



I N D U S

AT PARK REGIS BIRMINGHAM

## INSPIRED BY A LOVE OF INDIA

**A little-known fact is that the name 'India' originated from the name of the Indus River that ran through the Asian sub-continent.**

Our chefs have taken inspiration from their native homeland and been inspired to elevate their favourite dishes. Lovingly put together with freshly ground spices, great produce and authentic cooking techniques, we have evolved and adapted the best of Indian cuisine and made it truly special.

We offer a menu flowing with traditional dishes that explores pan-Asian flavours of this majestic sub-continent, which will take you on a culinary journey across northern India, exploring the richness of tastes, contrasts and textures of the region that has been synonymous with centuries of tradition.

The team, led by Head Chef Manish Patel brings his experience of working in five star hotels across India to create a menu offering a mouth-watering choice of vegetarian and non-vegetarian dishes on its extensive menu.

Supported by his skilled tandoor chef, Manish uses his special arsenal of family spices and years of traditions handed down from generations to create a special bespoke menu designed to arouse the more sophisticated palate.

Chef's Signature Dishes will include Indus Haddi Wala Ghost, mutton on the bone slowly cooked in a rich, onion and aromatic spice and a delicately flavoured Goan Machhi, spicy goan fish curry simmered in coconut milk and toddy vinegar.

**We welcome you to share our passion for Indus and enjoy an unparalleled dining journey.**



### SHURUWATH (APPETISER)

#### ASSORTED POPPADUM BASKET £5 280 kCal

Served with mint & coriander chutney, red onion salsa and homemade mango chutney



### SIDHA TANDOOR SE (COOKED IN CLAY OVEN)

#### TANDOORI CHICKEN TIKKA £11 361 kCal

Iconic chicken tikka marinated in chef's secret spices served with mint & coriander chutney

#### JUNGLEE CHAPPE £14 223 kCal

Lamb chops marinated in chef's secret tandoori spices and yoghurt served with mint & coriander chutney

#### GHOST GILAFI SEEKH KEBAB £10 206 kCal

Lamb mince, onions, peppers, coriander mixed with a house blend of garam masala served with onion salad and mint & coriander chutney

#### JINGHA DUM-NISHA £14 206 kCal

King prawns marinated in chef's secret tandoori spices and yoghurt served with chilli & lemon sauce



### VEGETARIAN STARTERS

#### NAWABI PANEER TIKKA £9 455 kCal

Cottage cheese and peppers marinated in a rich saffron and aromatic spice

#### HARA BHARA KEBAB £8 VG 240 kCal

Patties made up with a medley of green vegetables flavoured with house blend spices served with tangy tomato sauce

#### POTATO AND GREEN PEAS SAMOSA £8 VG 267 kCal

Indian iconic savoury starter dish served with tamarind and mint sauce

#### CHILLI PANEER £10 470 kCal

Indian Cottage cheese, stir-fried with spring onion, mixed peppers, chilli and garlic tossed together in a dark soy & chilli sauce



### FROM THE STREETS OF NORTHERN INDIA (STREET FOOD)

#### PAPRI CHAAT £9 483 kCal

Crispy wheat tortillas, coriander marinated potato and chickpea salad topped with sweet yoghurt, chilli & tamarind chutney

#### VEGETABLE TIKKI CHAAT £10 445 kCal

Deep fried mixed vegetable and potato cake topped up with chana masala, sweet yoghurt, tamarind and mint sauce

#### SAMOSA CHAAT £10 460 kCal

Deep fried crispy dough stuffed with spices, savoury vegetables and topped with spiced chickpeas, sweet yoghurt, tamarind and mint sauce

#### FISH PAKORA £12 360 kCal

Crispy, fried fish pakoras seasoned with mint and aromatic carom seeds, served with mint sauce



### MIL JHUL KE KHAO (SHARING PLATTER FOR TWO)

#### NON-VEGETARIAN INDUS PLATTER £40 548 kCal

Tandoori chicken tikka, tandoori lamb chop, lamb seekh kebab and king prawns served with onion salad, mint & coriander chutney and a tamarind dip

#### VEGETARIAN INDUS PLATTER £30 647 kCal

Tandoori paneer tikka, vegetable tikki, papri chaat, vegetable samosa served with onion salad, mint & coriander chutney and a tamarind dip



## MAIN COURSE

### MASAHARI BHOJAN (NON VEGETARIAN)

#### DELHI BUTTER CHICKEN £16 651 kCal

Tandoori chicken tikka cooked in a creamy tomato gravy

#### CHICKEN KADAI £16 406 kCal

Roasted chicken thigh cooked with mixed peppers and red onion in a rich Kadai sauce

