

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

VEG BIRIYANI (GF)	17.90
CHICKEN BIRIYANI (GF)	19.90
LAMB BIRIYANI (GF)	20.90
GOAT BIRYANI (GF)	21.90

RICE

STEAM RICE	3.50
SAFFRON RICE	4.90
Saffron flavoured basmati rice	
MASALA RICE	6.90
Basmati rice infused with spices mint and saffron	
LEMON COCONUT RICE	5.90
A delicious blend of lemon, coconut and basmati rice	
JEERA RICE	5.90
Basmati rice sauteed with roasted cumin seeds, cashews & sultanas	
PEAS PILAU	5.90
Basmati rice tossed and sauteed green peas & cumin seeds	
KASHMIRI PILAU	6.90
Saffron rice slow cooked with dry fruits and nuts	

TANDOORI BREADS

ROTI	3
Traditional Indian bread made from whole wheat flour cooked in Tandoor	
MASALA ROTI	3.50
Wholemeal bread cooked with Chef Special spices.	
TANDOORI GARLIC ROTI	3.50
Whole meal bread with fresh chopped garlic	
PLAIN NAAN	3.50
Indian bread made from white flour cooked in Tandoor	
GARLIC NAAN	3.90
White flour bread glazed with garlic and butter cooked in Tandoor	
BUTTER NAAN	4.50
White flour bread stuffed with butter and cooked in Tandoor	
CHEESE NAAN	5.90
White flour bread stuffed with cheese and cooked in Tandoor	
CHEESE & GARLIC NAAN	6.50
Naan stuffed with mix of garlic and cheese	
KASHMIRI NAAN	6.50
White flour bread stuffed with a mix of royal nuts & glazed w butter cooked in Tandoor	
KEEMA NAAN	6.50
White flour bread stuffed with spiced mince meat & cooked in Tandoor	
CHOCOLATE NAAN	6.50
White flour bread stuffed with chocolate and M&M's, cooked in a Tandoor	
MUSHROOM OLIVE CHEESE NAAN	6.50
Mushroom olive cheese stuffed naan	

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

DESSERTS

GULABJAMUN	6.50
Fried milk and cinnamon dumplings, soaked in sugar syrup & served warm	
PISTACHIO KULFI	6.50
Traditional Indian ice cream enriched with pistachios	
MANGO KULFI	6.50
Traditional indian mango flavoured icecream	
PINAPPLE COCONUT KULFI	6.50
Pineapple, roasted coconut cardmom flavoured icecream	
GULABO KULFI	6.50
Rose flavoured homemade icecream	

SALAD

KACHUMBER SALAD	5.50
Slightly spiced diced pieces of onion.tomato.cucumber and mix salad	

DRINKS

MANGO LASSI	4.50
Mango flavored Indian yoghurt drink served sweet	
SOFT DRINKS	3
Coke, Diet Coke, Solo, Lemonade and more	

ACCOMPANIMENTS

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

LUNCH MENU

(Weekdays Only)	
LUNCH SPECIAL	15.50/19.90 (Seafood)
Any curry with rice and can of drink	
VEGETARIAN KEBAB WRAP	11.90
Indii special vegetarian kebab wrap served with homemade dips	
CHICKEN TIKKA WRAP	13.90
Indii special chicken tikka wrap served with homemade dip	
LAMB KEBAB WRAP	14.90
Indii special kebab wrap served with homemade dip	
ROGAN BROCOLLI LAMB	18.90
Succulent pieces of boneless lamb and broccoli cooked in chef special sauce and served with cheese Naan	

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

MON:	5-9pm
TUES:	Closed
WED:	5-9pm
THUR:	11:30am - 2:30pm, 5-9pm
FRI:	11:30am - 2:30pm, 5-10pm
SAT:	11:30am - 2:30pm, 5-10pm
SUN:	11:30am - 2:30pm, 5-9pm



Effortlessly order your food online
by scanning the QR code

www.indiigroup.com.au

Please ask staff for chefs specials & dietary requirements

FAMILY PACKS

FAMILY PACK #1 50

Veg Samosa, Butter Chicken, Rogan Josh, Rice, 2 Plain Naan, Can of drink & papadams

FAMILY PACK #2 80

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

TANDOORI MUSHROOM 12.50

Mushrooms marinated in exotic spices & yoghurt and cooked in Tandoori masala

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 - E - SULTAN (GF) 20.90

Royal North Indian chicken cooked with sliced onion, mushroom & capsicum

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 VINDALOO (GF, DF) 20.90

Boneless chicken cooked in the famous vindaloo sauce known for its fiery hot flavour

CHICKEN TIKKA MASALA (GF) 20.90

Boneless tandoori chicken cooked in a creamy tomato sauce with onions tomato & capsicum

SAAG CHICKEN (GF, NF) 20.90

Chicken curry cooked with fresh spinach and exotic spices

CHICKEN HYDRABADI (GF, DF) 20.90

South Indian style slow cooked chicken curry

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

CHUTNEY GOSHT (DF/GF) 21.90

Succulent lamb cooked in mint and mango chutney

LAMB MUSHROOM MASALA (NF) 21.90

Boneless lamb cooked with diced mushroom in a chef special sauce

LAAL MAANS (HOT) (GF, NF) 21.90

Rajasthan's famous spicy lamb dish cooked in chilli garlic

PAHADI BHED (GF, DF, NF) 21.90

Popular dish from the foothills of Himalayas cooked in spinach & spices

GOAT CURRY (GF, NF) 22.90

Chefs special recipe, goat leg pieces on bone

GOAT VINDALOO (GF, NF) 22.90

Goat cooked in fiery hot home made vindaloo sauce

SAAG GOAT (GF, NF) 22.90

Goat on the bone cooked with fresh spinach paste & crushed garlic & ginger

TAWA GOAT (GF) 22.90

Goat on bone in chef's special yoghurt based sauce

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 (GF, DF, NF) 20.90

Beef curry cooked with potatoes in tomato gravy

BEEF MASALA (NF) 20.90

Beef cooked in a combination of 12 exotic spices

BEEF-DO-PIAZA (GF, DF, NF) 20.90

Boneless pieces of beef cooked with onions tomatoes ginger garlic & a blend of spices

BEEF PEPPER FRY (GF, DF) 20.90

Boneless beef cooked with fried curry leaves and crushed pepper

BEEF SABZ (GF, DF, NF) 20.90

Beef curry cooked with seasonal vegetables

SEAFOOD

FISH MALABAR (DF, GF, NF) 22.90

Fish fillet gently cooked in tomato & coconut sauce with tamarind, curry leaves & mustard seeds

ANDHRA BARRAMUNDI CURRY 24.50

Barramundi fish with ginger, garlic tomato and yoghurt sauce

GOAN PRAWN CURRY (GF, NF) 24.50

A tasty treat from the coastal town of Goa

GOAN PRAWN AMBOTIK (GF, DF, NF) 24.50

Prawns cooked in chilli and tamarind infused coconut sauce

PRAWN MALABAR (GF, DF, MF) 24.50

Prawn cutlets slow cooked in tomato & coconut gravy with tamarind, curry leaves & mustard

SEAFOOD MIX CURRY (GF, DF) 23.50

Marinara mix seafood in chefs special coconut gravy

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

PANEER TIKKA MASALA (GF) 17.90

Cottage cheese cubes cooked in a creamy tomato sauce with onions tomato & capsicum

MALAI KOFTA 17.90

Potato and cottage cheese dumpling in cashew gravy

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