APPETISERS

POPPADOMS WITH DIPS (Per person)	£2.10
PANI PURI (V, D)	£6.95
Bite-sized crispy puffed balls filled with finely chopped boiled potatoes an topped with sweet, sour and spicy chutneys, onion, sev and honey yoghu street food delight. Ask your waiter/waitress for the twist for something sp	rt. An Indian
VEGETABLE SAMOSAS (V, D, G)	£4.95
Packed with potatoes and peas, this deep-fried pastry parcel is served v chickpeas cooked in a rich and spicy tomato sauce.	vith
ALOO PAKORA (GF, VE)	£5.95
Fluffy potato slices marinated in light spices, coated in a spicy gram flou and deep fried. Delicious dipped into our mint and mango chutney.	r batter
MASALA CORN ON THE COB (V, D)	£4.95
A sweet and juicy cob glistening with garlic butter and brushed with our Indian garlic sauce. Enjoy a spicy kick with every bite.	
TANDOORI CHICKEN WINGS (GF, D)	£6.95
Succulent chicken wings cooked in our charcoal tandoori oven in a blen	d of
spices, herbs and chillies.	CC OF
TANDOORI CHICKEN (GF, D)	£6.95
Marinated in yoghurt and spices and cooked in our charcoal oven, succi chicken pieces are perfectly paired with fresh side salad and homemade	
CHICKEN TIKKA PURI (D, G)	£6.95
Pieces of chicken tikka in a rich tomato masala, wrapped in a fresh puri Served with fresh side Salad and Homemade dressing	
SHEEK KEBAB (D, E)	£5.95
Minced lamb marinated with green chilli, coriander and cumin, grilled to	
juicy perfection. Served with fresh side salad and homemade dressing. LAMB CHOPS (GF)	£7.95
Tangy and juicy grilled lamb cutlets bejewelled with pomegranate seeds	
served with fresh side salad and homemade dressing.	,
TANDOORI HADDOCK WITH CHANNA (GF, F, D)	£8.50
Scottish haddock marinated in a turmeric masala paste, cooked in our cl	harcoal
tandoori oven and served over chickpeas in a rich and spicy tomato sau	
KING PRAWNS (GF, C)	£8.50
King prawns cooked in our charcoal tandoori oven with spices, herbs an	
BHEL PURI (D, N)	£6.95
Bombay's best loved street food. Puff rice with crisp gram threads, pean tantalising spiced sweet & sour dressing.	
KHICHDI (GF, VE)	£7.50

VEGETABLE (GF, VE) | PANEER* (GF, V, D)

HAGGIS* | CHICKEN (GF)

PLATTERS

Reasonably Hot.

FROM THE TANDOORI (Grilled - Sizzlers)

Succulent chicken breast marinated in mixed spices, voghurt, garlic, ginger

Tender pieces of lamb marinated in mixed spices, yoghurt, garlic, ginger

Baby chicken (on the bone) cooked in our charcoal clay oven, marinated in yoghurt, chilli, garlic and seasoned with herb & homemade spices.

Tangy and juicy grilled lamb cutlets sizzling on a bed of onion, cooked just

Salmon piece marinated with light herbs and spices, cooked in our tandoori

Mixed platter of chicken tikka, sheek kebab, lamb chops & tandoori chicken.

King prawns marinated and cooked in the shell with red and green peppers

Delish succulent meats and cheese cooked in our charcoal tandoori oven

with chunky onions, tomatoes and green peppers, served swinging with a spicy dressing for you to drizzle. Accompanied with salad & mint sauce.

PANEER SHASHLICK (D, MU) (Indian Cheese)

Slow cooked venison with ground spices, garlic and chillies.

MIX SHASHLICK (D, MU) (Chicken and lamb)

SIZZLING TANDOORI KING PRAWNS (GF. C. D)

sizzling sweet onions. (Our suggestion is pair this with lemon rice.)

charcoal oven on a sizzling bed of onions. (Our suggestion is pair with a lemon rice).

Pan fried fresh water fish from Myanmar, is all light Indian condiments and spices that make your fish really delicious, subtle flavours and juicy taste on a bed of

These dishes are served with a medium curry sauce.

TANDOORI BABY CHICKEN (D. MU)

Choice of any other sauce + £2.00

CHICKEN TIKKA (D. MU)

LAMB TIKKA (D. MU)

LAMB CHOPS (D. MU)

MIXED GRILL (D, MU)

CHICKEN SHASHLICK (D. MU)

LAMB SHASHLICK (D. MU)

TANDOORI SALMON (D. F)

the way you like them.

