

quick bites

whether in the bustling market place of “chandni chowk” in new delhi, in the busy train stations that are the lifeline of mumbai, or scattered throughout the coastal city of kolkata... busy indian commuters often make time for a quick bite – usually with a sip of hot masala chai - on their way home from work

non vegetarian

keema samosa - persia/punjab, 260

a crispy wheat flour pastry stuffed with spiced minced mutton and green peas. traced back to the 9th century ad in persia, where it was called “sanbosag”

chicken kati roll - kolkata, 280

spiced chicken wrap with mustard, chili, onion, and egg. first served at “nizam” restaurant in kolkata in 1932. the word “kati” means stick in bengali, which refers to the bamboo skewers originally used to cook the meat on

kaleji pav - peshawar/pindi street food, 520

chicken liver pate on crusty bread base

mutton chukka - tamil nadu, 450

southern spiced shredded mutton cutlet

galouti kebab - lucknow, 550

the melt-in-the-mouth mutton kebab originally made for the “toothless king” nawab asad-ud-daula (1748-1797). the original recipe used 150 spices. (we’ve toned it down a notch)

kangura kalimirch - maharashtra, 490

peppercorn & garlic seared scallop in spiced tomato garlic chutney. although scallops have been enjoyed along the malabar coast for hundreds of years, we have opted to serve you some delicious scallops from hokkaido instead

vegetarian

khumb galouti - lucknow/kashmir, 350

finely minced button mushroom kebab with a Kashmiri spice blend served on warqi paratha

“indie” fries - jaipur, 200

crisp fried okra “lady’s fingers” battered with bengal gram, raw mango powder, chili

papri chaat - delhi, 200

crisp dough wafers, chickpeas, potato, yoghurt, chutney, and sev. a popular street food snack found on street corners throughout india’s capital

hara bhara kebab - delhi, 300

shallow-fried spinach, green peas, potatoes and cottage cheese cutlets

vegetable samosa - persia/punjab, 180

the veggie version of the original with spiced potatoes and green peas. equally delicious

paneer kati roll - kolkata, 280

cottage cheese wrap with tomato, onion, and capsicum. the veggie version of the original, first served at “nizam” restaurant in kolkata in 1932. the word “kati” means stick in bengali, which refers to the bamboo skewers originally used to cook the meat on

[please ask your server for our dairy-free, gluten-free and nut-free menus]

[all prices exclude 10% service charge & 7% VAT]

from the tandoor

a tandoor is a cylindrical clay oven used for cooking and baking. the heat is generated by charcoal fire, that burns at the base of the tandoor, exposing the food to live-fire, radiant heat, hot air, and smoke caused by the juices of the food that drip onto the charcoal. temperatures range from 400 to 480 degrees centigrade

non vegetarian

ajwaini machi ke tikke - punjab, 520

“punjab” means the land of 5 rivers – punjabis have been enjoying tandoori river fish for centuries. here at indus we present seabass from the gulf of siam marinated in carom seed, hung curd, yellow chilli, and our own hand-blended garam masala

tandoori tiger prawns - punjab, 690

thai tiger prawns marinated in grain mustard, fenugreek leaves, and hung curd

indus kebab-e-malai - lucknow, 400

cashew nut paste, cream, cheese, cardamom and mild spice marinated chicken

tandoori chicken - punjab, 400

a half chicken marinated in kashmiri chili powder, hung curd and tandoori spices

chicken tikka - punjab, 380

chicken thigh tenders marinated in kashmiri chili powder, hung curd and tandoori spices

mutton seekh kebab - lucknow, 480

spiced minced mutton skewers

sarhadi chaamp - western frontier, 790

tandoori lamb chops from the border where india meets pakistan

raan - western frontier, small 990 / large 1690

7-hour slow cooked pulled leg of mutton. falls right off the bone

tandoori platter - punjab/lucknow, 1290

kebab-e-malai, ajwaini machi ke tikke, tandoori tiger prawns, and mutton seekh kebab

vegetarian

tandoori portobello mushroom

- *royal project foundation thailand, 380*

a tribute to our late King Bhumibol Adulyadej, who began the royal project foundation in 1969 to help improve the lives of an opium-growing hill tribe village in doi pui in the north of thailand by enabling the villagers to grow high value legal crops instead.

tandoori creamy broccoli

- *royal project foundation thailand, 380*

cardamom infused cashew nut paste, cream, and cheese marinated broccoli florets

paneer tiranga - punjab, 380

tandoori cottage cheese squares marinated three ways

vegetarian tandoori platter

- *punjab/lucknow, 790*

tandoori creamy broccoli, paneer tikka, tandoori portobello mushroom (serves 2 people)

mains

there is archaeological evidence dating to 2600 bc from mohenjo-daro (a civilization that flourished along the banks of the indus river) that suggests the use of mortar and pestle to pound spices including mustard, fennel, cumin, and tamarind pods with which they flavored food. the word “curry” was later adopted and anglicized from the tamil word “kari” which means sauce

non vegetarian

) **malabar prawn curry - kerala, 490**

prawns cooked with kokum ‘wild mangosteen’ from kerala, coconut & onion curry

paturi mach - bengal, 520

bengali style seabass steamed with mustard inside a banana leaf. please allow 20 mins

meen molly - kerala, 520

a delicate fish and coconut curry from india’s southern most state of kerala a.k.a ‘fish moilee’

