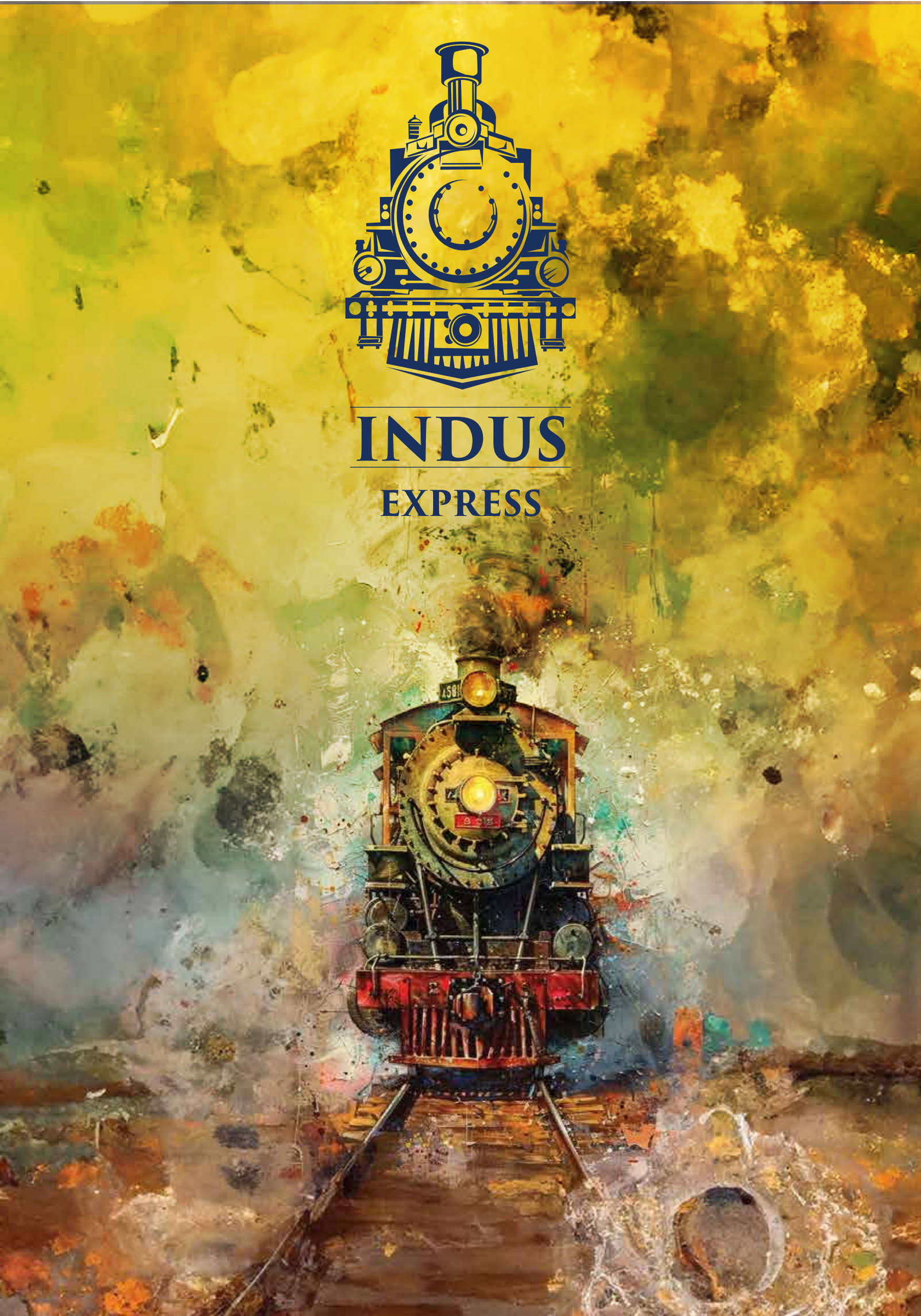
INDUS
EXPRESS



INDUS EXPRESS – A PAN INDIA JOURNEY

Welcome to Indus Express, where each dish is a story, and every flavor is a memory of India's rich culinary heritage.

This menu is a curated journey across the country's diverse landscapes—from the royal kitchens of Rajasthan to the spice-laden coasts of Kerala, from the rustic heartland of Punjab to the bustling streets of Bengal. Traditional recipes meet contemporary flair, creating a harmonious balance between timeless classics and modern innovation.

Honoring our legacy, we have retained beloved signature dishes from the original Indus Express, reimagined for this new chapter.

Let this menu be your map, and allow us to take you on a flavorful voyage through India's soul.

Bon Appétit.

