

AUTHENTIC  
INDIAN TAKEAWAY



indigo  
NAPIER

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### THE INDIGO STORY

with a passion for india and indian food, indigo is a fusion of ideas from the three proud owners nichola, paul and kamlesh

having visited india over 35 times and dining in many excellent indian restaurants in england, paul and nichola felt something was missing in hawke's bay, so they teamed up with long time friend and professional chef, kamleshwar to form indigo

what sets indigo apart from other indian restaurants is the contemporary front of house, fine dining service levels, the use of fresh local ingredients, local wines, an extensive whisky collection and a traditional charcoal tandoor to create great authentic flavours

all our dishes are cooked fresh to order and we never compromise on quality, offering a range of traditional and unique dishes, constantly offering our guests new experiences and tastes

this is why we believe there is no other indian restaurant like indigo in new zealand

WE BELIEVE IN ONLY USING THE  
**FRESHEST** LOCAL INGREDIENTS



## ENTRÉE

**soup of the day \$6.00**

**vegetable samosa \$6.00**

cumin spiced homemade pastry stuffed with spiced potato and green peas  
two per portion

**pakoras \$6.00**

fresh vegetables dipped in a spiced chick pea batter  
and finished in hot oil

**onion bhajis \$6.00**

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

**vegetable manchurian \$8.00**

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

**paneer pakoras \$8.00**

homemade cottage cheese lightly dipped in a spiced  
chick pea batter and deep fried

**chicken tikka \$11.00**

tender pieces of marinated chicken grilled in the tandoor

**lasooni tikka \$12.00**

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

**murgh malai tikka \$12.00**

creamy kebabs of boneless chicken blended with cream cheese,  
malt vinegar, green chilli and coriander, grilled in the tandoor  
served with a mint chutney

**murgh hariyali kebab \$12.00**

chicken pieces marinated with fresh coriander, lemon juice  
and roasted cumin, cooked in a charcoal tandoor  
and served with fresh mint chutney

**kastoori kebab \$12.00**

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

**stuffed drum stick \$10.00**

a celebration of chicken stuffed drumsticks marinated in sprigs of fresh mint  
and cooked in the charcoal tandoor over a slow flame



**chicken manchurian \$10.00**

an indo – chinese speciality, minced chicken balls are crisped  
and cooked in a tangy onion, garlic, soya and ginger sauce

**tandoori chicken (half) \$14.00**

marinated chicken with fresh herbs and spices skewered  
and cooked in the tandoor

**tandoori chicken (whole) \$22.00**

marinated chicken with fresh herbs and spices  
skewered and cooked in the tandoor  
served with rice

**mixed chicken platter for two \$18.00**

a combination of five marinated chicken pieces: murgh malai tikka,  
chicken tikka, murgh hariyali kebab, lasooni tikka, kastoori kebab,  
served with mint chutney

**boti kebab \$15.00**

diced lamb marinated overnight in a tandoori spice  
and cooked in the tandoor

**spicy lamb chops**

**two lamb chops \$16.00**

**four lamb chops \$23.00**

famous nz lamb chops marinated overnight with a  
ginger and garlic paste, salt, green chilli paste and indian spices,  
roasted in a clay oven and served with a mint chutney

**lamb seek kebab \$11.00**

tender lamb mince, mixed with ginger and garlic paste,  
chilli and coriander spices with royal cumin and saffron,  
skewered and grilled in clay oven, served with mint chutney

**fish tikka filleted \$17.00**

fish marinated in yoghurt, mustard oil and spices,  
skewered and cooked in the tandoor

**tandoori prawns \$15.00**

prawns marinated in yoghurt and tandoori spices,  
cooked in the clay oven

**tandoori platter for two \$20.00**

Chicken tikka, malai tikka, drum stick seek kebab  
and boti kastoori kebab

## MAINS

steamed basmati rice is served with all main courses

goat dishes are \$2.00 extra

### **butter chicken – chicken / lamb \$17.00**

an elegant dish of tender chicken simmered with tomatoes, cream, butter and cashews

### **mango chicken \$17.00**

chicken cooked with indian spices and finished in our mouth watering fragrant mango sauce

### **murgh kali mirch \$18.00**

black pepper flavoured chicken pieces cooked in cashew nut gravy

### **murgh tandoori \$24.00**

a whole tender chicken marinated in fresh herbs and spices then skewered and cooked in the tandoor, served sprinkled with kebab masala

### **murgh daniwal \$21.00**

succulent pieces of boneless chicken cooked in a blend of yoghurt and fresh coriander

### **vindaloo – beef / chicken / goat / lamb \$17.00**

tender pieces of lamb or beef cooked in a mustard and vinegar curry sauce just the dish for devoted fans of spicy food

