

## STARTERS / APERITIVOS



<b>Tomato Soup</b>	<b>2.95</b>
Tomato, coconut cream and Indian spices Tomate, crema de coco y especias hindúes	
<b>Chicken Soup</b>	<b>3.00</b>
Chicken with Indian spices Sopa de pollo con especias hindúes	
<b>Mixed Salad</b>	<b>3.00</b>
Tomato, onion, olives, pepper, cucumber and lettuce Tomate, cebolla, aceitunas, pimienta, pepino y lechuga	
<b>Green Salad</b>	<b>2.00</b>
Pepper, cucumber, pineapple and lettuce Pimiento verde, pepino, pina y lechuga	
<b>Channa Chat Cold Salad</b>	<b>4.50</b>
Chickpeas, onion, mint pepper, cucumber, tomato with Indian spices Garbanzos, cebolla, pimienta, pepino, tomate y especias hindúes	
<b>Chicken Chat Cold Salad</b>	<b>5.00</b>
Roasted chicken, onion, tomato, cucumber with Indian spices Pollo asado, cebolla, tomate, pepino y especias hindúes	
<b>Popadom</b>	<b>0.75</b>
Fried crisp of rice flour Crujiente tortita de harina de arroz	
<b>Chutney Selection</b>	<b>2.00</b>
4 Different types of chutney 4 tipos diferentes de salsa picante 'chutney'	
<b>Individual Chutney</b>	<b>0.75</b>
1 chutney Salsa picante individual	
<b>Onion Bhaji</b>	<b>3.30</b>
Fresh sliced onions in a spiced batter & deep-fried. Cebolla fresca en rodajas rebozadas con especias y bien frita	
<b>Onion Ring Pakoras</b>	<b>2.95</b>
Onion rings with gram flour crispy fried Aros de cebolla rebozados en harina de garbanzos y fritos	
<b>Crispy Potato Bhaji</b>	<b>3.60</b>
Finely sliced potatoes coated with light batter and dressed with fresh coriander Finas rodajas de patata ligeramente rebozadas i aderezadas con cilantro	
<b>Mixed Vegetable Pakoras</b>	<b>3.50</b>
Crisp fried vegetable in spiced chickpea batter Verdura frita y crujiente rebozada con especias y harina de garbanzos	

<b>Fish Koliwada</b>	<b>4.00</b>
Fish fried in spicy batter Trozos de pescado del día marinado y frito en salsa picante	
<b>Chicken Pakoras</b>	<b>4.40</b>
Deep fried chicken breast Pechuga de pollo macerada y frita	
<b>Samosa Mix/ Meat and Veg.</b>	<b>3.95</b>
Crispy-fried pastry filled with vegetables or minced lamb and assorted spices. Pasta crujiente y frita rellena de verduras o cordero picado con especias variadas	
<b>Fried Prawns</b>	<b>4.50</b>
Prawns in a spicy batter Langostinos fritos en una salsa condimentada	
<b>Assorted Platter</b>	<b>5.50</b>
0 bhaji, chicken pakora, veg. Pakora, chicken tikka Cebolla bhaji, pollo pakoras, venturas pakoras y pollo tikka	
<b>Prawn Puri</b>	<b>5.00</b>
Prawn lightly spiced and served on a light crispy puri Langostinos ligeramente condimentados y servidos en pan crujiente	
<b>Channa Puri</b>	<b>4.50</b>
Chickpeas cooked with onion and tomato served on a light crispy puri Garbanzos cocinado con cebolla y tomate y servidos en pan crujiente	
<b>Chicken Shashlik</b>	<b>5.65</b>
Chicken lightly marinated with selected herbs and spices barbecued in tandoor Pollo troceado, adobado con hierbas y especias selectas y cocinadas en el horno	
<b>Chicken Tikka</b>	<b>5.65</b>
Diced chicken marinated in herbs and selected spices Dados de pollo adobado con hierbas y especias selectas	
<b>Malai Tikka</b>	<b>5.65</b>
Breast of chicken pieces marinated in special mughlai sauce in tandoori oven Trozos de pechuga de pollo marinados en nuestra especial salsa mughlai al horno tandoori	
<b>Tandoori Chicken</b>	<b>5.65</b>
Chicken legs marinated in yogurt and spices, barbecued in tandoor Pollo cocinado en el horno tandoori, previamente marinado en yogurt y especias	





