



**'Authentic royal Indian dining  
from the era of the  
Indus Valley.'**

For all indoor and outdoor catering enquiries:

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## VEGETARIAN ENTRÉE

<b>Vegetarian Platter</b> (min. 2 people)	<b>\$8.00/person</b>
<i>Platter consists of vege pakora, onion bhaji &amp; two pieces of samosa served with tamarind sauce.</i>	
<b>Onion Bhaji</b>	<b>\$6.90</b>
<i>Onion mixed with chickpea flour, spices &amp; deep fried until crispy.</i>	
<b>Samosa</b> (Vegetarian 2 pieces)	<b>\$6.00</b>
<i>Deep fried pastry filled with potatoes, mild spices and green peas.</i>	
<b>Vegetable Pakora</b>	<b>\$6.50</b>
<i>Fresh assorted vegetables dipped in mildly spiced chick pea batter and fried.</i>	
<b>Sago Vada</b>	<b>\$7.00</b>
<i>Deep fried balls of sago mixed with mildly spiced mashed potatoes served with yoghurt-coconut chutney.</i>	
<b>Paneer Tikka</b>	<b>\$10.00</b>
<i>Chunks of cottage cheese delicately marinated, roasted in tandoor with onion &amp; capsicum, served on a sizzling platter.</i>	
<b>Masala Papadum</b>	<b>\$2.50</b>
<i>Crispy lentil based pancake topped with chopped onions, tomatoes, lemon juice and sprinkled with chat masala.</i>	
<b>Papadum fried/roasted</b>	<b>\$1.00</b>

## NON-VEGETARIAN ENTRÉE

<b>Mix Platter</b> (min. 2 people)	<b>\$9.00/person</b>
<i>Platter consists of samosa, pakora, chicken tikka &amp; seekh kebab, served with mint &amp; tamarind sauce.</i>	
<b>Tandoori Platter</b> (min. 2 people)	<b>\$12.00/person</b>
<i>Consists of chicken tikka, seekh kebab, lamb chops, chicken wings and served on a sizzling platter with mint sauce.</i>	
<b>Chicken Tikka</b>	<b>\$10.00</b>
<i>Boneless pieces of chicken marinated with cheese, cream, lime juice &amp; spices, roasted in tandoor to a mouth-melting finish.</i>	
<b>Tandoori Chicken Wings</b>	<b>\$9.90</b>
<i>Chicken wings marinated with yoghurt and a combination of spices roasted in tandoor and served with mint sauce.</i>	
<b>Seekh Kebab</b>	<b>\$9.50</b>
<i>Tender rolls of lamb mince with exotic spices cooked in tandoor.</i>	
<b>Fish Amritsari</b>	<b>\$9.50</b>
<i>Deep fried battered fish Punjabi style, served with mint sauce.</i>	
<b>Prawn Amritsari</b>	<b>half \$11.50 full \$21.00</b>
<i>Deep fried battered Prawns Punjabi style, served with mint sauce.</i>	
<b>Fish Tikka</b>	<b>\$9.90</b>
<i>Chunks of fish delicately marinated &amp; roasted in tandoor.</i>	

## TANDOORI DISHES

*Served on sizzler with mint chutney.*

<b>Kebab-e-bannu</b>	<b>\$18.90</b>
<i>Succulent pieces of egg coated mildly spiced chicken roasted in tandoor.</i>	
<b>Burrah Kebab</b>	<b>\$19.00</b>
<i>Delicious lamb chops marinated overnight with kiwi-fruit with herbs &amp; spices, roasted in tandoor.</i>	

<b>Tandoori Chicken</b>	<b>half \$13.00 full \$25.00</b>
<i>Whole chicken marinated with yoghurt and spices roasted in tandoor.</i>	
<b>Tandoori Prawns</b>	<b>\$24.00</b>
<i>Prawns delicately marinated with spices and lime juice, skewered and roasted in tandoor with onion and capsicum.</i>	
<b>Tandoori Fish</b>	<b>\$19.90</b>
<i>Delicately spiced whole fish roasted in tandoor. Please ask your waiter for today's fish. (Please allow at least 20 minutes extra for cooking.)</i>	

