



TO START, YAAR

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

Papadum & Chutney..... £2.95
Light and crispy papadum, served with pickle, mint, mango chutney, and a zingy onion relish. ✓

Far Far..... £2.45
Colourful crisp-like bites that puff up when deep-fried. An Indian favourite, usually eaten with meals or as a fun snack. ✓

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..... £5.75
Crunchy wheat mini crisps, topped with seasoned potatoes, chickpeas, and malai yoghurt. Finished with a hot & sweet chutney. ✓

Pani Puri £4.95
Puffed, hollow pastry-pockets, served with seasoned potatoes and a cooling mint flavoured water. Pop these whole in your mouth just like the locals in Delhi do. ✓

Gol Gappa Bombs..... £5.75
Pastry shells filled with seasoned potatoes, chickpeas, sweetened yoghurt, mint and tamarind chutney. Exploding with flavour and personality. ✓

Aloo Pyaz Ke Pakore..... £4.95
A classic mixture of spiced potatoes, onions, spinach, green chillies, and coriander. The fritters are deep-fried in gram flour and plated-up with a tamarind and coriander chutney. ✓

Aloo Tikki..... £5.25
Seasoned mashed potato patties, blended with coriander, onions, and Indico spices. Our traditional tikkis are topped with chickpeas, yoghurt, and tamarind sauce. ✓

Pav Bhaji..... £5.75
Spicy blend of mashed vegetables, accompanied with a lightly buttered, toasted bread roll. A classic Indian snack, ideal for any time of day. ✓

Vada Pav £5.45
Batata vada (deep fried potato patty), chopped red onion, green chillies, and green chutney sandwiched between lightly toasted pav (bread rolls). India's spicy spin on a chip butty. ✓

Punjabi Samosa Chaat..... £5.75
Spicy vegetable samosas served with chickpeas and a gorgeous onion relish. A snack fit for a Sardarji. ✓

Bhel Puri £5.25
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. ✓

Chilli Paneer..... £6.45
A fiery Indo-Chinese fusion. Stir-fried cottage cheese, delicately served on a bed of salad, peppers, and fresh green chillies. ✓

Chilli Chicken 65..... £6.45
A fiery Indo-Chinese fusion. Marinated stir-fried chicken breast, delicately served on a bed of salad, peppers, and fresh green chillies. ✓

Lollipop Fried Chicken..... £6.45
Chicken marinated in a tangy, chilli soy sauce. Deep fried on the bone for maximum flavour and drama.

Punjabi Fish Pakora..... £6.95
Batter-fried cod fish, bursting with flavour and spices. Served with a rich tamarind mayonnaise.

DHABA 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 ...£9.95
This house-special curry is lovingly prepared by our Chefs with onions, tomatoes, and fresh chillies. ✓

Butter Chicken£9.95
Delhi-style chicken tikka cooked in a rich, creamy sauce made of butter and tomatoes, until finally finished with fenugreek leaves. Ultimate comfort food. ✓

Tandoori Dhaba Chicken£10.45
Succulent pieces of tandoori chicken tikka cooked in a flavourful curry sauce. This vibrant little number is topped with crunchy onions. ✓

Mughlai Lamb Rogan Josh£11.45
Delicate Indo-Persian flavours. Slow-cooked lamb simmered in a rich tomato, onion, and whole masala sauce. ✓

Paneer Makhanwala..... £8.95
Indian cottage cheese cooked in a fragrant sauce, made of butter, cream, and tomatoes. Seasoned with fenugreek leaves for the perfect finish. ✓

Daal Makhani £8.95
Punjabi's pasandeeda (favourite). Black lentils and red kidney beans prepared in Indico's special spices, and gently cooked in a delicious, creamy sauce. ✓

Makai Palak £8.95
Garlic and chilli tempered spinach and corn cooked with butter, cream and kasoori methi. ✓

Punjabi Choley..... £8.95
Chickpeas made the Punjabi way; in a masala spiced onion and tomato 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.

Khatti Meethi Fish Thali..... £12.95
Batter-fried cod, tossed in a sweet and sour ("katti-meethi") chilli sauce, and served with daal makhani, steamed rice, and a fresh house salad.

North Indian Thali £14.95
A platter including pappadum, aloo pyaz ke pakora, makai palak, our classic daal makhani, rice, naan, and any one curry from the following:
Lamb Rogan Josh / Butter Chicken / Chicken Taka Tak / Paneer Makhanwala / Punjabi Choley

Chef's Special Thali £16.95
Sink your fingers into this feast, consisting of papadum, aloo pyaz ke pakora, daal makhani, makai palak, rice, naan, and any two curries from the following:
Lamb Rogan Josh / Butter Chicken / Chicken Taka Tak / Paneer Makhanwala / Punjabi Choley ✓

PUNJABI MURGH THALI £12.95

Punjabis are known for their flavourful tandoori chicken. This thali consists of tandoori chicken leg & 3 Kukkad masala wings that have been marinated overnight in Indico's special spices. Served with curry sauce, naan and a fresh house salad.

