



A remarkable dining experience in the heart of Romiley. With an extensive menu containing food from Bangladesh & India, you can be certain to find something that will tantalise your taste buds.

Our chef's will observe the traditions of Bangladeshi & Indian cooking, using only the finest ingredients, herbs & spices.

We aim to elevate your appreciation of fine cooking to a whole new level.

Whether you are celebrating that special occasion or just want to relax & appreciate the finest cuisine in a friendly atmosphere, we can guarantee you that special dining experience.

Allergy Awareness:

Please note that some of our dishes contains or may contain traces of the following:

List of Allergens & Key:

A1 - Peanuts	A8 - Sulphur dioxide (Sulphites)
A2 - Nuts	A9 - Mustard
A3 - Cereals containing gluten	A10 - Celery (and celeriac)
A4 - Milk	A11 - Fish
A5 - Sesame	A12 - Lupin (Eucommon)
A6 - Soy/Soya	A13 - Crustaceans
A7 - Molluscs	A14 - Eggs

Most of our dishes are prepared with vegetable oil which contains soya. If you are unsure of anything please ask a member of staff before ordering

Fish dishes may contain traces of bones.

Strength Guide

Medium Medium to Hot Fairly Hot Hot Very Hot
Vegan Nuts Mild & Creamy

INDIGO EXOTIC STARTERS

All below dishes contain: A1-A2-A4-A6-A9-A10-A14

Tandoori Lamb Chops . . £6.50

(Tender lamb chops marinated in yoghurt, herbs, mint and tandoori spices, barbecued to perfection).

Mixed Kebab. £5.50

(Tandoori mixed starter consisting of chicken tikka, lamb tikka and sheek kebab with salad and mint sauce)

Royal Mix. £5.50

(Mixed platter for one person consisting of meat samosa, garlic chicken, onion bhaji and sheek kebab)

Spicy Kholizi £4.50

(A unique and popular Bangladeshi starter. Lambs liver delicately cooked with lentils, spices and herbs, fairly hot, served on a puri bread. A3-A4.

Dim Aloo Masala.....£4.50

(A favourite Bengali food, spiced crusted boiled egg with potatoes in a mild spice.)

TANDOORI STARTERS

All below dishes contain: A1-A2-A4-A6-A9-A10-A14

Tandoori Chicken £4.50

(Tender chicken on the bone marinated in yoghurt, olive oil, ginger and garlic, flame roasted)

Chicken or Lamb Tikka £4.50

(Succulent pieces of chicken or lamb marinated in yoghurt, olive oil, ginger and garlic, flame roasted)

Sheek Kebab £4.50

(Juicy minced meat kebab robustly flavoured with ginger, coriander and lime)

Shammi Kebab £4.50

(Spiced minced lamb kebab, similar to a burger)

Reshmi Kebab £4.50

(Succulent kebabs of minced lamb in tandoori spices, topped with fried egg)

SEAFOOD STARTERS

All below dishes contain: A3-A4-A6-A7-A8-A11-A13

Salmon Tikka £6.50

(Salmon fillet marinated in tandoori spice with mint and herbs, then flame grilled in the tandoor. Served with salad and mint sauce)

Lazeeze King Prawn Shobji£5.95

(King prawn & vegetables with herbs & spices on a puri bread)

Lazeeze Prawn Shobji . . £4.50

(Prawns with vegetables, herbs & spices, served on a puri bread)

Prawn Moni Puri. £4.50

(Prawn cooked with spices & herbs with slices of pineapple, served on a fried Indian puri bread)

Lazeeze Prawn Chatt Puri £4.50

Or with chappati as healthy option.

Lazeeze King Prawn Chatt £5.95

Or with chappati as healthy option.

