APPETISERS

Plain Papadom £0.70
Spicy Papadom £0.70
Roast Papadom £0.70
Chutney Tray £2.20

STARTERS

Chingri Chaap £5.25
Prawns lightly spiced with garlic, gram massala, coated in cornflour & pan fried with chilli flakes.

Paneer Shashlick ●● £5.25
Indian cottage cheese marinated in various herbs & spices, roasted in the tandoori oven with onions, tomatoes, green & red peppers.

Onion Bhaji £3.50
Slightly spiced & deep fried onion fritter.

Samosa (2) / Spring Roll (3) (meat/veg/chicken) £3.50
Deep fried crispy pastry.

Chicken Pakora £3.70
Slightly spiced & deep fried chicken fritter.

Stuffed Pepper (meat/vegetable) £4.95
Grilled peppers with stuffed spicy minced lamb or vegetable.

King Prawn Butterfly £5.25
Whole king prawn spiced with herbs in batter & bread crumbs then deep fried.

Garlic King Prawns £5.25
King prawns cooked with spices & chopped garlic.

Hasna Shashlick
Chicken £4.95
Lamb £5.25
King Prawn £6.25
Chicken or lamb tikka, with green peppers, onions, tomatoes, barbecued in the tandoor.

Lamb Fiazi £4.90
Cubes of tender lamb cooked in medium spices with chunky onions & garden mint in a light pancake fried bread.

Hot Chicken Fries £4.70
Strips of chicken fried in gram flour then cooked in a tangy tomato sauce with fresh green chillies.

Prawn Cocktail £3.90
Prawns on a bed of lettuce, lavishly covered with seafood sauce, garnished with sliced cucumber, tomatoes & lemon.

PURI STARTERS

Chicken Chat Puri £3.70
Diced succulent pieces of chicken cooked with medium spices, tomatoes and herbs in a dry sauce. Served with deep fried unleavened bread.

Aloo Chat Puri £3.70
Potato cooked with medium spices, tomatoes and herbs in a dry sauce. Served with deep fried unleavened bread.

Prawn Puri £3.70
Fresh water prawns cooked with medium spices, tomatoes and herbs in a dry sauce. Served with deep fried unleavened bread.

King Prawn Puri £5.25
King prawns cooked with medium spices, tomatoes and herbs in a dry sauce. Served with deep fried unleavened bread.

Garlic Mushroom Puri £3.70
Fresh mushrooms cooked with medium spices, tomatoes and herbs in a dry garlicky sauce. Served with deep fried unleavened bread.

Chana Chat Puri £3.70
Chick peas cooked with medium spices, tomatoes and herbs in a dry sauce. Served with deep fried unleavened bread.

TANDOORI STARTERS

Chicken Tikka £3.90
Diced boneless chicken marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.

Lamb Tikka £4.25
Diced boneless lamb marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.

Mix Starter £4.95
Chicken tikka, lamb tikka, chicken pakora, sheek kebab & onion bhaji.

Indigo Tandoori Special £5.25
Chicken tikka, sheek kebab, lamb tikka & lamb chops.

Tandoori Chicken £4.25
Quarter chicken marinated in yoghurt with herbs & spices then barbecued over a flaming clay oven.

Tandoori King Prawn £5.25
King prawns marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.

Sheek Kebab £3.90
Spicy minced lamb cooked on skewers in a clay oven.

Lamb Chops £4.95
Tender lamb chops marinated in yoghurt with herbs & spices & then barbecued over a flaming clay oven. Cooked on the bone for extra flavour.

Reshmi Kebab £3.95
Spiced minced patties covered with a light omelette.

Hot Spice Mix £4.95
Chicken tikka, lamb tikka stir-fried with onions, peppers and green chillies. Garnished with coriander.

Fish Tikka £5.25
Bangladeshi fish marinated in spices and yoghurt, cooked in the tandoor.

Shami Kebab £3.90
Spicy minced lamb croquettes grilled.

Key Guide:

● Mild ●● Medium ●●● Medium to Spicy
●●●● Hot ●●●●● Extremely Hot Ⓝ Nuts

Please note: Our dishes may contain traces of nuts and cannot guarantee nut free, if you have an allergy please inform our staffs prior to ordering.

