

Aromatic basmati rice cooked on dum (slow fire) traditional  
hydrabadi style

|                              |              |
|------------------------------|--------------|
| <b>VEG BIRIYANI (GF)</b>     | <b>17.90</b> |
| <b>CHICKEN BIRIYANI (GF)</b> | <b>19.90</b> |
| <b>GOAT BIRYANI (GF)</b>     | <b>21.90</b> |

## RICE

|   |             |
|---|-------------|
| <b>STEAM RICE</b>   | <b>3.50</b> |
| <b>SAFFRON RICE</b>   | <b>4.90</b> |
| Saffron flavoured basmati rice                                    |             |
| <b>LEMON COCONUT RICE</b>   | <b>5.90</b> |
| A delicious blend of lemon, coconut and basmati rice              |             |
| <b>JEERA RICE</b>   | <b>5.90</b> |
| Basmati rice sauteed with roasted cumin seeds, cashews & sultanas |             |
| <b>KASHMIRI PILAU</b>   | <b>6.90</b> |
| Saffron rice slow cooked with dry fruits and nuts                 |             |

## TANDOORI BREADS

|  |             |
|--|-------------|
| <b>ROTI</b>  | <b>3</b>    |
| Traditional Indian bread made from whole wheat flour cooked in Tandoor                 |             |
| <b>PLAIN NAAN</b>  | <b>3.50</b> |
| Indian bread made from white flour cooked in Tandoor                                   |             |
| <b>GARLIC NAAN</b>   | <b>3.90</b> |
| White flour bread glazed with garlic and butter cooked in Tandoor                      |             |
| <b>BUTTER NAAN</b>   | <b>4.50</b> |
| White flour bread stuffed with butter and cooked in Tandoor                            |             |
| <b>CHEESE NAAN</b>   | <b>5.90</b> |
| White flour bread stuffed with cheese and cooked in Tandoor                            |             |
| <b>CHEESE &amp; GARLIC NAAN</b>  | <b>6.50</b> |
| Naan stuffed with mix of garlic and cheese   |             |
| <b>KASHMIRI NAAN</b>   | <b>6.50</b> |
| White flour bread stuffed with a mix of royal nuts & glazed w butter cooked in Tandoor |             |
| <b>KEEMA NAAN</b>  | <b>6.50</b> |
| White flour bread stuffed with spiced mince meat & cooked in Tandoor                   |             |
| <b>CHOCOLATE NAAN</b>  | <b>6.50</b> |
| White flour bread stuffed with chocolate and M&M's, cooked in a Tandoor                |             |
| <b>MUSHROOM OLIVE CHEESE NAAN</b>  | <b>6.50</b> |
| Mushroom olive cheese stuffed naan   |             |

## DESSERTS

|  |             |
|--|-------------|
| <b>GULAB JAMUN</b>   | <b>6.50</b> |
| Fried milk and cinnamon dumplings, soaked in sugar syrup & served warm |             |
| <b>PISTACHIO KULFI</b>   | <b>6.50</b> |
| Traditional Indian ice cream enriched with pistachios                  |             |
| <b>MANGO KULFI</b>   | <b>6.50</b> |
| Traditional indian mango flavoured icecream                            |             |
| <b>PINAPPLE COCONUT KULFI</b>  | <b>6.50</b> |
| Pineapple, roasted coconut cardmom flavoured icecream                  |             |

## SALAD

|   |             |
|---|-------------|
| <b>KACHUMBER SALAD</b>  | <b>5.50</b> |
| Slightly spiced diced pieces of onion.tomato.cucumber and mix salad |             |

## DRINKS

|  |             |
|--|-------------|
| <b>MANGO LASSI</b>                               | <b>4.50</b> |
| Mango flavored Indian yoghurt drink served sweet |             |
| <b>SOFT DRINKS</b>                               | <b>3</b>    |
| Coke, Diet Coke, Solo, Lemonade and more         |             |

