

## *Indigo Specials*

*An example selection of our specials. please contact the restaurant and ask about this week's specials*

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<b>Orange Chilli Lamb</b>	Tender lamb cooked in a fresh lightly spiced orange sauce with fresh coriander	<b>£14.90</b>
<b>Murghi Masala</b>	Strips of chicken cooked in a tomato & garlic sauce with mince beef & boiled egg. Spiced with green chilli & fresh coriander.	<b>£13.90</b>
<b>Fiazi Chicken</b>	Strips of chicken stir-fried with caramelised onions and red peppers. Cooked with chilli and garnished with spring onions and coriander.	<b>£13.90</b>
<b>Salt &amp; Pepper King Prawn</b>	King Prawns cooked in a spiced pepper sauce with red peppers and pak-choi.	<b>£16.90</b>
<b>Sweet Lime Chilli Chicken</b>	A Jal-Frezzi style dish with onions and peppers in a sweet lime chilli sauce.	<b>£13.90</b>
<b>Alu Chilli Paneer</b>	Diced potatoes cooked with cubes of marinated paneer cheese in a spiced Coconut milk and Naga sauce with coriander.	<b>£11.90</b>
<b>Vogon Tikka</b>	Marinated chicken cooked in a green pesto with honey, butter & Naga chilli.	<b>£13.90</b>
<b>Murgh Tikka Hirili</b>	Chicken marinated with green herbs, lightly baked in the tandoor, then stir-fried with peppers, mushrooms & chilli.	<b>£13.90</b>
<b>Sindhi</b>	Lamb stir-fried with onion & fennel seeds, with curry leaves & green Chilli adding a delicious fragrant flavour.	<b>£14.90</b>



<b><i>Peanut Chilli Chicken</i></b>	A spicy, tangy chilli and coriander sauce	<b>£9.50</b>
<b><i>Lal Murgh</i></b>	A Traditional chicken dish with red spinach, cooked with light spices, a touch of chilli & love	<b>£13.90</b>
<b><i>Lamb with Mint &amp; Pak choi</i></b>	A delicious lamb dish cooked with mint and Pak Choi, a Chinese leaf vegetable for texture & a hint of chilli	<b>£14.90</b>
<b><i>Jaipuri Chicken</i></b>	Tandoori chicken cooked with mushrooms and capsicum in a fresh green chilli , pickle and coriander sauce	<b>£13.90</b>
<b><i>Minty Paneer Dansak</i></b>	Chicken cooked in a spicy sweet and sour mint & lentil sauce with paneer cheese	<b>£13.90</b>
<b><i>Kahari Lamb</i></b>	Tender lamb cooked in a spicy traditional dish Kahari style with the sauce coating the lamb with garlic & ginger	<b>£14.90</b>
<b><i>Sabji Paneer</i></b>	Diced potatoes, mushrooms, broccoli and spinach cooked in a creamy cheese sauce with fresh nutmeg	<b>£11.90</b>
<b><i>Singapore King Prawns</i></b>	King prawns cooked in a lightly spiced tamarind and coconut milk sauce with pak-choi, a Chinese leafy vegetable	<b>£16.90</b>
<b><i>Chilli Kurma</i></b>	Tender chicken cooked in a wonderful cream & coconut sauce made from a blend of green chilli, coriander & capsicum	<b>£13.90</b>