### **kadai – beef / chicken / goat / lamb \$18.00**

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

### **bhuna – beef / chicken / goat / lamb \$18.00**

boneless chicken cooked with ginger, garlic, fresh coriander, mushroom, onions and spices

### **madras – beef / chicken / goat / lamb \$17.00**

cooked with fresh coconut, coriander, tamarind, fresh herbs and aromatic spices

### **saagwala – beef / chicken / goat / lamb \$18.00**

an abundance of spinach, cooked with garlic and ginger spices

### **korma – chicken / goat / lamb \$18.00**

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

### **tikka masala – beef / chicken / goat / lamb \$18.00**

an internationally renowned dish cooked in a capsicum onion base sauce

### **butter masala – chicken / lamb \$20.00**

chunks of chicken or lamb marinated in spices and yogurt, cooked in a charcoal tandoor and served in a cream and tomato masala sauce

### **jhalfreze – beef / chicken / goat / lamb \$18.00**

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

### **dhanshak – beef / chicken / goat / lamb \$18.00**

dhanshak is a parsi delicacy, cooked with lentils and vegetables, in a sauce tempered with coriander seeds, ginger, garlic tandoori breads

### **rogan josh – goat / lamb \$19.00**

unique combination of cubed lamb cooked in mildly spiced yoghurt, coriander leaves, brown onion and tomatoes

### **do piaza – beef / chicken / goat / lamb \$18.00**

cooked in onion based gravy with ginger, garlic, tomato and mild spices



OUR FOOD IS COOKED IN A  
TRADITIONAL CHARCOAL TANDOOR  
WHICH GREATLY ENHANCES THE  
FLAVOUR OF THE FOOD

**biryani – beef / chicken / goat / lamb \$20.00**  
basmati rice infused with fresh spices, garnished with fresh coriander

**home style – beef / chicken / goat / lamb \$18.00**  
low fat traditional indian curry

**chilli chicken \$18.00**  
chilli chicken is a mouth watering indo-chinese chicken recipe, fried chicken is finished with a combination of fresh capsicum, onion, garlic and chinese flavours, turning into a delicious and simply irresistible main course dish, this can be served dry or in a gravy as requested

**dalcha gosht \$21.00**  
dalcha is a famous curry in hyderabad which is the combination of lamb and channa dal

### SEAFOOD MAINS

**east india curry – fish / prawn \$21.00**  
a popular east indian fish dish, cooked with ginger, garlic, onions, tomatoes and freshly ground spice

**masala – fish / prawn \$21.00**  
an internationally renowned dish, cooked in a capsicum onion base sauce

**jhalfreze – fish / prawn \$21.00**  
jhalfreze is one of the supreme dishes 'jhal' is hot and 'freze' is stir fried, cooked with capsicum, tomatoes, onions and spices

**malabar – fish / prawn \$22.00**  
cooked with coconut, capsicum, tomatoes, cream and an assortment of spices

**biryani prawn \$22.00**  
basmati rice infused with fresh spices, garnished with fresh coriander

### VEGETARIAN MAINS

**aloo gobi \$14.00**  
potatoes and cauliflower tempered with cumin seeds, turmeric, coriander and spices

**aloo saag \$14.00**  
potatoes cooked with spinach and spices

**aloo palak \$16.00**  
fresh local potatoes cooked within a spiced spinach gravy with a touch of cream

**subzi bhaji \$14.00**  
finely chopped seasonal vegetables cooked with garlic

**subz biryani \$19.00**  
an aromatic combination of seasonal fresh vegetables and basmati rice, flavoured with saffron and kewra

**malai kofta \$17.00**  
homemade cheese, dumplings and served with a creamy gravy made from tomatoes cashews and spices

**matrar paneer \$16.00**  
peas and homemade cheese cooked with tomatoes, spices and herbs



**palak paneer \$17.00**  
homemade cheese cooked with creamy spinach and spices

**shahi paneer \$17.00**  
cottage cheese cooked with cream, tomatoes and crushed almonds

**kadai paneer \$18.00**  
cubes of fresh cottage cheese tossed with sauted onion, tomato, capsicum, ginger and coriander

**paneer shimla mirch \$16.00**  
cottage cheese cooked with capsicum, onions, tomatoes and spices specially recommended by our chef

**paneer butter masala \$18.00**  
pieces of homemade cheese in spices and yogurt, cooked in a charcoal tandoor and served in a cream and tomato masala sauce

