



indigo

À LA CARTE

ALLERGENS

We offer gluten-free (GF), dairy-free, (DF) and nut-free (NF) options for all dishes. If you have dietary restrictions, feel free to ask our staff for assistance.

NON-VEGETARIAN ENTRÉES

Mixed Tandoori Platter for Two (GF) 30

A selection of six popular tandoori items, including one chicken drumstick, one spicy lamb chop, and three pieces of boneless marinated chicken fillet

Tandoori Chicken HALF (GF/NF) 17

Tender chicken, bone-in and quartered, marinated in Indigo's famous tikka rub. Cooked over hot charcoal in the tandoori oven and served with a side of mint chutney. Garnished with a squeeze of lemon and fresh coriander

Tandoori Chicken WHOLE (GF/NF) 25

Tender chicken, bone-in and quartered, marinated in Indigo's famous tikka rub. Cooked over hot charcoal in the tandoori oven and served with a side of mint chutney. Garnished with a squeeze of lemon and fresh coriander

Chicken 65 (DF/NF) 20

Indigo's specialty crispy fried chicken. Lightly spiced and seasoned chicken pieces fried to perfection with garlic, onion and curry leaves.

Indigo's Marinated Chicken Pieces 18

Each of the options below are our boneless chicken thigh fillets, marinated with a uniquely flavoured rub. *All served with a side of mint chutney*

Chicken Tikka (GF/NF)

Chicken marinated in our classic yoghurt and mild Kashmiri chilli tikka coating

Lasooni Tikka (GF)

Chicken seasoned with tandoori spices and marinated in garlic yoghurt

Malai Tikka (GF)

Chicken spiced with freshly cracked black peppercorns

Harali Chicken Tikka

Chicken spiced with mint.

Mixed Chicken Tikka Platter (GF) 26

A selection of one of each of our four different marinated chicken pieces, as listed above

Chilli Chicken - Dry (DF/NF) 23

Locally sourced chicken cooked with chilli, soy sauce, onion, garlic, ginger and capsicum, garnish with spring onions.

Amritsari Fish (GF/DF/NF) 20

Fresh local fish marinated in Punjabi style. Delicately fried with a coating of seasoned batter.

Tandoori Salmon (GF/DF/NF) 20

Fresh locally sourced salmon fillet marinated with spices and cooked in a tandoor. This flavourful dish served sizzling hot with mint chutney.

Fish Achari Tikka (GF/NF) 20

Delicious fillets of fresh local fish marinated in achari sauce and cooked in the tandoor

Lamb Seekh Kebab (GF/NF) 18

Minced lamb mixed with garlic, ginger and aromatic spices. Skewered and grilled in the tandoor.

Indigo Lamb Chops (GF/NF) 4 pieces 35

Grass-fed local lamb chops rubbed with spices, garlic, ginger and chilli. Roasted in the tandoori oven and served with mint chutney

Tandoori Prawns (GF) 16

Tiger Prawns marinated in classic yoghurts and mild Kashmiri chilli coating.

Vegetarian Entrées

Pani Puri 2 pieces 5

Crispy hollow dough balls, potato, sprouts, tamarind chutney topped with tangy coriander mint water. complimentary on arrival.

Paneer Maska (GF) 1 piece 8

In-House made cottage cheese cutlets layered with cream cheese, apricot and cashew nuts.

Chilli Paneer (NF) 18

In-House made cottage cheese cooked with chilli, soy sauce, onion, garlic, ginger and capsicum, garnish with spring onions.

Ajwaini Paneer Tikka (GF/NF) 17

In-House made cottage cheese marinated with spices and cooked in tandoor. This spicy and flavourful dish is infused with Ajwain (carom seeds).

Gobi Manchurian (DF/NF) 15

An Indo-Asian specialty of deep fried cauliflower tossed with bell peppers, onions, garlic and soy sauce.

Vegetable Samosa 2 pieces 10

Two cumin spiced home-made pastries stuffed with spiced potato and green peas. Served with tangy tamarind chutney

Samosa and Channa Chat 15

Smashed vegetable samosa generously layered with chickpea, chopped onion, tomato, coriander and chutney, yoghurt, tamarind, mint chutney and onion.