BOAL FISH (F)

in a rich butter sauce.

and grilled in our charcoal tandoori oven.

and grilled in our charcoal tandoori oven.

antalising spiced sweet & sour dressing.		
(HICHDI (GF, VE)	£7.50	
lade with rice and moong dal, this light and nutritious dish is sure to	comfort the	MIXED PLATTER (FOR 2) (D, MU, F)
nind and nourish the soul. Served with a warm fluffy naan.		Mixed platter of chicken tikka, lamb chop, lamb tikka, sheek kebab and fi
CHICKEN TIKKA STIR FRY (D)	£7.50	Served with a fresh salad and Indriya's special dressing.
ieces of chicken barbecued in the tandoori then stir fried with onions	~7.00	SEAFOOD PLATTER (FOR 2) (D, MO, F)
erved with salad & mint sauce.	а реррегз,	Mixed platter of king prawn tikka, salmon tikka, scallop & fish tikka.
GRILLED SCALLOPS (MO)	£7.50	Served with a fresh salad and Indriya's special dressing.
an seared king scallops marinated with fennel, star anise & turmeric. erved with onion & tomato relish.		VENISON
PAKORA		INDRIYA STYLED VENISON (D, N)
cotland's traditional spicy recipe makes the perfect pakora filling, all	served with	Succulent pieces of venison cooked delicately with mild spices.
esh side salad and homemade dressing.		GARLIC CHILLI VENISON (D)
		07 II(I) 01 IIII 1 1 II(I)

£5.50

£6.95

INDRIYA CHEF SPECIAL DISHES

SPECIAL MIX KORAI (D) Chicken, lamb and king prawn in Indryria special mixed spices, green and onions, served in hot dish.	£15.95 n peppers	CHICKEN LAMB CHICKEN TIKKA
ARCHARI MEAT BHUNA (D, MU) Slow cooked lamb with pickle in a spicy tangy sauce.	£13.95	LAMB TIKKA (D) KING PRAWN (C)
LAMB SHANK (D, G) A generous lamb shank with the meat falling of the bone, slow cooke the Nawaby, Hyderbadi style. Finished with saffron.	£17.90 ed in	TANDOORI KING VEGETABLE (V)
CHICKEN TIKKA JULLIET (SHOW STOPPER) (D) Tikka marinated chicken cooked in our charcoal tandoori oven with a garlic and peppers drizzled in brandy and flambeed.	,	KORMA (D, N) Very mild, with coconut & CURRY (D) The classic medium saucy
CHICKEN HIMALAYA (D) Indriya special recipe, marinated with fresh herbs, ginger, garlic, coria	£13.95 ander and	MADRAS (D) Fairly hot dish with lots of

MURGI MASALA (E. D) £14.95 Tandoori chicken cooked with lamb keema garnished with hard boiled egg.

LAMB TAWA (D) £14.95

Lamb tikka marinated and cooked in our mixed spices and Indriva tawa sauce with mushrooms and garlic. Serviced on a sizzling dish.

fresh pieces of orange, garnished with sliced orange on top.

CHICKEN TIKKA MASALA (D, N)	£14.95
Cooked in masala sauce enriched with coconut, almonds and cream	

£12.95 **KEEMA PEAS (D)**

Minced lamb with peas

£12.95

£13.95

£16.95

£15.95

£14.95

£16.95

£18.95

£14.95

£15.95

£12.95

£16.95

£18.95

£20.95

£19.90

£19.90

fish tikka

CHICKEN PASSANDA (D. N) £10.95

Chicken cooked in a mild almond sauce enriched with cream and yoghurt.

BIRYANI DISHES

Basmati rice fused with medium spices cooked with either chicken, lamb, prawns, served with a vegetable curry.

LAMB BIRYANI (D)	£14.95
Rice fused with medium spices, slow cooked with tender on or off the bo	ne lamb.
CHICKEN BIRYANI (D)	£13.95
Rice fused with medium spices cooked with fresh chicken breast pieces	
VEGETABLE BIRYANI (D, V)	£10.95
Assorted fresh vegetable simmered rice infused with medium spices	
INDRIYA SUPREME BIRYANI (D, C)	£15.95
Mixture of chicken tikka, lamb tikka & tandoori king prawns.	
CHICKEN DANSAK BIRYANI	£14.95
Rice fused with dansak spices and lentils cooked with chicken tikka	
CHICKEN SHAHI BIRYANI (D)	£14.95