**Shish Kebab 6.50**

Minced lamb marinated in fresh herbs and charcoal grilled on a skewer  
Rollo de cordero picado a la brasa con especias

**Lamb Tikka 6.00**

Tender lamb pieces marinated in yogurt and spices, charcoal grilled  
Tiernos trozos de cordero marinado en yogurt y especias y cocinado a la brasa

**Tandoori Mix Grill 7.00**

Chicken tikka, tandoori chicken, lamb tikka, shish kebab, pollo tikka, pollo tandoori, cordero tikka y shish kebab,

**Tandoori King Prawn 7.60**

Barbecued prawn with a subtle taste of Indian spices  
Langostinos a la barbacoa con un ligero toque de especias hindúes

**Paneer Kebab 4.60**

Indian cheese cubes with peppers and tomatoes marinated and roasted  
Tacos de queso hindu con pimientos y tomates marinados y asados

**Aloo Tikki 3.90**

Potato, onion, cheese, ginger deep fired  
Patata, cebolla, queso y jengibre bien fritos



**TANDOORI KING PRAWNS**



**ONION RING PAKORAS**



**MALAI TIKKA**



**VEGETARIAN or KEEMA SAMOSAS**





## TANDOORI MAIN DISHES \*TIKKA\* GRILLED TANDOORI PLATOS \*TIKKA\* LA PLANCHA

**Lamb Tikka** 10.50  
Tender lamb pieces marinated in yogurt and spices, charcoal grilled  
Trozos de cordero marinado en yogurt y especias y cocinado al horno


**Chicken Tikka** 9.50  
Chicken breast pieces marinated and roasted in the tandoor  
Pechuga de pollo marinada y asada en el horno tandoor


**Tandoori Chicken** 9.50  
Marinated in yogurt and roasted in the tandoor  
Polo marinado en yogurt y asado en el tandoor


**Tandoori King Prawns** 10.50  
Prawns gently spiced and roasted in the tandoor  
Langostinos suavemente condimentados y asados en el tandoor


**Indigo Mixed Grill** 10.50  
Mix of tikka, kebab and tandoori chicken served on a sizzler  
Mezcla de tikka, pollo de kebab and tandoor servido en un sizzler (una fuente caliente y chisporroteante)


### TIKKA MAIN DISHES \*Meat grilled in Tandoori oven served in sauce\*


 **Indigo Chicken Tikka Masala** 9.50  
Chicken tikka in a rich creamy sauce  
Pollo tikka en una rica y cremosa salsa de tomate


 **Chicken Tikka Masala** 9.50  
Chicken tikka in medium spicy tomato sauce  
Pollo tikka en una salsa de especias medio picante

 **Chicken Tikka Bhuna** 9.95  
Chicken tikka cooked with peppers and onions in a medium sauce  
Pollo tikka cocinado con pimientos y cebollas en una salsa medio picante

 **Chicken Tikka Madras** 9.75  
Chicken tikka pieces cooked in a special blend of hot spices  
Trozos de pollo tikka cocinados con una mezcla especial de especias picantes

 **Chicken Tikka Jalfrezi** 9.95  
Chicken tikka cooked with a selection of spiced vegetables in a mild to medium sauce  
Pollo tikka cocinado con una selección de verduras condimentadas y servido con una salsa entre suave y medio picante

 **Chicken Tikka Do Piazza** 9.95  
Chicken tikka pieces cooked with red peppers in a medium hot sauce  
Trozos de pollo tikka cocinados en una salsa medio picante con pimiento rojo

