

AUTHENTIC
INDIAN CUISINE



indigo
NAPIER



THE INDIGO STORY

with a passion for india and indian food, indigo is a fusion of ideas from the three proud owners nichola, paul and kamlesh

having visited india over 35 times and dining in many excellent indian restaurants in england, paul and nichola felt something was missing in hawke's bay, so they teamed up with long time friend and professional chef, kamleshwar to form indigo

what sets indigo apart from other indian restaurants is the contemporary front of house, fine dining service levels, the use of fresh local ingredients, local wines, an extensive whisky collection and a traditional charcoal tandoor to create great authentic flavours

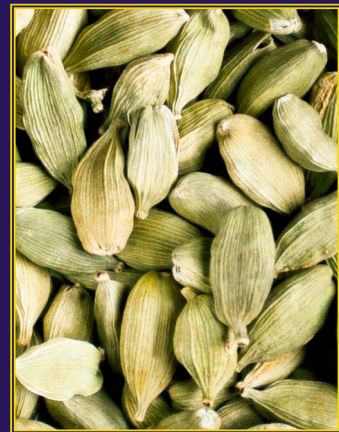
all our dishes are cooked fresh to order and we never compromise on quality, offering a range of traditional and unique dishes, constantly offering our guests new experiences and tastes

this is why we believe there is no other indian restaurant like indigo in new zealand

A close-up photograph of three spicy lamb chops on a white plate. The chops are coated in a thick, dark red sauce and garnished with fresh green herbs. In the background, there is a small white bowl and a salad with shredded carrots and red cabbage. The left side of the image features a green damask pattern.

WE BELIEVE IN ONLY USING THE FRESHEST LOCAL INGREDIENTS

SPICY LAMB CHOPS



CARDAMOM

known as the queen of spices and native to the evergreen rainforests of southern india, cardamom is the second most important national spice of india (the first being black pepper)

cardamom grows as a perennial with very large pale green leaves and white to lilac or pale violet flowers

the fruit is a pale yellow-green pod containing several black seeds and it is this influential yellow-green colour which can be found in the indigo brand

the green cardamom flavour enhances both sweet and savoury indian dishes with the ability to retain aroma and flavour longer and is a vital ingredient in a number of indigo's dishes such as malai kofta and kulfi (ice cream)



HEAD CHEF KAMLESHWAR PRASAD

chef kamlesh brings a wealth of knowledge and authentic indian training to indigo after spending years working in five star hotels under some of the best chefs in india

in 2005 kamlesh escaped the world's second most populated country, to bring his passion of cooking to new zealand

he started working in a number of excellent indian restaurants and fell in love with hawke's bay's abundant fresh local produce

it's kamleshs' simple philosophy which sets indigo apart
"to cook each dish to order using the highest quality and freshest local ingredients ensuring the taste and variety of flavours and spices are clearly evident in every dish"



TANDOORI TIGER PRAWNS

ENTRÉE

roasted tomato and coriander soup

tandoor roasted fresh tomatoes cooked with coriander leaf
\$8.50

onion bhajis

slices of fresh onion dipped in spiced chick pea flour and crisped golden brown,
served with tamarind chutney
\$6.50

vegetable pakora

fresh seasonal vegetables dipped in spiced chick pea flour and crisped golden brown
\$6.50

samosa

cumin spiced home made pastry stuffed with spiced potato and green peas,
served with tamarind chutney
\$7.00

samosa chat

vegetable samosa served with chick peas, sweet yoghurt, tamarind and onion
\$9.50

vegetable manchurian

an indo-chinese exotic dish made of steamed mixed vegetables formed into
dumplings, crisped and cooked in a tangy sauce
\$9.00

stuffed drum stick

a celebration of chicken stuffed drumsticks marinated in sprigs of fresh mint
and cooked in the charcoal tandoor over a slow flame
\$10.00

vegetarian sizzler

fresh seasonal vegetables tandoori style spiced to perfection,
served on a very hot sizzle
\$12.00

tandoori jhinga

marinated jumbo prawns skewered and grilled in the tandoor,
served with mint chutney
\$13.00

tandoor tiger prawns

tiger prawns marinated with fresh mint, coriander, carom seed, yoghurt, fresh green chilli
and then cooked in the tandoor, served with mint chutney
\$15.00

fish tikka achari

delicious cubes of fresh fish marinated overnight and roasted in the tandoor,
served with mint chutney
\$15.00

chicken tikka

tender pieces of marinated chicken grilled in the tandoor,
served with mint chutney
\$13.00

murgh malai tikka

creamy kebabs of boneless chicken blended with cream cheese, malt vinegar,
green chilli and coriander, grilled in the tandoor, served with a mint chutney
\$14.00

roti pe boti

tender pieces of marinated lamb cooked to perfection in the tandoor,
served with a mini roti
\$15.00