## MAINS

*All mains are served with one serving of rice. Some mains can be served as vegan. Standard of making all the curries are medium but can be prepared mild, medium hot, Kiwi-hot, Indian-hot. All curries are gluten free except where noted\**

## SEAFOOD

<b>Fish Malabari</b>	<b>\$19.50</b>
<i>Fish pieces cooked with coconut gravy and tempered with mustard seeds &amp; curry leaves.</i>	
<b>Fish Vindaloo</b>	<b>\$19.00</b>
<i>Hot and spicy specialty from Goa made with chilies, garam masala, garlic and vinegar.</i>	
<b>Fish Makhani</b>	<b>\$19.00</b>
<i>Boneless fish cooked in creamy tomato gravy.</i>	
<b>Fish Masala</b>	<b>\$19.00</b>
<i>Boneless fish pieces cooked in onion tomato gravy and tempered with ajwain.</i>	
<b>Prawn Vindaloo</b>	<b>\$22.00</b>
<i>Prawns cooked in hot and spicy ground vindaloo paste, specialty from Goa.</i>	
<b>Prawn Makhani</b>	<b>\$22.00</b>
<i>Prawns cooked in creamy tomato gravy.</i>	
<b>Prawn Masala</b>	<b>\$22.50</b>
<i>Prawns cooked with onion &amp; capsicum in a tomato based gravy.</i>	
<b>Prawn Saagwala</b>	<b>\$23.00</b>
<i>Prawns simmered in subtly spiced spinach gravy.</i>	
<b>Prawn Curry</b>	<b>\$22.50</b>
<i>Prawns cooked in mouth watering coconut gravy, tempered with curry leaves.</i>	
<b>Prawn Jalfrazi</b>	<b>\$23.00</b>
<i>Prawns cooked with juliennes of onion, tomato and capsicum tempered with pounded coriander and cumin seeds.</i>	
<b>Prawn Korma</b>	<b>\$22.00</b>
<i>Prawns cooked with ground almond &amp; cashew nut in a creamy sauce.</i>	
<b>Prawn Madras</b>	<b>\$22.50</b>
<i>Cooked in subtly spiced coconut gravy and tempered with mustard seed and curry leaves.</i>	

## NON VEGETARIAN

<b>Butter Chicken</b>	<b>\$18.50</b>
<i>A world famous delicacy, boneless tandoori chicken pieces cooked in rich creamy tomato sauce.</i>	
<b>Chicken Tinakori</b>	<b>\$20.50</b>
<i>Chicken cooked in creamy apricot sauce flavoured with nutmeg.</i>	
<b>Chicken Ponsonby</b> (Chicken Tikka Masala)	<b>\$18.50</b>
<i>Boneless tandoori chicken tikka cooked with onion &amp; capsicum in a tomato based semi-thick gravy.</i>	
<b>Karahi Chicken/Lamb/Beef</b>	<b>\$18.50</b>
<i>This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.</i>	
<b>Peela Chicken</b>	<b>\$18.50</b>
<i>Boneless chicken in yellow lentil gravy.</i>	
<b>Mango Chicken</b>	<b>\$20.50</b>
<i>Boneless chicken pieces cooked in a creamy mango sauce flavoured with green cardamom.</i>	
<b>Lamb Punjabi</b> (Rogan Josh)	<b>\$18.50</b>
<i>Lamb pieces in a rich golden gravy cooked in traditional Punjabi style.</i>	
<b>Chicken/Lamb/Beef Saagwala</b>	<b>\$18.50</b>
<i>Simmered in subtly spiced spinach gravy.</i>	
<b>Jalfrazi Lamb/Chicken/Beef</b>	<b>\$18.50</b>
<i>Cooked with juliennes of onion, tomato &amp; capsicum tempered with pounded coriander &amp; cumin seeds.</i>	
<b>Korma Beef/Lamb/Chicken</b>	<b>\$18.50</b>
<i>Boneless meat cooked with ground almond and cashew nuts in a creamy sauce.</i>	
<b>Madras Beef/Lamb/Chicken</b>	<b>\$18.50</b>
<i>Cooked in subtly spiced coconut gravy and tempered with mustard seed and curry leaves.</i>	
<b>Vindaloo Beef/Lamb/Chicken</b>	<b>\$18.50</b>
<i>Hot &amp; spicy specialty from Goa made with chilies, garam masala, garlic and vinegar.</i>	

