

CAFÉ INDIGO EXCLUSIVE DISHES

Zaffron King Prawns King prawns cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with saffron rice, brinjal bhaji, crispy okra etc	£14.95
King Prawns Aur Zeera Preperation similar to Dupiaza but Shahi Zeera (black Cummins) is added to give a distinctive aromatic flavour	£13.95
Hariali Lean chicken breast, marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of a distinctive colour, hence the name Hariali (green). Mild with a hint of spice	£9.95
Nawabi Tender pieces of chicken breast marinated and barbecued over flaming charcoal then cooked again in a wonderful creamy sauce. Very mild in strength	£9.95
Montaja Lean tender pieces of chicken breast, cooked with an appropriate selection of spices and herbs plus "Panch Puran" is also used to create a unique and aromatic dish creamy sauce, very mild in strength	£9.95
Shander Tender pieces of chicken breast cooked with mixed sweet pepper, butter, fresh cream and ground coconut and a good selection of fragrant spices. A very mild rich sweet dish	£9.95
Café Indigo Exclusive Lamb Dish A special cut of spring lamb cooked in a method of traditional manner as to preserve flavour and authenticity in the dish. It is a dish full of flavour and pleasantly aromatic and of medium strength. Served with fragrant basmati rice and all the trimmings.	£14.95
Staff Curry of the day Fancy some really authentic Indian food that you can't get your hands on in most restaurants? Traditional methods of cooking chicken or lamb with the bone in a light and spicy sauce with seasonal veg. Served with rice or Chapati.	£10.95

RICE

Basmati Fine grain fragrant rice – Pilau rice	£2.95
Patna Long grain boiled rice	£2.45
Vegetable Pilau With your choice of flavour e.g. mixed vegetable, garlic, onion, mushroom etc.	£3.50

NAN AND ROOTI

Plain Nan	£2.45
Peshwari Nan (raisins, coconut and cus cus)	£2.95
Keema Nan (minced meat)	£2.95
Garlic Nan	£2.95
Rooti	£2.45
Chapati	£1.25
Paratha	£2.45

VEGETABLE SIDE DISHES

Palok Bhaji (spinach)	£3.45
Shabji Bhaji (mixed vegetables)	£3.45
Bindi Bhaji (lady fingers)	£3.45
Tarka Dall (lentils)	£3.45
Bombay Aloo (hot potatoes)	£3.45
Palok Aloo (spinach and potatoes)	£3.45
Palok Paneer (spinach and cheese)	£3.45
Begoon Bhaji (aubergines)	£3.45
Shim Aur Gobi (green beans and cauliflower)	£3.45
Kodu Bhaji (pumpkin)	£3.45
Chatri Bhaji (mushrooms)	£3.45

SUNDRIES

Papadom	£0.60
Masalla Papadom	£0.70
Assorted Pickles (per person)	£0.70
Ratha	£1.25

RECOMMENDED SET MEAL FOR BEGINNERS (For 2)

Appetisers	Mains	Sundries	£20.00
Onion Bhaji	Chicken Bhuna	Basmati Rice	
Samosa	Tikka Chicken Massala	Garlic Nan	

If you would like advice when ordering please ask, we would be delighted to suggest a dish.



PARTY BOOKINGS

Available for party functions.
We can cater for up to 200 people,
please ask for details.

CONFERENCE WITH A DIFFERENCE

With venue situated in rural countrysides, town centre's
or tranquil riversides, Cafe Indigo is the place to meet.



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CAFE INDIGO
INDIAN RESTAURANT

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We at Café Indigo would like to welcome you, your friends, family and business colleagues to sample our great variety of dishes. Throughout our history, spanning over decades, we firmly believe that the best cooking need not rely on hot spicing but rather on the use of subtle often fragrant herbs and spices. The dishes we have on our menu reflect our belief in the “freshly cooked and lightly spiced” philosophy. We do of course also produce some of the fiery hot dishes that Indian cuisine is renowned for!



