

YOUR GUIDE THROUGH THE FLAVOUR MAZE

**INDII FLAVOURS
NORTH ADELAIDE**

**INDII CLARE
CLARE VALLEY**

**INDII STREET FOOD
ELIZABETH SHOPPING CENTRE**

**INDII STREET FOOD
ROSTREVOR SHOPPING CENTRE**

INDII CATERING

INDII NOW OFFERS CATERING SERVICES FOR ALL YOUR EVENTS

Here at Indii we pride ourselves on creating unique dining experiences that fuse contemporary Indian cuisine with our traditional roots.

Taking inspiration from our past, all dishes are traditionally prepared and created using our homemade selection of spice blends. Sourcing only the freshest produce gathered locally ensures that we can maintain our high standards and deliver you excellence.

Please enjoy the journey!





OUR SIGNATURE DISHES

MAINS

DAAL MAKHANI 20.9

black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs

PANEER KAJU KOFTA 22.9

cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce

PUNJABI BUTTER CHICKEN 24.9

punjabi style smoked butter chicken (must try)

BALTI CHICKEN 24.9

popular north indian style chicken cooked with onion & capsicum

LAAL MAANS 26.9

rajasthan's famous spicy lamb dish cooked in chilly

GOAT CURRY 27.9

chefs special recipe goat leg pieces on bone

BREAD

BUTTER NAAN 5.5

soft, flaky bread layered with butter

OUR LUNCH TIME SPECIAL

VEG THALI 24.9

NON VEG THALI 25.9

PLEASE ADVISE OUR FRIENDLY STAFF FOR YOUR DIETARY REQUIREMENTS

YOUR JOURNEY BEGINS



VEGETABLE SAMOSA	12.9
mix of spiced peas and potatoes stuffed in pastry	
.....	
LAMB SAMOSA	13.9
mix of spiced peas, potatoes and lamb mince stuffed in pastry	
.....	
ONION PAKORA (DF)	12.9
onion rings coated in chickpea batter and golden fried	
.....	
BHUTTA KEBAB	12.9
corn, potato and cheese roll with dates and tamarind chutney	
.....	
TANDOORI MUSHROOM (GF) (NF)	15.9
mushrooms marinated in spices and cooked in tandoor oven	
.....	
PANEER TIKKA (GF)	19.9
cottage cheese, vegetables, mint sauce	
.....	
GARLIC PRAWN (GF)	21.9
prawn cutlets tossed in fresh garlic and mild sauce	
.....	
BUTTER SCALLOPS (6pcs)	21.9
scallops tossed with garlic, ginger & butter	
.....	
PRAWN PEPPER FRY	21.9
spencer gulf prawns marinated in lime pepper & curry leaves	
.....	
AMRITSARI FISH	19.9
fried fish served with zesty mint dip	

FROM THE STREETS OF INDIA



GOL GAPPE (NF)	12.9
crisp puri shell served with a tangy minty water and spiced potato	
.....	
MASALA PURI (NF)	12.9
hollow puri filled with mixture of various chutneys	
.....	
CHOLE SAMOSA	13.9
crispy samosa topped with chickpeas curry, chutneys & fresh herbs	
.....	
CHILLI CHICKEN / CHILLI PANEER	17.9/16.9
fried and tossed in a wok with chili sauce	
.....	
GOBI MANCHURIAN (DF) (NF)	16.9
fried cauliflower tossed in a wok with sweet and sour sauce	
.....	



OUR JOURNEY BEGINS Cont.

CHICKEN TIKKA (5 pcs) (GF) (NF)	20.9
boneless chicken marinated and cooked in smoked tandoori oven	
.....	
SEEKH KEBAB (5 pcs) (GF) (NF)	20.9
mincemeat, chopped veggies mixed with exotic spices cooked in tandoor	
.....	
BOMBAY LAMB CUTLETS (2 pcs) (GF) (NF)	17.9
lamb cutlets marinated in chef 's special recipe and cooked in tandoor oven	
.....	
INDII MIX PLATTER	30.9
assorted chargrill selection with homemade dips	
.....	
INDII MIX PLATTER VEGETARIAN	27.9
assorted vegetarian selection with homemade dips	
.....	

CHICKEN



BUTTER CHICKEN	24.9
tandoor cooked chicken in tomato cashew base butter sauce	
.....	
PUNJABI BUTTER CHICKEN	24.9
punjabi style smoked butter chicken (must try)	
.....	
CHICKEN KORMA	24.9
mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce	
.....	
CHICKEN TIKKA MASALA	24.9
boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum	
.....	
MANGO CHICKEN	24.9
chicken curry slow cooked in mango flavored sauce	
.....	
BALTI CHICKEN	24.9
popular north indian style chicken cooked with onion & capsicum	
.....	
KADAI CHICKEN	24.9
tender chicken cooked with onion, capsicum and chef's masala	
.....	
CHICKEN MADRAS	24.9
boneless chicken pieces cooked with coconut cream	
.....	

