



Indique

uniquely indian

\$12

SPECIALS

(Mains Only)

With Basmati Rice

MONDAY & TUESDAY

Excluding Prawn Dishes, Clay Oven items
Specialities & Chinese

BYOW/FULLY LICENSED/
TAKEAWAY/FREE DELIVERY
(CONDITIONS APPLY)

Note:

If you have allergies of any description please indicate
to the service staff.

(09) 480 7211



INDIQUE is a journey into the traditional ways of cooking Indian food. We pride ourselves on using the best spices and quality ingredients and subtly blending them to create flavoursome food.

TO BEGIN

Served with onion, cabbage, salad & homemade tamarind /mint chutney

Samosa 6

Pastry stuffed with potatoes and peas

Mixed Pakora 6

Veges smothered in batter and deep fried

Onion Bhaji 6

Sliced onions dipped in batter & deep fried

Paneer Pakora 8

Cottage cheese dipped in batter & deep fried

Bullets 10

An Indique speciality – finely chopped cabbage and onion bullets, served with a tangy dip

Tandoori Chicken 12/18

Chicken marinated with special mixed spices, yoghurt and grilled in tandoor

Chicken Pakora 11/16

Boneless chicken pieces battered in spiced chickpea flour and crisp fried

Chicken Tikka 11/16

Boneless chicken marinated in yoghurt, lemon juice, ginger and garlic, cooked in a clay oven to finish

Chicken Wings 11/16

Chicken wings marinated in yoghurt & spices cooked in tandoor

Chicken Harabhara 11/16

Boneless chicken with creamy yoghurt, fresh coriander and spinach finished with Indian herbs and cheese in clay oven

Lamb Seekh Kebab 11/16

Lamb mince rolls on skewers roasted in tandoor

Lamb Cutlets 11/16

Pieces of tender lamb marinated in spices and grilled in the tandoor

Amritsari Fish 11/16

Named after the city from where it originated, this fried fish is a great appetiser or side to complement a main course

Fish Ajwaini Tikka 11/16

Fresh market fish fillets marinated in yoghurt and Indian spices

Calamari Squid Rings 11/16

Peppered, lightly spiced and fried calamari

Prawn Pakora 11/16

Prawns dipped in batter and deep fried

Tandoori Prawns 11/16

Prawns marinated in yoghurt & spices cooked in tandoor

Garlic Prawns 11/16

Prawns marinated with fresh garlic cooked in tandoor

PLATTERS (For 2 to share)

Vegetarian Platter 16

Platter served with samosa, onion bhaji, vegetable pakoras, bullets

Mixed Sizzler	18
Platter served with samosa, onion bhaji, chicken tikka and lamb seekh kebab	
Meat Lovers Sizzler	18
Platter served with chicken tikka, lamb seekh kebab, chicken harabhara, lamb tikka boti	
Chicken Platter	18
Platter served with chicken wings, chicken pakoras, chicken tikka and chicken harabhara	
Seafood Medley	20
Platter served with tandoori prawns, tandoori fish, calamari, Amtitsari fish	

CHEF SPECIALS

Paneer Rara	15
Achari Paneer	15
Tawa Murg	16
Murgh Kali Mirch	17
Balti Chicken	17
Lamb Rara	17
Bhuna Ghost	17
Angeethi Prawn	17

MAINS - SEAFOOD 16

Goan Fish Curry	
Fresh fish cooked in Goan style hot and sour sauce	
Punjabi Masala - Fish/ Prawns	
Roasted chicken pieces cooked in a creamy tomato sauce	
Prawn Mango	
Cooked with tangy mango sauce with cashew nuts	
Malabari - Fish/ Prawns	
Cooked with freshly ground coconut and blended spices. A specialty of Malabar - Southern India	
Fish or Prawn Kadahi (spicy)	
Cooked with onion, capsicum, ginger-garlic and spices	

MAINS - ALL MEATS 15

All curries are gluten free and available as mild, medium or hot, served with steamed basmati rice	
Butter Chicken	
Roasted chicken pieces cooked in a creamy tomato sauce	
Chicken Tikka Masala	
Roasted chicken pieces cooked with a creamy cashew	
Kadhai – (Chicken/ Lamb/ Goat/ Beef)	
Roasted meat cooked with coriander seeds, capsicum, onion, ginger and garlic, finished with fresh coriander	
Korma – (Chicken/ Lamb/ Goat/ Beef)	
Boneless meat cooked in cashew and almond sauce finished with fresh cream	
Rogan Josh	
Boneless lamb cooked the Kashmiri way	
Murg Makhni	
Butter chicken Indian style	

Methi Chicken

Boneless chicken cooked with fenugreek in a creamy sauce

Jalfrezi – (Chicken/ Lamb/ Goat/ Beef)

Boneless meat cooked with assorted vegetables finished with fresh coriander

Saagwalla – (Chicken/ Lamb/ Goat/ Beef)

Meat cooked with spinach puree finished with fresh cream

Mango Melody – (Chicken/ Lamb/ Goat/ Beef)

Choice of meat cooked in tangy mango sauce with cashew nuts

Vindaloo – (Chicken/ Lamb/ Goat/ Beef)

Choice of meat cooked in the Goanese way, usually served hot or extra hot

Malabari – (Chicken/ Lamb/ Goat/ Beef)

Choice of meat cooked with freshly ground coconut and traditional spices.