STARTERS

Xenuk (Mussels) Cooked with spices in shell	£4.95
King Prawns on Puri Lightly spiced King Prawns encased in a light ‘Indian pancake’ parcel	£4.95
Puri ✓ Your choice of prawns, chicken, minced lamb or mixed vegetables, lightly spiced and encased in a light ‘Indian pancake’ parcel	£4.45
Mirch ✓ A baked pepper filled with your choice of lightly spiced prawns, chicken, minced lamb or mixed vegetables	£4.45
Baja Mach Lightly spiced fish pan fried and served with spicy onion sauce	£4.45
Mixed Kebab Pieces of tikka chicken, tikka lamb and sheek kebab, stir fried with spices, onions, peppers and herbs	£4.95
Boti Kebab Tandoori lamb cubes, stir fried with spices, onion, green peppers and herbs	£4.45
Tikka Chicken Paneer Tikka chicken stir fried with gentle spices, onions, peppers and herbs with fresh cream and paneer cheese	£4.95
Sheek Kebab Marinated minced lamb cooked in the tandoor, stir fried with spices, onions, peppers and herbs	£3.45
Shurba-E-Katta Soup of garlic, tomatoes, onion and herbs.	£3.45
Dosa ✓ Wafer thin rice flour bread with spiced vegetable filling	£4.45
Palok Pakora ✓ Lightly spiced spinach and onion savoury	£3.45
Dahi Begoon ✓ Lightly spiced mixed vegetables served in a boat of aubergines, garnished with mint yoghurt	£4.45
Onion Bhaji ✓	£3.45
Samosa ✓ Vegetable or minced lamb filling	£3.45
Café Indigo Mixed Starter Pieces of tikka chicken, tikka lamb, aubergine fritter, potato fritter, onion bhaji and samosa	£5.50

TANDOORI SPECIALITIES

Traditional method of barbecue & baking over flaming charcoal on skewers. Individually marinated in sauce with delicate herbs & different mixes of spices for a few hours before being cooked.

Tandoori Cocktail (Mixed Tandoori)	£13.95
Tandoori King Prawns	£12.95
Shashlik Pieces of chicken or lamb skewered together with onions, peppers and tomatoes cooked on the Tandoor to infuse all the flavours – served on a hot sizzler	£8.95
Tandoori Chicken (Half) Tikka Chicken or Lamb	£7.95 £7.95

All dishes below are available with the following choices:

Mixed Vegetables	£5.95	King Prawn	£13.95
Tikka Chicken, or Tikka Lamb	£7.95		

Masalla Very lightly spiced, with almonds, grilled over charcoal served in our special tandoori sauce with butter ghee and fresh cream, creating a very rich sweet dish.	Chom Chom Cooked with egg, fresh cream and mild spices.
Makhoni A rich creamy sauce of butter, fresh cream, ground almonds, ground coconut etc and a mixture of usual mild spices.	Zalferezi With garlic, hot green peppers, diced capsicums, diced onion and a mixture of tandoori hot spices.
	Chilli Masalla A fairly hot sauce, ingredients include fresh cooked green chilli, ginger, garlic, coriander and usual spices.

TRADITIONAL DISHES

All dishes below are available with the following choices:

Mixed Vegetables	£4.95	Chicken, Lamb, Beef or Prawn	£5.95
Tikka Chicken, or Tikka Lamb	£7.95	King Prawn	£11.95

Bhuna A combination of special blend of spices fried together to provide a dish of medium strength and rather dry consistency as compared with curry.	Madras A south Indian version of the dishes found in Central and Eastern India, having a greater proportion of Garam spices which lend a fiery taste.
Dupiaza A method of preparation similar to Bhuna where onions are mixed with spices and fried briskly.	Roshuni Madras Fairly hot sauce with plenty of garlic.
Rogan Josh Cooked in a special blend of spices with garlic. Almost dry with lots of tomatoes.	Dansak Dansak is prepared with oriental spices, pineapple, lentil, and lemon juice to add sweetness and a sharp sour kick.

All dishes below are available with the following choices:

Mixed Vegetables	£5.95	Chicken, Lamb, Beef or Prawn	£6.95
Tikka Chicken, or Tikka Lamb	£7.95	King Prawn	£11.95

Kurma A preparation of mild spices in which cream is used to create the delicacy of its flavour and creamy texture.	Podhina Specially prepared sauce, ingredients include mint, yoghurt, imli (tamarind) plus a combination of various spices.
Malayan Preparation of mild spices in which cream, banana and pineapple are used to create a unique flavour.	Kalia Preparation of medium strength. Highly flavoured, cooked with a mixture of fried spices.
Moglay Fresh lemon juice with a mixture of mild fragrant spices, almond and fresh cream	Methi A method of preparation similar to Bhuna when fenugreek leaves are mixed with spices and fried briskly.
Chefs Masalla Onion, garlic, ginger, cinnamon, bay leaf and un-ground Garam Masalla.	Kabli Undoubtedly the most popular dish in the subcontinent. Originates from Kabul in Afghanistan. Cooked with chick peas and special blend of medium hot spices gently cooked until quite dry.
Pasanda Marinated in yoghurt and spices cooked in a rich creamy sauce, very mild.	Achar Sauce prepared with mustard seed, onion, fresh herbs, mixed spices plus a selection of pickles is added to bring out the distinctive taste.

