

# CAFE INDUS

## THE TRADITIONAL CURRY

### Allergy Advice.

Some of our dishes contain garlic, soya, gluten, cooking wine & sesame oil. Some dishes may also contain these 14 allergens. If you have any allergies to these products, please inform us before ordering. We will do our best to advise you.



Nuts



Cereals containing gluten



Peanuts



Sulphur dioxide



Mustard



Milk



Soya



Celery



Fish



Lupin



Eggs



Sesame seeds



Crustaceans



Molluscs

## Starters

- Chicken Tikka (D)** £6.90  
Boneless chicken marinated in yoghurt sauce, grilled with herbs & spices
- Lamb Tikka (D)** £7.50  
Boneless lamb marinated in a yoghurt sauce, grilled with herbs and spices
- Seekh Kebab (G E)** £6.40  
Minced meat with crushed onions & herbs. Cooked in a tandoor
- Fish Masala (G)** £7.60  
Cod pieces marinated in a secret Indus Massala and fried
- Aloo Tikka** £6.50
- Homemade (G N)(V)**  
Mashed potato covered in a lightly spiced batter & fried. Contains mustard
- Paneer Tikka (D)(V)** £6.50  
Indian cheese cubes pan grilled in a tikka massala marinade
- Chicken Tikka** £7.50
- Nambali (D)**  
Chicken tikka strips served with fried onions & peppers, covered in melted cheese
- Samosa (G)(V)** £6.50
- Homemade**  
Puff pastry filled with a lightly spiced filling mixed vegetables
- Lamb Chops** £7.90  
Pieces of lamb marinated in herbs, spices and grilled. A must try.
- Mixed Kebab (G D)** £7.10  
An Indus speciality. Chicken tikka, seekh kebab, and onion bhaji.
- Starter Platter to Share**  
Ask a member of staff for more details
- For two** £17.00
- For four** £32.00

## Sizzlers

The famous Café Indus Sizzlers are served with fresh salad, a plain curry sauce, naan, chutneys and massala chips

- Chicken Tikka** £15.50
- Lamb Tikka** £16.50
- Paneer Tikka(V)** £15.10
- King Prawn** £17.90
- Chilli Chicken** £16.60
- Mixed Tikka** £16.90

## Cafe Indus Street Food

### Ideal as a starter

- Popadom** £0.75
- Pickle Tray** £3.00  
Lime pickle optional
- Samosa Chaat** £7.10  
(G N D) Meat or Vegetable (V)  
Homemade samosa served with channa, diced onion, yoghurt and tamarind sauce, all mashed together
- Onion Bhaji (V)(G)** £6.00  
Diced onion in gram flour massala batter
- Pani Puri (V)(G)** £5.90  
Hollow crispy puree served with channa chaat and tamarind sauce
- Chicken Pakora (G)** £6.60  
Boneless chicken fried in spiced gram flour batter
- Dynamite Chicken** £7.00  
(G,N,D)  
**NEW** A popular appetiser, typically an Indo-Chinese fusion dish, featuring crispy fried chicken pieces coated in a spicy tangy sauce.
- Chicken Tikka** £6.60
- Nachos (G,N,D)**  
**NEW** Nachos covered in salsa, cream cheese and mozzarella smothered in Café Indus chicken tikka

## Traditional Indus Curry

Cooked from recipes that have been in our family for generations.

All the traditional dishes are cooked "Apna Style"

- Traditional Chicken** £12.00  
Diced chicken pieces cooked in a hot and spicy curry sauce. A mix of garlic, ginger & Fresh green chillies.
- Lamb on the bone** £13.50  
An Indus signature dish. Lamb chunks on the bone, slow cooked in a curry sauce to bring the mix of ingredients to create this special dish
- Daal (V)** £11.20  
A unique dish that combines two types of lentils to offer a traditional flavour
- Curry of the Day** £11.90  
Ask a member of staff for more details

## Cafe Indus Specials

- Indus Chicken (D)** £11.90  
**Tikka Massala**  
No one does this dish like Café Indus. Cooked the traditional way with a touch of extra spice - a must-try!
- Chicken Tikka (D)** £11.90  
**Massala**  
Bland, mild to medium with light spices
- Korma (N D)** £11.50  
A mild dish, made with your choice of chicken, lamb or vegetables
- Garlic Chilli** £11.20  
**Chicken**  
Chicken pieces cooked in a garlic and chilli sauce
- Chicken Kagani** £11.50  
Taste of Punjab, Chicken pieces cooked with diced mushrooms and a touch of mint to bring the spices together.
- Saag Gosht** £11.20  
Lamb off the bone cooked in a bhuna spicy sauce with spinach.
- Lemon Pepper** £12.30  
**Chicken**  
Chicken cooked in a tangy lemon and pepper sauce. Mixed with pepper and lemon chunks
- Honey Wala** £12.40  
A delightful sweet curry sauce cooked with honey and chicken pieces with a mix of herbs
- Butter Chicken** £11.60  
Chicken tikka pieces cooked in a rich, creamy, mildly spiced curry sauce.
- Paneer Tikka (D)** £12.40  
**Massala**  
A popular dish from the subcontinent. Cubes of paneer cooked in a medium to mild sauce
- Lamb Shank** £19.90  
This is an Indus speciality, slow cooked lamb shank cooked in a curry sauce made with garlic, ginger, onions and a mix of herbs.
- Vegetable Dishes**  
All cooked in medium hot spice
- Aloo Baji (V)** £11.20
- Channa Bhuna (V)** £11.20
- Palak Aloo (V)** £11.20
- Mushroom (V)** £11.20
- Massala**
- Palak Paneer (V)** £11.20