INDICO MIXED THALI £18.95

Roll your sleeves up for chicken tikka, seekh kebab, tandoori chicken leg, lollipop chicken, 2 Kukkad masala wings, fish pakora, curry dip, mint sauce and naan bread.

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, or vegetables, biryani is best enjoyed with a generous dollop of raitha (yoghurt-based condiment) and a hearty smile.

Vegetable Biryani ✓..... £10.45
Chicken Biryani£11.45
Lamb Biryani £12.45



PUNJABI TANDOOR

Amongst the glinting, North Indian sunshine, are the pits of the tandoor clay oven. Come brave and bold! And follow the earthy aromas, as marinated meat and paneer is cooked over a scorching heat. Our tandoor dishes are served with house salad and mint dip.

Highway Chicken Tikka..... £8.45
Spicy and succulent pieces of chicken tikka, topped with coriander and chaat masala.

Gilafi Seekh Kebab..... £8.95
Seasoned minced lamb, mixed with onions, peppers, chillies, and coriander; cooked to perfection in the tandoor.

Paneer Tikka..... £6.95
A rich vegetarian alternative. Indian cottage cheese marinated in spices, and then gently charred with red and green peppers. ✓

Tandoori Chicken Leg..... £6.25
Amristar-style chicken leg, marinated in red chillies, black pepper, and yoghurt; cooked beautifully in the tandoor.

Kukkad Masala Wings (4 pcs)..... £6.95
Our chicken wings are marinated overnight in a special blend of Indico spices, and then cooked for an earthy finish in the tandoor. 🍷

TAWA ROLLS

Parathas are flatbreads that are cooked on a tawa until finally finished off with lashings of butter. You didn't think you'd make it all the way to the

Punjab without running across these, did you? We use these iconic parathas for our scrumptious Tawa Rolls; each overflowing with fillings and chutneys.

Paneer Tikka Roll..... £8.95
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..... £9.95
Paratha bread wrapped around succulent grilled chicken tikka, combined with red onions and a cooling mint chutney. 🍷

Seekh Kebab Roll..... £10.45
Spiced lamb mince kebab cooked in the tandoor, in a fresh paratha wrap. Filled with red onions and a cooling mint chutney.

BREAD & RICE

All breads are handmade and lovingly cooked to order

Plain Naan..... £2.95
Freshly baked in the tandoor

Garlic Naan..... £3.45
With minced garlic and coriander sprinkle

Cheese Chilli Naan..... £3.95
Fresh naan stuffed with mature cheddar, green chillies and coriander. 🍷

Tandoori Roti..... £2.75
Whole wheat flour bread

Steamed Rice..... £2.95
Plain steamed rice

Pav..... £1.45
Lightly buttered bun

Bhatura..... £1.95
Fried Bread

ADD!

Side Salad £1.95

Plain Fries £3.25

Masala Fries £3.45

Cheesy Masala Fries £3.75

Cucumber Raita £3.25

Additional Chutneys £0.45
Mango, Mint, Coriander, Tamarind, Chopped Onions, Pickle, Chopped Chillies.

PAAJI BURGERS

Don't be shy of getting your hands dirty with our North Indian inspired burgers. We prepare mouth-wateringly delicious fillings before packing them into a hand-made brioche bun and serving with a side of spicy masala fries.

Dirty Malai..... £9.45
We marinate our chicken breast for 24 hours in paprika, fenugreek, Greek yoghurt, garlic and spices, before cooking it in a clay oven. The chicken is finished with a cardamom scented Malai (cream) sauce, tossed with salad leaves, pomegranate, rose yoghurt, and roasted onions. Worth every sloppy mouthful. 🍷

Crunchy Pandey..... £9.45
Crunchy, Gully-style pea and potato samosa crushed into a soft brioche bun. Served with tamarind, mint, onion, coriander and chilli chutney. ✓

CHOLEY BHATURA £8.45

A hearty bowl of spiced chickpeas served with two fried breads. One of Punjab's staple dishes, and a favourite amongst every Indian family. ✓ 🍷

CHICKEN TIKKA SALAD £9.95

Chicken tikka pieces tossed with a fresh leaf salad, red onions, and tomatoes. Dressed in a mint, yoghurt, and tamarind sauce.

WE ARE VEGAN FRIENDLY! Please ask a member of our team for details.

CHAI £2.45

The noble chaiwalas of India are an integral part of the country's street-food culture. As you walk past the rustic chai stands, know that many of these are family businesses that have been spanning generations. 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 MOCKTAILS

£5.45 each

Mango Punch
Creamy mango with lemon

Jaipur Passion
Passion fruit, coconut, pineapple and pomegranate blended with cream

Mumbai Mojito
Mint, lime, sugar and pineapple juice

Tender Coconut Shake
Frozen pineapple and coconut cream drink

Soda Shikanji
Lemon juice, black salt, toasted cumin, chaat masala, ginger, mint & soda water

SOFT DRINKS

Coke £3.45

Fanta £2.95

Diet Coke £2.95

Mango Sparkling £2.95

Lemonade £2.95

Mango Lassi £3.45

Sweet Lassi £3.45

Salted Lassi £3.45

Sparkling Pani 750ml £2.95

Still Pani 750ml £2.95