

From India







To Sri Lanka

TO START, YAAR

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

Papadum & Chutney.....£4.50
Light and crispy papadum, served with pickle, mint, mango chutney, and a zingy onion relish. * (**VE** on request)

Masala Peanuts.....£4.50
Roasted peanuts tossed with fresh chopped onions, tomato green chillies and coriander. **VE**

STREET FOOD CHAATS

Today, on the bustling streets of North India, the street food vendors are busy preparing the locals’ favourite snacks, best dishes really pack a punch!
We recommend ordering 2–3 plates per person.

Malai Papri Chaat.....£8.50
Crunchy wheat mint crisps topped with seasoned potatoes, chickpeas and yoghurt finished with hot and sweet chutney.  

Pani Puri.....£8.50
Puffed, hollow pastry pockets, served with seasoned potatoes, chickpeas and mint flavoured water. **VE** 

Punjabi Samosa Chaat.....£8.50
Spicy vegetable samosas served with chickpeas and a gorgeous onion relish.

Gol Gappa Bombs.....£8.50
Pastry shells filled with seasoned potatoes, chickpeas, sweetened yoghurt, mint and tamarind chutney.  

Pav Bhaji.....£8.50
A spicy blend of mashed vegetables, accompanied with a buttered, toasted bread roll.
A classic Indian snack.  

SMALL PLATES

Methi Ke Pakore.....£8.00
Crispy fritters made with fresh fenugreek leaves, onions, and spices, deep-fried in gram flour batter. Served with tangy chutney. **VE**

Dosa.....£8.00
Savoury crispy crepe made from fermented batter of ground white gram & rice accompanied with chutneys. Add Mazedar potato filling for an extra £2.00.

Medu Vada.....£8.00
A very popular south Indian savoury snack made from urad daal (split black gram) accompanied with chutneys.

Dahi Vada.....£8.00
(Also called Dahi Bhalla in parts of North India) is a popular Indian snack made by soft lentil fritters and served with chilled seasoned yoghurt.

Sri Lankan Mutton Rolls.....£9.00
Crispy Deep fried rolls filled with a savoury mixture of spiced mint mutton and potatoes and coated with bread crumbs. A beloved part of Sri Lankan cuisine.

Bhai’s Lemon & Chilli Hot Wings.....£9.00
Three jumbo crunchy chicken wings, freshly fried as ordered, and smothered with Bhai lemon & chilli hot sauce. 

Lollipop Fried Chicken.....£9.00
Batter-fried chicken, bursting with flavour and spices. Served with a rich masala chilli mayo.

Punjabi Fish Pakora.....£9.00
Batter-fried codfish, bursting with flavour and spices. Served with a rich masala chilli mayo.

Chilli Paneer.....£9.00
A fiery Indo-Chinese fusion. Stir-fried cottage cheese, delicately served on a bed of salad and peppers.   

Chilli Chicken.....£9.50
Tender fried chicken tossed in chilli, ginger and garlic sauce.

Chicken 65.....£9.50
South Indian style fried chicken sauteed with curry leaves, onion & chilli.  

DILLI KE GALLI SE

Dishes inspired by the bustling gullies, roadside stalls, and traditional food culture of Old Delhi.

Chole Bhature.....£16.00
A hearty bowl of spiced chickpeas served with two fried breads, mixed pickles and mixed salad. A favourite for every Indian family.

Paneer Tikka Roll.....£15.00
Marinated Indian cottage cheese cooked in the tandoor and wrapped in Punjabi parathas with onions and cooling mint chutney.

Grilled Chicken Tikka Roll.....£16.50
Paratha bread wrapped around succulent grilled chicken tikka, combined with red onions and a cooling mint chutney.

Seekh Kebab Roll.....£17.50
Spiced lamb mince kebab cooked in the tandoor, in a fresh paratha wrap. Filled with red onions and mint chutney.

HYDERABADI BIRYANI

Originated in the royal kitchens of the Nizams of Hyderabad, where Mughlai and Deccani culinary traditions merged. Prepared using the traditional Dum cooking method. It evolved into a signature dish that represents Hyderabad’s rich culture & culinary heritage.

Vegetable Biryani * (VE** on request).....£16.50**
Chicken Biryani.....£19.00
Lamb Biryani.....£22.00

HAMARE KHAAS

Our signature Curries & Dishes.

Chef’s Special Chicken Taka Tak.....£16.50
House-special curry prepared by our chef with onions, tomatoes, and fresh chillies.

Butter Chicken.....£16.50
Delhi-style chicken tikka cooked in a rich, creamy sauce made of butter and tomatoes and finished off with fenugreek leaves.

Mughlai Lamb Rogan Josh.....£18.50
Tender lamb slow-cooked in a rich, aromatic gravy of tomatoes, onions, yoghurt and traditional Mughlai spices.

Jaffna Lamb Curry.....£18.50
A flavourful Sri Lankan Curry with slow cooked lamb in a rich spicy sauce with traditional Jaffna roasted Spices renowned for depth in flavour and aromatic heat. A signature dish of northern Sri Lankan cuisine.

