

## STARTERS

<b>LAMB CHOPS</b>	<b>£8.50</b>
<b>SALMON TIKKA</b>	<b>£7.95</b>
<b>KEBAB ROLL</b>	<b>£7.95</b>
<b>KING PRAWN SHASLIK</b>	<b>£7.95</b>
<b>KING PRAWN ON PUREE</b>	<b>£7.95</b>
<b>KING PRAWN BUTTERFLY</b>	<b>£6.75</b>
<b>TANDOORI WINGS</b> 4 Pcs	<b>£6.50</b>
<b>PRAWN ON PUREE</b>	<b>£5.95</b>
<b>PANEER TIKKA</b>	<b>£5.95</b>
<b>CHICKEN or LAMB TIKKA</b>	<b>£5.50</b>
<b>PAKORA</b> Chicken / Veg / Fish	<b>£5.50</b>
<b>TANDOORI CHICKEN</b>	<b>£4.95</b>
<b>SHEEK KEBAB or SHAMI KEBAB</b>	<b>£5.50</b>
<b>SAMOSA PASTRY</b> Chicken / Veg / Minced lamb	<b>£4.50</b>
<b>ONION BHAJEE</b>	<b>£4.50</b>
<b>INDIGO MIXED PLATTER</b> 2 Person	<b>£15.95</b>
Mix of chicken tikka, lamb tikka, sheek kebab, Minced meat samosa, Onion bhaji, Chicken pakora served in platter with salad	

## TANDOORI DISHES

<b>TANDOORI LAMB CHOP</b>	<b>£13.95</b>
Barbecued in fresh herbs	
<b>TANDOORI KING PRAWN</b>	<b>£13.95</b>
King prawn marinated in herbs and spices and grilled on charcoal	
<b>CHICKEN SHASLIK</b>	<b>£10.95</b>
Marinated chicken grilled with tomato, green peppers and onions	
<b>LAMB SHASLIK</b>	<b>£10.95</b>
Marinated lamb grilled with tomato, green peppers and onions	
<b>TANDOORI CHICKEN</b> Half	<b>£9.50</b>
Chicken marinated in special herbs and spices and barbecued on flaming charcoal in the tandoori clay oven	
<b>CHICKEN TIKKA</b>	<b>£9.95</b>
Highly spiced pieces of spring chicken cooked with tomato, green pepper & onions	
<b>LAMB TIKKA</b>	<b>£9.95</b>
Tender lamb cubes grilled on the charcoal oven	
<b>TANDOORI MIXED GRILL</b>	<b>£14.95</b>
Lamb and chicken tikka, king prawn, tandoori chicken, tandoori wings and sheek kebab	

## BIRYANI

Basmati rice cooked with your choice of chicken, lamb, prawn or vegetable.  
Served with a complimentary vegetable curry

<b>CHEF'S SPECIAL BIRYANI</b>	<b>£16.95</b>
This is a very famous and authentic traditional biryani dish. Basmati rice fried with chicken tikka, lamb tikka, king prawn, mushrooms, spiced with a few of our chefs very own favorite ingredients	
<b>CHICKEN or LAMB</b>	<b>£10.95</b>
<b>CHICKEN TIKKA or LAMB TIKKA</b>	<b>£11.95</b>
<b>PRAWN</b>	<b>£11.95</b>
<b>KING PRAWN</b>	<b>£13.95</b>
<b>VEGETABLE</b>	<b>£9.95</b>