CHEF'S SIGNATURE SPECIAL

This is how we would recommend dishes: All curries highly spiced, medium or hot curry on customers wish.
All fresh herbs & spices will be used to garnish and present the dish.
(Add extra Chana, Aloo or Keema for extra 50p)

	Veg	Chicken/ Keema	Lamb	King Prawn
Tanger ••	£8.75	£9.95	£10.95	£13.45
Chefs award winning dish. A medium hot, sweet & sour dish made with onions, peppers fused together with tamarind & mango sauce.				
Flambe •		£9.95	£10.95	£13.45
Succulent tikka strips or king prawn grilled in tandoori oven, simmered in red wine, fresh mushrooms & masala sauce.				
Xacuti ••	£8.75	£9.95	£10.95	£13.45
A Goan specially cooked with coconut, fresh herbs & spices & gram massala.				
Ginger ••	£8.75	£9.95	£10.95	£13.45
Medium spiced curry focussing on ginger complimenting the dish perfectly.				
Chettinad ••	£8.75	£9.95	£10.95	£13.45
Cooked with curry leaves, ani seed, whole cumin & infused with saffron, served medium spiced.				
Kalamirch •••	£8.75	£9.95	£10.95	£13.45
Cooked in a medium spiced sauce complimenting & bringing the best out of pepper corn.				
Donia ••	£8.75	£9.95	£10.95	£13.45
Cooked in herbs & spices, with a great use of coriander, complimenting with a hint of fresh mint. Best served medium.				
Podina ••	£8.75	£9.95	£10.95	£13.45
Tender pieces of meat cooked with fresh herbs and mint.				
Pepprani ••	£8.75	£9.95	£10.95	£13.45
Dish made from fresh peppers, herbs, spices & paprika.				
Badami • (N)	£8.75	£9.95	£10.95	£13.45
A rich, mild & creamy sauce cooked with almonds, pistachios & cashew nuts. A mildly flavoured dish.				
Insulata ••	£10.75	£11.95	£13.95	£15.95
Medium strength dish cooked with chef's special massala with peppers, onions fresh herbs and spices, sundried tomatoes and olives.				

HOUSE SPECIALS

Special Mix Bahar •• £10.45
Chicken tikka, lamb tikka, keema & prawns cooked together in a special red wine sauce, garnished with coriander.

Indigo Thawa •• £10.45
Chicken tikka, lamb tikka, garlic, chicken & lamb chops specially prepared with the finest herbs & spices. Medium strength dish garnished with fried peppers & onions.

Indigo Duck •• £14.45
Strips of duck, peppers & onions in olive oil, stir fried with fresh ground massala & continental herbs to flavour. Garnished with fresh crushed garlic for an exciting taste full of aroma & zest.

Balti Exotica •• £10.50
Chicken tikka, lamb & tandoori king prawns prepared in a medium spiced balti sauce with onions & peppers

Jalzee Mix •••• £10.50
Chicken, lamb, keema cooked in various ground and whole spices to create a hot flavour some sauce.

	Veg	Chicken/ Keema	Lamb	King Prawn
Butter •	£8.75	£8.95	£9.95	£13.45
Very mild curry cooked with tandoori meat or king prawn tossed in butter ghee & cream sauce with fresh coriander & tomato.				
Afghani •••	£8.75	£8.95	£9.95	£13.45
Cubes of meat with green chillies, ginger, garlic & onions in chef's special afghani sauce.				
South Indian Garlic Chilli •••	£8.75	£8.95	£9.95	£13.45
Diced pieces of meat cooked with aromatic spices, fresh green herbs, green chillies. A hot flavoured dish.				
Spicy Green Massala ••••	£8.75	£8.95	£9.95	£13.45
A very mouth watering dishes cooked with grinded green chillies, combined with coriander & exotic spices (highly recommended with king prawns).				
Nepalese ••••	£8.75	£8.95	£9.95	£13.45
Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies & special Nepalese chilli sauce				
Mirchi ••••	£8.75	£8.95	£10.95	£13.45
Cooked with dry bullet chillies, fresh coriander and various spices. A madras strength curry but can be hotter if you bite into the chillies.				
Nagina ••••	£8.75	£8.95	£10.95	£13.45
Cooked with fresh naga chillies, extremely hot & flavoursome.				
Joypuri ••	£8.75	£8.95	£9.95	£13.45
Rich spicy dish cooked in a medium sauce with onions, capsicums, tamarind, fresh tomatoes, and coriander.				
Hara Special ••	£8.75	£8.95	£11.95	£13.45
Marinated in spiced yoghurt, then cooked with whole spices, garnished with fresh coriander & tomatoes.				
Paloki Special ••	£8.75	£8.95	£11.95	£13.45
Marinated in a spicy sauce. This will be prepared in the tandoori oven, on top we will put fresh spinach & spring onion & baby sweetcorn with Thai sweet chilli sauce, served with all fresh herbs.				

