

## TRADITIONAL DISHES

### Kurma

The popular mild dish, prepared with fresh cream and finely ground coconut and lightly toasted almonds. Delicious and mild.

Vegetable	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Bhuna

Authentic in taste, classic dish that speaks volumes with it's simplicity.

Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Karhai

Medium dish cooked with onions & peppers.

Vegetable	£6.95
Chicken Tikka	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Balti

Cooked in a rich sauce with coriander, green peppers, herbs and balti spices.

Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Dansak

Hot, sweet and sour in taste, with lentils.

Vegetable	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Madras/Vindaloo

Cooked in a rich tomato gravy with a hot blend of Madras or very hot Vindaloo sauce.

Vegetable	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Rogan

A smooth gravy enriched with onions and plump tomatoes.

Vegetable	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Pathia

Hot, sweet and sour flavoured. Chicken is cooked slowly in a spicy sauce with a touch of ground coconut.

Vegetable	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Dupiaza

A medium dry dish cooked with onions and green peppers.

Vegetable	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

### Saag

A medium dish cooked with spinach.

Vegetable	£6.95
Chicken	£7.95
Lamb	£7.95
Prawn	£7.95
King Prawn	£10.95

## VEGETABLE SIDE DISHES

### Saag Aloo

Potatoes & spinach with garlic, spices & herbs.

### Bhindi Bhaji

Okra, also known as lady's fingers. Fried with onions & roasted spices.

### Mushroom Bhaji

### Motor Paneer

Peas cooked with Indian cheese.

### Saag Paneer

Spinach cooked with Indian cheese.

### Tarka Dal

Lentils cooked with garlic, Perfect side dish for almost every main course.

## RICE

### Pilau Rice

### Mushroom Rice

### Cumin Rice

### Garlic Rice

### Special Fried Rice

### Boiled Rice

### Coconut Rice

### Popadom

### Spicy Popadom

### Mango Chutneys

### Red Onions

### Mint Sauce

### Lime Pickle

### Bombay Potatoes

### Chana Masala

Chickpeas in a masala sauce of tomatoes & onions, Medium spiced.

### Aloo Gobi

Potatoes & cauliflower with sautéed onions, tomatoes & light spices.

### Brinjal Bhaji

Aubergine is finely sliced, cooked gently with onions & spices in a wok.

### Sag Bhaji

### Raitha

Cucumber or onion. Finely sliced & mixed with refreshing fresh yoghurt.

## FRESH BREADS

### Naan

### Keema Naan

### Garlic Naan

### Peshwari Naan

### Olive Naan

### Cheese Naan

### Aloo Paratha

### Chapati

## ENGLISH DISHES

Served with chips, peas and tomatoes

Fried Chicken	£7.95
Chicken/Vegetable Omelette	£6.95

## Parties & Events

We also cater for special occasions for home or at work.

10% Discount on all collection orders over £20.00.

Free delivery on all orders over £20.00 within a 3 mile radius.

Soft drinks available on take-away and deliveries.

Please note: Some of the dishes may contain nuts and dairy products.  
Please ask a member of staff for further information.

Email: [indiya@gmx.com](mailto:indiya@gmx.com)



All prices inclusive of VAT. The management reserves the right to refuse service to any person or persons without giving any reasons.

# INDIYA

## The Takeaway Menu

1-3 The Broadway  
Bedford | MK40 2TE

Open from 5.30pm to 11.30pm  
For discounts and offers please  
visit our website.  
[www.indiya.co.uk](http://www.indiya.co.uk)

Telephone: **01234 327493**  
**01234 352978**

STARTERS

**Fresh Salmon Cakes with Mango Salsa** £6.95  
Healthy and bursting with flavours; flaked pink salmon mixed with coriander and green chillies. Lightly grilled and served drizzled with some freshly made hot mango salsa.

**Tandoori Chicken** Served with salad. £4.75

**Tequila and Lime Grilled Prawns** £6.95  
Chargrilled hot smoky king prawns cooked in the tandoor; This dish will have your heart racing to uncover the myriad of flavours. Served with salad.

