

indico



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TO START, YAAR

Warm up for your journey to the Punjab with this crunchy savoury snack. Perfect to nibble on with a glass of wine or cheeky beer.

Papadum & Chutney.....£3.95

Light and crispy papadum, served with pickle, mint, mango chutney, and a zingy onion relish. ✓*(VE on request)

STREET FOOD CHAATS

Today, on the bustling streets of North India, the street food vendors are busy preparing the local's favourite snacks, best known as "chaats." These sweet, sour, salty, and spicy sharing dishes really pack a punch! Feeling adventurous? Order 2-3 plates per person for an explosion of flavours.

Malai Papri Chaat£7.95
Crunchy wheat mini crisps, topped with seasoned potatoes, chickpeas, and yoghurt. Finished with a hot and sweet chutney. 🍷✓

Pani Puri..... £7.50
Puffed, hollow pastry pockets, served with seasoned potatoes, chickpeas and mint flavoured water. Pop these whole in your mouth just like the locals in Delhi do.

VE🍷

Gol Gappa Bombs£7.95
Pastry shells filled with seasoned potatoes, chickpeas, sweetened yoghurt, mint and tamarind chutney. Exploding with flavour and personality. 🍷✓

Punjabi Samosa Chaat.....£7.95
Spicy vegetable samosa served with chickpeas and a gorgeous onion relish. A snack fit for a Sardarji. VE

Pav Bhaji.....£7.50
A spicy blend of mashed vegetables, accompanied with a buttered, toasted bread roll. A classic Indian snack ideal for any time of day. ✓🍷

Aloo Tikki£7.50
Seasoned mashed potato patties, blended with coriander, onions, and Indico spices. Our traditional tikkis are topped with chickpeas, yoghurt, and tamarind sauce. ✓*(VE on request)

Bhel Puri.....£7.45
Puffed rice, gram flour, peanuts, and sev, tossed with fresh onions, tamarind chutney, and ruby-red pomegranates. This street-life favourite is a treat for the eyes, as well as the taste buds. VE

Bhai's Hot Wings.....£8.95
Three jumbo crunchy chicken wings, freshly fried as ordered, and smothered with bhai's hot sauce. A must for our Punjabi bhaiyas (and their families). 🍷

Punjabi Fish Pakora.....£8.95
Batter-fried codfish, bursting with flavour and spices. Served with a rich masala chilli mayo.

Chilli Chicken 65.....£9.45
A fiery Indo-Chinese fusion. Marinated stir-fried chicken breast, delicately served on a bed of salad and peppers. 🍷🍷

SMALL PLATES

Methi Ke Pakore.....£7.95
Crispy fritters made with fresh fenugreek leaves, onions, and spices, deep-fried in gram flour batter. Served with tangy chutney. VE

Lollipop Fried Chicken.....£8.95
Chicken marinated in a tangy, chilli soy sauce. Deep fried on the bone for maximum flavour and drama.

Chilli Paneer£8.95
A fiery Indo-Chinese fusion. Stir-fried cottage cheese, delicately served on a bed of salad and peppers. 🍷✓🍷

Chicken Tikka Bites.....£9.45
Deep-fried chicken bites, tossed in our classic tikka masala sauce.

SHAHI BIRYANI

The traditional biryani roots back to Persian culture (it was later brought to India by the Mughals). Layered rice typically cooked with chicken, lamb, prawns or vegetables. Biryani is best enjoyed with a generous dollop of raita and a hearty smile.

Vegetable Biryani ✓*(VE on request).....£15.45
Chicken Biryani.....£17.95
Prawn Biryani.....£19.95
Served with creamy coconut gravy.
Lamb Biryani.....£21.95

SIGNATURE DISH

Chole Bhature£15.75
A hearty bowl of spiced chickpeas served with two fried breads, mixed pickles and mixed salad. A favourite for every Indian family. ✓🍷

CURRIES

Now reporting from the roadside restaurants; the "dhabas," as the locals call them, form the heart of Punjab's people. Amongst all the colourful chaos, we have an array of rustic dhaba-style curries simmering away. These are the real flavours of North India.

