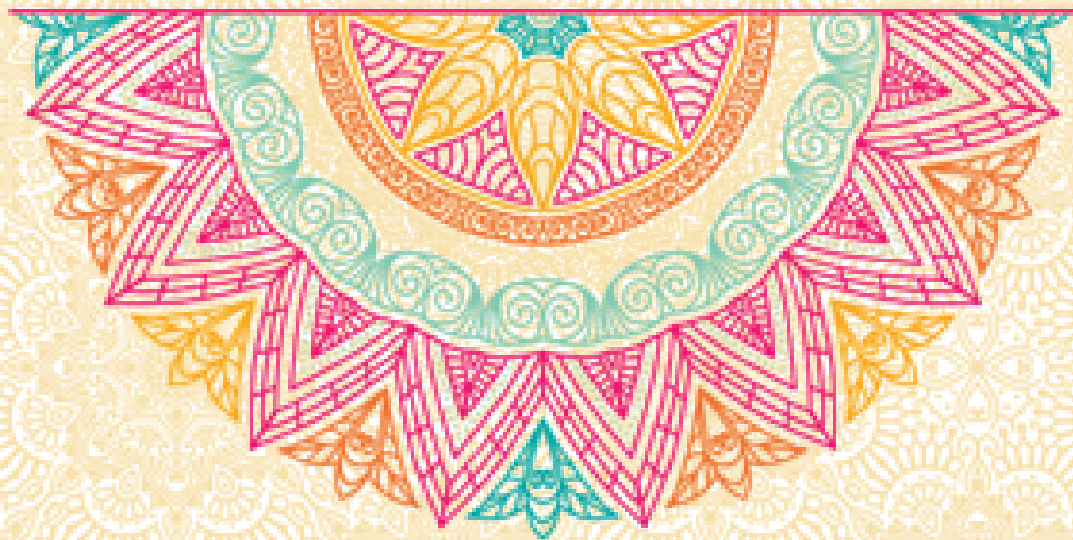




indu



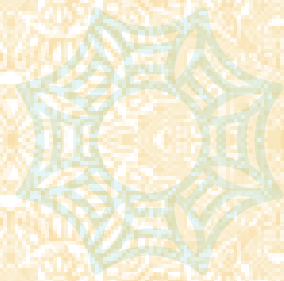
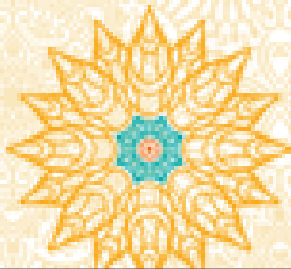
The voyage of Indian cuisine

The story of Indu

The kitchens of India hide a lot of stories and secrets inside; there is so much to tell with every recipe, and all those who share the love for Indian food know that it is not just about delicious meals; it is the magical voyages these meals traveled throughout the years.

With every voyage, the legacy of authentic recipes is brought today to your table; they passed down from one generation to another capturing that time where every dish was treated as a big celebration.

The 100% natural ingredients, the old cooking techniques and the fresh varieties create the secret formula that makes Indu the home of legendary Indian delights. Our wide range of gastronomic selections recreate the Indian cuisine exactly the same authentic ways of old ages. From exotic dishes, authentic sauces to curry pastes, Indu's menu items today surely found its way to the hearts and stomachs assuring a complete dining experience.



Lassi

SWEET OR SALTY

Fresh yogurt, sugar or salt

3.00

MANGO LASSI

Fresh yogurt, fresh mango & sugar

3.50



MINT SWEET LASSI

Fresh yoghurt blended with sugar, fresh mint & water

3.50

Appetizers



JHINGHA CHAAP "3PCS

Jumbo shrimps marinated with spices, coated with bread crumbs and deep fried served with side salad

13.50

CHICKEN POKODA

Supreme of chicken battered in chick pea flour and deep fried served with green chutney

7.50

VEGETABLE SAMOSA (3pcs)

3 pieces of triangle shaped patties stuffed with potato, green peas, and mixed spices served with green chutney