) **laal maas - rajasthan, 550**

this spicy mutton curry – a favorite among rajasthani royals – uses yoghurt, garlic, and red mathania chillies. traditionally this dish was made with the wild game meat such as boar or deer that was brought back after a round of hunting. the spicy chillies were used to veil the “gamy” meat

rogan josh - kashmir, 550

a rich mutton curry from india’s northern-most state, kashmir. it was originally brought to india by the mughals, whose cuisine was influenced by persian cuisine. the unrelenting summer heat of the indian plains took the mughals frequently to kashmir, which has a cooler climate because of its elevation

) **mutton vindaloo - goa, 550**

“vindaloo” is derived from the portuguese dish “carne de vinha d’alhos” (meat in garlic wine marinade). originally made for portuguese sailors as a way of preserving meat in wooden barrels. later it was adapted in goa in the 16th century and continued to evolve outside of goa during the time of british-india – where the wine was replaced with vinegar, dried red chili peppers were added, and pork was replaced with mutton

butter chicken - delhi, 400

charcoal smoked chicken tikka simmered in tomato gravy, finished with butter and cream. a recipe originally created at “moti mahal” in new delhi in the 1950s, that is now enjoyed all over the world

home-style chicken curry, 400

chicken and potato stewed in an onion and tomato based sauce, flavored with ginger, garlic, and a secret spice blend

chicken chettinad curry - tamil nadu, 400

a famous recipe from the chettinad region in tamil nadu, south india. chicken cooked in tomato, onion, black pepper, and a southern spice blend

chicken tikka masala - u.k., 400

the united kingdom’s most popular dish. tandoor smoked chicken cooked in creamy onion and tomato masala

vegetarian

baingan bhatha - punjab, 290

charcoal roasted smoked eggplant tossed with onion and tomato

khatte baingan - himachal pradesh, 320

baby eggplant cooked with spiced onion, tomato, and yoghurt. a recent addition to our menu by chef lucky singh

bhindi piaz - punjab, 260

diced okra sauteed with onion, tomato, and ginger

aloo gobhi adraki

- *punjab/himachal pradesh, 290*

potatoes, cauliflower, and ginger tossed in a punjabi spice blend

dum aloo banarasi - banaras, 320

a creamy potato & tomato stew from the northern "princely state" of benares

darashahi korma - kashmir, 320

a delicate curry with japanese pumpkin from the royal project foundation.

shahi paneer - punjab, 400

cottage cheese squares cooked in cashew nuts & saffron gravy

kadai paneer - punjab, 380

cottage cheese squares stir fried with kashmiri red chili, coriander seeds, onion, tomato, and capsicum

palak paneer - punjab, 380

cottage cheese squares & creamy spinach

tarka daal - punjab/delhi, 260

tempered yellow split lentils. a staple in north indian homes

daal makhani - punjab, 280

slow-cooked buttery whole black lentils and red kidney beans. made popular by punjabi migrants all over the world during the partition in 1947

daal dhokli - gujarat, 340

a traditional gujarati classic continues to evolve in the 21st century

*bread*s

plain, buttered, or garlic naan - punjab, 120

fluffy leavened tandoori bread

cheese naan - punjab, 180

fluffy leavened tandoori bread stuffed with cheese

kashmiri naan - kashmir, 180

fluffy leavened tandoori bread stuffed with raisins & cashew nuts

tandoori roti - punjab, 100

whole wheat tandoori flat bread

chapati - delhi, 120

soft whole wheat bread cooked on a flat griddle

roomali roti - lucknow, 120

"handkerchief" thin unleavened flatbread cooked on an inverted work

paratha - punjab, 120

whole-wheat unleavened layered flat bread cooked with rice bran oil

choice of: laccha (butter), pudina (mint), mirchi (chili).

malabar paratha - kerala, 140

a south indian flat bread that is flaky yet fluffy, crisp yet soft. a new addition to our menu by chef amit. difficult to get right and absolutely delicious with curry

grains

murgh dum biryani - hyderabad, 450

spiced chicken, caramelized onion, basmati rice and layered and cooked in a sealed brass pot, "dum" style

saffron rice - kashmir, 200

saffron flavored long-grain basmati rice from india

jeera peas pulao - delhi, 200

basmati rice tempered with cumin seeds, green peas and coriander

salads

kachumbar salad - punjab, 160

fresh onion, tomato, cucumber, radish tossed with chili powder, lemon juice

raita - delhi, 160

choice of walnut+apple or cucumber+tomato+mint