 **Lamb Tikka Masala** 10.50  
Lamb tikka in rich, medium spicy tomato sauce  
Cordero tikka cocido en una rica salsa de tomate medio picante





## CHICKEN, LAMB and PRAWNS DISHES

- |  |  |                            |                               |
|--|--|----------------------------|-------------------------------|
|    | <b>Chicken Madras 7.95</b><br>Chicken, Lamb, Prawns cooked in hot, spicy sauce<br>Pollo, Lamb, Langostinos en salsa curry picante  | <b>Lamb Madras 8.75</b>    | <b>Prawns Madras 10.45</b>    |
|    | <b>Chicken Vindaloo 7.95</b><br>Chicken, Diced lamb, Prawns cooked with potatoes in very hot sauce<br>Pollo, Cordero, Langostinos con patatas en salsa curry muy picante   | <b>Lamb Vindaloo 8.75</b>  | <b>Prawns Vindaloo 10.45</b>  |
|    | <b>Chicken Phal 7.70</b><br>Chicken, diced Lamb, Prawns cooked in very, very hot sauce.<br>Chicken, Cordero, Langostinos en salsa curry muy muy picante  | <b>Lamb Phal 8.95</b>      | <b>Prawns Phal 10.45</b>      |
|    | <b>Chicken Curry 7.40</b><br>Chicken, Lamb, Prawns cooked in a medium spiced curry sauce<br>Pollo, Cordero, Langostinos en salsa curry medio picante   | <b>Lamb Curry 8.25</b>     | <b>Prawns Curry 9.85</b>      |
|   | <b>Chicken Karahi 8.70</b><br>Chicken, Lamb, Prawns cooked with ginger, garlic, tomatoes, onion, peppers spices served with fresh coriander<br>Pollo, Cordero, Langostinos con jengibre, ajo, tomate, cebolla, pimienta y especias servido con cilantro fresco | <b>Lamb Karahi 9.95</b>    | <b>Prawns Karahi 10.75</b>    |
|  | <b>Chicken Bhuna 8.00</b><br>Diced chicken, Lamb, Prawns sauteed with tomatoes, green peppers, onion, coriander and spices<br>Pollo, Cordero, Langostinos refrito con tomate, pimientos verdes, cebolla, cilantro y especias                                   | <b>Lamb Buna 8.95</b>      | <b>Prawns Buna 10.85</b>      |
|  | <b>Chicken Dansak 7.90</b><br>Chicken, Lamb, Prawns cooked with lentils in medium curry sauce<br>Pollo, Cordero, Langostinos con lentejas en salsa curry medio picante   | <b>Lamb Dansak 8.95</b>    | <b>Prawns Dansak 10.65</b>    |
|  | <b>Chicken Lemon Masala 8.95</b><br>Chicken, Lamb, Prawns in a medium spice sauce with tomato, onion and fresh lemon<br>Pollo cocinado con tomate, cebolla y limón fresco en salsa medio picante   | <b>Lamb Lem. Mas. 9.50</b> | <b>Prawns Lem. Mas. 10.95</b> |
|  | <b>Chicken Saagwala 8.15</b><br>Chicken, Lamb, Prawns cooked with spinach and a touch of cream curry sauce<br>Pollo, Cordero, Langostinos con espinacas y un toque de cremosa salsa de curry   | <b>Lamb Sagwala 9.90</b>   | <b>Prawns Sagwala 10.45</b>   |
|  | <b>Chicken Korma 8.50</b><br>Chicken, Lamb, Prawns cooked in a mild and aromatic cream and almond sauce with pineapple and coconut butter<br>Pollo, Cordero, Langostinos en una suave y aromática salsa con almendras, pina y manteca de coco                  | <b>Lamb Korma 9.50</b>     | <b>Prawns Korma 11.50</b>     |