5.00



* Signature Dish

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Salads

KACHOB ANARDANA

Lettuce, pomegranate, sweet peppers, cucumbers, tomatoes and fresh coriander in lemon dressing

6.50

GREEN SALAD

Mixed green leaves tossed in lemon oil dressing

6.00

Soups

MULLIGATAWNY

Indian traditional red lentil soup flavored with lemon & spices

5.00



TAMATAR DHANIYA

Tomato soup flavored with coriander & spices

5.00

Biryanis

CHICKEN BIRYANI

Boneless chicken nurtured in gravy served with biryani rice

10.50

LAMB BIRYANI

Boneless lamb, slowly cooked in a gravy served with biryani rice

12.00



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SHRIMPS BIRYANI

Shrimps stewed in gravy served with biryani rice

16.00

VEGETABLES BIRYANI

Mixed vegetables in a gravy served with biryani rice

7.50

STEAMED RICE

2.00

BIRYANI RICE

2.00

Chicken



BUTTER CHICKEN MASALA

Marinated boneless chicken cooked in tomato and cream gravy

11.00

MADRAS CHICKEN CURRY

Boneless chicken prepared in rich curry gravy

11.00

CHICKEN KORMA

Barbecued boneless chicken simmered in rich cashew nut gravy

12.00

Lamb



LAMB CURRY MADRAS STYLE

Diced lamb leg cooked in rich madras curry gravy

12.50

LAMB VINDALOO

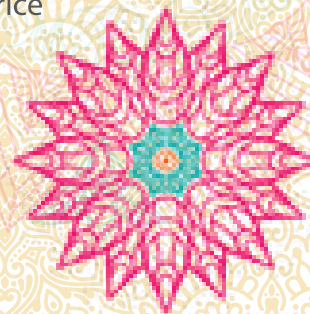
Classic Goa's spicy boneless lamb and potatoes, finished in a tomato, onion, spices and vinegar gravy

12.00

LAMB MASALA

Lamb marinated with ginger & garlic paste, yoghurt, mustard oil & mixed spices

12.50



Seafood



SHRIMP MUSTARD

Shrimps prepared in a creamed mustard sauce and spices

19.00

SHRIMP CURRY

Shrimps cooked in an onion tomato curry sauce and Indian spices

19.00



SHRIMP MASALA

Shrimps marinated in garlic, onion and tomato masala sauce

19.00

HAMMOUR MASALA

Cooked in onion tomato masala sauce and Indian spices

15.50

Vegetarian

PALAK PANEER

Indian cottage cheese and spinach cooked with onion, tomato and cream

9.50

MATAR PANEER

Cottage cheese and green peas cooked with onion, tomato and cream

9.50



PANEER MAKHANI

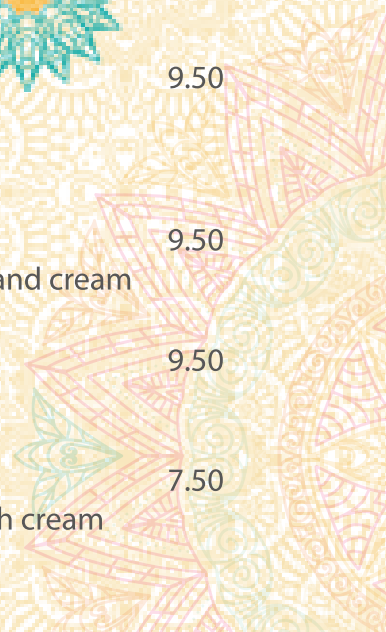
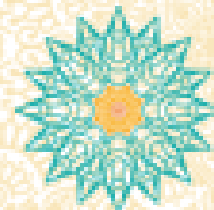
Indian cottage cheese, butter makhani cream