Aloo Bonda (GF) 14

Popular south indian street food, baby potatoes mashed and flavoured with fresh species. Delicately fried with a coating of seasoned batter.

Onion Bhajis (GF/DF/NF) 10

Slices of fresh onion dipped in seasoned chickpea flour and fried golden brown. Served with tangy tamarind chutney

Stuffed Mushroom (NF) 17

Fresh Te Mata button mushrooms stuffed with mozzarella and mild spices. Delicately fried with a coating of seasoned batter.

Malai Soy Chaaps (GF/NF) 20

Vegan meat made with soy beans marinated with herbs and cooked in tandoor. It is served with tandoori capsicum and onions.

Tastings Sampler (GF/NF) 25

This Platter includes Aloo Bonda, Onion Bhajis, Stuffed Mushroom and Vegetable Samosa

INDIGO MAINS
All mains served with steamed basmati rice
NON-VEGETARIAN MAINS

Mango Chicken (GF) 25

Chicken pieces simmered in our sweet cashew and mango sauce

Butter Chicken / Lamb (GF) 25

Your choice of meat simmered with tomatoes, cream, butter and cashew paste to create this sweet crowd favourite

Korma Chicken / Lamb (GF) 25

A mild and sweet curry combining ground cashew and cream

Tikka Masala Chicken / Lamb (GF) 25

Tender morsels of meat cooked in a tomato gravy with pieces of capsicum and onion

Saagwala Chicken / Lamb (GF) 25

Your choice of meat cooked with onion and garlic in a delicate creamy spinach sauce

Kadai Chicken / Lamb (GF) 25

This mouth-watering dish is cooked with chunky onion and capsicum, crushed tomatoes, fenugreek seeds and fresh coriander, creating a fragrant and flavourful curry

Indigo Special Shank (GF) 35

Hawke's Bay Lamb shank marinated in onions, star anise and cardamom.

Lamb Rogan Josh (GF/DF/NF) 26

North Indian style Lamb curry, with home-made touch. Lamb simmered in kashmiri red chilli, caramelised onion, yoghurt and coriander leaves blended in a spicy brown onion and tomato gravy

Madras Lamb (GF/DF/NF) 26

Tender pieces of meat gently simmered with coconut cream, coriander and aromatic spices

Vindaloo Lamb (GF/DF/NF) 26

Tender pieces of meat gently simmered in a spicy mustard and vinegar curry sauce

Fish Curry (GF/DF/NF) 28

Fish of the Day cooked in tomato and onion gravy, flavoured with spices.

Fish Malabari (GF/DF/NF) 28

Fish of the Day cooked in coconut curry, flavoured with green coriander, curry leaves and turmeric.

Prawn Butter Masala (GF) 28

Your choice of prawns or fish of the day cooked in an aromatic gravy flavoured with ginger, garlic, onion, tomato and mild spices

Prawn Korma (GF) 28

A mild and sweet curry combining ground cashew and cream

Butter Prawn (GF) 28

Prawns simmered with tomatoes, cream, butter and cashew paste to create this sweet crowd favourite.

Chicken Biryani (GF) 23

Combination of chicken curry and rice cooked together with spices. This dish is served with Raita.

Lamb Biryani (GF) 24

Combination of Lamb curry and rice cooked together with spices. This dish is served with Raita.

VEGETARIAN MAINS

Paneer Saagwala (GF) 22

Cottage cheese with onion, tomatoes and garlic in a delicately spiced creamy spinach 'saag' sauce

Kadai Paneer (GF) 23

In-House made cottage cheese cooked with chunky onions and capsicum, crushed tomatoes, fenugreek seeds and fresh coriander.

Paneer Tikka Masala (GF) 24

Cottage cheese simmered with tomatoes, onions, coriander seeds, ginger and garlic in a lightly spiced masala

Panner Pasanda (GF) 25

In-House made cottage cheese immersed in onions and cashew gravy.

Nuts free available on special request.

Aloo Gobhi Masala (GF) 21

A 'dry' dish of potato and cauliflower tossed with tomato, ginger, onion and garlic.

Paneer Makanwala (GF) 24

Our sweet creamy tomato and cashew sauce with cubed paneer.

