



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

If you are allergic to any of the menu items, let us know, we will adjust our menu in order for you to enjoy an allergy-free dining experience. All prices are in Jordanian Dinars and subject to 5% Service Charge and 8% Sales Tax



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

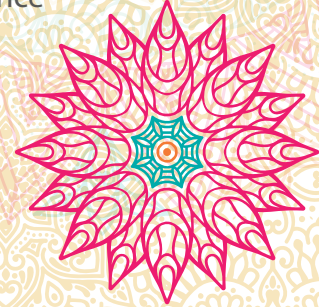
12.00




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SHRIMPS BIRYANI	16.00
Shrimps stewed in gravy served with biryani rice	
VEGETABLES BIRYANI	7.50
Mixed vegetables in a gravy served with biryani rice	
STEAMED RICE	2.00
BIRYANI RICE	2.00



Chicken

 BUTTER CHICKEN MASALA	11.00
Marinated boneless chicken cooked in tomato and cream gravy	
MADRAS CHICKEN CURRY	11.00
Boneless chicken prepared in rich curry gravy	
CHICKEN KORMA	12.00
Barbecued boneless chicken simmered in rich cashew nut gravy	

Lamb

 LAMB CURRY MADRAS STYLE	12.50
Diced lamb leg cooked in rich madras curry gravy	
LAMB VINDALOO	12.00
Classic Goa's spicy boneless lamb and potatoes, finished in a tomato, onion, spices and vinegar gravy	
LAMB MASALA	12.50
Lamb marinated with ginger & garlic paste, yoghurt, mustard oil & mixed spices	



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

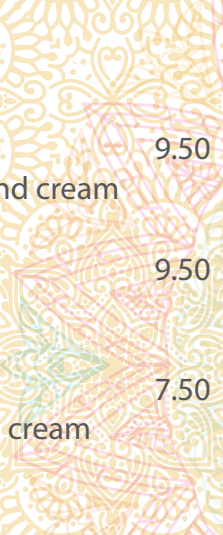
Indian cottage cheese, butter makhani cream

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 11.00
Marinated boneless chicken

TANDOORI CHICKEN LEG 11.50
Marinated in ginger garlic paste, yogurt, mustard oil & spices

MURGH LASOONI KEBAB 11.50
Boneless chicken marinated with yoghurt and fried garlic paste

 NAWABI SEEKH KEBAB 12.00
Minced lamb seasoned with ginger, garlic & spices

 MARINATED TIGER PRAWNS 22.00
Jumbo shrimps marinated in ginger, garlic paste, yogurt, lemon & mustard

Tandoori "Naan" Bread

TANDOORI ROTI 1.00
Plain butter, mint or garlic

CHEESE NAAN 1.50

TANDOORI PARATHA 1.50



Desserts



KESAR PISTACHIO KULFI

Traditional warm carrot & milk pudding, topped with nuts

5.00

MANGO KULFI

Indian style mango ice cream

5.00

GULAB JAMUN

Milk dumplings stuffed with nuts & soaked in warm simple syrup

5.50



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