

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



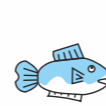
Milk



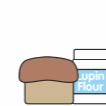
Soya



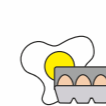
Celery



Fish



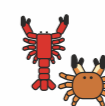
Lupin



Eggs



Sesame seeds



Crustaceans



Molluscs

Starters

Chicken Tikka (D) £6.60

Boneless chicken marinated in yoghurt sauce, grilled with herbs & spices

Lamb Tikka (D) £7.10

Boneless lamb marinated in a yoghurt sauce, grilled with herbs and spices

Seekh Kebab (G E) £6.00

Minced meat with crushed onions & herbs. Cooked in a tandoor

Fish Masala (G) £7.50

Cod pieces marinated in a secret Indus Massala and fried

Aloo Tikka £6.00

Homemade (G N)(V)

Mashed potato covered in a lightly spiced batter & fried. Contains mustard

Paneer Tikka (D)(V) £5.70

Indian cheese cubes pan grilled in a tikka massala marinade

Chicken Tikka £7.00

Nambali (D)

Chicken tikka strips served with fried onions & peppers, covered in melted cheese

Samosa (G) £6.00

Homemade

Puff pastry filled with a lightly spiced filling of meat or mixed vegetables (V)

Samosa (G D) £6.70

Nambali

Meat or Vegetable filling (V) fried in a crispy pastry. Covered with melted cheese and tamarind sauce. (Ask for jalapeños if you want some spice)

Lamb Chops £7.70

Pieces of lamb marinated in herbs, spices and grilled. A must try.

Mixed Kebab (G D) £6.60

An Indus speciality. Chicken tikka, seekh kebab, and onion bhaji.

Starter Platter to Share

Ask a member of staff for more details

For two £16.90

For four £30.80

OUTSIDE CATERING AVAILABLE

If you have an event coming up and are looking for a caterer, look no further!

Please speak to a member of staff for further information.

Café Indus Street Food

Ideal as a starter

Samosa Chaat £7.00

(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) £6.00

Boneless chicken fried in spiced gram flour batter

Cafe Indus Specials

Spicy Fish & Chips £14.90

An Asian twist on an English classic

Chicken Tikka (D) £9.90

Massala

No one does this dish like Café Indus - a Must Try!

Korma (N D) £10.20

A mild dish, made with your choice of chicken, lamb or vegetables

Garlic Chilli £10.60

Chicken

Chicken pieces cooked in a garlic and chilli sauce

Chicken Kagani £11.00

Taste of Punjab, Chicken pieces cooked with diced mushrooms and a touch of mint to bring the spices together.

Saag Gosht £12.00

Lamb off the bone cooked in a bhuna spicy sauce with spinach.

Balti or Karahi

Popular dishes cooked in special herbs and spices. Available at a spice strength to suit you.

Chicken £11.50

Lamb £12.90

Keema £12.50

Vegetable (V) £11.00

Fish £13.10

Paneer (V) (D) £11.50

Tikka (D) £12.90

Chicken/Lamb

Traditional Indus Curry

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

All the traditional dishes are cooked "Apna Style"

Traditional £11.60

Chicken

Lamb on the £13.10

bone

Daal (V) £10.50

Curry of the Day £11.20

Ask a member of staff for more details

Biryani

A rice dish served with a vegetable curry sauce

Chicken £10.95

Lamb £11.95

Keema £10.95

Vegetable (V) £10.50

Paneer (V) (D) £10.50

Tikka (D) £10.95

Chicken/Lamb

Sizzlers

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

Chicken Tikka (D) £15.40

Lamb Tikka (D) £16.40

Paneer Tikka(V)(D) £14.40

King Prawn (D) £17.40

Chilli Chicken (S) £16.00

Vegetable Dishes

All cooked in medium hot spice

Aloo Baji (V) £10.20

Channa Bhuna (V) £10.20

Palak Aloo (V) £10.20

Mushroom (V) £10.20

Massala

Palak Paneer (V) £10.20

Please ask your server if you would like a dish not listed here; we will do our best to prepare it for you!!

Key:

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

Side Dishes (V)

Popadom (G) £0.65

Chapati (G) £1.90

Pickle Tray (D) £3.00

Lime pickle optional. Contains mustard.

Aloo Paratha (G) £4.00

Pilau Rice £3.10

Mushroom Rice £3.80

Paratha (G) £3.40

Boiled Rice £2.90

Egg Rice(E) £4.00

Chips £2.10

Naan (D E G) £2.90

Massala Chips £2.60

Garlic Naan (D E G) £3.40

Cheese Naan (D E G) £3.90

Raita (D) £3.00

Tandoori Roti (G) £1.90

Peshwari Nan £4.40

(E D N G)

Drinks (V)

Coke 330ml bottle £2.50

Diet Coke 330ml bottle £2.50

Coke Zero 330ml bottle £2.30

Fanta 330ml bottle £2.30

Sprite 330ml bottle £2.30

Sparkling Water £2.00

Mineral Water £2.00

Mango Rubican £1.65

330ml can

Guava Rubican £1.65

330ml can

J2O £2.50

Hot Drinks (V)

Espresso £2.30

Americano £2.50

White Coffee £2.60

Cappucino £2.80

Latte £2.80

Hot Chocolate £2.80

Mocha £2.80

Tea £1.80

Pot of Tea for 2 £2.80

Mint Tea £2.20

Peppermint Tea £2.20

Desi Chai £2.20

Vegan Starters

Homemade £6.00

Aloo Tikka (G N)

Mashed potato covered in a lightly spiced batter & fried. Contains mustard

Homemade Veg £6.00

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) £6.00

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 (G)

Vegan Main Course

Aloo Baji £10.20

Boiled potatoes sauteed in lightly spiced herbs and spices in a traditional flavoured curry sauce

Channa Bhuna £10.20

Chickpeas cooked in a medium curry sauce

Saag Aloo £10.20

Spinach and boiled potatoes

Mushroom Masala £10.20

Diced mushrooms cooked in masala sauce

Vegetable Karahi £11.00

Mixed vegetables cooked our very own Karahi style herbs and spices. The traditional taste.

Channa Aloo £10.20

Chickpeas & potatoes

Aubergine Curry £10.20

Diced aubergine cooked in a traditional curry sauce with onions and peppers

Okra Bhuna £10.20

A blend of spices creating this popular dish

Vegetable Kagani £10.60

A taste of Punjab. Diced mushrooms cooked with a hint of fresh mint to work with the herbs and spices

Traditional Daal £10.20

Café Indus daal is a must try. Made with two types of lentils to create a unique taste

Aloo Matter £10.20

Boiled potatoes and peas

Vegetable Biryani £10.50

A rice dish served with a vegetable curry sauce

Vegan Sides

Popadom (G) £0.65

Vegan Pickle Tray £3.00

Contains mustard

Pilau Rice £3.10

Boiled Rice £2.90

Mushroom Rice £3.80

Tandoori Roti (G) £1.90

Garlic Tandoori £2.20

Roti (G)

Chappati (G) £1.90

Aloo Paratha (G) £4.00

Paratha (G) £3.40

Chips £2.10

Masala Chips £2.60



Monday Night Curry Club

Dine in only

£14.99
PER PERSON

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

Taste home style food
cooked the traditional way!