9.50

VEGETABLE NAVRATAN KORMA

Seasonal vegetables simmered in rich cashew nut sauce with cream

7.50





BHINDI DO-PYAZA

Okra gently simmered with onions and tomatoes

7.50

ALOO JEERA

Diced potato & cauliflower cooked in a curry sauce slightly flavored with cumin

7.50

ALOO GOBI ADRAKI

Potato and cauliflower in a gingered curry sauce

7.50

HARE BAINGAN KA BHARTA

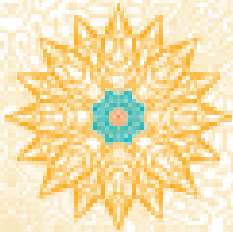
Mashed eggplant cooked with green chili, chopped onions, garlic, tomato and fresh coriander

7.50

The Dal

DAL TARKA

Red lentils, onion, tomato, garlic & spices

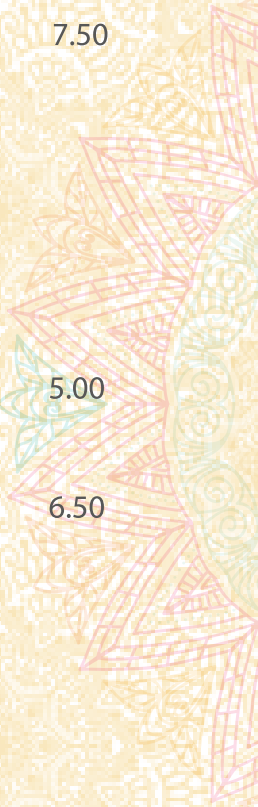


5.00



DAL MAKHANI

Black lentils, ginger, garlic, tomato, cream & ghee



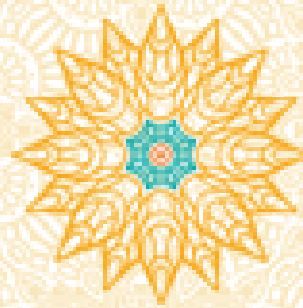
6.50



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Tandoori Oven



CHICKEN TIKKA

Marinated boneless chicken

11.00

TANDOORI CHICKEN LEG

Marinated in ginger garlic paste, yogurt, mustard oil & spices

11.50

MURGH LASOONI KEBAB

Boneless chicken marinated with yoghurt and fried garlic paste

11.50



NAWABI SEEKH KEBAB

Minced lamb seasoned with ginger, garlic & spices

12.00



MARINATED TIGER PRAWNS

Jumbo shrimps marinated in ginger, garlic paste, yogurt, lemon & mustard

22.00

Tandoori “Naan” Bread

TANDOORI ROTI

Plain butter, mint or garlic

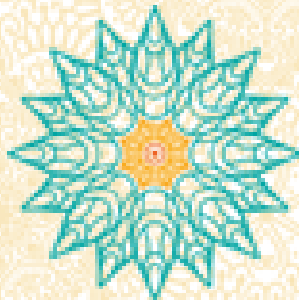
1.00

CHEESE NAAN

1.50

TANDOORI PARATHA

1.50



Desserts



KESAR PISTACHIO KULFI

5.00

Traditional warm carrot & milk pudding, topped with nuts

MANGO KULFI

5.00

Indian style mango ice cream

GULAB JAMUN

5.50

Milk dumplings stuffed with nuts & soaked in warm simple syrup



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Indu Signatures

MUMBAI MASALA MULE 12.00

Vodka, fresh lime, ginger beer and aromatic Indian spices with a refreshing mint finish

MAHARAJA MANGO SOUR 12.00

A smooth blend of dark rum, tropical mango, fresh lime and delicate cardamom

BOLLYWOOD SPICE MARTINI 12.00

An elegant combination of gin, lychee, rose and cardamom with a sophisticated floral finish.

Indu Mocktails

MANGO LASSI FIZZ 6.00

A refreshing sparkling twist on the classic Indian mango lassi, finished with saffron and pistachio.

DELHI ROSE COOLER 6.00

A fragrant blend of rose lychee and fresh lemon topped with sparkling soda.

BOLLYWOOD MASALA LEMONADE 6.00

Fresh lemon, ginger, mint and traditional Indian spices for a sweet, tangy and refreshing experience.