Prawn Cocktail.....£4.50

Fried Scampi. £4.50

NON VEGETARIAN STARTERS

All below dishes contain: A3-A4-A6-A9-A11-A14

Stuffed Mushroom £4.50

(Mushroom stuffed with spiced minced lamb, coated with breadcrumbs)

Lazeeze Chicken Chatt Puri£4.50

Chicken Pakora £4.50

Meat Samosa £3.95

Lazeeze Shobzi £4.50

(Chicken, lamb or prawn with vegetables on a puri bread)

Garlic & Chilli

Chicken Puri))) £4.50

(Morsels of tandoori chicken simmered in garlic and chilli, served on a puri bread)

VEGETARIAN STARTERS

Chot Pot A6-A14 £4.50

(Chick peas cooked with lentils, cumin, chilli and coriander with tangy tamarind sauce. Topped with sliced boiled egg and coriander garnish) A3-A4-A5-A6-A7-A8-A9-A14

Paneer Chatt Puri £4.50

(Indian cheese, slightly spiced and served on a puri bread) A3-A4-A5-A6-A7-A8-A9-A14

Aloo Chatt Puri) £4.50

(Potato in chatt spice, served on a puri bread) A3-A4-A5-A6-A7-A8-A9-A14

Onion Bhaji (3). £4.50

A3-A4-A5-A6-A7-A8-A9-A14

Vegetable Samosa) . . . £3.95

A3-A4-A5-A6-A7-A8-A9-A14

Brinjal Pakora) £4.50

A6-A4-A3-A14 (Aubergine coated with a spicy batter and deep fried. Served with fresh salad and mint sauce)

Dhal Puri) £4.50

(Crispy puries filled with lentils and spices. Popular vegetarian melt in the mouth snack) A3-A4-A5-A6-A7-A8-A9-A14

SOUP

Mulligatawny Soup (spicy) £3.95

A6)

Dhall Soup (lentils)) . . . £3.95

INDIGO SIGNATURE DISHES

Please check availability and allow extra time for these dishes.

Salmon Shashlick) . . £12.95

Fresh Scottish Salmon in a medley of light spices flavoured with lime and mint then roasted to perfection with onions, peppers and tomatoes. Accompanied with salad and a traditional medium spicy curry sauce. A3-A4-A5-A6-A7-A8-A9-A14

Macher Torkhari) £7.95

(Bengal style)For this dish Bangladeshi fish fillet (white fish) lightly spiced, fried and then cooked with spring onions and herbs. With either potatoes or vegetables to the strength of your choice. A3-A4-A5-A6-A7-A8-A9-A14

Doi-Maach (M/C)))) . . . £7.95

(Bengal style)Fish fillets cooked in a spicy sauce with ginger, bayleaf, chillies and ground spices, tempered with natural yoghurt, garnished with raisins and nuts. A3-A4-A5-A6-A7-A8-A9-A14



If there is a dish which you require & is not on the menu, please ask a member of staff. Our chef will be more than happy to create that particular dish for you.



INDIGO HOUSE SPECIALITIES

Lazeeze Garlic Chicken or Lamb) A4-A6 £7.95

Chicken tikka or lamb tikka cooked with lots of fresh garlic together with onions, tomato and green peppers in an aromatic combination of fresh herbs and medium spices.

Achari))) A6 £7.95

Morsels of succulent chicken or tender lamb cooked in pickling spices with aromatic herbs. A tangy and fairly hot dish very moreish.

Rezella))) A4-A6A8-A9 £7.95

Chicken tikka or lamb tikka cooked with yoghurt, spices & garlic in a creamy sauce with chillies.

Methi Murgh) A6. £7.95

Succulent pieces of chicken breast imbued with cardamom, bay leaf and ginger. Cooked with fenugreek leaves in an authentic manner.

Bindhi Gosht) A6 £7.95

Lamb cooked with okra in a medium strength sauce with aromatic spices.

Lazeeze Chana Murgh or Lamb) A6 £7.95

Morsels of chicken or lamb cooked in a special blend of aromatic spice and chick peas.

Lazeeze Exotic) A6-A7-A11-A13. £7.95

Chicken, lamb and king prawn with garam masala in a caramelised onion sauce.

Khorai Anda Aloo))) A14-A6. £7.95

Fresh eggs cooked with potatoes, sliced onions, tomatoes, garlic and a blend of our Indigo's spice.

Tandoori Murgh Masala))) A4-A6-A9-A14 £8.50

Flame roasted chicken off the bone, tossed in a mixture of aromatic ground spices, gently cooked with minced meat and sliced egg, with a perfect balance of taste.