DISHES CAN BE MADE MILD, MEDIUM OR HOT

OCEAN CATCH

Fresh fish cooked to perfection using traditional Indian cooking methods & enhanced by our special herbs & spices. These are delicious & ideal for the 'Health Conscious' diner

King Prawn Gurkali •• **£14.25**
Jumbo king prawns cooked in exotic mixtures of spices, chillies, tomatoes & red peppers, served with spicy potatoes creating a semi-dry dish served with fried rice.

Salmon Ka Kazana •• **£12.95**
Pan fried salmon steak, cooked with fresh herbs & spices garnished with coriander - Fish lovers delight.

Mossalla Fried Fish. **£13.75**
White fish marinated with various herbs & spices, fried in a light spicy batter, served on a bed of mash & spinach.

Fish Jholl ••• **£12.45**
An authentic Bangladeshi white fish curry cooked in finely chopped onions, garlic, ginger, green chillies with tomato juice.

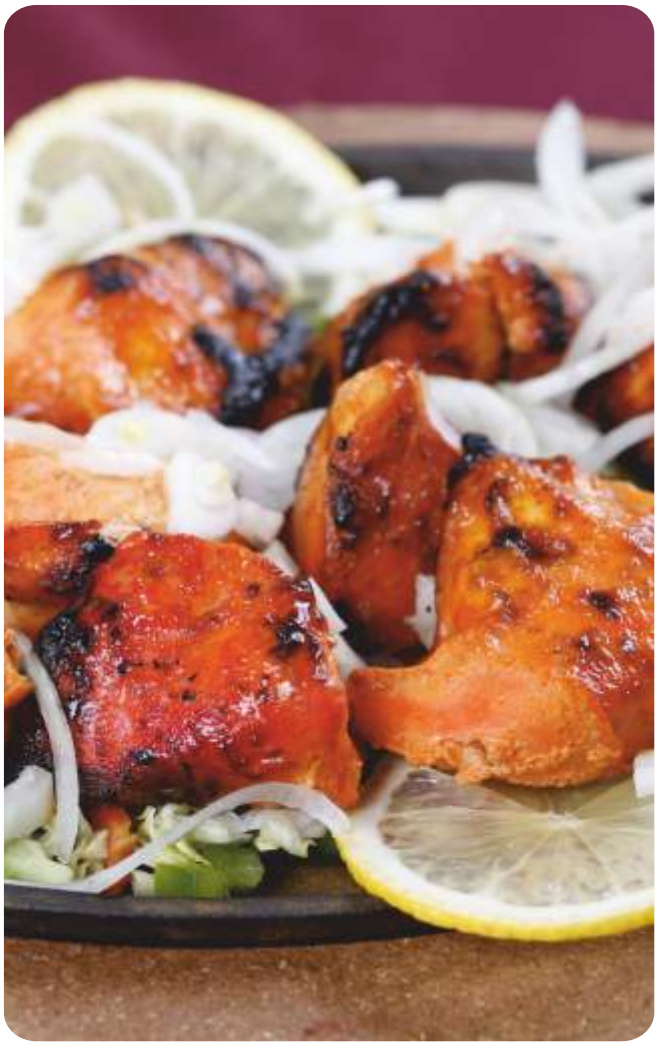
Suresha Fish •• **£12.45**
White fish poached in milk with whole spices and then cooked in mustard sauce. Served medium strength and can be made spicier.

Pan Fried Sea Bass•• **£15.45**
Sea Bass pan fried with various herbs & spices, garlic, lemon, then garnished with tomatoes, onion & served with seasonal vegetables.

TANDOORI MAIN COURSE

An ancient style of cooking which originated in the rugged North West frontier of India. The natural healthy, earthy tone of our tandoori dishes is achieved by the use of fresh herbs & spices in the marinade resulting in the most delicious kebabs. Accompanied with salad, raitha, served sizzling on a bed of chopped onions & mushrooms or extra £1.00 for additional curry sauce.