COOLERS

- Punjabi Makhaniya Lassi (320 kcal | 380 ml) — 375
  Saffron, cardamom & nuts
- Shikanji (110 kcal | 220 ml) — 375
  Indian lemonade preparation with black salt & cumin powder

SOUPS

- Motiya Chole Aur Pudine Ka Shorba (230 kcal | 200 gms) — 500
  Extract of pearl chickpeas, fresh mint & Indian spices
- Jahangiri Murgh Shorba (341 kcal | 210 gms) — 525
  Chicken broth with cumin, almond, fresh herbs

SMALL PLATES

- Nadru Ke Kebab (483 kcal | 270 gms) — 950
  Lotus stem patties stuffed with Kashmiri prunes
- Dahi Singhaade Ki Tikki (523 kcal | 260 gms) — 950
  Hung yoghurt patties stuffed with minced water chestnut, green chili
- Lal Mirch Ka Paneer Tikka (649 kcal | 290 gms) — 950
  Fresh Cottage cheese, green chili, hung curd
- Gobi Kempu Bejule (515 kcal I 250 gms) — 950
  Crispy spiced florets tossed in tempered yoghurt from the scenic coasts of Karnataka
- Kuzhi Paniaram (577 kcal I 250 gms) — 950
  Tempered rice & lentil dumpling, shallow fried in a traditional concave mold & served with a fiery red onion relish

List of Allergens:

Molluscs, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites

Represents chef's specials from Indus Express

As per the guidelines issued by food safety & standards authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Kindly inform our associates of any food allergies or dietary restrictions

All prices are in Indian rupees. Government taxes as applicable

Vegetarian *Non-Vegetarian*

- **Cogumelo Rissois** (559 kcal I 260 gms) — 950
  Mushroom & cheese parcels
- **Hirva Thecha Paneer Tikka** (649 kcal I 290 gms) — 950
  Tandoor grilled cottage cheese squares marinated with crushed green chili salsa
- **Kebab – E – Bannu** (646 kcal | 340 gms) — 1100
  Chicken, egg, vinegar, spices
- **Kozhi Varattiyathu** (646 kcal | 340 gms) — 1100
  A dry preparation of chicken in Kerala spices
- **Peshawari Seekh Kebab** (424 kcal | 180 gms) — 1250
  Lamb mince skewered, mint sauce
- **Tandoori Barrah** (650 kcal I 250 gms) — 1250
  Lamb chops, mustard, ginger & garlic, yoghurt
- **Macchli Gondhoraj** (615 kcal | 216 gms) — 1250
  "Gondhoraj" lemon flavored fish tikka
- **Ajwaini Jhinga** (549 Kcal | 256 gms) — 1375
  Giant prawns, curry leaves, garlic, yoghurt
- **Jheenga Kokam Garlic** (549 kcal | 256 gms) — 1375
  Fried prawns tossed with kokum and garlic

LARGE PLATES

- **Aloo Zeera Mirchi** (676 kcal | 375 gms) — 1000
  Fried potato, three types of chilies, three types of peppers
- **Dahi Wali Bhindi** (837 kcal | 360 gms) — 1000
  Okra in yoghurt curry
- **Aloo Katliyaan** (485 kcal I 260 gms) — 1000
  Sliced potatoes tossed with chilies, curry leaves, mustard seeds
- **Nilgiri Korma** (335 kcal I 260 gms) — 1000
  Vegetables in green masala

List of Allergens:

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Vegetarian *Non-Vegetarian*

◉	**Puttagodugulu Iguru** (335 kcal I 260 gms) Mushrooms tossed in a spiced coconut masala	1000
◉	**Gutti Vankaya Kura** (500 kcal I 260 gms) Brinjal cooked in a nutty tamarind gravy	1000
◉	**Indus Paneer Tikka Butter Masala** (1147 kcal | 520 gms) Cottage cheese stewed in creamy tomato gravy	1050
▲	**Butter Chicken** (1520 kcal | 620 gms) Fresh tomatoes, khoya, butter	1250
▲	**Kori Ghee Roast** (1115 kcal | 620 gms) Slow roasted chicken with chili & ghee	1250
▲	**Meen Pollichathu** (1590 kcal I 600 gms) Fish grilled with spices in banana leaf	1275
▲	**Nihari Gosht** (1499 kcal | 640 gms) Baby lamb shanks cooked with traditional Nihari spice mix	1275
▲	**Junglee Maas** (485 kcal I 260 gms) Lamb, red chilies & tomatoes	1275
▲	**Raan – E – Dera** (3994 kcal I 900 gms) Succulent whole leg of lamb marinated with authentic Indian spices cooked in its own juices	1800