ENTRÉE

mint paneer tikka

homemade cheese skewered and lightly roasted in the tandoor,
served with mint chutney
\$11.00

kastoori kebab

succulent pieces of marinated boneless chicken spiced with
freshly pounded black peppercorns
\$13.00

seekh kebab

minced lamb mixed with garlic, ginger and aromatic spices
skewered and grilled in the tandoor
\$13.00

murgh hariyali kebab

chicken pieces marinated with fresh coriander, lemon juice and roasted cumin,
cooked in a charcoal tandoor and served with fresh mint chutney
\$14.00

lasooni tikka

chicken pieces marinated with fresh garlic and tandoori spices,
cooked in a charcoal tandoor, served with tandoori salad and mint chutney
\$14.00

spicy lamb chops

nz lamb chops marinated overnight with indian spices, garlic, ginger and chilli
roasted in the tandoor and served with a mint chutney
\$26.00

mixed vegetarian platter for two

a selection of paneer tikka, samosa, onion bhajis and vegetable pakora
served with two dipping sauces, mint and tamarind
\$22.00

mixed chicken platter for two

a combination of five marinated chicken pieces: murgh malai tikka,
chicken tikka, murgh hariyali kebab, lasooni tikka, kastoori kebab,
served with mint chutney
\$20.00

mixed tandoori platter for two

an assortment of appetising kebabs all enhanced by the aroma of the tandoor oven
\$26.00

indigo kebabs for two

a choice of kebabs served at your table in a mini tandoor with mint chutney

mixed meat kebab

boti kebab / chicken tikka / seekh kebab

mixed chicken kebab

chicken tikka / murgh malai tikka / lasooni tikka

tiger prawn kebab

chicken tikka kebab

kastori kebab

lasooni tikka kebab

murgh malai tikka kebab

boti kebab

\$17.00

vegerarian kebab for two

paneer shaslik

combination of paneer, peppers and onions with home made spices,
served at your table in a mini tandoor with mint chutney
\$12.00





OUR FOOD IS COOKED IN A **TRADITIONAL**

CHARCOAL TANDOOR WHICH GREATLY
ENHANCES THE FLAVOUR OF THE FOOD



MURGH MAKHANI

MAINS

steamed basmati rice is served with all main courses
goat dishes are \$2.00 extra

murgh tandoori

a whole tender chicken marinated in fresh herbs and spices then skewered
and cooked in the tandoor, served sprinkled with kebab masala
\$26.00

murgh pasandey

succulent breast of chicken stuffed with minced chicken and nuts
gently simmered in a delicately spiced cashew sauce
\$25.00

fikka masala

beef / chicken / goat / lamb

tender morsels of beef, chicken, goat or lamb cooked in a creamy
combination of tomato, capsicum and spices
\$20.00

murgh daniwal

succulent pieces of boneless chicken cooked in a blend of
yoghurt and fresh coriander
\$23.00

murgh kali mirch

succulent pieces of chicken flavoured with black pepper and then
cooked in acashew nut gravy
\$22.00

murgh makhani (butter chicken)

chicken / lamb

an elegant dish of tender chicken or lamb
simmered with tomatoes, cream, butter and cashews
\$20.00

saag

beef / chicken / goat / lamb

succulent pieces of boneless beef, chicken, goat or lamb
cooked in a delicately spiced creamy spinach sauce
\$22.00

madras

beef / chicken / goat / lamb

beef, chicken goat or lamb gently simmered with fresh coconut, coriander,
tamarind, fresh herbs and aromatic spices
\$20.00

vindaloo

beef / chicken / goat / lamb

tender pieces of beef, chicken, goat or lamb cooked in a mustard
and vinegar curry sauce, just the dish for devoted fans of spicy food
\$20.00

kashmiri gustaba

fresh minced lamb combined with herbs and spices,
cooked in a flavourful sauce of yoghurt and saffron
\$25.00

the chef's special

lamb nhari

the hind shank of a hawkes bay lamb cooked for five hours over a slow tandoor flame,
marinated in cumin, star anise, cardamom and coriander and finished off in our home made
yoghurt and local onions, the dish is completed with the chef's unique saffron milk
and garnished with fried mint leaf
\$35.00

