

INDIE & CO

STARTERS

Papadums ✓	134,-
Served with tomato chutney, mango chutney and raita. <i>(mustard, milk)</i> *lactose free and vegan option available	
Onion Pakora ✓	134,-
Deep fried onion marinated with gluten free flour. Served with mint- and coriander chutney. <i>(milk)</i> *lactose free and vegan option available	
Vegetable samosa ✓	144,-
Served with date chutney chutney and mint- and coriander chutney. <i>(wheat, mustard, milk)</i> *lactose free and vegan option available	

NAAN

Plain Naan ✓	78,-
<i>(wheat, milk)</i>	
Naan with cheese ✓	86,-
<i>(wheat, milk)</i>	
Naan with garlic, coriander ✓	85,-
<i>(wheat, milk)</i>	
Naan with chili, garlic, coriander ✓	85,-
<i>(wheat, milk)</i>	
Peshwari Naan ✓	91,-
Naan coconut, raisins, pistachio nuts and cashews nuts. <i>(wheat, milk, pistachio, cashew)</i>	
Missi Roti VEGAN	85,-
Gluten-free naan made of chickpea flour cumin seeds and carom seeds.	

EXTRAS

Raita ✓	61,-
<i>(milk)</i>	
Tomato chutney ✓	61,-
<i>(mustard)</i>	
Mango chutney Vegan	61,-
<i>(mustard)</i>	
Mint- and coriander chutney ✓	61,-
<i>(milk)</i>	
Date chutney Vegan	61,-
Salad Vegan	81,-
Red onion, cucumber, tomato, lime, green chili.	

HOMESTYLE COOKING

Beef Vindaloo	289,-
Slow cooked beef in a spicy sauce with tomatoes, ginger, garlic, cinnamon and cumin.	
Lamb Tikka Masala	291,-
Lamb in a sauce with tomatoes, onion, ginger, garlic and cashew. <i>(milk, cashew)</i>	
Lamb Korma	291,-
Lamb in a creamy sauce with onion, ginger and almonds. <i>(milk, almonds)</i> *Lactose free option available	
Lamb Mango	291,-
Lamb in a mango sauce with coconut milk, ginger, garlic, cashew and sesame seeds. <i>(cashew, sesame)</i>	
Goan Fish Curry	288,-
Cod in a spicy coconut sauce with curry, onion, ginger, garlic and cashew. <i>(milk, mustard, cashew)</i>	
Butter Chicken	294,-
Roasted chicken in a creamy tomato sauce with onion, chashew and almonds. <i>(milk, cashew, almonds)</i>	
Chicken Mango	289,-
Roasted chicken in a mango with coconut milk, ginger, garlic, cashew and sesame seeds. <i>(cashew, sesame)</i>	
Chicken Tikka Masala	289,-
Roasted chicken in a creamy tomato sauce with onion, ginger, garlic and cashew. <i>(milk, cashew)</i>	
Methi Zinga	298,-
North Indian dish with scampi in a creamy sauce with ginger, garlic, inion and cashew. <i>(shellfish, milk, cashew)</i>	
Salmon Tandori	289,-
Salmon marinated with yoghurt, ginger and garlic. Creamy tandoori sauce with tomatoes, ginger, garlic and coconut flakes. <i>(fish, milk)</i>	

SHARING FOOD

Kasoori Chicken	196,-
Marinated chicken on a sizzling pan with onion, paprika and Tikka Masala sauce. <i>(milk, cashew)</i>	
Seek Kebab Naan	192,-
Grilled lamb kebab served in naan with yoghurt and bell pepper. <i>(milk, wheat)</i>	
Taco Vindaloo	199,-
Pulled pork marinated with Indian spices served taco style	
Sticky Chili Panir ✓	189,-
Deep fried panir cheese in Indo-Chines sauce with onion and paprika. <i>(milk, soy, wheat, sesame)</i>	
Chicken Hot Lollipop	188,-
Chicken drumsticks in a szechuan sauce. <i>(wheat, soy)</i>	
Railway Ribs	236,-
Marinated pork ribs with ginger & garlic paste and indian spices. <i>(soy, mustard)</i>	
Zinga Curry Skewer	206,-
Scampi in a creamy sauce with ginger, garlic, onion and cashew. <i>(shellfish, milk, cashew)</i>	
Chicken Curry Patta	218,-
Chicken marinated in yoghurt, ginger and tandoori spices. <i>(milk, mustard)</i>	
Papri Chaat ✓	184,-
Indian street food dish with crispy papri, chickpeas, potatoes, red onion, dates, raita and mint- and coriander chutney. <i>(wheat, milk)</i> *lactose free and vegan option available	
Lamb Chops	234,-
Grilled lamb chops served with mint- and coriander chutney. <i>(milk)</i>	
Bombay Mix Grill	355,-
Grilled lamb kebab, kasoori chicken, lamb chops, onion, paprika and tikka masala sauce. <i>(milk, cashew)</i>	

VEGETARIAN CURRIES

Panir Masala ✓	248,-
Panir cheese in a creamy sauce with tomato, onion, ginger, garlic and cashew. <i>(milk, cashew)</i>	
Palak Panir ✓	251,-
Panir cheese in a creamy sauce with spinach, ginger and garlic. <i>(milk)</i>	
Daal Tadka ✓	239,-
Traditional lentils dish in a creamy sauce with tomatoes, chili, onion, garlic and curry. *lactose free and vegan option available	
Chana Masala ✓	245,-
Chana with onion, ginger garlic paste, tangy spice with fresh coriander and julian ginger tomato <i>(milk)</i> *lactose free and vegan option available	



SWEETIES

Sticky Toffe Pudding	152,-
Warm date cake with chili, vanilla ice cream and salty caramel sauce. <i>(wheat, milk, egg)</i>	
Kheer Mousse VEGAN	141,-
Cashew, almond and date mousse served with mango sorbet. <i>(cashew, almonds)</i>	
Lassi	122,-
Refreshing cold yoghurt drink. Choose your taste. *Mango served with almonds <i>(milk, almonds)</i> *Rose petal and cardamom <i>(milk)</i>	

AFTERWORK CURRY MONDAY – FRIDAY 15:00-18:00

INDIAN THALI

YOUR CHOICE OF TWO
HOMESTYLE COOKING
CURRIES OR VEGETARIAN
CURRIES INCLUDING
PAPADUMS AND NAAN

KR 285,- PER PERSON

SHARING GROUP MENU

HOMESTYLE CURRIES MENU

PAPADUMS WITH CHUTNEYS
BEEF VINDALOO
LAM MANGO
GOAN FISH CURRY
BUTTER CHICKEN
PLAIN NAAN
NAAN WITH GARLIC AND CORIANDER

KR 535,- PER PERSON
MINIMUM 4 PEOPLE

CURRIES AND SHARING MENU

PAPADUMS WITH CHUTNEYS
BUTTER CHICKEN
LAM TIKKA MASALA
GOAN FISH CURRY
BOMBAY MIX GRILL
ZINGA CURRY SKEWER
RAILWAYS RIBS
PAPRI CHAAT
PLAIN NAAN
NAAN WITH GARLIC AND CORIANDER

KR 635,- PER PERSON
MINIMUM 8 PEOPLE