SPECIAL VEGETARIAN DISHES

Bengal Style

Niramish) A6) £7.50

A special dish prepared with an assortment of fresh seasonal vegetables and aromatic spices.

Paneer Shashlick) A2-A4-A6-A9-A8 £7.50

Cubes of home-made cheese in a spiced coating with mixed vegetables and pineapple. Flame roasted in a tandoor.

Shobji Kofta) A4-A6) £7.50

Herby spinach & potato dumplings on a mint & coriander flavoured chick peas sauce.

Chickpeas Massala (N/M/C) A4-A6-A1-A2 £7.50

Chick peas cooked in a mild sauce with a special blend of aromatic spices.

Methi Aloo Gobi))) A6) £7.50

Potato & cauliflower florets cooked with methi leaves, onions, tomatoes & roasted spices in chilli sauce.

Paneer Khorai) A4-A6-A8 £7.50

Home made paneer cubes with coarsely crusted spices, cooked with peppers, onions and tomatoes. Served with garlic and butter. Tasty, a favourite with connoisseurs.

Paneer Khorai) (With fenugreek and mushrooms) A4-A6-A8 £7.95

Mishti Khodu-Chana Puri))) A3-A4-A6-A14 . .) . . £7.50

Popular vegetarian roadside fare of melt-in-the-mouth snacks. Butternut squash, chick peas with chilli, spices and Indian puri bread.

Palak Paneer))) A6-A4-A8 £7.50

A traditional dish of shredded spinach and Indian cottage cheese sauteed in butter with green chillies and ginger.

Methi Bengan (M/C) A4-A6-A1-A2 £7.50

Aubergine, fenugreek cooked together in a coriander and garlic sauce with raisins and cream. Dark, delicious and a little mysterious with a distinctly long, savory finish on the tongue. (Ask for vegan version)

TANDOORI SPECIALITIES

Your chosen items are marinated in a blend of various spices including cumin and yoghurt, flame roasted in a clay oven. Served with medium curry sauce and salad.

All tandoori dishes contain allergies: A1-A2-A4-A6-A9-A7-A13

Tandoori Cocktail) £12.95

Chicken tikka, lamb tikka, sheek kebab and tandoori chicken.

Murgh or Lamb Shashlick) £9.95

Tender pieces of chicken or lamb with green peppers, tomato, onions lightly spiced and barbecued.

Tandoori Chicken (on the bone)) £9.95

Chicken Tikka (off the bone)) £9.95

Lamb Tikka) £9.95

Tandoori King Prawn) £12.95

CHEFS RECOMMENDATIONS

On Bangladeshi Dishes

Anarkali))) A4-A6-A14 £10.95

Morsels of flame roasted chicken & minced lamb with aromatic spices in a medium strength sauce, Bengali style hot & herby omelette with pilau rice. One to tantalise your taste buds.

Sylheti Tarkhari))) A6 £7.95

Flame roasted diced chicken or roasted morsels of lamb in a thick spicy with spices, fenugreek, garlic, ginger, potato and a few green chillies in garam masala sauce.

Bangladeshi Stir - Fried Chicken or Lamb))) A6-A14. £8.50

(dry consistency) Barbecued succulent chicken breast or lamb stir fried in an aromatic spice with selected vegetables, onions, tomatoes, julienne of ginger and pepper. Served with a highly flavoured egg pilau rice.

Ruabja))) A6 £8.50

Chicken tikka, minced lamb and chick peas with garlic and ginger, cooked in a selection of ground spices and herbs. A very satisfying dish.

Kufta Special) A4-A6-A14 £7.95

Chicken tikka & meat balls in a medium strength sauce with onions, tomato & peppers with a combination of masala sauce and paner.

Murgh Uree) A6 £7.95

Barbecued chicken with green beans in a garam masala sauce with garlic, ginger and fresh herbs.

Murgh Tenga))) A6-A8. £7.95

Hot, sweet & sour. Chicken fried in tomato, tamarind and mango sauce together with herbs, onions and peppers.

CHEFS RECOMMENDATIONS

On Hot Dishes

Mirch Masala))) A6

This is a master-piece. Fresh hottest chillies and selected spices are used in the preparation to create its unique fiery taste. A very hot and delicious dish.