Mild



Med. hot



Hot



Very hot



Very very hot





## CHICKEN and LAMB DISHES

-  **Chicken Khumbwala 9.15**      **Lamb Khumbwala 9.95**  
 Chicken, Lamb cooked in medium hot sauce with fresh mushrooms, ginger, garlic and Indian spices  
 Pollo, Cordero, con champiñones, ajo, jengibre y especias hindúes en salsa medio picante
-  **Chicken Do Piazza 7.90**      **Lamb Do Piazza 8.95**  
 Diced chicken, Lamb sauteed with onions and tomatoes in rich onion gravy  
 Dados de pollo, Cordero, salteados con cebollas y tomates en una rica salsa de cebolla
-  **Chicken Jalfrezi 7.95**      **Lamb Jalfrezi 8.95**  
 Chicken, Lamb cooked with vegetables in a medium hot curry sauce  
 Pollo, Cordero cocinado con verduras en una salsa curry medio picante
-  **Chicken Rogan Josh 8.45**      **Lamb Rogan Josh 9.35**  
 Chicken, Lamb cooked with fresh tomatoes, onions and spices  
 Pollo, Cordero con tomates frescos, cebolla y especias
-  **Chicken Pasanda 8.95**      **Lamb Pasanda 9.15**  
 Chicken, Lamb cooked with almonds, cashews and cream. Very, very mild  
 Pollo, Cordero cocinado con almendras, anacardos y nata. Muy, muy suave
-  **Chicken Mughlai 8.50**      **Lamb Mughlai 9.50**  
 Chicken, Lamb cooked in a special sauce with cream, almonds, egg, herbs and spices, very mild  
 Pollo, Cordero en una salsa especial con nata, almendras, huevo, hierbas y especias. Muy suave
-  **Chicken Butter 8.50**  
 Chicken in a creamy buttery sauce. Very mild  
 Pollo en una cremosa salsa de mantequilla. Muy, muy suave
-  **Chicken Amere 9.30**  
 A mild chicken dish cooked with cream and mango pulp  
 Un suave plato de pollo cocinado con nata y pulpa de mango
-  **Chicken Punjabi 8.95**  
 Chicken cooked with mushroom, peppers, green peas, chickpeas ginger, and garlic herbs in special gravy sauce  
 Pollo con champiñones, pimientos, guisantes, garbanzos, ajos, jengibre con salsa de curry.
-  **Chicken Achari 7.75**  
 Chicken cooked with special pickle and mustard seeds, hot and sour gravy  
 Pollo cocinado en un adobo especial y semillas de mostaza, salsa agripicante



Mild



Med. hot



Hot



Very hot



Very very hot





## CHICKEN, LAMB and PRAWNS DISHES

-  **Chicken Murg Masala 8.95**  
Chicken marinated with yogurt, boiled eggs, fresh tomato and Indian spices  
Pollo adobado en yogur, huevo duro, tomate fresco y especias hindúes
-  **Chicken Chilli 8.70**  
Chicken marinated with gram flour, eggs, peppers, garlic, onion, green chili  
Pollo adobado con harina garbanzos, huevos, pimientos, ajo, cebolla y chile verde
-  **Lamb Garlic 8.95**  
Marinated in garlic sauce with subtle flavor of ginger and green peppers  
Cordero marinado en salsa de ajo con un ligero sabor de jengibre y pimientos verdes.
-  **Indigo Special Lamb 10.65**  
Lamb with fresh tomatoes, onion and red pepper in a medium sauce  
Cordero con tomate fresco, cebolla i pimiento rojo en una salsa medio picante
-  **Lamb Rara 8.95**  
Diced lamb and minced lamb sautéed with green peas, with special sauce  
Cordero troceado y picado, salteado con guisantes y una salsa especial
-  **Indigo Special Prawns 11.50**  
Prawns marinated in spices and creamy sauce. Mild to medium  
Langostinos marinados en especias y una cremosa salsa entre suave y medio picante
-  **Prawns Pathia 10.85**  
Prawns in a rich spicy tomato sauce with fresh ginger and garlic  
Langostinos en una rica y picante salsa de tomate con jengibre y ajo

