

# *Indus Valley*

Fine Indian Cuisine by  SAFA



## APPETIZERS

- |  |               |   |              |
|--|---------------|---|--------------|
| <b>1. Safa Platter</b>   | <b>£10.95</b> | <b>9. Tandoori Spicy Wings</b>  | <b>£5.50</b> |
| A mix of chicken tikka, lamb tikka, seekh kebab, onion bhajee, vegetable samosa & spicy tandoori wings.<br>(Serves two people) |               | Spiced chicken wings cooked in the Tandoori oven.   |              |
| <b>2. Chicken Tikka</b>  | <b>£5.95</b>  | <b>10. King Prawn Puri</b>  | <b>£5.95</b> |
| Supreme of chicken marinated with yoghurt & ground spices. Cooked in the Tandoori oven.  |               | King Prawn cooked in onions, tomato & tamarind. Served on fried Bengali Bread.                            |              |
| <b>3. Lamb Tikka</b>   | <b>£5.95</b>  | <b>11. Aloo Nazakat</b>   | <b>£5.95</b> |
| Tender lamb marinated with yoghurt & ground spices. Cooked in the Tandoori oven.   |               | Indian style loaded potato skins, stuffed with spiced mince lamb.   |              |
| <b>4. Seekh Kebab</b>  | <b>£5.50</b>  | <b>12. Vegetable Samosa</b>   | <b>£4.50</b> |
| Skewered ground lamb and chicken with garlic, green chillies, peppers, coriander & spices. Cooked in the Tandoori oven.        |               | A light Indian pastry parcel stuffed with delicately spiced vegetables.                                   |              |
| <b>5. Tandoori King Prawn</b>  | <b>£6.50</b>  | <b>13. Meat Samosa</b>  | <b>£4.50</b> |
| King prawn marinated with yoghurt, garlic, red chillies & spices. Cooked in the Tandoori oven.                                 |               | A light Indian pastry parcel stuffed with delicately spiced mince lamb.                                   |              |
| <b>6. Onion Bhajee</b>   | <b>£4.95</b>  | <b>14. Goat Tikka</b>   | <b>£6.50</b> |
| Crispy fried onion fritter.  |               | Tender pieces of goat get the same treatment as the chicken. The yoghurt makes the meat meltingly tender. |              |
| <b>7. Chicken Chaat</b>  | <b>£5.95</b>  | <b>15. Tandoori Lamb Chops</b>  | <b>£5.95</b> |
| Strips of chicken lightly spiced in a tangy sauce. Served in a crisp Safa bread basket.  |               | Tender lamb chops marinated with yoghurt & ground spices. Cooked in the Tandoori oven.                    |              |
| <b>8. Vegetable Pakora</b>   | <b>£4.95</b>  |   |              |
| Mixture of vegetables cooked in a lightly spiced batter.   |               |   |              |

If you suffer from a food allergy or intolerance, please notify our staff about your requirement when placing your order.



## MAIN COURSE

*Pick the type of curry you want and then decide whether you want meat, prawns or vegetables added.*

### 16. Bhuna )

This is a gently spiced yet zingy curry. Fresh onions, peppers and tomatoes are cooked with lots of ginger, garlic and our secret blend of spices.

### 17. Korma (mild)

Cream, coconut and ground almonds are the main ingredients in this smooth, subtle dish.

### 18. Rogan Josh )

A rich garlicky tomato-based sauce is the base for this mildly spiced curry.

### 19. Madras ))))

From the great city which is now called Chennai, this has quite a kick from the hot chillies we use.

### 20. Vindaloo ))))

This dish comes from the former Portuguese colony of Goa. It's very hot but the name actually means that it's a sour dish which contains potatoes.

### 21. Dopiaza )

Dopiaza means "double onions". They're cooked for ages and then fresher ones are added near the end. There's also lots of coriander and tomato.

### 22. Balti ))

Balti is actually the dish this curry comes in. It's medium hot with garlic, tomato, onion, pepper, fresh coriander herb and a special secret blend of Balti spices.