Nagaa))) A6

A hot spicy dish very popular in Eastern Bangladesh, cooked with tomato, potato, fresh herbs, nagaa chilli and then garnished with fresh dhaniya

Lazeeze Chilli & Garlic))) A6

Prepared with green chillies, onions, tomatoes and roasted garlic with selected fresh herbs and aromatic spices in a delicious sauce.

Jalfrezi))) A6

Hot spices, chopped onions and fresh green chillies are used in the preparations of this fairly hot dish.

Please choose a filling:

Cocktail Mix A6-A14 £8.95

Chicken tikka, lamb tikka & sheek kebab.

Special Mix A7-A11-A13 . . . £8.95

Chicken, lamb & prawn.

Chicken or Lamb Tikka £7.95

Chicken or Lamb £7.95

Prawn A7-A11-A13 £7.95

Vegetable. £7.50

CHEFS RECOMMENDATIONS

On Mild Dishes

Butter Chicken Tikka (N/M/C) A6-A1-A2-A4-A14-A9. £7.95

Barbecued chicken cooked in butter ghee and a creamy sauce with ground nuts. A very mild and delicious dish.

Tandoori Makhani (N/M/C) A6-A1-A2-A4-A14-A9 £7.95

Flame roasted tandoori chicken off the bone with cheese, cream and mild spices. A very mild dish.

Rangpur) A9-A6-A1-A2-A4-A14 £7.95

A sweet to medium strength dish cooked with chicken tikka or lamb tikka with garlic, butter, mango, masala sauce and fresh spices.

Muglai (N/M/C) A1-A2-A4-A6-A14

A mildly spiced dish cooked with authentic herbs, butter, egg and nuts. Created by the Moghul Emperor.

Pasanda (N/M/C) A1-A2-A4-A6

Cooked in yoghurt with mild spices, cream & ground nuts. A mild, creamy & delicious dish.

Please choose a filling:

Cocktail Mix A6-A9-A14 . . . £8.95

Special Mix A7-A11-A13 . . . £8.95

Chicken Tikka A9 £7.95

Lamb Tikka A9 £7.95



PALAK DISHES

Your chosen item cooked with spinach and spices in a medium strength sauce. **A6**

KHARAI DISHES

Medium delicately spiced, cooked with capsicum, tomato, onion, ginger, garlic, fenugreek, mushrooms and butter, garnished with fresh dhania to give that aromatic taste. Kharai can also be prepared with fenugreek & mushrooms for an additional charge of 90p **A6**

Please choose a filling:

Cocktail Mix A14	£8.95	Lamb Tikka A9	£7.95
Special Mix A13	£8.95	Chicken	£7.95
King Prawn Tikka A13	£11.95	Lamb	£7.95
King Prawn A13	£11.95	Prawn A13	£7.95
Chicken Tikka A9	£7.95		

MASSALA SPECIALITIES **N M/C**

Tender pieces of your chosen item are first flame roasted in a tandoor, then blended in a rich mossala sauce comprising of kasuri methi (dried fenugreek), tomato, cream, ground nuts & honey. A mild and very delicate dish. **A6-A1-A2-A4-A9-A14**

Please choose a filling:

Tandoori King Prawn A13	£11.95	Chicken Tikka	£7.95
Cocktail Mix	£8.95	Lamb Tikka	£7.95
Tandoori Chicken	£7.95	Vegetable	£7.50



BALTI SPECIALITIES

Balti is a Southern Indian dish prepared in a traditional iron wok.

Balti Palak A6	£7.95
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Chicken or lamb with spinach.