## VEGETERIAN

-  **Navratan Korma 6.50**  
Assorted vegetables in aromatic almond, pineapple and coconut sauce with raisins and cream  
Verduras variadas en una aromática salsa de almendras, pina y coco con pasas y nata
-  **Palak Paneer 5.60**  
Spinach cooked with home made cheese  
Espinacas con queso fresco
-  **Vegetable Curry 5.40**  
Vegetables in a medium spiced sauce  
Verduras en salsa medio picante
-  **Pannier Karahi 6.50**  
Home made cottage cheese cooked with ginger, garlic, tomatoes, onion, peppers, and spices with fresh coriander  
Queso fresco con jengibre, ajo, cebolla, tomate, cebolla, pimiento y especias con cilantro fresco.
-  **Aloo Gobi 5.50**  
Potato and cauliflower cooked in a spicy sauce  
Patatasy coliflor en salsa medio picante



Mild



Med. hot



Hot




Very hot




Very very hot








 **Bombay Aloo** **4.30**  
Diced potatoes and onion in a spicy sauce  
Dados de patatas y cebolla en salsa medio picante


 **Channa Masala** **5.50**  
Chickpeas cooked with special spices from India  
Garbanzos con especias selectas de India

 **Dal Tarka** **6.00**  
Mixture of Indian lentils cooked with spices  
Lantejas hindúes cocinadas con especias

 **Paneer Makhani** **5.60**  
Home made cottage cheese cooked in a spicy tomato sauce with touch of cream  
Queso fresco casero en salsa de tomate con un toque de nata

 **Paneer Jalfrezi** **5.60**  
Homemade cottage cheese with vegetables in hot and sweet sauce  
Queso fresco casero con verduras en una salsa picante y dulce

 **Mushroom Bhaji** **5.80**  
Mushroom with onions, tomatoes and spices  
Champiñones con cebollas, tomate y especias

 **Matter Paneer** **5.00**  
Homemade cheese and green peas in a creamy curry sauce  
Queso fresco casero y guisantes en una cremosa salsa de curry

**BALTI DISHES**  to 

Balti dishes are cooked in special pan called Balti, with selected herbs, spices accompanied with plain naan

Servidos en una sartén especial llamada Balti, con hierbas selectas, especias y acompañados de pan hindú

Chicken/Pollo Balti **10.90**  
Lamb/Cordero Balti **11.50**

Prawns/Langostions Balti **12.50**  
Vegetable/Verduras Balti **8.95**

**BIRYANI DISHES**  to 

All Biryani dishes are served with rice and currysauce  
Todos los platos Biryani seirven con arroz y salsa curry

**Chicken Biryani** **8.50**  
Pollo Biryani

**Lamb Biryani** **9.80**  
Cordero Biryani

**Prawn Biryani** **10.95**  
Gambas Biryani

**Vegetable Biryani** **7.30**  
Verduras de Temporada

**Indigo Special Biryani** **11.50**  
Cooked with chicken, lamb, prawns and vegetables  
Con pollo, cordero, gambas y verduras





## KIDS DISHES / ESP PARA NINOS

<b>Chicken Korma, Rice</b> Pollo Korma con arroz	<b>6.50</b>	<b>Sausage, Chips, Beans</b> Salchicha y patatas fritas con alubias	<b>5.50</b>
<b>Fried Chicken, Chips</b> Pollo con patatas fritas	<b>5.75</b>	<b>Chips Normal</b> Patatas fritas	<b>2.00</b>
<b>Omelet and Chips</b> Tortilla con patatas fritas	<b>4.50</b>	<b>Fish Fingers, Chips, Beans</b> Varitas de pescado y patata fritas con alubias	<b>5.50</b>
		<b>Chicken Nuggets, Chip, Beans</b> Nuggets de pollo con patatas y alubias	<b>5.50</b>