## CHEF'S SPECIALITIES

<b>SOUTH INDIAN GARLIC CHILLI CHICKEN</b>	<b>£15.95</b>
This dish emerges from the south of India and is cooked in a bhuna style with our very own marinated chargrilled chicken fried along with garlic and chilli amongst a variety of other ingredients to giving it an inviting and delectable aroma.	
<b>GOAN DUCK CURRY</b>	<b>£16.95</b>
A goan style duck curry originating from the province of Goa. This curry consists of marinated duck which is first chargrilled in the tandoori oven and then cooked with a variety of spices and ingredients including coconut milk and curry leaves.	
<b>HARYALI CHILLI MAKHANI</b>	<b>£15.95</b>
This dish consists of marinated chicken tikka from the oven cooked with coconut milk and tomatoes and a special innovative spinach paste leaving a sensation on your taste buds.	
<b>PANEER TIKKA JALFRAZI</b>	<b>£15.95</b>
A fairly hot dish which is produced using India's commonly used ingredient of cottage cheese cooked with various fresh ground spices, green chillies, tomatoes and green peppers.	
<b>SPECIAL BUTTER CHICKEN</b>	<b>£15.95</b>
Amping up the traditional butter chicken with a sprinkle touch of almond powder amongst the light and creamy coconut sauce.	
<b>ROSHNI MODHU</b>	<b>£15.95</b>
A curry made using diced chicken tikka pieces amalgamated with garlic, green pepper, crunchy fried onions topped off with honey and our chef's special sweet and sour sauce.	
<b>MURGHI BAHAR</b>	<b>£15.95</b>
This dish is made using chicken tikka strips cooked with a boiled egg, caramelised onions and a mixture of assorted spices which is then topped off with our chefs very own specially crafted sauce.	
<b>CHICKEN CORNISH</b>	<b>£15.95</b>
An Indian twist to a chinese classic. This dish consists of deep fried chicken with peppers marinated in a range of spices and a hint of soy sauce. It's served with our chefs specially constructed sauce that'll tantalise your taste buds with a sweet and sour taste with a slight kick of chilli.	
<b>SHIKARI JHINGA</b>	<b>£17.95</b>
This dish consists of large whole king prawns cooked in a light tamarind chilli sauce with a drop of honey, finished off with our chef's very own special recipe.	
<b>LAMB NIHARI</b>	<b>£17.95</b>
This dish contains a tender and succulent lamb shank which is slow cooked and served with chopped fried onions, ginger, garlic, tomatoes, coriander and a few of our chefs special ingredient to give it that rich and exquisite flavour.	
<b>CHICKEN or LAMB TIKKA SHASLIK BHUNA</b>	<b>£15.95</b>
Tender pieces of chicken or lamb tikka marinated in the chef's own recipe and barbecued over flaming charcoal with fresh tomatoes, peppers and onion and then cooked in a medium spiced sauce	
<b>SATKORA GOSTH</b>	<b>£15.95</b>
Marinated tender lamb cooked with fresh Bengali satkora (type of lime) and served in a delicious sauce with superbly laced radish garnish	
<b>CHICKEN or LAMB SIZZLER JULLIETTE</b>	<b>£15.95</b>
A fabulous selection from our very own tandoori chicken or lamb marinated in fresh herbs and spices with capsicum	

## SEA FOOD

<b>BENGAL SEAFOOD MASSALA</b>	<b>£16.95</b>
A combination of seafood including king prawn, salmon, tilapia and prawns cooked in our special in-house sauce.	
<b>GOAN FISH CURRY</b>	<b>£15.95</b>
It is an exquisite fish curry originated from Goa. It is made with tilapia fillets cooked with light coconut milk and curry leaves to give that sweet and flavorsome taste	
<b>KING PRAWN PERI PERI</b>	<b>£14.95</b>
Fairly hot, our chef's own recipe. King prawns in shell with hot Peri peri sauce, garlic and a touch of chilli	
<b>MACHLI BHUNA</b>	<b>£14.95</b>
Salmon cooked in a medium hot curry bhuna style with a hint of lemon	
<b>TELAPIA FISH CURRY</b>	<b>£13.95</b>
Cooked in a delicate medium spice with our light fish sauce	

## ALL TIME FAVOURITES

<b>TANDOORI KING PRAWN MASALLA</b>	<b>£14.95</b>
Tandoori grilled king prawn cooked in a special blended Sauce with fresh cream, mango and nuts	
<b>CHICKEN TIKKA or LAMB TIKKA MASALA</b>	<b>£10.95</b>
Marinated lamb or diced chicken semi cooked in tandoori oven, then cooked in a rich and creamy almond sauce with a hint of coconut and other delectable ingredients	
<b>CHICKEN TIKKA or LAMB TIKKA PASANDA</b>	<b>£10.95</b>
Cooked in a mild creamy sauce with almond and coconut	
<b>SHAHI CHICKEN</b>	<b>£10.95</b>
Thinly cut pieces of tikka cooked with finely cut green peppers, tomatoes specially blended spices give you the combination of tastes in one dish, decorated with cheese on top.	
<b>CHICKEN TIKKA or LAMB TIKKA RAZZALA</b>	<b>£10.95</b>
Medium and cooked with minced lamb, garlic and herb dressing with fried onions and tomatoes	
<b>CHICKEN or LAMB ROGAN</b>	<b>£10.95</b>
Medium and cooked in ghee with tomatoes, peppers and a touch of ginger and garlic	
<b>CHICKEN TIKKA or LAMB TIKKA ZALFREZI</b>	<b>£10.95</b>
Fairly hot. Cooked with fresh ground spices, green chillies, tomatoes and green peppers	
<b>KARAHI GOSHT</b>	<b>£10.95</b>
Medium. Tender lamb, cooked in medium curry sauce, delicately flavoured with oriental herbs and spices	
<b>CHICKEN TIKKA or LAMB TIKKA NAGA BHUNA</b>	<b>£10.95</b>
Madras hot cooked with a Bangladeshi naga chilli paste & herbs	

