



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 £6 280 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 £11 206 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

GOBI 65 £10 320 kCal

Crispy deep fried cauliflower florets served with chili and yoghurt 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

DAHI PURI £10 445 kCal

Puffed crispy shells stuffed with spiced potato and chickpea mix with an array of sweet, spice and tangy flavors sauces

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

RAILWAY CHICKEN CURRY £16 406 kCal

Marinated chicken with bones cooked with tomato and onion masala gravy

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)

PALAK PANEER MASALA £15 621 kCal

Smoky tandoori paneer cooked in spinach gravy tempered with ginger and garlic

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

AACHARI ALOO MASALA £13 430 kCal

Roasted potatoes with ginger garlic cooked in homemade pickle spiced masala sauce



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 £7 364 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)

CHERRY BLOSSOM TREE £11 650 kCal

Cherry blossom tree stuffed with brownie pieces, cherry cream and topped with candy floss

GULAB JAMUN £9 593 kCal

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

MANGO CHEESE CAKE £10 418 kCal

Mango cheesecake on crunchy ginger crumble

CARDAMOM PANNACOTA £8 469 kCal

Cardamom flavor pannacota garnish with fresh fruits and coconut shards

HOME MADE VEGAN CHOCOLATE BROWNIE £8 439 kCal

Melting chocolate brownie served with Mango salsa



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



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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.



@PARKREGISBIRMINGHAM