A specialty of Malabar - Southern India

Hyderabadi Curry – (Chicken/ Lamb/ Goat/ Beef)

Choice of meat cooked with secret flavours of the Royal kitchens of Ancient India

MAINS - VEGETARIAN

13

Vege Korma

Veges cooked in cashew nut cream gravy, finished with fresh cream

Aloo Gobi

Potatoes and cauliflower cooked with spices

Aloo Palak

Potatoes cooked in a spinach puree with mild blend of spice and a dash of cream

Aloo Mattar

Peas and potato cooked in mild spiced gravy

Aloo Beans

Beans and potatoes cooked with cumin seeds and served with fresh coriander

Aloo Capsicum

Capsicum and potatoes cooked the traditional way with onion and tomato gravy

Bombay Jeera Aloo

Potatoes cooked with cumin seeds and served with fresh coriander

Punjabi Dhal Makhani

Black lentil and kidney beans, slow cooked the traditional way

Dal Tadka

Lightly spiced yellow lentils cooked with ginger, garlic, onion and chopped tomato

Chana Masala

Chick peas cooked in tomato onion spiced gravy

Mattar Paneer

Peas and paneer cooked in mild spiced gravy

Butter Paneer

Cottage cheese cooked in rich tomato butter cream gravy

Kadhai Paneer

Cottage cheese cooked with capsicum, onion and coriander seeds

Paneer Tikka Masala

Cottage cheese cooked with capsicum in tomato onion spiced gravy

Palak Paneer

Fresh spinach and cottage cheese cooked with traditional Indian spices

Shabnam Masala

Mushroom & green peas cooked with onions, garlic, tomatoes and finished with fresh cream

Paneer Dhansak

Cooked with lentils in a spinach puree with mild blends of spice and a dash of cream

Methi Matar Malai

Combination of fenugreek leaves, peas and cream cooked in cream and milk. Simply awesome

INDOCHINESE

14

Paneer Chilli / Potato Chilli (dry or gravy)

Homemade cottage cheese/ potatoes marinated with corn flour, garlic, soya sauce and sweet chilli sauce

Vegetable Manchurian (dry or gravy)

Vegetable Manchurian is a popular Indo-Chinese recipe consisting of fried vegetable dumplings served in a satay sauce based gravy

Chilli Chicken / Fish / Prawns (dry or gravy)

Chicken/ fish/ prawns marinated with corn flour, garlic, soya sauce and sweet chilli sauce

Chicken 65

Fried boneless chicken cooked in a special Indique sauce

Garlic Prawns

Battered prawns tossed in white wine, cooked in Indique's special Chinese sauce, served with coconut rice

Chinese Fried Rice Vegetable / Chicken

Rice cooked with fresh vegetables/ chicken, the Indian Chinese way

SOMETHING DIFFERENT ...

Tandoori Chicken Pizza

14

Pizza served with chicken cooked in charcoal fired oven garnished along with onions, capsicum and cheese with hint of Indian spices

Butter Chicken Pizza

14

Pizza served with chicken cooked in creamy butter sauce garnished along with onions, capsicum and cheese with a hint of Indian spices

Paneer Tikka pizza

14

Pizza served with paneer cooked in charcoal fired oven garnished along with onions, capsicum and cheese with a hint of Indian herbs and spices

Chicken Pepper (house speciality)

16

Chicken fried with our special batter with hint of black pepper served with salad, fries, tomato chutney and garlic and aioli sauce

Fish and Chips (house speciality)

16

New Zealand fresh fish prepared in our own batter deep fried and served with fries, salad, tomato chutney and garlic aioli sauce

RICE AND BIRYANI

Basmati Rice

3

Cumin Rice

5

Peas Pulao

6

Coconut Rice

6

Vegetarian Biryani

14

Chicken/Lamb/Goat Biryani

15

Prawn Biryani

16

TANDOORI BREADS

Butter / Plain Naan	3
Butter / Plain Rori	3
Garlic Naan	3.5
Cheese Naan	4
Lacha Parantha	4
Garlic & Cheese Naan	4.5
Onion Cheese Kulcha	5
Amritsari Kulcha	5
Paneer Kulcha	5
Peshwari Naan	5
Lamb Mince Naan	5
Chocolare Naan	5
Chicken & Cheese Naan	5
Indique Naan Basket	10
Assortment of 3 Naans (butter, garlic and cheese naan)	

SIDES AND SALADS

Tandoori Chicken salad	10
Garden salad	6
Onion Lacha salad	4
Kachumbar salad	5
Poppadum Platter	8
Poppadums	2
Cucumber raita	2.5
Mixed Pickle	2.5
Mango Chutney	2.5
Shoestrings	6

DESSERTS

7.5

- Gulab Jamun
- Mango Pistachio Ice Cream
- Chocolare Fudge Cake with Cream

18 BIRKENHEAD AVE, BIRKENHEAD AUCKLAND

OPENING HOURS

DINNER: MON - SUN 4.00 PM TILL 9:30PM

(09) 480 7211

for special function/ parties/ catering

E-mail : info@indique.co.nz

www.indique.co.nz

Note: Please notify service staff of any allergies