### 23. Dhansak ))

If you like lentils, you'll love this. It's sweet and hot and the pineapple is an interesting touch.

### 24. Pathia ))

Spicy, sweet, sour - they're all here alongside onions, pepper, fresh coriander and lime. Zippy, hot and yummy.

### 25. Karahi )

This is a medium-spiced, thick curry sauce. There's another secret blend of Safa spices with fried onion, fresh coriander and peppers.

### 27. Kashmir (mild)


Delicately flavoured, cooked with fruits. Mild and creamy, a little sweet, with coconut.

### 28. Jaljal ))

Cooked with sliced fresh ginger, garlic, onion, pepper, tomato, green chillies & coriander with a dish of yoghurt & Worcestershire sauce.

Chicken	£11.95
Lamb	£12.95
Chicken Tikka	£12.95
Lamb Tikka	£13.95
King Prawn	£14.95
Vegetable	£9.95
Paneer (Indian Goat Cheese)	£11.95

) medium )) spicy ))) hot )))) v hot )))) v hot )))) vv hot

 Gluten Free

If you suffer from a food allergy or intolerance, please notify our staff about your requirement when placing your order.





## TANDOORI SPECIALITIES

*All Tandoori dishes are accompanied by salad and Vegetable curry sauce.*

### 29. Tandoori King Prawn £16.95

These scrumptious shellfish are marinated with garlic, yoghurt, red chillies & Safa spice before being gently cooked in the Tandoori oven.

### 30. Indus Mixed Tandoori Platter £15.95

Can't decide which to have? Why not try some of each? There's chicken tikka, lamb tikka, tandoori chicken and tandoori sheek kebab.

### 31. Tandoori Shashlick

Choose either chicken, lamb or king prawn. It's been marinated overnight in a special Safa sauce with peppers, tomatoes & onions. Love barbecue dishes? This one's for you.

**Chicken £13.95**

**Lamb £14.95**

**King Prawn £16.95**

### 32. Chicken Tikka £12.95

This is diced, boneless chicken seasoned and marinated in yoghurt and freshly ground spices before being cooked in the Tandoori oven. It's scrummy and healthy too.

### 33. Lamb Tikka £13.95

Tender pieces of lamb from Co. Down get the same loving care as the chicken.

### 34. Tandoori Chicken £12.95

This is Co. Antrim spring chicken on the bone given the Tandoori treatment.

### 35. Tandoori Fish £15.95

The type of fish will depend on the local catch, but whatever it is, it will be marinated in a medium spiced Safa sauce before being cooked over the Tandoori flame.

## BIRIYANI DISHES

*A Biryani is a delicious mixture of Basmati rice stir fried together with saffron and mild Safa spices. The name comes from the Persian word for "fried" or "roasted". It comes with a vegetable curry.*