**Onion Bhaji** £3.95

**Samosa (Lamb or Vegetable)** £3.95  
Spicy vegetables or spiced lamb filling, in a crunchy deep fried filo parcels.

**Garlic Mushrooms** £4.75

**King Prawn Butterfly** £4.95  
Large king prawns are split down the back and flattened into butterfly shapes, coated in a mildly spiced batter, then deep fried.

**Chicken Chaat** £4.75  
The lemon, coriander and chaat masala creates a chicken dish that is incredibly succulent and flavoursome.

**Sheek Kebab** Served with salad. £4.75

**Mixed Starter** £4.95  
A selection of our timeless favourites; chicken tikka, lamb tikka, sheek kebab and mini onion bhaji. Served with salad.

**Salmon Tikka** £6.95  
Fresh salmon chunks chargrilled in our clay oven with mild tikka spices; tender and succulent - accompanied with some yummy dipping sauces. Served with salad.

**Chicken Tikka** Served with salad. £4.75

**Prawn Puri** £4.75

**King Prawn Puri** £5.95  
A warmly spiced king prawns in sauce, served with fried Indian unleavened bread.

**Chicken Pakora** £4.75  
Lightly spiced tender chicken pieces, dunked in pakora batter and fried. Served with a complimentary sauce. Served with salad.

TANDOORI DISHES Served with fresh salad

**Tandoori Mixed Grill** £11.95  
An assortment of Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab and Naan.

**Chicken or Lamb Sashlick** £9.95  
Tender pieces of chicken or lamb marinated in herbs and spices, skewered in a clay oven with onions, tomatoes and green peppers.

**1/2 Tandoori Chicken** £8.95  
Half a tender chicken marinated in natural yoghurt and spices, barbecued in a clay oven.

**Tandoori King Prawn** £11.95  
King prawns marinated in herbs and spices, threaded on to skewers and grilled in a tandoori oven.

**Chicken Tikka** £8.95

**Salmon Tikka** £12.95  
A stunning dish of pink salmon infused in a blend of tikka spices and barbecued in a tandoori clay oven.

**Lamb Tikka** £9.95

SIGNATURE DISHES

**Singapore-Style South Indian Chicken Curry** £8.95  
Cooked with dried red chillies, potatoes, coconut milk and tamarind.

**Nomadic Lamb Curry** £11.95  
A sumptuous dish of tender lamb shank cooked gently on the bone to keep the juices and flavour of the meat. Seasonal vegetables such as potatoes, tomatoes or sweet pumpkin are added to create layers of taste. The sauce is medium hot and garnished with fresh coriander.

**Garlic Chilli Chicken** £8.95  
A rich dish of chicken flavoured with garlic and fresh green chillies.

**Malabar Coast Spicy Lamb and Coconut Curry** £8.95  
Cooked all along the coconut lined beaches of Malabar; this dish is prepared with roasted coconuts and a unique combination of ground spices.

**Indiyan Sizzler** £8.95  
This is one of our favourites, and we'd highly recommend this if you haven't tried it yet. Chicken and lamb tikka marinated and barbecued in a tandoor. Prepared with sautéed shallots and a delicate hint of fennel and cinnamon. Garnished with slices of fresh onion rings to add crunch.

**Green Coriander Duck Curry** £11.95  
An old fashioned duck curry cooked with fresh coriander to complement the flavours of the duck. This dish can be made mild, medium or hot as requested.

**Sultan's Chicken and Mango** £8.95  
An Indo-islamic fusion and an epicurean delight from the Ni'matnama (or 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'.

**Shahjahani Murgh with Eggs** £9.95  
Authentic Mughlai chicken curry - slow simmered in a masala sauce of garlic, ginger and fragrant spices. Cooked with an egg and some crispy fried onions.

