naan

£3.95

Peshwari Naan

£3.95

With almonds and coconut.

Keema Naan

£3.95

With spiced minced lamb

Onion Kulcha

£3.95

With spiced onions

Cheese Naan

£3.95

Combination Naan

£4.95

(e.g Cheese and Garlic)

Chapati

£1.95

Tandoori Roti

£2.95

Garlic Tandoori Roti

£3.95

MASALA CHIPS

What are Masala Chips? Well think Indian Chips, triple cooked and coated with Indigo's special "Masala"

Sweet and Sticky

Spicy and Sticky

Dry

£3.95

EXTRAS

Poppadoms (Plain or Spiced)

£1.00

Served with complimentary dips and house speciality sauces

Lime/Mixed Pickle

£0.95

Raita

£2.95

Yoghurt

£1.95

Chips

£2.50

Mixed Salad

£1.95