Chicken Tikka **£9.00**
Lamb Tikka **£10.25**
Tandoori Chicken **£10.50**
Fish Tikka **£10.50**
Duck Tikka *New* **£13.45**
Tandoori King Prawn **£13.45**
Tandoori Lamb Chops **£11.45**
Garlic Chicken Tikka **£9.25**
Chicken Shashlik **£10.25**
Marinated chicken with roasted tomatoes, onions & peppers.
Paneer Shashlick **£8.95**
Indian cottage cheese with roasted tomatoes, onions & peppers.
Fish Shashlik **£10.95**
Fish tikka with roasted tomatoes, onions & peppers.
Tandoori King Prawn Shahlick **£14.95**
King Prawn with roasted tomatoes, onions & peppers.
Tandoori Mixed Grill **£12.95**
Chicken tikka, lamb tikka, tandoori chicken, sheek kebab & lamb chops.



TRADITIONAL CURRIES

Choose your style of dish

Intense the flavour of your curry by making them Balti Style for extra £1

Korma ● (N)
Most suitable, mild & delicate dish is prepared with cream, almonds & coconut, producing a mild but rich creamy texture.

Standard Curry ●●
Basic but wide range of spices.

Bhuna ●●
A thoroughly garnished dish with onions, tomatoes, green pepper & a few selected spices extensively treated to provide a dish of medium strength, a little condensed but mostly tasteful.

Rogan Josh ●●
Here the characteristic of the dish is derived from the tomatoes, pimentos & onions fried in a special oil in a manner which produces a dish of medium strength but a little dry.

Dupiaza ●●
A maximum quantity of onions briskly fried with dozens of spices to provide a taste which is medium to hot strength.

Dhansak ●●
A beautiful combination of spices with lentils producing a sweet & sour taste. A popular original dish.

Samber ●●●
A fairly spicy dish cooked with lentils giving the dish a very rich & thick sauce. Hot & sour.

Madras ●●●
A combination of tomato puree and spices to give a fiery taste to it's richness.

Vindaloo ●●●●
Involving a greater use of garlic, tomato, lemon, ginger & black pepper. A very hot dish.

Choose your filling

Chicken £8.25
Keema £8.25
Chicken Tikka £8.75
Lamb Tikka £9.25
Lamb £8.75
Prawn £8.75
Garlic Chicken Tikka £8.75
Vegetable £7.95
King Prawn £11.45
Special Mixed £9.75
(Chicken, Lamb, Prawns & Potatoes)

BIRYANI DISHES

Preparation of saffron rice fried in spiced oil with peeled almonds garnished with an omelette, served with a medium vegetable curry sauce. Alternative sauce £1 extra.

Indigo Special Biryani £10.45
Chicken tikka, lamb tikka, garlic chicken, king prawn tikka, topped with an omelette & served with a continental salad & a choice of curry sauce from the usual suspects.

Chicken or Keema £8.75
Prawn or Lamb Biryani £9.00
Vegetable Biryani £8.00
Chicken Tikka Biryani 9.25
Lamb Tikka Biryani £9.75

ENGLISH DISHES

These dishes are cooked to perfection by our fully competent chef's who appreciate that not everyone wants Indian food all of the time.
All these dishes are served with chips, peas & continental salad.

Omelette of Your Choice £8.25
Chicken / Prawn / Mushroom / Plain

Chicken Steak. £9.45
Whole breast of chicken grilled & served with a topping of onions, peppers & chips.

Sirloin Steak £14.95
Sirloin steak servedd with mushrooms, salad & chips.

Fried Scampi. £8.50

Chicken Nuggets £8.50

SPECIALITY DISHES

Choose your style of dish.

Intense the flavour of your curry by making them Balti Style for extra £1

Massala ● Ⓝ
Cooked with tandoori massala sauce, ground almonds & fresh cream.

Makhan ● Ⓝ
Finely chopped onions, peppers with ground almonds, butter & fresh cream.

Passanda ● Ⓝ
Cooked with wine, ghee, fresh cream & ground almonds.

Karahi ●●
Chunky onions, pepper, cooked with lots of garlic.

Balti ●●
Popular dish cooked with garlic, tomatoes & onions in a slightly tangy balti sauce.

Jafrani ●●
Chunky onions, peppers & tomatoes tossed in a special tandoori sauce.

Sag Wala ●●
Great use of garlic & ground spices flavoured vegetable ghee & spinach.