MAINS

dalcha gosht

dalcha is a famous curry in hyderabad which is the combination of lamb and channa dal
\$23.00

biryani

beef / chicken / goat / lamb

pieces of succulent beef, chicken, goat or lamb cooked ‘dum style’ with basmati rice and flavoured with saffron and kewra, served with raita
\$25.00

malabar curry

fish / prawn

fresh succulent prawns or cubes of fresh fish simmered gently in fresh coconut, curry leaves and tomatoes
\$26.00

jhinga lasooni

delicious prawns marinated in lemon, garlic and carom, served in a fragrant thick gravy
\$28.00

east indian curry

fish / prawn

cooked to perfection in an aromatic gravy of mustard seeds, curry leaves, fresh coconut and indian spices
\$24.00

rogan josh

goat / lamb

unique combination of cubed lamb cooked in a mildly spiced yoghurt, coriander leaves, brown onion and tomatoes
\$22.00

jhalfreeze

beef / chicken / goat / lamb

jhalfreeze is one of the supreme dishes ‘jhal’ is hot and ‘freeze’ is stir fried, cooked with capsicum, tomatoes, onions and spices
\$21.00

korma

goat / lamb

a delicious mild dish cooked in a creamy sauce of grounded cashews, cream, saffron and spices
\$21.00

badami murgh (chicken korma)

a delicious mild dish cooked in a creamy sauce of grounded cashews, cream, saffron and spices
\$21.00

kadai

beef / chicken / goat / lamb

this mouth-watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander in a thick rich gravy
\$22.00

do piazza

beef / chicken / goat / lamb

fresh tender morsels of meat cooked within a spiced onion based gravy with ginger, garlic and tomatoes
\$21.00

mango chicken

chicken cooked with indian spices and finished in our mouth-watering fragrant mango sauce
\$21.00

MAINS

chilli chicken

chilli chicken is a mouth watering indo-chinese chicken recipe, fried chicken is finished with a combination of fresh capsicum, onion, garlic and chinese flavours, turning into a delicious and simply irresistible main course dish, this can be served dry or in a gravy as requested
\$23.00

tawa

beef / chicken / goat / lamb

slow cooked meat and vegetables cooked with fresh capsicum, tomatoes, onion, coriander and chopped ginger, this is a semi-dry dish which is very popular in northern india
\$24.00

bhuna

beef / chicken / goat / lamb

fresh tender morsels of meat cooked with ginger, garlic, fresh coriander, capsicum, onion and spices
\$23.00

home-style

beef / chicken / goat / lamb

a low fat indian home-style curry, tender pieces of your chosen meat, simmered gently in a flavourful gravy without added cream or ghee
\$20.00

tandoori crayfish

(one day’s notice required)

fresh whole nz crayfish marinated with the chef’s special spices cooked in a charcoal clay oven and served with fresh mint chutney
\$65.00

VEGETARIAN MAINS

dhingri dolma

local mushrooms cooked with fresh indian style cottage cheese, tomatoes and coriander leaves
\$19.00

kadai paneer

cubes of fresh cottage cheese tossed with sauted onion, tomato, capsicum, ginger and coriander
\$21.00

palak paneer

fresh indian style cottage cheese cooked with spinach
\$21.00

aloo gobhi masala

fresh cauliflower and potato tossed with tomato, ginger and green chilli, served in an onion gravy
\$17.00

vegetable manchurian

an indo chinese exotic dish made of steamed vegetables formed into dumplings, crisped and cooked in a tangy sauce, served in a light gravy
\$18.00

VEGETARIAN MAINS

hing dhaniya ke spicy potato

potatoes cooked in asafoetida, fresh coriander and mint
\$18.00

dhal tadka

split lentils cooked with onions and tomatoes,
then tempered with cumin seeds and garlic
\$19.00

soya bean ke subzi (vegan special)

soya bean combined with your choice of fresh seasonal vegetables
\$22.00

chana pindi

chick peas are simmered until tender in aromatic tomato onion gravy
\$19.00

dal bukhara

harmonious combination of black lentils, tomatoes, ginger and garlic,
simmered overnight and finished with cream, served with a dollop of unsalted butter
\$22.00

subz biryani

an aromatic combination of seasonal fresh vegetables and basmati rice,
flavoured with saffron and kewra
\$21.00

paneer tawa

slow cooked home made cheese and vegetables, cooked with fresh capsicum,
tomatoes, onion, coriander and chopped ginger, this is a semi-dry dish
which is very popular in northern india
\$22.00