Chef's Special Chicken Taka Tak..£15.95
This house-special curry is lovingly prepared by our chef with onions, tomatoes, mixed pepper and fresh chillies. 🍷

Butter Chicken.....£15.95
Delhi-style chicken tikka cooked in a rich, creamy sauce made of butter and tomatoes, until finally finished with fenugreek leaves. The ultimate comfort food. 🍷

Tandoori Dhaba Chicken.....£16.25
Succulent pieces of tandoori chicken tikka cooked in a flavourful curry sauce. 🍷

Palak ka Saag.....£12.95
Slow-cooked spinach tempered with garlic, dried fenugreek, and aromatic spices, finished with fresh cream and butter. ✓

Palak Paneer.....£14.95
Indian cottage cheese cubes simmered in a creamy spinach gravy, tempered with garlic, ginger, and mild spices. A North Indian vegetarian classic. ✓

Paneer Makhanwala£14.25
Indian cottage cheese cooked in a fragrant sauce, made of butter, cream, and tomatoes. Seasoned with fenugreek leaves for the perfect finish. ✓

Daal Makhani£12.95
Punjabi's pasandeeda (favourite). Black lentils and red kidney beans prepared in Indico's special spices, and gently cooked in a delicious, creamy sauce. 🍷✓

Daal Tadka.....£10.25
Yellow lentils cooked with tomatoes, onions, and finished with a tempering of cumin, garlic, and red chillies for a smoky flavour. VE

Punjabi Choley.....£12.95
Chickpeas made the Punjabi way; in a masala spiced onion and tomato sauce. VE

Lucknowi Chicken Korma.....£16.95
A royal Awadhi-style chicken curry, slow-cooked in a creamy sauce of yoghurt, aromatic spices, and finished with saffron and rose water.

Mughlai Lamb Rogan Josh.....£17.95
Delicate Indo-Persian flavours. Slow-cooked lamb simmered in a rich tomato, onion, and whole masala sauce. 🍷

Dhaba-de-Gosht.....£18.45
Tender pieces of lamb slow-cooked in a rustic onion-tomato masala, finished with traditional dhaba spices for an authentic roadside flavour.

SEAFOOD SPECIALS

Crunchy Prawn Salad.....£15.95
Sautéed prawns tossed with fresh house salad, served with spicy cocktail sauce, mint-coriander chutney, and crunchy papri. Available as starter £ 7.95 (Gluten free available)

Aam aur Prawns.....£17.95
Juicy prawns in tangy green mango, whole coriander, and cumin gravy, served with steamed rice.

Alleppey Seabass.....£18.95
Pan-fried seabass in coconut, green mango, sautéed spinach, and tamarind gravy with curry leaves, served with steamed rice.

Seafood Thali.....£24.95
Includes two fish curries (Chilli Fish & Prawn Curry), fried fish, dressed salad, served with steamed rice and naan.

Your food will be served as and when it's ready. So just dig in and enjoy as it arrives!

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FOLLOW US ON  

TANDOOR

Under the glinting, North Indian sunshine, are the pits of the tandoor clay oven. Follow the earthy aromas, as marinated meat and paneer are cooked over a scorching heat. Our tandoor dishes are served with a house salad and mint dip.

Highway Chicken Tikka.....£11.95
Spicy and succulent pieces of chicken tikka, topped with coriander and chaat masala

Gilafi Seekh Kebab.....£14.95
Seasoned minced lamb, mixed with onions, peppers, chillies, and coriander; cooked to perfection in the tandoor.

Nawabi Kalmi Kebab.....£11.95
Tender chicken thigh marinated in spiced yogurt, cream, and cheddar, cooked in a tandoor and served with mint-coriander chutney.

Achari Paneer Tikka.....£11.95
A rich vegetarian alternative. Indian cottage cheese marinated in spices, and then gently charred with red and green peppers. ✓

Anaari Lamb Chops.....£16.95
Lamb chops marinated overnight in pomegranate, yogurt, and spices, cooked in a tandoor and served with coriander chutney.