Balti Traditional A6	Medium & spicy. A6
Balti Jale-Jule A6	Very hot dish with plenty of green chillies and herbs together with fresh garlic and ginger. A6
Balti Zafrong A6	Medium, spicy dish with lots of tomato and pimentos. A6
Balti Peshwari N M/C	Coconuts, almonds and cream are used with selected spices to create a mild, creamy and yet spicy taste. A1-A2-A4-A6
Balti Piajee A6	Medium, greater use of spring onions and herbs to create a spicy taste. A6
Balti Kharai A6	Medium, onions, tomato and peppers in spicy sauce, served with garlic and butter. A6

Please choose a filling:

King Prawn Tikka A13	£11.95	Chicken & Mushroom	£7.95
King Prawn A13	£11.95	Chicken or Lamb	£7.95
Cocktail Mix A9-A14	£8.95	Prawn A7-A13	£7.95
Special Mix A6-A13	£8.95	Keema or Kofta	£7.95
Chicken Tikka A9	£7.95	Vegetable	£7.50
Lamb Tikka A9	£7.95	Mushroom	£7.50
Paneer A4-A8	£7.95		

BIRYANI DISHES **N**

Your chosen item is fried with basmati rice, spices and herbs, garnished with omelette. Served with medium vegetable curry sauce. **A1-A2-A6-A9-A14**

King Prawn Tikka A1-A2-A6-A14	£11.95	Paneer A4-A8	£9.95
King Prawn	£11.95	Chicken or Lamb	£9.95
Cocktail Mix	£9.95	Prawn	£9.95
Special Mix A7-A13	£9.95	Keema or Kofta	£9.95
Chicken Tikka	£9.95	Vegetable	£8.95
Lamb Tikka	£9.95	Mushroom	£8.95

Muglai Biryani A1-A2-A6-A14	£9.95
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Chicken tikka or lamb tikka fried with rice, spices & egg, then garnished with salad. Served with medium plain rogan josh sauce.

Malaysian Biryani A1-A2-A6	£9.95
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Chicken tikka or lamb tikka fried with rice, spices and then garnished with salad & banana. Served with medium plain Balti sauce.

ALL DISHES MAY CONTAIN TRACES OF
ONE OF THE 14 ALLERGEN.
PLEASE ASK A MEMBER OF STAFF FOR ADVICE.

TRADITIONAL DISHES

Bhuna A6	A medium strength dish with thick sauce fried together with onions, tomato and fresh aromatic herbs.
Rogan Josh A6	A medium hot, cooked with onions, tomato and pimentos, garnished with fresh dhania.
Dopiaza A6	Meaning "two onions". This medium strength dish is prepared in two stages, onions added at both stages with selected roasted spices, capsicum, bay leaves and coriander.
Korma N M/C A1-A2-A4-A6	A delicate dish involving coconut, ground almonds and cream.
Dansak A4-A6	Sweet and sour dish consisting of lentils, coriander, pineapple and fresh herbs.
Madras A4-A6	Fairly hot cooked in a spicy sauce with fresh lemon juice, touch of garlic and ginger for that exquisite flavour.
Pathia A6	Sweet, sour and hot, cooked with authentic mix spices and herbs, a greater use of tomato puri in this dish.
Vindaloo A6	Very hot involving a greater use of spices, garlic, ginger, black pepper and potato to produce a hot taste.
Sambar A6	Hot and spicy, cooked with garlic, lentils, lemon juice for that distinct flavour.
Bangalore N M/C A1-A2-A4-A6	Mild, similar to korma, but with added banana for a sweeter taste.

Please choose a filling:

King Prawn A13	£11.95	Paneer A4-A6-A8	£7.95
King Prawn Tikka A13	£11.95	Chicken or Lamb	£7.95
Cocktail Mix A9-A14	£8.95	Prawn A13	£7.95
Special Mix A7-A13	£8.95	Keema or Kofta	£7.95
Chicken or Lamb Tikka A9	£7.95	Vegetable or Mushroom	£7.50

All the above dishes can be cooked to suit individual taste. Extra ingredients such as methi, garlic, mushrooms, spinach or other vegetables will be subject to a small charge.
Can also be cooked with Balti sauce.

English & Dishes

Served with chips and salad.