## Balti or Karahi

Please specify: Mild / Medium / Hot

**Balti** - Cooked with peppers, onions, garlic, ginger, garam masala and Indus spices

- Karahi** - Cooked with tomato, onion, garlic, ginger, coriander & Indus spice
- Chicken** £11.70
- Lamb** £13.50
- Keema** £13.50
- Vegetable (V)** £11.40
- Fish** £13.50
- Paneer (V)(D)** £11.70
- Chicken Tikka (D)** £13.50
- Lamb Tikka (D)** £13.90

## Biryani

A biryani dishes are served with vegetable curry sauce or raita

- Chicken** £11.95
- Lamb** £12.95
- Keema** £11.00
- Vegetable (V)** £11.40
- Paneer (V)(D)** £11.50
- Chicken Tikka (D)** £11.50
- Lamb Tikka (D)** £11.95
- Mixed (D)** £12.90

## Side Dishes (V)

- Chapati (G)** £1.70
- Aloo Paratha (G)** £3.50
- Pilau Rice** £2.80
- Mushroom Rice** £3.40
- Paratha (G)** £2.90
- Boiled Rice** £2.50
- Egg Rice(E)** £3.50
- Chips** £1.90
- Naan (D E G)** £2.50
- Massala Chips** £2.30
- Garlic Naan (D E G)** £2.90
- Cheese Naan (D E G)** £3.50
- Raita (D)** £2.70
- Tandoori Roti (G)** £1.70
- Peshwari Nan** £3.90  
(E D N G)

Key: G - Contains Gluten S - Soya  
N - Contains Nuts D - Dairy  
E - Egg M - Mustard  
V - Vegetarian VG - Vegan

## Vegan Starters

- Homemade** £6.10
- Aloo Tikka (G N)**  
Mashed potato covered in a lightly spiced batter & fried. Contains mustard
- Homemade Veg** £6.10
- Samosa (G)**  
Puff pastry filled with lightly spiced filling of mixed vegetables
- Vegan Samosa** £7.00
- Chaat (G N)**  
Vegetable homemade samosa served with channa, diced onion and tamarind sauce mashed together
- Onion Bhaji (G)** £6.10  
Diced onion in gram flour masala batter
- Pani Puri (G)** £5.90  
Hollow crispy puree served with channa chaat and imli water
- Mix Vegan Starter** £6.90  
Onion Bhaji, Aloo Tikka & Homemade Vegetable Samosa

## Vegan Main Course

- Aloo Baji** £11.20  
Boiled potatoes sauteed in lightly spiced herbs and spices in a traditional flavoured curry sauce
- Channa Bhuna** £11.20  
Chickpeas cooked in a medium curry sauce
- Saag Aloo** £11.20  
Spinach and boiled potatoes
- Mushroom Masala** £11.20  
Diced mushrooms cooked in masala sauce
- Vegetable Karahi** £11.40  
Mixed vegetables cooked our very own Karahi style herbs and spices. The traditional taste.
- Channa Aloo** £11.20  
Chickpeas & potatoes
- Aubergine Curry** £11.20  
Diced aubergine cooked in a traditional curry sauce with onions and peppers
- Okra Bhuna** £11.20  
A blend of spices creating this popular dish
- Vegetable Kagani** £11.20  
A taste of Punjab. Diced mushrooms cooked with a hint of fresh mint to work with the herbs and spices
- Traditional Daal** £11.20  
Café Indus daal is a must try. Made with two types of lentils to create a unique taste
- Aloo Matter** £11.20  
Boiled potatoes and peas
- Vegetable Biryani** £11.40  
A rice dish served with a vegetable curry sauce
- Daal Saag** £11.20  
Café Indus daal with spinach

## Vegan Sides

- Popadom (G)** £0.75
- Vegan Pickle Tray** £3.00  
(M) Contains mustard
- Pilau Rice** £3.10
- Boiled Rice** £2.90
- Mushroom Rice** £3.80
- Tandoori Roti (G)** £1.90
- Garlic Tandoori** £2.50
- Roti (G)**
- Chappati (G)** £1.90
- Aloo Paratha (G)** £4.10
- Paratha (G)** £3.10
- Chips** £2.10
- Masala Chips** £2.60

## Cold Drinks (V)

- Cans** £1.65
- Sparkling Water** £1.90
- Mineral Water** £1.50
- J2O** £2.50

## Hot Drinks (V)

- Desi Chai** £2.00
- Karak Chai** £2.10
- Pot of Tea** £2.50
- Coffee** £2.00
- Flavoured Teas** £1.90  
Green Tea, Mint Tea, Peppermint Tea, Lemon Tea

# MONDAY NIGHT CURRY CLUB

Dine in only

£16.99  
PER PERSON

4 course meal including  
appetizers, starters,  
mains & desserts!

Taste home style food cooked  
the traditional way!