PAAJI BURGERS, TAZA SALADS, & TAWA ROLLS

Dirty Malai Burger.....£15.45
Chicken breast marinated in paprika, fenugreek, Greek yoghurt, garlic and spices, then cooked in a clay oven. Finished with a cardamom scented Malai (cream) sauce, and tossed with salad leaves, pomegranate, rose yoghurt, and roasted onions. Served in a brioche bun with spicy masala fries and masala chilli mayo dip. 🍷

Crunchy Pandey Burger.....£13.50
Crunchy, Gully-style pea and potato samosa crushed into a soft brioche bun. Spiced up with tamarind, mint, onion, coriander and chilli chutney. Served with spicy masala fries and masala chilli mayo dip. ✓

Paneer Tikka Roll.....£14.95
Marinated Indian cottage cheese cooked in the tandoor and then wrapped in our Punjabi parathas. Mixed with onions and a cooling mint chutney. ✓

Grilled Chicken Tikka Roll.....£15.95
Paratha bread wrapped around succulent grilled chicken tikka, combined with red onions and a cooling mint chutney. 🍷

Seekh Kebab Roll.....£16.95
Spiced lamb mince kebab cooked in the tandoor, in a fresh paratha wrap. Filled with red onions and a cooling mint chutney.

Chicken Tikka Salad.....£15.75
Chicken tikka pieces tossed with a fresh leaf salad, red onions, tomatoes, and pomegranate pearls. Dressed in a mint, yoghurt, and tamarind sauce.

Paneer Tikka Salad.....£15.75
Indian cottage cheese pieces with fresh leaf salad, tomatoes, red onions, and pomegranate. Dressed in a mint, yoghurt, and tamarind sauce. ✓

THALI

There's a new culinary aroma with every turn and rickety corner on the streets of India; you're bound to be spoilt for choice! Traditional thalis are the perfect way of combining your favourite Indian dishes on one plate. Dive into the katoris (bowls) in any order you like. No rules. This is just the kind of street-food action that we expect.

North Indian Thali.....£24.95
A platter including papadum, methi ke pakore, palak ka saag, dal makhani, steamed rice, naan, raita, and any one curry from the following: Lamb Rogan Josh / Butter Chicken / Chicken Taka Tak / Paneer Makhanwala / Punjabi Choley

Chef's Special Thali.....£26.95
A feast consisting of papadum, methi ke pakore, palak ka saag, dal makhani, rice, naan, raita, and any two curries from the following: Lamb Rogan Josh / Butter Chicken / Chicken Taka Tak / Paneer Makhanwala / Punjabi Choley 🍷

Indico Mixed Thali.....£33.95
Roll your sleeves up for chicken tikka, seekh kebab, Nawabi kalmi kebab, lollipop chicken, bhai's hot wings, fish pakora, curry dip, mint sauce, and naan. 🍷

BREAD & RICE

All breads are handmade and lovingly cooked to order.

Plain Naan*.....£4.50
Freshly baked in the tandoor.

Garlic Naan*.....£4.95
With minced garlic and a sprinkling of coriander.

Cheese Chilli Naan*.....£5.75
Stuffed with mature cheddar, green chillies, and coriander. 🍷

Peshwari Naan*.....£5.75
Sweet tandoori naan stuffed with roasted coconut, honey, cream, sultanas, and glazed cherry, flavoured with green cardamom.
*contains egg.

Tandoori Roti.....£3.75
Wholewheat flour bread (✓ on request)

Pav.....£2.50
Lightly buttered bun

Bhatura.....£4.75
Fried bread

Steamed Rice.....£4.50
Plain steamed rice

Zeera Fried Rice.....£5.50
Fragrant cumin and saffron-flavoured basmati rice

SIDES

Side Salad.....£3.50

Plain Fries.....£4.25

Masala Fries.....£4.75

Cheesy Masala Fries.....£5.75

Cucumber Raita.....£4.25

Onion & Pomegranate.....£4.75

Pearl Raita

Homemade Chutneys.....£1.50

Mango / Mint & Coriander Chutney / Tamarind / Chopped Onions / Pickle / Chopped Chillies

Indico Special Dips£1.50

Delhi Fire Chilli Dip / Tikka Masala Chilli Mayo

CHAI

£3.95

The noble chaiwalas are an integral part of the country's street food culture. At Indico, we serve the classic Badshahi Chai, which is served in a much larger glass and with a higher proportion of milk. An ode to the nation and its hardworking locals. 🍷

Indian street food dishes are served as and when they're ready. If you have any food allergies, please notify a member of our team when placing your order. Due to the style of our cooking we cannot guarantee that all dishes are free from allergy-causing substances. Although all care has been taken to remove bones from our chicken, lamb, and fish dishes, some bones may remain.
Legend: (🍷) Spicy, (✓) Vegetarian, (✓) Vegan, (🍷) Popular Choice. A discretionary service charge of 10% will be added to tables of 6 or more.