Fried Chicken Off the bone A3	£7.95
Fried Scampi A7-A13-A8	£7.95
Omelette A13-A6-A14	£7.95

(Plain, Chicken, Prawn or Mushroom)

Sundries **A3-A6-A9**

Papadum	£0.80
Spiced Papadum	£0.80
Chips	£2.50
Chutney	£0.50
Any Curry Sauce	£3.95
Raitha A4 (Cucumber or Onion)	£2.50
Spicy Indian Salad	£3.50

(Carrot, onion, cucumber and tomatoes, lime juice and Indian spice dressing)

Indian Breads

All below breads contain: **A4-A2-A9-A14-A6**

Plain Nan	£2.90
Keema Nan (minced lamb)	£3.50
Peshwari Nan (sweet) A1	£2.95
Garlic Nan	£2.95
Vegetable Nan	£2.95
Chilli Nan	£2.95
Kulcha Nan	£2.95
Keema Garlic Nan	£3.80
Chapati A1	£1.50
Puri A3 A1	£1.50
Paratha	£2.95
Stuffed Paratha	£2.95

Veg Side Dishes **A6**

Khodu A6 (Butternut squash)	£4.50
Brinjal Chana	£4.50
Palak Paneer A4	£4.50
Saag Bhaji	£4.50
Bombay Aloo	£4.50
Mushroom Bhaji	£4.50
Shobji Bhaji	£4.50
Bindi Bhaji (Okra)	£4.50
Gobi Bhaji	£4.50
Aloo Gobi	£4.50
Aloo Palak	£4.50
Tarkha Dhal	£4.50

(Stir fried sweet pumpkin with garlic and coriander)
(Aubergines in light spices with chickpeas)
(Indian cottage cheese, spinach and garlic)
(Spiced spinach with garlic)
(Mumbai style potatoes)
(Mushroom stir fried)
(Mix vegetables)
(Cauliflower stir fried)
(Potato & cauliflower stir fried)
(Potato & spinach stir fried)
(Lentils, garlic & coriander in sauce)

Indian Rice **A6**

Special Pilau Rice A14	£3.80
Keema Rice	£3.80
Mushroom Rice	£3.80
Peas Rice	£3.80
Vegetable Rice	£3.80
Egg Rice A14	£3.80
Fried Rice	£3.80
Pilau Rice A4	£3.00
Boiled Rice	£3.00

Rice Below have the allergies: **A1-A2-A5-A6-A9**

Coconut Rice	£3.80
Home Made Lemon Rice	£3.80
Coconut & Pineapple Rice	£3.95

(Grated coconut, mustard and spices)
(Basmati rice in lime juice, roasted cashew nuts, bay leaf, mustard and spices)
(A unique mix of coconut and pineapple slices with fragrant basmati rice)

INDIGO SET MEALS

Vegetarian Set Meal For 2 **£24.95**

2 Papadum & Chutney
Onion Bhaji, Vegetable Samosa
Vegetable Karahi, Vegetable Masala
1 Pilau Rice, 1 Kulcha Naan, 1 Saag Aloo

Set Meal For 2 **£24.95**

2 Papadum & Chutney
Onion Bhaji, Chicken Tikka
Chicken Tikka Masala, Lamb Balti
1 Pilau Rice, 1 Naan, 1 Bombay Aloo

Take Away Offers

Onion Bhaji or a Side Dish of Chef's choice

With orders over **£30.00**

OR

Complementary Curry of Chef's choice

With orders over **£48.00**

Tuesday Special

per person

Happy Hours 5.00 pm - 10.00 pm

3 Course Meal

Choice from menu (dining only)

Conditions Apply. Please book your table in advance to avoid disappointment.



Winner 2018



Winner 2019

FROM INDIGO

Cobra Good Curry Guide 2013 - Asian Curry Awards 2011 / 2012

Finalist - Best South Asian Restaurant North England

English Curry Awards:

Team of the year - Finalist UK 2012 - Restaurant of the Year Finalist 2011

Spice Times Restaurant Awards 2010 - Best Local

Spice Times Restaurant Awards 2011 - Regional NW Finalist

Stockport Hearbeat Award 2010/2011



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Established
Year 2000



INDIGO

Raising The Standard

Authentic Bangladeshi Restaurant

Take Away Menu

OPENING TIMES:

Monday to Thursday	5.00pm - 11.00pm
Friday & Saturday	5.00pm - 11.30am
Sunday	4.00pm - 11.00pm

Telephone:

0161 430 8000 / 0161 430 8430

www.indigorumiley.com

Takeaway – Please Order Online

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