## BALTI SPECIALITIES

'Balti' cooked in rich balti paste with fresh green pepper, tomatoes, onion and fresh coriander

<b>CHICKEN or LAMB</b>	<b>£10.95</b>
<b>CHICKEN TIKKA or LAMB TIKKA</b>	<b>£11.95</b>
<b>PRAWN</b>	<b>£11.95</b>
<b>KING PRAWN</b>	<b>£13.95</b>
<b>VEGETABLE</b>	<b>£9.95</b>

### ALLERGY ADVICE

Please note that some of our dishes may contain dairy, nuts, eggs & other allergens. If you suffer from any food allergies, please make sure to inform us before placing your order. We will try our best to accommodate your needs.

## The classics

### MADRAS / VINDALOO

Madras: Fairly hot curry  
Vindaloo: Very hot curry with potato

CHICKEN or LAMB	£9.95
CHICKEN or LAMB TIKKA	£10.95
PRAWN	£10.95
KING PRAWN	£12.95
PANEER	£10.95
VEGETABLE	£8.95

### BHUNA

Medium hot, well spiced with tomatoes

CHICKEN or LAMB	£9.95
CHICKEN TIKKA or LAMB TIKKA	£10.95
PRAWN	£10.95
KING PRAWN	£12.95
PANEER	£10.95
VEGETABLE	£8.95

### DUPIAZA

Medium hot, well spiced with a fried onion dressing

CHICKEN or LAMB	£9.95
CHICKEN TIKKA or LAMB TIKKA	£10.95
PRAWN	£10.95
KING PRAWN	£12.95
PANEER	£10.95
VEGETABLE	£8.95

### KURMA

Cooked in a mild gravy with almond and cream

CHICKEN or LAMB	£9.95
CHICKEN TIKKA or LAMB TIKKA	£10.95
PRAWN	£10.95
KING PRAWN	£12.95
PANEER	£10.95
VEGETABLE	£8.95

### DHANSAK / PATIA

Dhansak: Fairly hot, sweet and sour with lentils  
Pathia: Fairly hot with thick tomato sauce

CHICKEN or LAMB	£9.95
CHICKEN TIKKA or LAMB TIKKA	£10.95
PRAWN	£10.95
KING PRAWN	£12.95
PANEER	£10.95
VEGETABLE	£8.95

## VEGETABLE DISHES

MIXED VEGETABLE CURRY Variety of seasonal vegetables	£4.95
BOMBAY ALOO	£4.95
MUSHROOM BHAJEE	£4.95
BINDI BHAJEE Okra	£4.95
PALAK PANEER Spinach cooked in a special mild sauce with cheese	£4.95
TARKA DALL Lentils with garlic	£4.95
ALOO GOBI Potato and cauliflower	£4.95
SAG ALOO Spinach and potatoes	£4.95
SAUCES Kurma / Masalla / Madras	£4.95

## RICE DISHES

ONION RICE Patna	£3.95
KEEMA PILAU Minced lamb with rice	£4.50
SPECIAL FRIED RICE With egg and peas	£3.95
LEMON RICE	£3.95
MUSHROOM PILAU   VEGETABLE PILAU	£4.25
PLAIN RICE	£3.25
PILAU RICE Basmati cooked in ghee	£3.50

## TANDOORI BREAD

NAAN Special bread baked in charcoal	£2.95
PESHWARI NAAN With coconut	£3.25
KEEMA NAAN With minced meat	£3.75
GARLIC NAAN	£3.25
CHILLI & CHEESE NAN	£3.50
ROTI Wheat flour bread in tandoori	£2.75

## SIDES

PARATHA	£2.95
STUFFED PARATHA Stuffed with a variety vegetables	£3.50
KATLAMA Paratha stuffed with minced meat	£3.95
PAPADAM Plain / Masalla	£0.85
CHAPATI	£1.95
CHIPS	£2.75
CHUTNEY or PICKLE Per person	£0.85
RAITA Plain / Onion / cucumber	£2.50

### FREE LOCAL DELIVERY

### 10% DISCOUNT ON COLLECTION

Cash payment only

To redeem the discount please inform a staff member.



[www.indigodining.com](http://www.indigodining.com)



### OPENING HOURS

Everyday lunch: 12noon - 2pm  
Sun - Thur: 5:30pm-11pm | Fri & Sat: 5:30pm-12midnight

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