Jalfrezi ●●●
Onions, peppers lightly fried with green chillies, garlic & plenty of coriander

Garlic ●●
Finely chopped garlic, onions & peppers cooked with peeled tomatoes & fresh cream.

Achari ●●
A nice & spicy dish, cooked in traditional manner with lime pickle and various herbs.

Phall ●●●●●
Warning, very, very hot

Choose your filling:

Chicken	£8.75
Keema	£8.75
Chicken Tikka	£9.25
Lamb Tikka	£9.75
Lamb	£9.25
Prawn	£9.25
Garlic Chicken Tikka	£9.25
Vegetable	£8.75
King Prawn	£11.95
Special Mixed (Chicken, Lamb, Prawns & Potatoes)	£10.25

VEGETARIAN DISHES

	Main	Side
Dhall Bhuna ●● Lentils cooked with various herbs & spices, cooked in bhuna style.	£8.25	£4.95
Palak Paneer ●● Spinach & Indian cheese.	£8.25	£4.95
Began Barta ●●● Whole aubergine grilled and cooked with fresh onions and garlic with chilli flakes and fresh herbs.	£8.25	£4.95
Punjabi Chole ●● Chick peas cooked in chole spices.	£8.25	£4.95
Muttor Paneer ●● Indian cheese and peas cooked in fresh cream.	£8.25	£4.95
Aloo Barta ●●● Whole potato grilled and cooked with fresh onions and garlic with chilli flakes and fresh herbs.	£8.25	£4.95
Tomato Barta ●●● Whole tomato grilled and cooked with fresh onions and garlic with chilli flakes and fresh herbs.	£8.25	£4.25

	Main	Side
Bombay Aloo (spicy potato)	£8.25	£4.95
Aloo Gobi (potato & cauliflower)	£8.25	£4.95
Aloo Methi (potato & fenugreek)	£8.25	£4.95
Saag Aloo (spinach & potato)	£8.25	£4.95
Brinjal Bhaji (spicy aubergine)	£8.25	£4.95
Cauliflower Bhaji (spicy cauliflower)	£8.25	£4.95
Bindi Bhaji (okra)	£8.25	£4.95
Mushroom Bhaji (spicy mushrooms)	£8.25	£4.95
Saag Bhaji (spicy spinach)	£8.25	£4.95
Tarka Dhal (spicy lentils)	£8.25	£4.95
Saag Dhal (Spinach & Lentils)	£8.25	£4.95

RICE

Our selection of rice & Indian breads to make the most of the main courses we prepare & present.

Boiled Rice	£2.50
Pilau Rice	£2.70
Mushroom Rice	£3.25
Vegetable Rice	£3.25
Egg Fried Rice	£3.25
Bengali Fried Rice (green chillies & herbs)	£3.25
Badami Rice (sweet rice, contains nuts)	£3.25
Special Pilau Rice (peas & sweetcorn)	£3.25
Keema Pilau Rice	£3.25
Keema & Garlic Pilau	£3.50

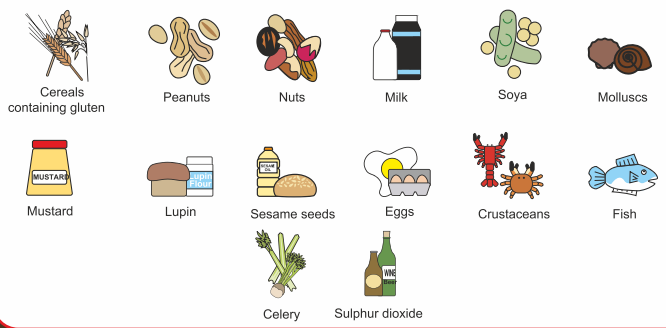
SUNDRIES

Our selection of rice & Indian breads to make the most of the main courses we prepare & present.

Chips	£2.65
Massala Chips	£3.25
Nan	£2.20
Stuffed Nan (Vegetable / Aloo / Cheese)	£2.95
Garlic Nan	£2.95
Peshwari Nan	£2.95
Keema Nan	£2.95
Garlic / Chilli / Coriander Nan	£2.95
Chilli Dhaniya Nan	£2.95
Chapathi	£1.70
Paratha (Keema / Aloo / Garlic / Veg)	£2.95
Raitha (Onion / Cucumber / Mixed)	£1.95
Salad	£1.70

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal before making your order if you have any allergens concerns.

We have prepared a full allergy ingredient listing of our menu and it is available from our staff.

What ingredients can cause a problem