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Classic Cocktails

MARGARITAS 9.00

A smooth and flavourful Margarita twist, available shaken or frozen
Tequila, triple sec, lemon juice, and your choice of strawberry
or lemon flavor

THE ISLAND 12.00

A bold take on the long island
Vodka, gin, tequila, white rum, trple sec, lemon juice, soft syrup

ELECTRIC PEEL 10.00

For the negroni Lover
Tequila, aperol, martini dry, grapefruit bitters

GOLDEN ANCHOR 12.00

Set sail with every pour.
Spiced rum, white rum, pineapple juice, lemon juice, cinnamon syrup,
angostura bitters

THUNDER FROG 12.00

A high voltage punch in every sip.
Vodka, gin, white rum, blue curacao, fresh lemon juice, energy drink

PASSIÓN ROJA 12.00

Where passion meets fiesta.
Passion fruit puree, martini rosso, sparkling wine

BLOODY MARY 9.00

An old classic made with vodka and tomato juice

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allergy-free dinning experience. All prices are in Jordanian Dinars and subject to 7% Service Charge and 8% Sales Tax.

BLUE LAGOON	12.00
A mix made with vodka, blue curacao and lemon juice	
DAIQUIRI	10.00
Lemony white rum-based drink for the perfect afternoon	
MOJITO	10.00
Mint white rum, white sugar and fresh leaves	
TEQUILA SUNRISE	9.00
Tequila, orange juice and grenadine	
WHISKY SOUR	10.00
Whisky, egg white and sweet and sour mix	
B52	10.00
Layered shot composed of kahlua, Irish cream and cointreau	

Non Alcoholic

VIRGIN MOJITO	8.00
Lime, mint, sugar, soda	
PASSION FRUIT COOLER	8.00
Passion fruit, lime, vanilla, soda	
BERRY LEMONADE	8.00
Mixed berries, lemon, soda	
LEMON MINT	6.00
Fresh lemon juice and garden mint	



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Smoothies & Milk Shakes

Create your special mix from the below

6.00

Banana
Strawberry
Vanilla
Mango
Choco



Soft Beverages

STILL AND SPARKLING WATER

San Pellegrino Sparkling 750 ML

6.00

San Pellegrino Sparkling 250 ML

4.00

Perrier 750 ML

6.00

Perrier 250 ML

4.00

Mineral 1500 ML

3.50

Mineral 500 ML

2.00

AERATED BEVERAGES

4.00

Pepsi, seven up, mirinda, tonic,soda, ginger ale, bitter lemon

CHILLED JUICE

3.50

Orange, apple, pineapple, tomato, cranberry

FRESH JUICES

4.00

Orange, strawberry, grapefruit, lemon mint, carrot

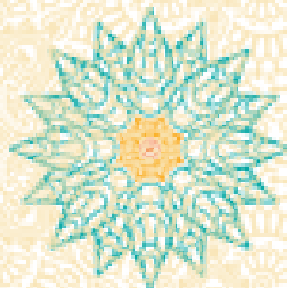
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Hot Beverages

FRESHLY BREWED TEA	4.00
English breakfast, earl grey, green tea, mint tea, chamomile, moroccan and jasmine	

Coffee

Single Espresso	4.50
Double Espresso	5.00
Cappuccino	5.00
Café Latte	5.00
Black Coffee	4.50
Lebanese Coffee	4.50
Decaffeinated	4.50
Hot Chocolate	4.50
Iced Tea	4.00
Iced Coffee	4.00



Energy Drinks

Red Bull Energy Drink 5	5.00
Red Bull Sugar Free 5	5.00

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Aperitifs



Campari	7.50
Pernod	7.50
Amaretto	7.50
Jagermeister	7.50
Bailey's	7.50
Martini rosso	7.50
Martini dry	7.50
Martini bianco	7.50
Sambuca	7.50
Cointreau	7.50
Khalua	7.50