Rice fused with medium spices, cooked with chicken tikka and keema lamb

OLD SCHOOL FAVOURITES

£11.95
£12.95
£12.95
£13.95
£15.95
£16.95
£9.95

& cream

icy curry

of sauce

VINDALOO (D)

Hot saucy dish with potato

BHUNA (D)

Medium hot, dry dish

DOPIAZZA (D)

Medium hot, dry dish with onions

ROGAN JOSH (D)

Medium hot, dry dish with tomatoes

DANSAK (D)

Sweet and sour dish cooked with lentils

BALTI (D)

Prepared from an extensive range of exotic aromatic balti spices

VEGETABLE DISHES

	SIDE	MAIN
VEGETABLE NIRAMISH	£3.95	£6.95
Dry mixed vegetables		
SAAG BHAJEE (Spinach)	£3.95	£6.95
SAAG ALOO	£3.95	£6.95
Spinach & Potato		
SAAG PANEER (D)	£3.95	£6.95
Spinach & Indian cheese		
BOMBAY ALOO	£3.95	£6.95
NAGA ALOO	£3.95	£6.95
Potato with Naga chilli		
CHANA MASALA (Chick peas)	£3.95	£6.95
BRINJAL BHAJEE (Aubergine)	£3.95	£6.95
MUSHROOM BHAJEE	£3.95	£6.95
TARKA DALL	£3.95	£6.95
Lentils topped with fried garlic & onions		

RICE

STEAMED BASMATI RICE	£3.00
PILAU RICE (D)	£3.90
MUSHROOM RICE (D)	£4.90
KEEMA RICE (D)	£5.50
LEMON RICE	£4.90
EGG FRIED RICE (E)	£4.90
SPICY RICE	£4.90

BAKERY

PLAIN NAAN (D, G, E) GARLIC NAAN (D, G, E)	£2.90 £3.50
CHEESE NAAN (D, G, E)	£3.90
TANDOORI ROTI (G)	£2.50
PARATHA (D, G)	£2.90
PESHWARI NAAN (D, G, N, E)	£3.90
Coconut and dry fruits.	
KEEMA NAAN (Minced lamb) (D, G)	£4.50
FAMILY NAAN (Large plain naan) (D, G)	£4.95
CHAPATI (G)	£2.50

SALAD

FRESH GARDEN SALAD	£2.50
Combination of fresh cucumber, tomato, lettuce leaves and lemon. KACHUMBER SALAD	£2.50
Chopped onion, tomato, cucumber, spring onions, herbs and finished off with fresh coriander.	
EXTRA DIPS (Chutney, pickle etc)	£0.75
TRADITIONAL RAITA / CUCUMBER RAITA (D)	£1.80

CHILDRENS MENU

FISH FINGERS WITH CHIPS (F, G, E)	£5.90
CHICKEN NUGGETS & CHIPS	£5.90
PIZZA AND CHIPS (D)	£5.90
CHIPS	£2.90



LUNCH TIFFIN MENU

COME AND ENJOY LUNCH EVERYDAY FROM 12pm - 4pm

OPTION A - £14.95

STARTER • MAIN • RICE OR NAAN

OPTION B - £16.95

STARTER • MAIN • SIDE • RICE OR NAAN

MAIN COURSES ARE HALF PORTION FROM THE CLASSIC SECTION.
PAPADOMS AND DRINKS NOT INCLUDED. £3 EXTRA FOR KING PRAWN



ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:

Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans. Fish dishes may contain bones.

D = DAIRY • E = EGG • G = GLUTEN • F = FISH • N = NUTS

GF = GLUTEN FREE • MO = MOLLUSCS • MU = MUSTARD

C = CRUSTACEANS • V = VEGETARIAN • VE = VEGAN

Please speak to a member of staff when ordering if you have an allergy.

EVENTS NIGHTS

LIVE PERFORMANCES, SCAN FOR MORE INFO

FUNCTIONS

HAVING A CELEBRATION? OUR FUNCTION ROOM IS AVAILABLE FOR HIRE FOR UP TO 80 PEOPLE



OR VISIT OUR WEBSITE

INDRIYABARANDRESTAURANT.COM



CATERING

OUTSIDE CATERING FOR UP TO 500 PEOPLE SCAN THE QR CODE FOR MORE INFO



OR VISIT OUR WEBSITE

INDRIYABARANDRESTAURANT.COM



OPENING HOURS OPEN 7 DAYS A WEEK

Lunch: 12 noon to 4:00pm Dinner: 4:00pm to 11:00pm Friday & Saturday open till Midnight

01292 892 162INDRIYABARANDRESTAURANT.COM

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