MOST OF OUR MAIN COURSE DISHES ARE PREPARED MILD, WE CAN MAKE IT SPICIER ACCORDING TO YOUR TASTE. ADVISE THE WAITER OF YOUR CHOICE - MILD, MEDIUM, HOT OR EXTRA HOT. VINDALOO DISHES ARE NOT MILD. ALL CURRIES ARE GLUTEN FREE EXCEPT PANEER KAJU KOFTA.



LAMB

LAMB ROGAN JOSH	26.9
traditional lamb curry cooked in whole spices, fresh ginger & garlic	
.....	
PATIALA LAMB KORMA	26.9
mughlai cuisine inspired boneless lamb slow cooked in a cashew	
.....	
SAAG LAMB	26.9
lamb curry cooked with fresh spinach & crushed garlic-ginger	
.....	
LAAL MAANS	26.9
rajasthan's famous spicy lamb dish cooked in chilly	
.....	

GOAT

GOAT CURRY	27.9
chefs special recipe goat leg pieces on bone	
.....	
METHI GOAT	27.9
goat on bone cooked with lightly cream fenugreek leaves	
.....	

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BEEF



BEEF MADRAS

25.9

beef cooked in coconut, curry leaves, mustard seeds & ginger

.....

BEEF VINDALOO

25.9

beef cooked in the homemade vindaloo sauce, known for its “fiery hot flavor”

.....

BOMBAY BEEF ALOO

25.9

beef curry cooked with potatoes and tossed in roasted cumin seeds

.....

BEEF KORMA

25.9

tender pieces of beef cooked in a creamy cashew sauce

.....

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SEAFOOD



ANDHRA BARRAMUNDI CURRY

28.9

barramundi fish with ginger, garlic, tomato and yoghurt sauce

.....

FISH MALABAR

27.9

pan seared basa fish, simmered with herbs, fresh coconut milk, mustard seeds and curry leaves

.....

MALABARI JHINGA

27.9

local prawns cooked in coconut sauce with tamarind, curry leaves and mustard

.....

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VEGETARIAN



DAAL MAKHANI	20.9
black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	
.....	
DAAL TADKA	18.9
a mixture of five lentils, tomato, crackled cumin, chili and asafetida	
.....	
BALTI PANEER	21.9
cottage cheese with onions, tomatoes, coriander and medium balti spices in thick sauce	
.....	
PALAK PANEER	21.9
fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese	
.....	
PANEER BUTTER MASALA	21.9
charbroiled tikkas of cottage cheese, onions and bell peppers, simmered in a rich tomato sauce	
.....	
KADHAI PANEER	21.9
homemade cottage cheese tossed in chef 's special masala	
.....	
PANEER KAJU KOFTA	22.9
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
BAIGAN BHARTHA	19.9
charcoal cooked scrambled eggplant	
.....	
TAWA VEGETABLES	19.9
variety of fresh vegetables sautéed in fresh herbs and spices	
.....	
NAVRATAN KORMA	19.9
fresh vegetables gently cooked in a mild, cashew creamy sauce	
.....	

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DAAL TADKA 18.9

a mixture of five lentils, tomato, crackled cumin, chilli and asafoetida

.....

CHANA MASALA 18.9

chickpeas cooked in an onion, tomato, garlic and ginger based sauce, finished with fresh coriander

.....

DUM ALOO JEERA 19.9

potatoes cooked with crackled cumin seeds

.....

ALOO GOBI 19.9

potato and cauliflower cooked in onion and tomato sauce

.....

VEGETABLE JALFREZI 19.9

seasonal vegetables tossed with onion and capsicum and cooked in tomato sauce

.....

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BREADS FROM TANDOOR

ROTI	3.5
traditional indian bread made from whole wheat flour	
TANDOORI GARLIC ROTI	4.0
wholemeal bread cooked with chopped fresh garlic	
PLAIN NAAN	4.0
indian bread made from white flour	
GARLIC NAAN	4.5
white flour bread glazed with garlic and butter	
BUTTER NAAN	5.5
butter layered naan	
CHEESE NAAN	6.0
bread stuffed with tasty shredded cheese	
CHEESE & GARLIC NAAN	6.0
naan stuffed with cheese & fresh garlic	
KASHMIRI NAAN	6.5
a mix of royal nuts stuffed bread	
KEEMA NAAN	6.5
spiced lamb mince, mint, coriander bread	
LACHEDAR PARATHA	6.0
crispy layered, hand crushed - an indii speciality	
MUSHROOM OLIVE CHEESE NAAN	6.5
mushrooms olive and cheese stuffed naan	
LAL HARI PYAAZ KE KULCHE	6.5
spring and spanish onion bread	
TRUFFLE MUSHROOM NAAN	6.5
fine chopped mushroom with truffle oil salsa	