Blended Scotch Whiskeys



JW Double Black	16	220
JW Black Label	9	140
JW Red Label	7	90
J&B Rare	7	100
J&B Reserve 15 YRS	15	200
Chivas Regal 12 YRS	9	150
Chivas Regal 18 YRS	23	380

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Single Malt Scotch Whiskeys



Glenfiddich 12 YRS	13	150
Glenfiddich 18 YRS	22	220
Glenfiddich 21 YRS	35	480
Macallan 12 YRS	20	280

Bourbon Whiskeys

Jim Beam	8	90
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Tennessee Whiskeys

Jack Daniel's	8	80
Canadian Club	8	80

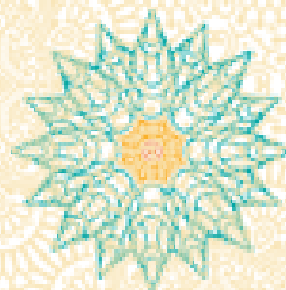
Irish Whiskeys

Jameson	9	90
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Vodka

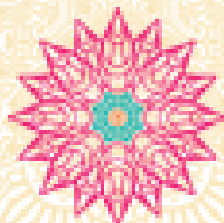
Belvedere
Grey goose
Beluga Transatlantic
Stolichnaya Cristall
Stolichnaya Elite
Russian Standard Original
Russian Standard Platinum
Russian Standard Imperial
Smirnoff red
Absolute



14	180
15	175
10	200
8	90
15	250
8	90
8.5	95
12	160
7	70
8	90

Gin

Gordon's
Tanqueray
Bombay Sapphire
Hendrick's



8	90
8	105
9	110
9	170

Rum

Bacardi Light
Bacardi Dark
Havana Club
Captain Morgan

9	80
10	130
8	98
9	95

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Tequila

Tequila Clase Azul Reposado
 Jose Cuervo Silver
 Jose Cuervo Gold
 Don Julio Blanco
 Don Julio Reposado
 Patron Silver
 Patron Gold



30	480
8	95
8.5	115
12	220
12	220
15	230
17	280

Cognac

HENNESSEY VS
 REMY VSOP
 COURVOSIER VS
 REMMY MARTIN XO



15
25
14.5
42

Digestif

CRÈME DE MENTHE
 FERNET-BRANCA
 GRAPPA LIMONCINO

8
12
8

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Beer

Carakale
Amstel
Heineken
Almaza
Corona
Budweiser



4
4
7



7.5
7.5
10



7
5.5
8
7
8
8

Red Wine

JR CLASSIC, CABERNET SAUVIGNON
JR RESERVE, PINOT NOIR
Santa Helena, Cabernet Sauvignon
Lamberti, Cabernet Sauvignon, Vernona
El embaradoro Red, Chili



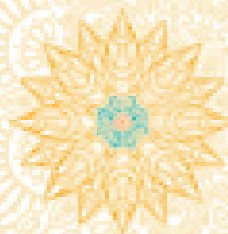
7
7.5
8
8
8



30
40
50
50
50

White Wine

JR CLASSIC, CHARDONNAY BLANC
JR RESERVE, PINOT GRIGIO
Château Du Pin Blanc, Bordeaux
M. Cha poutier, Cote's du Rhone
El embaradoro White, Chili



7
7.5
8.5
8

30
40
48
58
40

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Rose Wine

JR Classic rose, Jordan



7

35



Champagne

Moët & Chandon Brut Imperial, Epernay

180

Moët & Chandon Rosé Imperial, Epernay

250

Laurent Perrier Brut La Cuvée, Tours sur Marne

180

Laurent Perrier Cuvée Rosé, Tours sur Marne

250

Dom Pérignon Vintage Champagne, Epernay

600

Sparkling

Bottega Prosecco Brut, Italy

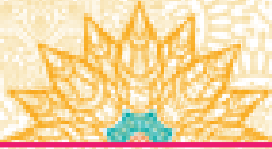
8

60

Bottega Prosecco Rosé, Italy

60

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Thank you for dining with us