## ACCOMPANIMENTS

|   |             |
|---|-------------|
| <b>CUCUMBER RAITA</b>                           | <b>4.50</b> |
| Yoghurt and Cucumber Dip                        |             |
| <b>MINT CHUTNEY</b>                             | <b>3</b>    |
| Traditional north Indian mint and yoghurt sauce |             |
| <b>MANGO CHUTNEY</b>                            | <b>3</b>    |
| Mildly spiced mango dip                         |             |
| <b>MIXED PICKLES</b>                            | <b>3</b>    |
| Indian pickles of various fruits and vegetables |             |
| <b>PAPADUMS</b>                                 | <b>3</b>    |
| <b>WHITE DIP</b>                                | <b>3</b>    |
| In house made hung yogurt dip with gherkins     |             |

## LUNCH MENU

|   |                              |
|---|------------------------------|
| (Weekdays Only)   |                              |
| <b>LUNCH SPECIAL</b>  | <b>15.50/19.90 (Seafood)</b> |
| Any curry with rice and can of drink                          |                              |
| <b>VEGETARIAN KEBAB WRAP</b>                                  | <b>11.90</b>                 |
| Indii special vegetarian kebab wrap served with homemade dips |                              |
| <b>CHICKEN TIKKA WRAP</b>                                     | <b>13.90</b>                 |
| Indii special chicken tikka wrap served with homemade dip     |                              |
| <b>LAMB KEBAB WRAP</b>  | <b>14.90</b>                 |
| Indii special kebab wrap served with homemade dip             |                              |

*Please ask staff for chefs specials & dietary requirements*

Fully Licensed

**indii**  
CLARE

Takeaway Menu

Ph: (08) 8842 3954

201 MAIN NORTH RD  
CLARE SA 5453

Home Delivery Available Now (Clare Only)

## OPENING HOURS

|              |                          |
|--------------|--------------------------|
| <b>MON:</b>  | 5-9pm                    |
| <b>TUES:</b> | Closed                   |
| <b>WED:</b>  | 5-9pm                    |
| <b>THUR:</b> | 11:30am - 2:30pm, 5-9pm  |
| <b>FRI:</b>  | 11:30am - 2:30pm, 5-10pm |
| <b>SAT:</b>  | 11:30am - 2:30pm, 5-10pm |
| <b>SUN:</b>  | 11:30am - 2:30pm, 5-9pm  |



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**GF = GLUTEN FREE, DF = DAIRY FREE, NF = NUTS FREE**

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## FAMILY PACKS

**FAMILY PACK #1** **50**  
Veg Samosa, Butter Chicken, Rogan Josh, Rice, 2 Plain Naan, Can of drink & papadams

**FAMILY PACK #2** **75**  
Onion Pokora, Lamb Samosa, Butter Chicken, Lamb Karma, Bombay beef, 4 Plain Naan, Pappadum, Raita, Mango Chutney, 2 Steam Rice, & 1.25 litre coke

Any changes in family packs may incur additional charges

## ENTREE

**VEGETABLE SAMOSA - 2pcs** **9**  
Mix of Spiced Peas and potatoes stuffed in pastry

**LAMB SAMOSA - 2pcs** **9.50**  
Mix of spiced peas potatoes and lamb mince stuffed in pastry

**ONION PAKORA** **9**  
Onion rings coated in chickpea batter and golden fried

**BUTTA KEBAB** **9**  
Corn potato and cheese roll mint and tamarind chutney

**CHICKEN TIKKA** **17.50**  
Boneless chicken marinated and cooked in Tandoor

**SEEKH KEBAB** **17.50**  
Mince meat mixed with exotic spices and cooked in Tandoor

**INDII MIX PLATTER** **27.90**  
Chicken Tikka, Seekh Kebab, Lamb Cutlets & Amritsari Fish

**BOMBAY LAMB CUTLETS 2pcs** **15.90**  
Succulent lamb cutlets marinated in spiced yoghurt & cooked in Tandoor

**GARLIC PRAWN** **18.50**  
Prawn cutlets tossed in garlic, capsicum & onion with cream

**PRAWN PEPPER FRY** **18.50**  
Spencer gulf prawns marinated in lime pepper & curry leaves

**AMRITSARI FISH** **17**  
Spiced marinated fried fish served with mint chutney

## MAIN COURSE

### CHICKEN

**CHICKEN MAKHANI (BUTTER CHICKEN) GF)** **19.90**  
Boneless pieces of chicken cooked in Tandoor & cooked in a gravy of fresh tomatoes & spices