malai kofta

home made indian cheese dumplings cooked within a cardamom
and saffron flavoured tomato and cashew gravy
\$22.00

matar paneer

home made indian cheese and green peas, simmered within
a spiced tomato and onion gravy
\$19.00

vegetable kadai

a selection of fresh vegetables tempered with garlic, coriander and
fenugreek seeds simmered within a fresh onion, coriander and tomato gravy
\$18.00

vegetable jalfrezi

a selection of fresh vegetables cooked within a spiced and tangy tomato and onion gravy
\$18.00

aloo palak

fresh local potatoes cooked within a spiced spinach gravy with a touch of cream
\$18.00

paneer makhani

home made indian cheese bathed in a tomato, cashew cream and spiced gravy
\$21.00

shahi paneer

cottage cheese cooked with cream, tomatoes and crushed almonds
\$22.00



FRESH TANDOORI TOMATOES

EVERYTHING IS
COOKED FROM SCRATCH
USING **TRADITIONAL**
INDIAN SPICES





NAAN BREAD BEING COOKED IN CHARCOAL TANDOOR

BREADS

plain naan
indian flat bread cooked in a tandoor
\$4.00

butter naan
\$4.50

garlic naan
\$4.50

cheese naan
\$5.50

cheese and garlic naan
\$6.50

chilli, cheese and garlic naan
\$6.50

kashmiri naan
dry fruit and coconut stuffed in bread
\$7.00

keema naan
minced spiced lamb stuffed in bread
\$7.00

lachha paratha
multi-layered bread crisp outside and soft inside
\$4.50

methi paratha
wholemeal bread with fenugreek leaf
\$4.50

vegetable kulcha
with a filling of fresh vegetables and onion
\$7.00

onion kulcha
with a filling of onions
\$6.00

allo kulcha
with a filling of potatoes
\$5.00

paneer kulcha
naan stuffed with paneer and spices
\$7.00

tandoori roti
wholemeal bread
\$3.50

aloo parantha
wholemeal bread stuffed with potatoes, onions and spices
\$5.00

RICE

- plain basmati rice

\$5.00
- jeera

basmati rice cooked with cumin seeds

\$6.00
- kashmiri

basmati rice mixed with cashews, almonds, sultanas and coconut

\$8.00
- mixed vegetable pulao

basmati rice cooked with fresh seasonal vegetables and spices

\$10.00

ACCOMPANIMENTS

- poppadoms

serving of four

\$2.00
- chopped chilli

small bowl of freshly chopped chilli

\$3.00
- chilli paste

small bowl of fresh chilli paste

\$3.00
- raita

yoghurt mixed with cucumber and spices

\$3.50
- mixed chutney

a tasty combination of mint, mango and tamarind

\$3.50
- kechumber

diced tomatoes, onions, cucumbers and coriander
served with a splash of fresh lemon juice and spices

\$3.50
- indigo pickle tray

a selection of lime, mango and mixed vegetable pickles
served with a fresh onion salad and poppadoms

\$6.00
- indigo salad

\$6.00
- onion salad

\$5.00
- french fries

\$5.00
- side dishes

aloo gobi, dhal tadha, chana pindi, bombay aloo, palak paneer,
buffer sauce, madras sauce, vindaloo sauce