**36. Chicken Tikka £12.95**

**37. Lamb Tikka £13.95**

**38. Indus Biryani £15.95**

**39. Chicken £11.95**

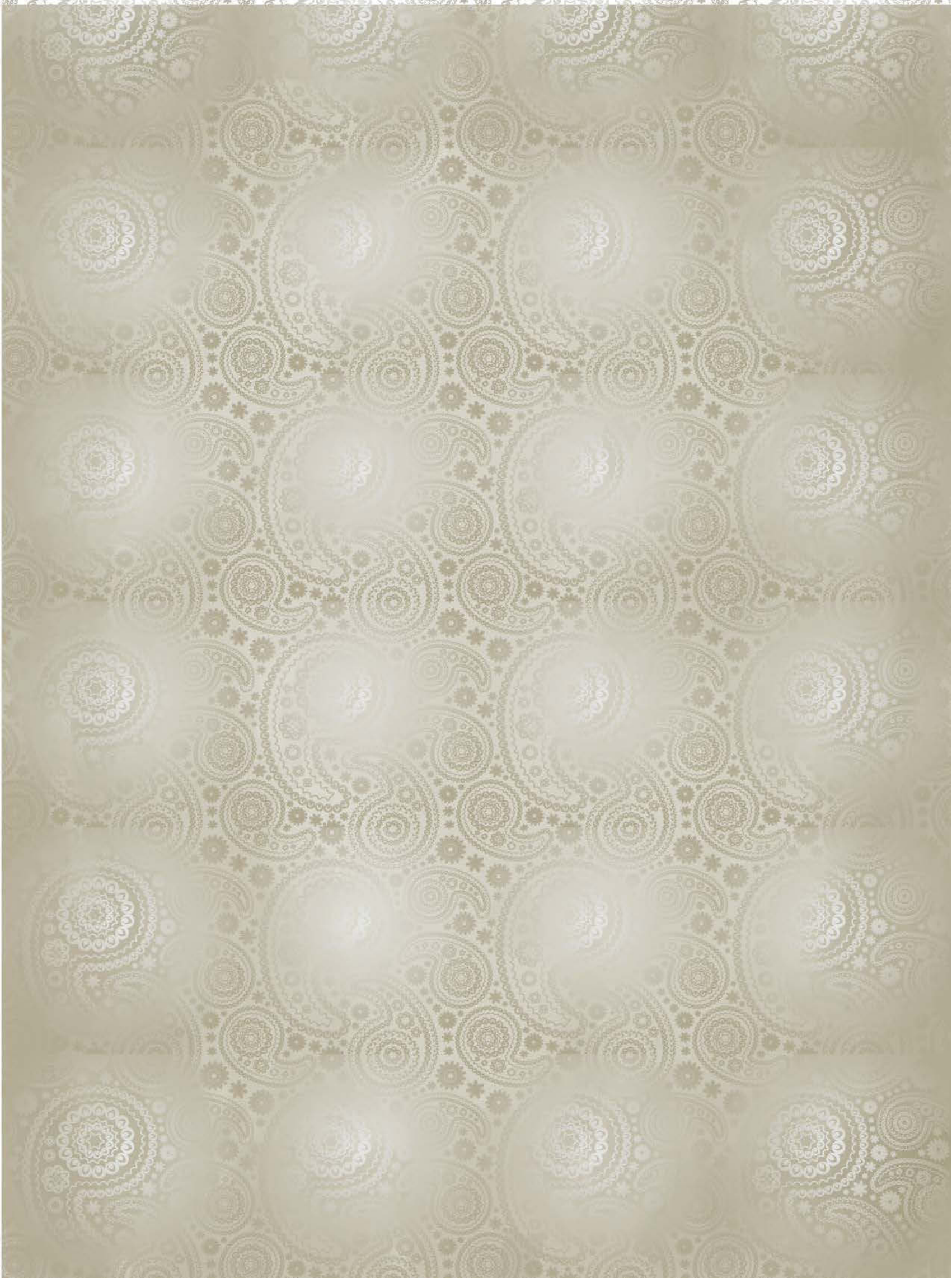
**40. Lamb £12.95**

**41. King Prawn £14.95**

**42. Vegetable £10.95**

If you suffer from a food allergy or intolerance, please notify our staff about your requirement when placing your order.







## SAFA SPECIALITIES

*Pick the type of curry you want and then decide whether you want meat, prawns or vegetables, ponni cheese, added.*

### 43. Chilli Masala

Hot but not too hot. The team have blended their own spice mix which is perfect for the Northern Ireland palate, but we can put more chilli in if you like.

### 44. Rezala

Ali says the best way to describe this is "savoury". Try it for something different and very authentic.

### 45. Molee

A South Indian curry with the main flavours coming from coconut, curry leaves & mustard seeds.

### 46. Achari

There is plenty of pickle in this curry, so it's great if you like tangy flavours.

### 47. Methi

Fenugreek leaves is the big flavour here. Medium dish cooked with peppers, onion bhuna style.

### 48. Tikka Masala (medium sweet)

This was invented in England and is actually a version of Butter Chicken. It's mildly spiced and has both tomato & cream in it. A real crowd pleaser.