**PUNJABI BUTTER CHICKEN (GF)** **20.90**  
Punjabi style smoked butter chicken

**CHICKEN MADRAS (GF, DF, NF)** **20.90**  
Boneless chicken curry cooked with coconut milk

**CHICKEN KORMA (GF)** **20.90**  
Mughlai cuisine inspired Boneless chicken curry slow cooked in a cashew nut base Karma sauce

**MANGO CHICKEN (GF, NF)** **20.90**  
Boneless chicken cooked in mango flavoured sauce

**CHICKEN TIKKA MASALA (GF)** **20.90**  
Boneless tandoori chicken cooked in a creamy tomato sauce with onions tomato & capsicum

### LAMB/GOAT

**ROGAN JOSH (DF)** **21.90**  
Traditional lamb curry cooked with whole spices & fresh ginger & garlic

**PATIALA LAMB (KORMA) (GF)** **21.90**  
Mughlai cuisine inspired boneless lamb curry slow cooked in a cashew nuts base Korma sauce

**SAAG LAMB (GF/DF)** **21.90**  
Lamb curry cooked with fresh spinach and exotic spices

**LAAL MAANS (HOT) (GF, NF)** **21.90**  
Rajasthan's famous spicy lamb dish cooked in chilli garlic

**GOAT CURRY (GF, NF)** **22.90**  
Chefs special recipe, goat leg pieces on bone

**METHI GOAT (GF)** **22.90**  
Goat on bone icked with lightly creamed fenugreek leaves

### BEEF

**BEEF MADRAS (GF, DF, NF)** **20.90**  
Beef cooked in onion-tomato gravy blended with fresh coconut milk

**BEEF VINDALOO (GF, DF, NF)** **20.90**  
Boneless beef cooked in the famous vindaloo sauce known for its fiery hot flavour

**BOMBAY BEEF ALOO** **20.90**  
Beef curry cooked with potatoes and tossed in roasted cumin seeds

**BEEF KORMA (GF)** **20.90**  
Mughlai cuisine inspired slow cooked beef in a cashew based korma sauce

### SEAFOOD

**FISH MALABAR (DF, GF, NF)** **22.90**  
Barramundi fillet gently cooked in tomato & coconut sauce with tamarind, curry leaves & mustard seeds

**PRAWN MALABAR (GF, DF, MF)** **23.50**  
Prawn cutlets slow cooked in tomato & coconut gravy with tamarind, curry leaves & mustard

### VEGETARIAN

**DAAL MAKHANI (GF, NF)** **16.90**  
A mix of two lentils slow cooked in a creamy sauce with fresh ginger, garlic & whole spices

**DAAL TADKA (GF, DF, NF)** **15.90**  
A mixture of 5 lentils cooked with tomato and cumin seed

**NAVRATAN KORMA** **16.90**  
Fresh vegetables gently cooked in mild & creamy gravy

**TAWA VEGETABLE** **16.90**  
Variety of fresh vegetables sauteed in fresh herbs and spices

**PANEER KAJU KOFTA** **17.90**  
Cottage cheese & potato dumplings stuffed w nuts & raisins slow cooked in a creamy gravy

**MATAR MUSHROOM (NF, DF)** **16.90**  
Mushroom and peas curry

**KADAI PANEER (GF)** **17.90**  
Home made cottage cheese cooked in chefs special masala gravy

**SAAG PANEER (GF, NF)** **17.90**  
Fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese

**MALAI KOFTA** **17.90**  
Potato and cottage cheese dumpling in cashew gravy

**ALOO GOBI** **17.90**  
Potato and cauliflower cooked in onion and tomato sauce

### VEGAN

**MUTTER MUSHROOM (GF, DF)** **16.90**  
Mushroom and peas cooked in tomato base sauce with whole spices

**MIXED VEGETABLES (DF)** **16.90**  
Variety of fresh vegetables sauteed in fresh herbs and spices

**DAAL TADKA (GF, DF)** **16.90**  
A mixture of five lentils, tomato, crackled cumin, chilli and asafoetida

**ALOO MUTTER (GF, DF)** **16.90**  
Potato and peas cooked in tomato base sauce with whole spices

**DUM ALOO JEERA (GF, DF)** **16.90**  
Potato and roasted cumin seed curry (dry curry)

**VEG JALFREZI (GF, DF)** **16.90**  
Seasonal vegetables tossed with onion and capsicum and is a tomato sauce

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