## ENGLISH DISHES - PLATOS DE INGLESSES

<b>Gammon Steak, Chips , Peas</b> Lomo con patatas fritas y guisantes	<b>9.50</b>	<b>Fried Chicken Fillet, Chips, Peas</b> Pollo frito con patatas y guisantes	<b>9.50</b>
<b>Scampi, Chips, Peas</b> Gambas y patatas fritas con guisantes	<b>9.50</b>		

## BASMATI RICE / ARROZ BASMATI

<b>Plain boiled Rice</b> Arroz blanco	<b>2.00</b>	<b>Indigo Special Rice</b> Special with egg and mushrooms	<b>3.50</b>
<b>Pilau Rice</b> Arroz con jeera	<b>2.50</b>	<b>Garlic Rice</b> Arroz con ajo	<b>2.75</b>
<b>Fried Rice</b> Arroz hindu con verduras fritas	<b>2.75</b>	<b>Mushroom Rice</b> Arroz con champiñones	<b>2.75</b>

## INDIAN BREAD – PAN HINDU

<b>Plain Naan</b> Pan Indio	<b>2.00</b>	<b>Cheese Naan</b> Pan Indio con queso	<b>2.40</b>
<b>Butter Naan</b> Pan Indio con mantequilla	<b>3.00</b>	<b>Cheese and Onion Naan</b> Pan Indio con queso y cebollas	<b>2.75</b>
<b>Garlic Naan</b> Pan Indio con ajo	<b>2.30</b>	<b>Chapatti</b> Plain roti	<b>1.40</b>
<b>Keema naan</b> Pan Indio con cordero picadito	<b>3.00</b>	<b>Aloo Paratha</b> Pan Indio frito con patatas	<b>3.00</b>
<b>Peshwari Naan</b> Pan Indio con almendras y coco	<b>3.00</b>	<b>Tandoori Roti</b> Pan Indio asado en el horno	<b>1.50</b>





# DRINKS



## COFFEES / CAFE

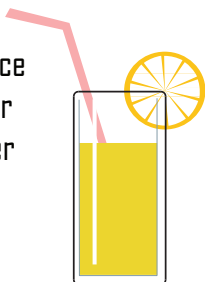
Coffees	1.50
Carajio	2.00
Cappuccino	2.00
Irish coffee	4.50
Calypso coffee	4.50
Baileys coffee	4.50
French coffee	4.50

## BEERS

Small beer	1.50
Large beer	2.75
Budweiser	3.00
Cobra	3.00
Heineken	3.00
Magners	3.00
Non alcohol beer	2.00
Large Shandy	2.75

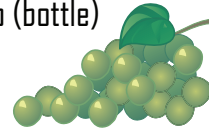
## SOFT DRINKS (Bottles)

Tonic and Tonic Light	1.50
Fanta Orange	1.50
Fanta Lemon	1.50
7up /Sprite	1.50
Coke	1.50
Coke Light	1.50
Pineapple	1.75
Orange Juice	1.75
Small Water	1.50
Large Water	2.50



## WINE

House White (glass)	2.50 vaso
House White (bottle)	8.00 botell
House Red (glass)	2.50 vaso
House Red (bottle)	8.00 botella
House Rosado (glass)	2.50 vaso
House Rosado (bottle)	8.00 botella
Sangria Jug.	9.50



## LIQUEURS/LICORES

Baileys	4.00
Malibu	4.00
Cinzano	3.00
Martini	3.00
Campari	4.00
Drambuie	4.00
Tia Maria	4.00

## SPIRITS

Whisky	3.50
Gin	3.50
Vodka	3.50
Bacardi	3.50
Soberano (Brandy)	3.00
Special Brandy	5.00
Special Gin	5.00

Indigo signature drink 5.00  
Vodka Zubrowka with apple juice