TRADITIONAL DISHES continued

Pathia A blend of highly aromatic spices cooked with onions, tomato, coriander, to create a sweet, sour and hot dish.	Mixed Vegetables.....£6.95 Chicken, Lamb, Beef, or Prawn.....£7.95 Tikka Chicken or Tikka Lamb.....£8.95 King Prawn.....£11.95
Karahi Cooked with herbs and spices with chunky onions and peppers in a medium sauce served in a Karahi dish.	Mixed Vegetables.....£6.95 Chicken, Lamb, Beef, or Prawn.....£8.95 Tikka Chicken or Tikka Lamb.....£9.95 King Prawn.....£12.95
Lanka Piaza Cooked in a special blend of garlic, green chilli, onions and a mixture of spices creating a unique and fairly hot sauce.	Mixed Vegetables.....£5.95 Chicken, Lamb, Beef, or Prawn.....£7.95 Tikka Chicken or Tikka Lamb.....£8.95 King Prawn.....£11.95
Biryani Made by gently cooking with special flavour basmati rice, together with a mixture of mild spices. Served with a special vegetable curry sauce.	Mixed Vegetables.....£7.95 Chicken, Lamb, Beef, or Prawn.....£9.95 Tikka Chicken or Tikka Lamb.....£10.95 King Prawn.....£14.95
Katta Cooked with garlic, tomatoes, tamarind, green chilli and fresh coriander.	Mixed Vegetables.....£5.95 Chicken, Lamb, Beef, or Prawn.....£7.95 Tikka Chicken or Tikka Lamb.....£8.95 King Prawn.....£12.95

HANSH DISHES (duck)

Jal-Jhool-Hansh Breast of duck cooked in a spicy sauce, very hot – a traditional Bengal curry	£8.95
Imlidar Misti Hansh Lean slices of duck breast cooked with tamarind and honey in a mild sauce	£8.95
Roshuni Hansh Bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs	£8.95
MACH DISHES (fish)	
Baja Mach Lightly spiced fish pan fried, served with sweet and sour sauce, pilau rice and mixed vegetable bhaji	£10.95
Macher Jhool Very lightly spiced fish, cooked with onion, green chilli, mustard seed and fresh herbs	£9.95
Patrani Mach Fish marinated in herbs and spices. Glazed with specially made Achor sauce, wrapped in cabbage leaf and cooked by a method of steaming. Served in a sauce of onion, tomato, mustard seed. Includes rice, salad and a seasonal vegetable side dish.	£12.95

BALTI DISHES

A very authentic style, cooked with onions, peppers, tomatoes, in ample sauce of medium strength (hotter versions can be provided if required).	Mixed Vegetables.....£7.95 Chicken, Beef, Lamb or Prawn.....£8.95 Tikka Chicken or Tikka Lamb.....£9.95 King Prawn.....£12.95
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HAPPY HOUR MENU MONDAY TO SUNDAY

12.00-2.00pm & 5.00pm-6.30pm
3 COURSES FOR £5.95

TO START

Shurba-E-Katta
Soup of garlic, onion, tomato and herbs.

Onion Bhaji

Samosa
Vegetable or minced lamb filling.

Boti Kebab
Tandoori lamb cubes, stir fried with spices, onion, green peppers and herbs.

Tikka Chicken Paneer
Marinated boneless chicken cooked in tandoor and served with cheese.

TO FOLLOW

all served with basmati rice or chips.

Tikka Chicken
Chicken marinated in sauce with delicate herbs and a mix of spices, then baked in the traditional method on skewers over flaming charcoal.

Chicken Bhuna
A combination of special blend spices fried together to provide a dish of medium strength and rather dry consistency as compared with curry.

Vegetable Dupiaza
A method of preparation similar to bhuna, where onions are mixed with spices and fried briskly.

Kabli Gosth
Beef cooked with chick peas and special blend of medium spices gently cooked until quite dry.

Shander
Tender pieces of chicken breast cooked with mixed sweet pepper, butter, fresh cream and ground coconut and a good selection of fragrant spices, very mild in strength.

Chicken Madras
Fiery and rich south indian dish.

Chilli Prawn Massalla
Fiery Hot sauce, ingredients include fresh crushed green chilli, garlic, ginger, coriander and spices.

TO CONCLUDE
Ice cream or coffee