STARTERS
TANDOORI DELIGHTS

Assorted Poppadoms & Chutneys £4.95
Assorted Indian chutneys served with crispy poppadoms.

Achari Paneer Tikka £8.95
Soft paneer marinated in traditional pickling spices and cooked in a clay oven for a smoky, tangy finish.

Aloo Nazakat £8.95
Stuffed red skin potato stuffed with seasoned cottage pumpkin seed, and raisins, coated in a zesty yoghurtmarinade cooked in clay oven.

Tandoori Broccoli £7.95
Tandoori broccoli tossed with roasted gram flour, garlic, ginger, green chilli, black pepper and chilli flakes.

Tandoori Chicken £9.95
Chicken marinated in a rich blend of yoghurt, tandoori masala and spices, then cooked to perfection in a traditional clay oven.

Chicken Tikka £8.95
Tender pieces of chicken marinated with aromatic spices and cooked to perfection.

Malai Chicken Tikka £8.95
Creamy, melt-in-the-mouth chicken infused with cardamom and grilled to golden perfection.

Honey-Glazed Lamb Chops £16.95
Tender lamb chops coated in a fiery red chilli paste and charred in the tandoor, served with ajwaini potato.

Lamb Seekh Kebab £8.95
Minced lamb marinated with aromatic spices and grilled to perfection.

Stone Bass Tandoori Fish Tikka £12.95
Premium stone bass fillet marinated in a complex blend of Indian spices and cooked in the tandoor.

Garlic & Coriander Tandoori King Prawns £13.95
Clay-oven king prawns infused with bold garlic, fresh coriander and a warm, medium-spiced blend.

Prawn Koliwada £10.95
Crispy, deep-fried prawns coated in a tangy, coastal-spiced chickpea batter, served with green chutney.

STARTERS
INDO-CHINESE

Chilli Garlic Mogo £6.95
Crispy fried cassava chips coated in a spicy garlic and chilli sauce.

Chicken Lollipop £7.95
Crispy, spicy and irresistibly juicy frenched chicken drumettes served with a tangy dipping sauce.

Chilli Chicken £7.95
An Indo-Chinese dish featuring marinated chicken pieces stir-fried with onion, bell-pepper, chilli and garlic in a tangy sauce.

Chilli Paneer £6.95
Crispy fried paneer cubes tossed in a spicy and tangy Indo-Chinese sauce with onion and bell pepper.

Honey Chilli Potato £6.95
Crispy potato wedges tossed in a sticky honey-chilli glaze with garlic.

CHAATS &
SMALL PLATES

Golgappa £5.95
Crisp hollow fried puris served with tangy, spiced water, presented as fun-filled shots.

Kale & Sweet Potato Chaat £6.95
A twist on classic Indian street food, featuring crispy kale and sweet potato fritters tossed in a tangy blend of chutneys and spices.

Samosa Chaat £6.95
Crushed samosas topped with tamarind chutney, cooling yoghurt, crunchy sev and pomegranate pearls.

Onion Bhaji £4.95
Finely sliced onions lightly battered in spiced gram flour and fried to perfection.

NON-VEGETARIAN
CURRIES

Shahi Chicken Korma £13.95
Tender pieces of chicken cooked in a velvety sauce, cream and aromatic spices.

Classic Butter Chicken £13.95
Creamy, buttery chicken cooked in a rich tomato gravy.

Chicken Tikka Masala £13.95
Tender pieces of char-grilled chicken simmered in a rich, creamy and mildly spiced tomato-based sauce.

Gunpowder Chicken Curry £13.95
Rich and flavourful chicken curry cooked with aromatic spices and fiery gunpowder seasoning.

Murgh Methi £13.95
Creamy chicken cooked with fenugreek leaves, offering a velvety texture with a subtle bitterness.

Kashmiri Lamb Rogan Josh £16.95
Classic Kashmiri Rogan Josh featuring a slow-cooked, tender lamb shank served in its own rich juice.

Dhaba-Style Lamb Curry £14.95
Tender, slow-simmered lamb and potatoes cooked in a bold, rustic North Indian masala. Infused with roasted cumin, aromatic garlic, and finished with fresh coriander.

Lamb Saag £14.95
Succulent lamb cooked with spinach in a spiced, earthy gravy.

Pork Vindaloo £13.95
Tender, slow-braised diced pork cooked in a rich, tangy and fiery Goan sauce with palm vinegar, garlic, Kashmiri chilli and a touch of tamarind.

SEAFOOD CURRIES

Prawn Moilee £14.95
A traditional South Indian dish featuring prawns cooked in a velvety coconut gravy, spiced with mustard seeds, green chilli and curry leaves.