#### INDUS HADDI WALA GHOST £17 493 kCal

Mutton on the bone slowly cooked with onion and aromatic spices

#### GOAN MACHHI £17 276 kCal

Goan style marinated haddock fish simmered in coconut milk and toddy vinegar

#### KING PRAWN CURRY £17 242 kCal

A classic dish of king prawns cooked in a rich masala sauce

#### PUNJABI KEEMA MATAR £18 520 kCal

Lamb mince and green peas cooked with homemade spice and chopped masala sauce



### SHAKAHARI BHOJAN (VEGETARIAN)

#### PANEER JALFREZI MASALA £15 721 kCal

Smoky paneer and vegetables cooked in a rich tomato gravy

#### KAKE DA CHANA MASALA £13 VG 438 kCal

Slowly cooked chickpea masala inspired from the streets of Amritsar

#### MAKHANI DAAL £13 570 kCal

Black lentils and kidney beans slow cooked overnight with tomatoes, cream and butter

#### VEGETABLE KADAI £14 VG 201 kCal

Roasted peppers, mushrooms, onion and carrot cooked in Kadai sauce

#### TADKA DAAL £11 430 kCal

Yellow daal, cooked with ginger & garlic and tempered with homemade spices



### CHAWAL KA MILAN (BIRYANI)

#### HANDI WALE GHOST KA MILAN £20 669 kCal

Smoky aromatic spiced mutton cooked with basmati rice and topped with crispy onion

#### KOYLA MURGH BIRYANI £19 547 kCal

Chicken cooked with exotic spices and layered with aromatic basmati rice

#### VEGETABLE HANDI BIRYANI £16 382 kCal

Vegetables cooked in aromatic spices and yogurt layered with basmati rice



### SIDE DISHES

#### STEAMED BASMATI RICE £5 141 kCal

#### PLAIN PILAU RICE £6 160 kCal

#### MASALA FRIES £6 364 kCal

#### INDUS SALAD £6 18 kCal

#### POMEGRANATE RAITA £6 162 kCal

### ROTI KA KHAJANA

#### TANDOORI BUTTER ROTI £3 336 kCal

#### TANDOORI BUTTER NAAN £4 382 kCal

#### TANDOORI CHILLI CHEESE NAAN £5 425 kCal

#### LACHHA PARATHA £4 476 kCal



## KUCH MITHA HO JAYE (DESSERTS)

### CARROT FUDGE WITH VANILLA ICE CREAM £8 511 kCal

Slowly cooked carrot with dried fruits,  
full fat milk served with vanilla ice cream

### GULAB JAMUN £8 593 kCal

Deep fried dough balls coated with rose flavour sugar syrup  
served with vanilla ice cream

### CHOCOLATE BOMB £9 418 kCal

Filled with raspberry and white chocolate brownie

### CHOCOMOSA £8 498 kCal

Crispy samosa stuffed with rich chocolate and dried fruits  
served with vanilla ice cream

### HOME MADE PISTACHIO ICE CREAM £8 539 kCal

Pistachio ice cream served with pecan nuts  
praline brittle and caramel sauce



## SIGNATURE COCKTAILS

### INDUS ICED TEA £14.95

Grey Goose, Bombay Sapphire,  
Tequila, Bacardi,  
Cointreau, fresh femon juice  
topped with champagne

### INDUS GOLD RITA £13.95

Tequila Reposado, Cointreau,  
Grand Marnier, agave syrup and  
fresh lime juice

### SUHAGRAT £13.95

Vanilla vodka, mandarin vodka,  
fresh passionfruit puree, orange  
marmalade and orange juice

## HOT DRINKS

### INDIAN MASALA CHAI £4.50

Masala chai is an Indian  
tea beverage made by boiling black tea  
in milk and water with a mixture of  
aromatic herbs and spices

### CARDAMOM TEA £4.50

Cardamom tea is an herbal tea  
made from infusing the seeds or  
cardamom pods in hot water

### KASHMIRI CHAI £4.50

Kashmiri chai is a milk tea  
characterized by its dusty pink colour  
and garnishing of crushed nuts



Keep an eye out for all our latest news  
and offers, scan the QR code to sign up to our  
mailing list and be the first to know what's new!



We would love to hear about your  
experience with us, please scan the QR code  
above and tell us about your visit

VG - Vegan

We take food allergies very seriously, if you have any questions please ask one of our team members for assistance.  
Park Regis requires all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

Food allergies and intolerances: before you order your food and drinks please  
speak to our staff if you would like to know about our ingredients.

A discretionary service charge of 12.5% will be added to your bill.