Goan Fish Curry.....£19.50
Tangy Coconut based curry flavoured with red chillies tamarind and spices typically made with fillet of Sea Bass.

Daal Makhani.....£13.00
Black lentils and red kidney beans prepared in Indico’s special spices and gently cooked in a delicious, creamy sauce.  

Daal Tadka.....£10.50
Yellow lentils cooked with tomatoes, onions, and finished with a tempering of cumin, garlic and red chillies. **VE**

Punjabi Choley.....£13.00
Chickpeas made the Punjabi way, in a masala spiced onion and tomato sauce. **VE**

Palak Paneer.....£15.00
Indian cottage cheese cubes simmered in a creamy spinach gravy.

Paneer Makhnwala.....£15.00
Indian cottage cheese cooked in a fragrant sauce, made of butter, cream, and tomatoes. 

Nivitha Daal.....£12.00
Sri Lankan tempered daal with spinach.

SHAHI MIXED GRILL

£30.00

A Royal selection of Tandoori specialties featuring succulent, Highway chicken Tikka, Gilafi Seekh Kebab, Anaari Lamb Chops, Nawabi Kalmi Kebab, Lanka Flamed Grilled King Prawns, Paneer Tikka served with our homemade chutneys.

TANDOOR SE

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.....£12.50
Spicy and succulent pieces of chicken tikka, topped with coriander and chaat masala.

Gilafi Seekh Kebab.....£15.00
Seasoned minced lamb, mixed with onions, peppers, chillies, and coriander; cooked to perfection in the tandoor.

Nawabi Kalmi Kebab.....£12.50
Tender chicken thigh marinated in spiced yoghurt, cream, and cheddar; tandoor-cooked and served with mint-coriander chutney.

Tandoori Chicken Leg.....£10.50
Amritsar-style ¼ chicken leg, marinated in red chillies, black pepper and yoghurt; cooked beautifully in the tandoor.

Paneer Tikka.....£12.50
Indian cottage cheese marinated in spices, then gently charred with red and green peppers. ✓

Anaari Lamb Chops.....£18.00
Lamb chops marinated overnight in pomegranate, yoghurt, and spices; tandoor-cooked and served with coriander chutney.

Lanka Flame Grilled Prawns.....£16.50
Juicy prawns marinated in aromatic Jaffna chilli spices & yoghurt and tandoor-cooked to perfection served with mint chutney.

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 in any order you like. No rules.

North Indian Thali.....£25.50
A platter including papadum, palak ka saag, daal, rice, naan, raita, and any one curry: Lamb Rogan Josh / Butter Chicken / Chicken Taka Tak / Paneer Makhanwala / Palak Paneer / Punjabi Choley.

Chef's Special Thali.....£30.50
A feast consisting of papadum, nivitha daal, rice, naan, raita, and any two curries from the listed selection. 🍴

Indico Mixed Thali.....£34.50
Roll your sleeves up for chicken tikka, seekh kebab, tandoori chicken leg, lollipop chicken, Lemon & Chilli hot wings, fish pakora, curry dip, mint sauce and naan bread. 🍴

PAAJI BURGERS & TAZA SALADS

Dirty Malai Burger.....£15.45
Chicken breast marinated in paprika, fenugreek, Greek yoghurt, garlic and spices, cooked in a clay oven. Finished with cardamom scented Malai sauce and served with salad, 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 with tamarind, mint, onion, coriander and chilli chutney. Served with spicy masala fries. ✓

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

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

BREAD & RICE

All breads are handmade and lovingly cooked to order.

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

Tandoori Roti.....£3.75
Wholewheat flour bread.

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

Pav.....£2.50
Lightly buttered bun.

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

Bhatura.....£4.75
Fried bread.

Peshwari Naan.....£5.75
Sweet tandoori naan stuffed with roasted coconut, honey, cream, sultanas, and glazed cherry.

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

Jeera Fried Rice.....£4.50
Fragrant cumin and saffron-flavored basmati rice.

SIDES

Side Salad.....£3.50

Homemade Chutneys.....£1.50
Mango, Mint & Coriander Chutney, Tamarind, Chopped Onions, Pickle, Chopped Chillies.

Plain Fries.....£4.25

Masala Fries.....£4.75

Heritage Tomato Salad.....£5.00

Cheesy Masala Fries.....£5.75

Indico Special Dip.....£1.50
Delhi Fire Chilli Dip, Tikka Masala Chilli Mayo.

Cucumber Raita.....£4.25

Onion & Pomegranate Pearl Raita.....£4.75

CHAI £4.00

The noble chaiwalas are an integral part of the country's street food culture. At Indico, we serve the classic Badshahi Chai, served in a much larger glass and with a higher proportion of milk. 🍴

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, (V) Vegan, (🍴) Popular Choice. A discretionary service charge of 10% will be added to all tables.