\$7.00





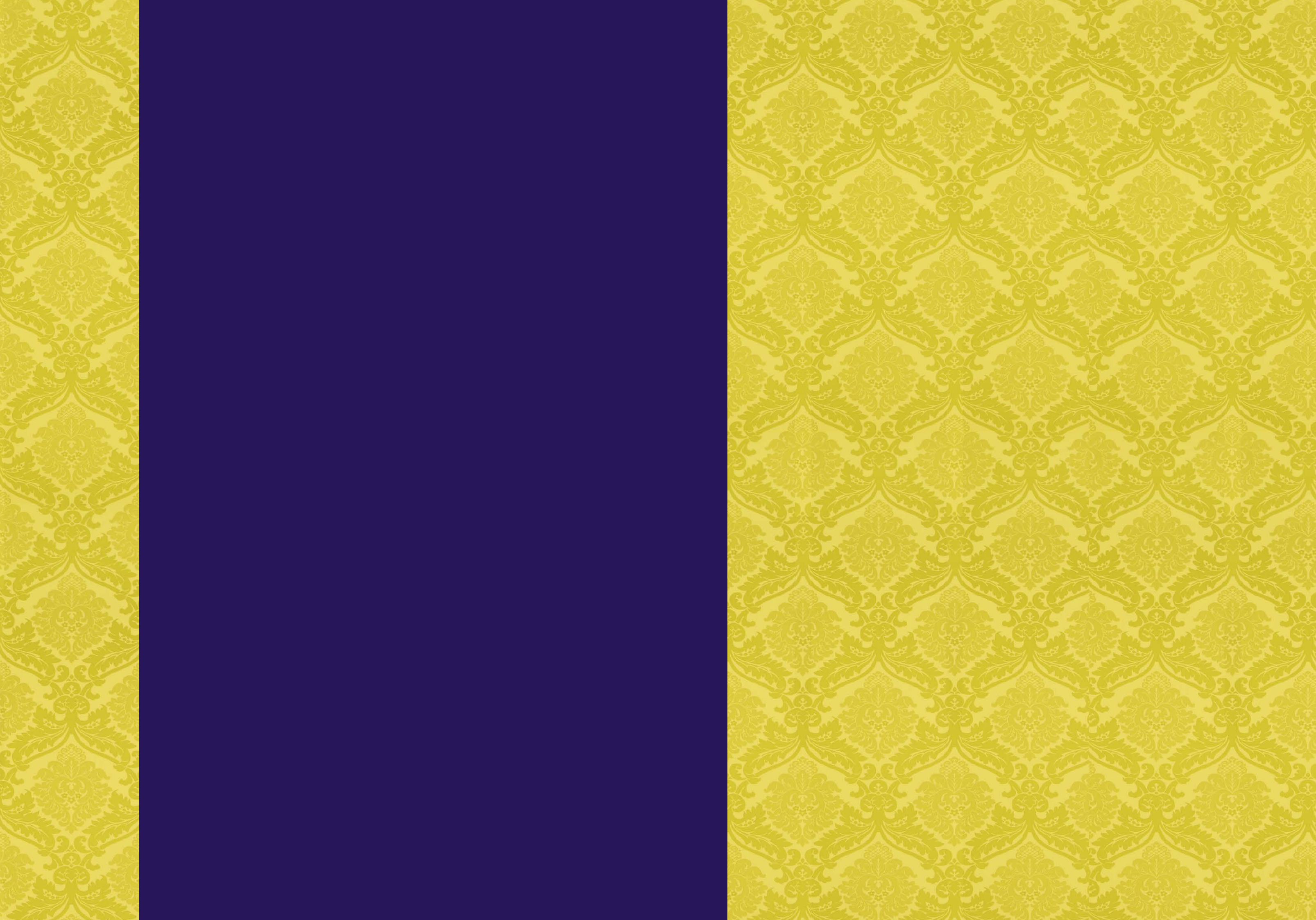
JAGGERY COCONUT PANCAKE

DESSERTS

- gulab jamun**
sweet crispy dumplings served warm bathed in a green cardamom syrup
\$7.00
- kulfi**
almond / mango / saffron pistachio / strawberry
a flavoursome indian ice cream
\$7.00
- phirni**
a rich and creamy rice pudding
\$6.00
- jaggery coconut pancake**
filling with fresh jaggery sweet coconut
\$7.00
- ice cream sundae**
chocolate / strawberry / vanilla
served with cream and a choice of strawberry or chocolate sauce
\$8.00

AFTER MEAL DRINKS

- | | |
|--|---|
| <p>earl grey tea
\$4.00</p> | <p>chai masala tea
\$6.00</p> |
| <p>peppermint tea
\$4.00</p> | <p>tokyo lime tea
\$4.00</p> |
| <p>english breakfast tea
\$4.00</p> | <p>latte
\$4.00</p> |
| <p>earl grey blue flower tea
\$4.00</p> | <p>espresso
\$3.50</p> |
| <p>feng shui green tea
\$4.00</p> | <p>flat white
\$4.00</p> |
| <p>green china tea
\$4.00</p> | <p>long black
\$3.50</p> |
| <p>kawakawa fire tea
\$4.00</p> | <p>cappuccino
\$4.50</p> |
| <p>irish breakfast tea
\$4.00</p> | <p>mochaccino
\$4.50</p> |
| <p>camomile tea
\$4.00</p> | <p>irish coffee
\$12.00</p> |
| <p>chai tea
\$4.00</p> | <p>indigo hot chocolate
\$5.00</p> |
| <p>jasmin tea
\$4.00</p> | <p>supreme indigo hot chocolate
(tall glass with cream and chocolate sauce)
\$6.50</p> |



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