## VEGETARIAN

<b>Palak Paneer</b>	<b>\$16.90</b>
<i>Fresh Indus made cottage cheese cubes simmered in subtly spiced spinach gravy.</i>	
<b>Saag Aaloo</b>	<b>\$15.90</b>
<i>Potato cubes simmered in subtly spiced spinach gravy.</i>	
<b>Paneer Makhani</b>	<b>\$16.90</b>
<i>Fresh cottage cheese cooked in creamy tomato gravy.</i>	
<b>Karahi Paneer</b>	<b>\$17.50</b>
<i>This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.</i>	
<b>Paneer Jalfrazi</b>	<b>\$17.50</b>
<i>Cottage cheese cooked with juliennes of onion tomatoes and capsicum tempered with pounded coriander seeds.</i>	
<b>Daal Makhani</b>	<b>\$14.90</b>
<i>A harmonious combination of lentils and kidney beans cooked with butter and cream.</i>	
<b>Tarka Daal</b>	<b>\$14.90</b>
<i>Yellow lentils tempered with garlic and cumin seeds (Punjabi style).</i>	
<b>Navratan Korma</b>	<b>\$16.50</b>
<i>A combination of vegetables, dry fruits and nuts cooked in a creamy sauce.</i>	
<b>*Malai Kofta</b>	<b>\$16.50</b>
<i>Cottage cheese and potato dumplings served in a creamy sauce.</i>	

<b>Mutter Paneer</b>	<b>\$16.50</b>
<i>Indus made cottage cheese cubes and peas in onion and tomato gravy.</i>	
<b>Paneer Masala</b>	<b>\$16.50</b>
<i>Cottage cheese cooked with onion, capsicum and tomato based gravy.</i>	
<b>Punjabi Chole</b>	<b>\$15.50</b>
<i>Traditional Punjabi chick pea delicacy.</i>	
<b>Mix Vegetable Curry (Dry)</b>	<b>\$14.90</b>
<i>Assorted vegetables spiced and tempered with cumin seeds.</i>	
<b>Aaloo Gobi</b>	<b>\$14.90</b>
<i>Fresh garden cauliflower and potatoes cooked to taste with a hint of exotic Indian spices.</i>	
<b>Vegetable Makhani</b>	<b>\$14.90</b>
<i>Freshly diced assorted vegetables cooked in creamy tomato gravy.</i>	
<b>Paneer Bhurji</b>	<b>\$16.50</b>
<i>(A unique vegetarian delicacy.) Scrambled cottage cheese cooked with onions, peas, sultanas and cashew nuts.</i>	

## RICE DISHES

<b>Chicken/Lamb/Beef Biryani</b>	<b>\$16.50</b>
<i>A superb combination of meat, Basmati rice, mild spices, dry fruit and nuts cooked to perfection and garnished with cashews. Popular rice dish with no gravy. Served with raita.</i>	
<b>Vegetable Pulao</b>	<b>\$14.00</b>
<i>Sautéed vegetables, dry fruits and nuts tempered with cumin seeds, cooked with Basmati rice, garnished with cashews. Popular rice dish with no gravy. Served with raita.</i>	
<b>Extra Rice</b>	<b>\$2.00</b>
<i>Plain, steamed Basmati rice.</i>	
<b>Coconut Rice</b>	<b>\$3.00</b>
<i>Coconut flavoured Basmati rice.</i>	

## SIDE DISHES

<b>Spicy Onion Salad</b>	<b>\$2.90</b>
<i>Onions seasoned with ground red chillies, fresh coriander, lemon juice and chat masala.</i>	
<b>Onion &amp; Tomato Kachumber</b>	<b>\$3.50</b>
<i>Chopped onion, tomatoes, coriander seasoned with lemon juice and chat masala.</i>	
<b>Kachumber Salad</b>	<b>\$4.50</b>
<i>Diced cucumber, tomatoes, carrots, onions with coriander &amp; touch of lemon juice &amp; spices.</i>	
<b>Chickpea Salad</b>	<b>\$4.50</b>
<i>Boiled chickpeas mixed with chopped onions, tomatoes seasoned with fresh coriander, lemon juice and chat masala.</i>	
<b>Raita</b>	<b>\$3.50</b>
<i>Yoghurt mixed with cucumber &amp; mild spices.</i>	
<b>Mix pickle &amp; Mango chutney</b>	<b>\$3.50</b>