### 49. Jalfrezi

Quite a hot dish with a dry thick sauce. There are green chillies, peppers & onions in abundance.

### 50. Makhan Wala (mild and sweet)

This is lightly spiced, sweet and has lots of butter.

### 51. Chettined

A fiery dish from South India which is chock-full of tomatoes, crushed peppers and coconut milk. Finished with crackly curry leaves.

### 52. Pasanda (mild and sweet)

A mild creamy curry chock full of almonds. If you like sweet, you'll love this. Cooked with poppy seeds.






### 53. Mango Wala (mild and sweet)

This is a favourite in the Safa kitchen. The mango gives it an unbeatable flavour. Cooked with fenugreek seeds.

### 54. Saag Wala

Saag means spinach. Wala means with. The blend of spices in this curry really work with the spinach. It's particularly good with lamb as the meat ingredient.

Chicken	£12.95
Lamb	£13.95
Chicken tikka	£13.95
Lamb tikka	£14.95
King prawns	£15.95
Vegetable	£10.95
Paneer (Indian Goat Cheese)	£12.95

 medium  spicy  hot  v hot  vv hot

 Gluten Free

If you suffer from a food allergy or intolerance, please notify our staff about your requirement when placing your order.



## SIDE DISHES

*Sides; the perfect partners to a main course or team them with some rice and bread for a veggie meal that will really fill you up.*

**55. Chana Saag** £5.50

Chickpeas and spinach cosy up with medium spices. Dry.

**56. Chana Bhajee** £5.50

Chickpeas are perked up with garlic, ginger & cumin. Dry.

**57. Mushroom Bhajee** £5.50

Button mushroom cooked with coriander, tomatoes, onion & medium spice. Dry.

**58. Tarka Dall** £5.50

Millions of Indians eat this every day. It's like a thick spiced lentil soup but it's always garnished with fresh herbs & garlic.

**59. Saag Aloo** £5.50

Literally, spinach and potatoes cooked in medium spices. Super good for you. Dry.

**60. Bombay Aloo** £5.50

Potatoes Bombay style. This is quite a dry dish with medium spice & lots of cumin seeds. Dry.

**61. Aloo Gobhi** £5.50

Potatoes with cauliflower cooked with medium spices. It's pepped up with tomatoes & fresh coriander herb. Dry.

**62. Aloo Chana** £5.50

Chickpeas and potatoes are a happy marriage here. The spicing is delicate and the result is delicious. Dry.

**63. Bhindi Bhajee** £5.50

Okra cooked in a medium spice. Dry.

**64. Sag Paneer** £ 6.50

Spinach and cheese cooked in medium sauce. Dry.

## SUNDRIES

**65. Pilau Rice** £3.00

**66. Boiled Rice** £2.80

**67. Egg Fried Rice** £3.50

**68. Mushroom Pilau Rice** £3.50

**69. Chana Rice** £3.50

**70. Vegetable Rice** £3.50

**71. Plain Nann Bread** £3.00

**72. Garlic Nann Bread** £3.50

**73. Keema Nann Bread** £3.50

(Stuffed with minced lamb & chicken)

**74. Peshawari Nann Bread** £3.50

(with coconut and almonds)

**75. Green Chilli & Coriander Nann** £3.50

**76. Cheese Nann** £3.50

**77. Paratha** £3.50

**78. Raitha** £3.50

(a cooling cucumber and yoghurt dip)

**79. Chips** £2.95

**80. Papadoms and Dips** £3.50

**81. Pickles Dips** £2.50

## SAUCES

**82. Curry** £4.00

**83. Korma** £4.50

**84. Madras** £4.50

**85. Bhuna** £4.50

**86. Pathia** £4.50

**87. Masala** £5.50

## KIDS MENU

*All kids meal served with rice or chips*

**88. Chicken Nuggets** £8.95

**89. Chicken Strips** £8.95

**90. Chicken Korma** £8.95

**91. Chicken Tikka Masala** £8.95