INDIYA RESTAURANT

PARTY MENU 🅰 £15.95 PER PERSON

These menus are available for a group of 10 people +

Popadoms and Chutneys served on arrival.

STARTERS

A choice from:

Mixed Starter
This is a selection of chicken tikka, lamb tikka, sheek kebab, and mini onion bhajis.

Chicken Pakoras
Lightly spiced tender chicken tikka pieces dunked in batter and fried. Served with salad and sauce.

Onion Bhaji
Onions and spices in a mild cumin, turmeric batter and deep fried.

Chicken Chaat
The lemon, coriander, and chaat masala creates a chicken dish that is incredibly succulent and flavoursome.

MAIN COURSE

A choice from:

Malabar Coast Spicy Lamb and Coconut Curry
This dish originates from the coconut lined beaches of Malabar. Prepared with roasted grated coconut, and a unique combination of ground spices.

Garlic Chilli Chicken
A rich dish of succulent chicken flavoured with garlic and fresh green chillies.

Chicken Tikka Masala
There's a reason this is the nations favourite dish.

Singapore Style South Indiyan Chicken Curry
Cooked with dried red chillies, potatoes, coconut milk and tamarind.

Saag Prawns
Fresh pink prawns cooked with garlic, unique blend of spices and fresh spinach.

Bengal Spiced Vegetables
This is a favourite Bengali recipe packed full of fresh seasonal flavours using fresh vegetables - and lightly spiced.

VEGETABLE SIDE DISHES
Will be served on the table: Saag Aloo and Chana Masala

RICE
Served on the table: Pilau Rice, Mushroom Rice.

NAAN BREADS
Will be served on the table; Plain Naan, Garlic Naan, Peshwari Naan

Please let us know of any dietary requirements, or if you would like to discuss alterations to this menu.
INDIYA 1-3 The Broadway | Bedford | Tel: 01234 327493 email: indiya@gmx.com

INDIYA RESTAURANT

PARTY MENU 𝔅 £21.95 PER PERSON
These menus are available for a group of 10 people +

Popadoms and Chutneys served on arrival.

STARTERS
A choice from:
Salmon Tikka. Spicy Tempura. Mixed Starters. Chicken Pakoras. Onion Bhajis

MAIN COURSE
A choice from:

Old Delhi Style Chicken cooked with Chorchori
A delicious chicken curry, authentically prepared using fragrant spices and cooked with a medley of fresh vegetables.

Sultans Chicken with Mango
An Indo-Islamic fusion and an epicurean delight from the Ni'Matnama, (Known as the Sultan's book of Delights).
Boneless chicken cooked with ripened mangoes and blend of intoxicating spices for a milder palate.
and to delight the senses.

Garlic Chilli Chicken
A rich dish of succulent chicken flavoured with garlic and fresh green chillies.

Vegetable Karhai
Seasonal vegetables cooked in a north Indiyan blend of spices

Malabar Coast Spicy Lamb and Coconut Curry
This dish originates from the coconut lined beaches of Malabar. Prepared with roasted grated coconut,
and a unique combination of ground spices.

Nomadic Lamb Curry
A sumptuous dish of tender lamb shank cooked gently on the bone to keep the juices and flavour pf the meat.
Seasonal vegetables such as potatoes, tomatoes or sweet pumpkin when in season are added to create
layers of taste. The sauce is medium hot and garnished with fresh coriander.

Bengali Style Fish Jalfrezi
Flaked fish stir fried in a hot iron wok with onions, green chillies, garlic, mustard seeds,
roasted coriander and fresh peppers. This dish is hot.

VEGETABLES SIDE DISHES
These will be served on the table
A delicious combination of fresh okra, aubergine and potatoes will be especially cooked for the party.
Chef's special mixed vegetables.

RICE
Rice will be served on the table
Pilau Rice, Mushroom Rice.

NAAN BREADS
A variety of Naan Breads will be served on the table; Plain Naan, Olive Naan, Garlic Naan.

COFFEE

Please let us know of any dietary requirements, or if you would like to discuss alterations to this menu.
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