Stone Bass Fish Moilee £13.95
Traditional South Indian style fish cooked in a velvety coconut gravy, spiced with mustard seeds, green chilli and curry leaves.

VEGETARIAN
CURRIES

Paneer Butter Masala £11.95
A classic north Indian dish featuring succulent cubes of paneer in a rich, creamy and mildly spiced tomato and cashew-based gravy.

Palak Paneer Kofta £10.95
Soft paneer kofta served in a rich, buttery tomato and creamy sauce.

Subz Lababdar £9.95
Soft paneer and fresh vegetables in a flavourful buttery onion and tomato sauce made with cashew cream and aromatic spices.

Baingan Bharta £9.95
Clay oven roasted mashed aubergine cooked with onions and aromatic spices.

Bhindi Do Pyaza £9.95
Spiced okra sautéed with crisp-tender onions, tomato masala, and a squeeze of bright lemon.

Punjabi Chana Masala £8.95
Punjabi-style spiced chickpeas.

SIDES

Saag Aloo £6.95
Chunks of spiced potato tossed in a vibrant spinach gravy with ginger, garlic and cumin.

Jeera Aloo £5.95
Tender cubes of potato lightly sautéed with toasted cumin seeds, fresh ginger and green herbs.

Yellow Dal Tadka £5.95
Yellow lentils tempered with oil, garlic and aromatic spices.

Dal Makhani £7.95
Slow-cooked black lentils with tomato, ginger and garlic, finished with a generous amount of cream and butter.

Green Salad £2.95
Diced onion, tomato, cucumber, lettuce and lemon.

Cucumber & cumin Raita £2.95

Plain Yoghurt £2.25

RICE & BIRYANI

Dum Chicken Biryani (D, Chilli) £13.95
Fragrant basmati rice slow-cooked in layers with chicken, sealed under 'dum' for perfect flavour infusion. Served with raita.

Dum Lamb Biryani (D, Chilli) £14.95
Fragrant basmati rice slow-cooked in layers with tender lamb, sealed under 'dum' for perfect flavour infusion. Served with raita.

Dum Vegetable Biryani (D, Chilli) £11.95
Fragrant basmati rice slow-cooked in layers with seasonal vegetables, sealed under 'dum' for perfect flavour infusion. Served with raita.

Saffron Pilau Rice £4.95
Basmati rice lightly seasoned with saffron & cumin seeds.

Steamed Basmati Rice £3.95
Simple and fragrant steamed basmati rice, the perfect accompaniment to rich curries.

Jeera Rice (D) £4.25

ARTISAN BREADS

Peshwari Naan (D, Gu) £4.95
A sweet naan stuffed with a delicious blend of Coconut and dried fruits.

Cheese Naan £4.95
Soft, pillowy flatbread freshly baked in the tandoor and generously stuffed with melted cheese.

Garlic Naan (D, Gu) £3.95
Classic naan infused with garlic and sprinkled with fresh coriander.

Butter Naan / Plain Naan (D, Gu) £3.95
Soft naan brushed with melted butter, perfect for dipping into curries.

Lachha Paratha (D, Gu) £4.50
Traditional North Indian layered flatbread with a crispy exterior and soft, buttery layers.

Pudina Paratha (D, Gu) £4.50
Flaky layered paratha infused with fresh mint and finished with butter.

Tandoori Roti (Gu) £3.25
Whole-wheat flatbread cooked in a tandoor, providing a rustic, wholesome taste.

DESSERT

Malai Kulfi (D, N) £5.50

Vanilla / Chocolate ice Cream (D) £4.50

Please speak to your server regarding any dietary requirements. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. All fried items are cooked in the same fryer and will contain traces of every allergen in the list below. All our dishes are robustly spiced; however, some dishes can be made mild. Please speak to server for more.

Gu – Gluten	F – Fish
Cr – Crustacean	D – Milk
E – Egg	M – Mustard
Ce – Celery	So – Soya
N – Nuts	Su – Sulphur
Chilli	

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INDUS PAVILION
AUTHENTIC INDIAN CUISINE

"A modern expression of Indian hospitality, Indus Pavilion celebrates the richness of India's culinary heritage through authentic flavours, refined presentation and gracious service".

A Note from the Chef
"Every dish at Indus Pavilion is inspired by India's diverse food culture, thoughtfully prepared to honour its roots while presenting it with elegance and contemporary finesse."

Chef Vijendra & Chef Keshwanand
With more than five decades of combined culinary experience across renowned hotels and restaurants, our chefs bring together tradition, craftsmanship and creativity to create a distinctive dining experience.

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