Mattar Mushroom Masala (GF) 24

Green peas and mushrooms simmered in a spiced tomato and onion gravy

Chana Pindi (GF/NF) 21

Tender chickpeas simmered in tomatoes, ginger, garlic and onion with fragrant spices to create a uniquely North Indian staple

Tarka Dhal (GF/DF/NF) 21

Split yellow lentils in a light tomato and onion sauce, flavoured with cumin seeds and garlic

Dhal Factory (GF) 23

Combination of black lentils, tomatoes, ginger and garlic, finished with cream and butter to create a deliciously rich, creamy tomato curry

Vegetable Biryani (GF) 23

Combination of vegetables and rice cooked together with spices. This dish is served with Raita.

BREADS

Bread Basket 20

A selection of four breads: Plain Naan, Garlic Naan, Methi Parantha and Tandoori Roti. Suitable for four to six people

Plain Naan 5

White flour Indian flat bread cooked in the charcoal tandoor and lightly buttered

Butter Naan 5

White flour flat bread sprinkled with sesame seeds and extra butter

Garlic Naan 5

White flour flat bread generously topped with garlic and butter

Tandoori Roti 4

Wholemeal flour Indian flat bread. Can be served vegan or buttered

Garlic Roti 5

Wholemeal flour Indian flat bread topped with garlic and butter

Cheese Naan 6

Naan stuffed with mozzarella, gouda and cheddar. Can be served topped with garlic

Cheese Garlic Naan 7

Our Cheese Naan, topped with garlic and diced capsicum and sprinkled with chat masala

Spinach and Cheese Naan 7

Naan stuffed with mozzarella, gouda and cheddar and spinach

Lachha Parantha 7

Multi-layered wholemeal flat bread. Crisp outside and soft inside. *Can be requested vegan*

Methi Parantha 7

Wholemeal layered flat bread sprinkled with fenugreek seasoning

Aloo/Paneer/Onion Kulcha 8

Naan stuffed with your choice of lightly spiced crushed potato, paneer or onion

Kashmiri Naan 8

Also known as 'Peshawari' naan. Naan stuffed with dried fruits, nuts and coconut

Keema Naan 10

Naan stuffed with spiced minced lamb and sprinkled with garlic

RICE

Plain Rice 5

Steamed basmati rice

Jeera Rice 7

Basmati rice cooked with cumin seeds

Green Peas Pulao 10

Basmati rice tossed through butter with green peas and cumin seeds.

ACCOMPANIMENTS

Poppadom 2

Masala Pappadom 10

Poppadom garnished with onion, tomatoes and coriander tossed with lime and spices flavour.

Indigo Pickle Tray 4

A selection of spicy mixed pickle, mango chutney and onion salad

Raita 5

House-made sweetened yoghurt mixed with cucumber, tomato and roasted cumin

Plain Yoghurt 4

House-made fresh yoghurt, no added salt or sugar

Tamarind Chutney 3

Tamarind boiled and blitzed to create a sweet and tangy sauce

Mint Chutney 3

Refreshing mint and herbs blitzed with fresh house-made yoghurt

Indigo Salad 10

Thickly sliced carrot, tomato, cucumber and onion, served with a wedge of lemon

Onion Salad 10

Rings of fresh red onion, sprinkled with chat masala and served with a wedge of lemon

Kechumber Salad 10

Diced tomatoes, onions, cucumber and fresh lettuce salad served with a splash of fresh lemon juice

French Fries 6

Crunchy golden fries with tomato sauce

Chicken Nuggets 6 Pieces 10

Crunchy golden nuggets with tomato sauce

DESSERTS

Gulab Jamun 8

Three Almond Sweet dumplings served warm and bathed in a green cardamom syrup.

Mango Kulfi 8

A flavoursome Indian Ice Cream with mango

Kaser Pista Kulfi (GF) 10

Ice Cream flavoured with saffron and pistachio

Coconut Kulfi (GF) 8

Ice Cream flavoured with coconut

Kesar Phirni 10

Kesar (saffron) Phirni is a simple dish, provides rich, creamy, silky smooth pudding.

Gulkand Phirni 10

Rich, creamy, silky smooth pudding with sweet preserve of rose petals.