DUM BIRYANI & RICE



STEAM RICE	4.5
aromatic basmati rice	
.....	
SAFFRON RICE	5.0
pure saffron flavored basmati rice	
.....	
LEMON COCONUT RICE	7.9
basmati rice with shredded coconut and lemon	
.....	
KASHMIRI PILAU	7.9
saffron rice slow cooked with dry fruits and nuts	
.....	
JEERA RICE	7.9
basmati rice sautéed with roasted cumin seed n cashew	
.....	
VEG BIRYANI	22.9
delicately spiced rice cooked with seasonal vegetables, cottage cheese and mint	
.....	
CHICKEN BIRYANI	25.9
basmati rice cooked with saffron, exotic spices and boneless chicken	
.....	
GOAT BIRYANI	27.9
spiced basmati rice slow cooked with goat (on the bone)	
.....	

ACCOMPANIMENTS



CUCUMBER RAITA	4.5
yoghurt and cucumber dip	
.....	
BOONDI RAITA	4.5
spiced yoghurt and lentil balls dip	
.....	
WHITE DIP	3.5
in house made gherkins and yoghurt dip	
.....	
MANGO CHUTNEY	3.5
mildly spiced mango dip	
.....	
MIXED PICKLES	2.0
indian pickles of various fruits and vegetables	
.....	
PAPADUMS	3.0
lentil and rice cracker	
.....	

SALADS

KACHUMBER SALAD	7.9
slightly spiced diced pieces of onion, tomato and cucumber	
.....	
GREEN SALAD	7.9
fresh garden salad with a dressing	
.....	
ONION SALAD	3.5
roundles of red onion in chef's dressing	
.....	

SWEETS



VANILA ICE CREAM / CHOCOLATE ICE CREAM	6.5
with special topping and wafer sticks (2 scoops)	
.....	
MANGO KULFI	8.9
mango enriched indian style ice cream	
.....	
MAVA MALAI KULFI	8.9
traditional indian ice cream enriched with pistachios	
.....	
BANARASI PAAN KULFI	8.9
sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi	
.....	
PINEAPPLE COCONUT KULFI (DF) (NF) (GF)	8.9
pineapple, roasted coconut and cardomom flavoured indian ice cream	
.....	
GULAB JAMUN	9.9
fried milk and cinnamon dumplings serve with ice cream	
.....	
CHOCOLATE NAAN	9.9
white flour bread stuffed with chocolate flakes & M&Ms, served with a scoop of ice cream	
.....	

KIDS

kids meal are served with a glass of juice [orange/apple]

BUTTER CHICKEN WITH RICE	13.9
.....	
FRENCH FRIES	13.9
.....	
NAVRATAN KORMA WITH RICE	13.9
.....	

SET BANQUETS

(* Minimum of 2 people to be on a table)



UNSURE WHAT TO GET? WHY NOT LET THE CHEFS DECIDE FOR YOU

SET BANQUET 1

\$44.95 P/P

ENTREES

bhutta kebab, chicken tikka

MAINS

mango chicken, lamb mushroom masala, tawa vegetables

BREAD & RICE

garlic naan, steam rice

ACCOMPANIMENTS

cucumber raita

DESSERT

ice cream

SET BANQUET 2

\$54.95 P/P

ENTREES

amritsari fish, lamb cutlet

MAINS

punjabi butter chicken, malabari jhinga, matar paneer

BREAD & RICE

mix breads, saffron rice

ACCOMPANIMENTS

cucumber raita

DESSERT

choice of kulfi

* Banquets will be charged per person

Full table participation is required for banquet service

[GF] GLUTEN FREE • [DF] DAIRY FREE • [NF] NUTS FREE



SET BANQUETS [*Minimum of 2 people to be on a table]

UNSURE WHAT TO GET? WHY NOT LET THE CHEFS DECIDE FOR YOU

VEGETARIAN **\$43.95 P/P**

ENTREES

bhutta kebab + tandoori mushroom

MAINS

kadai paneer + paneer kaju kofta + tawa vegetables

BREAD & RICE

garlic naan + steam rice

ACCOMPANIMENTS

cucumber raita

DESSERT

ice cream

* Banquets will be charged per person
Full table participation is required for banquet service