**daal makhani \$16.00**  
black lentils and kidney beans cooked with butter, cream, tomatoes and spices

**tarka daal \$14.00**  
yellow split lentils cooked with onion cumin seeds, ginger, garlic, tomatoes and turmeric

**aloo lsooni \$14.00**  
diced potatoes cooked with garlic and spices, this is a dry dish

**khumb matrar \$14.00**  
mushrooms and green peas cooked with garlic, cream and spices

**navrattan korma \$15.00**  
mixed vegetables cooked in a delicious creamy gravy

**chana pindi \$14.00**  
chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique north indian flavours

**dhingri dolma \$18.00**  
local mushrooms cooked with fresh indian style cottage cheese, tomatoes and coriander leaves

**vegetable kadai \$16.00**  
a selection of fresh vegetables tempered with garlic, coriander and fenugreek seeds simmered within a fresh onion, coriander and tomato gravy \$18.00

**vegetable jalfrezi \$16.00**  
a selection of fresh vegetables cooked within a spiced and tangy tomato and onion gravy

**paneer makhani \$18.00**  
home made indian cheese bathed in a tomato, cashew cream and spiced gravy

**vegetable manchurian \$16.00**  
an indo chinese exotic dish made of steamed vegetables formed into dumplings, crisped and cooked in a tangy sauce, served in a light gravy

**dal bukhara \$20.00**  
harmonious combination of black lentils, tomatoes, ginger and garlic, simmered overnight and finished with cream, served with a dollop of unsalted butter

**vegan special \$20.00**  
need a description

## RICE

**basmati rice \$4.00**  
plain, steamed basmati rice

**jeera rice \$6.00**  
basmati rice cooked with cumin seeds

**kashmiri pulao \$10.00**  
basmati rice mixed with cashews, almonds, sultanas and desiccated coconut

**vegetarian biryani \$14.50**  
basmati rice cooked with mixed seasonal vegetables, infused with freshly ground spices and garnished with coriander

**peas pulao \$6.00**  
basmati rice cooked with sauteed peas, onions and spices

**mixed vegetable pulao \$6.50**  
basmati rice cooked with fresh seasonal vegetables and spices

## BREADS

**naan \$3.00**  
leavened bread made of refined flour baked in the tandoor

**butter naan \$3.50**  
naan with nz butter

**garlic naan \$4.00**  
leavened bread sprinkled with garlic

**keema naan \$6.00**  
naan with a stuffing of spiced lamb mince

**cheese naan \$5.00**  
naan stuffed with mozzarella cheese

**cheese and garlic naan \$6.00**  
naan stuffed with mozzarella cheese and sprinkled with garlic

**chilli, cheese and garlic naan \$6.50**  
naan stuffed with mozzarella cheese with a topping of roasted capsicum and garlic

**onion kulcha \$5.00**  
naan with a stuffing of onions and spices

**paneer kulcha \$5.00**  
naan stuffed with paneer and spices

**kashmiri naan \$6.00**  
stuffed with dry fruit and nuts

**vegetable kulcha \$5.00**  
stuffed with fresh seasoned vegetables

**tandoori roti \$3.00**  
wholemeal flat bread baked in the tandoor

**lacha parantha \$4.00**  
wholemeal bread layered with lashings of butter

**aloo parantha \$4.50**  
wholemeal bread stuffed with potatoes, onions and spices

**aloo kulcha \$4.50**  
with a filling of potatoes

## ACCOMPANIMENTS

**poppadom (four pieces) \$2.00**

**raita \$3.50**  
yoghurt mixed with cucumber and tomato

**mint chutney \$3.50**  
yoghurt mixed with mint, cumin and spices

**kechumber \$5.00**  
diced onions, tomatoes, cucumber, coriander with a touch of lemon juice

**mixed pickle \$3.00**

**mango chutney \$3.00**

**tamarind \$2.00**

**onion salad \$3.00**

**chopped fresh chilli \$3.00**

**chilli paste \$3.00**

**french fries \$5.00**

## CHILDRENS MENU

**chicken korma (mild) \$8.00**

**chicken tikka masala (mild) \$8.00**

**butter paneer (mild) \$8.00**

**lamb saagwala (mild) \$8.00**

**butter chicken (mild) \$8.00**

**chicken nuggets and chips \$5.00**

**burger and chips \$7.00**

**fish and chips \$7.00**

**kids naan \$2.00**

**kashmiri naan \$4.00**

**cheese naan \$3.00**

## DESSERT

**gulab jamun \$5.00**  
reduced milk dumplings deep fried and served soaked on sugar syrup

**kulfi - almond / mango / saffron pistachio / strawberry \$5.00**  
rich and creamy frozen dessert

**lassi - mango / masala / salt \$4.00**  
sweet yoghurt based indian drink





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Open daily: 5pm – 10pm

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