## KIDS MENU

<b>Hot Chips with Tomato Sauce</b>	<b>\$4.00</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>\$8.00</b>
<b>Butter Chicken with Rice (Very Mild)</b>	<b>\$8.90</b>

## TANDOORI BREADS

<b>Roti</b> <i>Unleavened whole meal bread baked in the tandoor.</i>	<b>\$3.00</b>
<b>Garlic Roti</b> <i>Roti cooked with garlic on top.</i>	<b>\$3.50</b>
<b>Roomali Roti</b> <i>Literal meaning – bread thin as a handkerchief; a delight to watch in its making.</i>	<b>\$3.50</b>
<b>Plain Naan</b> <i>Leavened bread made of refined flour and baked in the tandoor.</i>	<b>\$3.00</b>
<b>Garlic Naan</b> <i>Naan stuffed with crushed garlic and baked in the tandoor.</i>	<b>\$3.50</b>
<b>Vegetable Stuffed Naan</b> <i>Naan stuffed with fresh vegetables and baked in the tandoor.</i>	<b>\$4.50</b>
<b>Cheese Naan</b> <i>Naan stuffed with cheese and baked in the tandoor.</i>	<b>\$4.50</b>
<b>Cheese &amp; Garlic Naan</b> <i>Naan stuffed with crushed garlic, cheese &amp; baked in the tandoor.</i>	<b>\$4.50</b>
<b>Bread basket</b> <i>A selection of breads (plain roti, plain naan, garlic naan, peshwari naan &amp; paneer kulcha).</i>	<b>\$15.90</b>
<b>Keema Naan</b> <i>Naan stuffed with mildly spicy lamb mince.</i>	<b>\$4.50</b>
<b>Chicken Naan</b> <i>Naan stuffed with mildly spicy chicken mince.</i>	<b>\$4.50</b>
<b>Lacha Parantha</b> <i>Unleavened whole meal bread with a flaky texture.</i>	<b>\$3.50</b>
<b>Pudina Parantha</b> <i>Mint flavoured Parantha.</i>	<b>\$3.50</b>
<b>Aaloo Parantha</b> <i>Parantha stuffed with mildly spiced potatoes.</i>	<b>\$4.00</b>
<b>Onion Kulcha</b> <i>Naan bread stuffed with mildly spiced onions.</i>	<b>\$4.00</b>
<b>Paneer Kulcha</b> <i>Naan bread stuffed with Indus made cottage cheese and spices.</i>	<b>\$4.50</b>
<b>Peshwari Naan</b> <i>Naan bread stuffed with dry fruits and nuts (Mughlai style).</i>	<b>\$4.50</b>

## DESSERTS

<b>Gulab Jamun with Ice Cream</b> <i>Milk dumplings in sugar and rose syrup served with vanilla ice cream.</i>	<b>\$6.00</b>
<b>Mango Kulfi</b> <i>Indus made creamy mango flavoured ice-cream, served with mango pulp on top.</i>	<b>\$6.00</b>
<b>Chocolate Kulfi</b> <i>Indus made creamy chocolate flavoured ice-cream with chocolate chips, topped with chocolate sauce.</i>	<b>\$6.00</b>
<b>Vanilla Ice Cream</b> <i>With optional topping of mango pulp or chocolate sauce.</i>	<b>\$6.00</b>

The Indian Cuisine is as diverse as its culture, language, religion and climate. Every region of India brings its own unique dishes and subtle variations to this popular cuisine.

We at Indus bring you Punjabi style cooking. This North Indian Punjabi tandoori cooking is celebrated as one of the most popular cuisines throughout the world.

The name Indus comes from ancient India where around five thousand years ago (2600 B.C. to 1700 B.C), a civilization developed on the Indus River known as the Indus Valley.

The cities of the Indus Valley Civilization are noted for their urban planning, baked brick houses, elaborate drainage systems and water supply systems. The civilisation made great technological advances in the accurate measuring of length, mass, and time.