**Lamb Shanks Braised in a Yoghurt Sauce** £11.95  
This uncommonly grand and little known dish originates from the Chiniot area of Pakistan. The braising liquid consists of aromatic spices, ginger, garlic and yoghurt. The meat is so tender, it practically falls off the bone. It is luscious.

**Moghul Chicken** £8.95  
An elegant dish originally made for royal banquets. Boneless tender chicken pieces are first laced with herbs, carefully selected spices and seasoning. Marinated in yoghurt with a hint of ginger and cooked with fresh green peppers.

**Salmon Jaffrani** £12.95  
Fresh fillets of salmon rubbed with a paste of crushed mustard seeds turmeric, chilli powder and fried in mustard oil. Prepared in a sauce of Bengali spices, fresh coriander and green chillis.

**Old Delhi-Style Chicken Cooked with Chorchori** £8.95  
A delicious chicken curry, authentically prepared using fragrant spices and cooked with a medley of fresh vegetables.

**Bengal-Style Fish Jalfrezi** £10.95  
Flaked fish stir fried in a hot iron wok, with onions, green chillies, garlic, mustard seeds, roasted coriander and fresh peppers. Hot.

**Salmon Fillets in Garlic and Lemon Sauce** £12.95  
Large slab of fresh pink salmon fillets cooked gently with the lightest hint of spices. Drizzled in a buttery garlic and lemon sauce. Mild, medium or hot - with a garnish of fried onions and sun dried red chillies.

HOUSE SPECIALS

**Chicken Cooked With Minced Lamb** £8.95  
This is a medium spiced dish.

**Goan Meatballs** £8.95  
Minced fresh lamb kebabs, skewered and cooked in a tandoori with onions and peppers. Served in a rich sauce of tomatoes, garlic and fresh coriander. Mild, medium or hot.

**Chicken or Lamb Tikka Moricha** £7.95  
A highly flavoured dish with fresh green chillies, peppers, coriander, onions and a touch of tandoori sauce. This dish is hot, spicy - with a lot of punch.

**Chicken or Lamb Pasanda** £7.95  
A rich dish of marinated chicken or lamb, flavoured with yoghurt, fresh cream, ground almonds in a rich sauce of mild spices and garnished with almonds.

**Tandoori Butter Chicken** £7.95  
A wonderfully simple but spectacular dish cooked in a sauce of aromatic spices, yoghurt and folded with butter. Mild.

**Sultan's King Prawns and Mango** £11.95  
An Indo-islamic fusion and an epicurean delight from the Ni'matnama (or The Sultan's Book of Delights). King prawns cooked with ripened mangoes and blend of intoxicating spices for a milder palate and to 'delight the senses'.

**Chicken Tikka with Chickpeas** £7.95  
This is a medium hot dish.

**Bengal Spiced Chicken or Lamb** £8.95  
This is a favourite Bengali recipe packed full of flavours and textures using fresh peppers and onions. Medium spiced.

**Chicken or Lamb Tikka Masala** £7.95

**Chicken or Lamb Jalfrezi** £7.95  
Chicken breast strips or lamb tossed in onions, seasoned with zesty spices - cumin, turmeric, chilli, fresh peppers and green chillies.

**Chicken Tikka Mushroom Dupiaza** £7.95

**Tandoori King Prawn Masala** £11.95  
King prawns first marinated and skewered in a tandoori clay oven with green peppers and shallots. Prepared in a rich aromatic sauce. Served mild or medium.

BIRYANI DISHES

Cooked with basmati rice, combined with almonds, sultanas, coconut and cashews, served with a medium sauce.

**Chicken Biryani** £8.95

**Chicken Tikka Biryani** £9.95

**Lamb Biryani** £9.95

**King Pawn Biryani** £11.95

**Vegetable Biryani** £8.95

**Imperial Biryani** £11.95  
A magnificent dish of Chicken Tikka, Lamb and Prawns, prepared with the most fragrant Basmati rice. Only the most aromatic flavours are used; saffron, rosewater and carefully blended spices. Garnished with coconut, almonds, sultanas, cashew nuts, and fresh coriander. Served with an omelette.