SIDES

◉	**Martaban Ke Cholley** (796 kcal | 420 gms) Spicy regional chickpea preparation	975
◉	**Dal Makhani** (772 kcal | 520 gms) Slow cooked black lentils finished with cream & butter	975
◉	**Muradabadi Dal** (510 kcal | 520 gms) Yellow moong dal slow cooked & tempered with green chilies, cumin	975
◉	**Burani Raita** (226 kcal | 445 gms) Garlic, roasted cumin powder & red chili powder	325
◉	**Plain Curd** (134 kcal | 220 gms)	325

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RICE PREPARTATIONS

Steamed Rice (450 kcal | 340 gms) — 450
Basmati rice steamed

Vegetable Dum Biryani (1162 kcal | 700 gms) — 1250
Fragrant, rice dish of marinated vegetables, aromatic spices, & saffron

Dum Parda Gosht Biryani (1512 kcal | 710 gms) — 1350
Fragrant, rice dish of tender marinated mutton, aromatic spices, & saffron

Zafrani Murgh Biryani (1290 kcal | 715 gms) — 1300
Fragrant, rice dish of tender marinated chicken, aromatic spices, & saffron

Parat Pulao
Vegetables (1162 kcal| 300 gms) — 1250
Chicken (1290 kcal| 300 gms) — 1300
Mutton (1512 kcal| 300 gms) — 1350
Rice cooked in a traditional Indian mixing bowl

Chandi Biryani
Vegetables (1162 kcal| 300 gms) — 1250
Chicken (1290 kcal| 300 gms) — 1300
Mutton (1512 kcal| 300 gms) — 1350
White biryani for a change

INDIAN BREADS

Malabari Paratha (332 kcal I 130 gms) — 275
Flaky bread from Malabar region

Appam (2 Pieces) (249 kcal I 100 gms) — 275
Fermented rice pancakes

Roomali Roti (2 Pieces) (555 kcal | 160 gms) — 275

Phulka (4 Pieces) (555 kcal | 160 gms) — 275

Naan / Tandoori Roti / Laccha Paratha / Missi Roti (555 kcal | 160 gms) — 275
Plain/ butter/ garlic or chili cheese

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DESSERTS

- **Elaneer Payasam** (280 kcal I 170 gms) — 575
  Cold dessert with tender coconut and jaggery
- **Sugarcane Sorbet** (85 kcal I 80 gms) — 575
- **Sewai Ka Muzzafar** (350 kcal I 180 gms) — 575
  Roasted Indian vermicelli, cooked in sugar syrup with dried whole milk & dry fruits
- **Pasandeeda Shahi Tukda** (268 kcal | 160 gms) — 575
  Golden fried bread, thickened sweet milk, pistachio slivers
- **Gulkand Gulab Jamun** (223 kcal | 150 gms) — 575
  Golden fried milk dumplings filled with rose petal preserve in sugar syrup
- **Kesar Pista Kulfi** (187 kcal | 120 gms) — 575
  Saffron & pistachio ice cream
- **Kashmiri Anjeer Ice –Cream** (119 kcal | 80 gms) — 575

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INDUS EXPRESS SAMPLERS VEGETARIAN 1800

(2899 kcal | 1620 gms)

SHURUAAT

- Motiya Chole Aur Pudine Ka Shorba
  Extract of pearl chickpeas, fresh mint & Indian spices

TANDOOR AUR LAGAN KA ZAAYKA

- Dahi Singhaade Ki Tikki
  Hung yoghurt patties stuffed with minced water chestnut, green chili
- Nadru Ke Kebab
  Lotus stem patties stuffed with Kashmiri prunes
- Indus Paneer Tikka Butter Masala
  Cottage cheese stewed in creamy tomato gravy
- Dahi Wali Bhindi
  Okra in yoghurt curry
- Aloo Zeera Mirchi
  Fried potato, three types of chilies, three types of peppers
- Muradabadi Dal
  Yellow Moong dal slow cooked & tempered with green chilies, cumin
- Vegetable Dum Biryani
  Fragrant, rice dish of marinated vegetables, aromatic spices, & saffron
- Burani Raita
  Garlic, roasted cumin powder & red chili powder
- Roti Ki Tokri

SAFAR MITHE KA

Especially Crafted Chef's Choice Dessert Selection

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Vegetarian *Non-Vegetarian*

INDUS EXPRESS SAMPLERS NON-VEGETARIAN 2200

(3122 kcal | 1600 gms)

SHURUAAT

▲ Jahangiri Murgh Shorba
Chicken broth with cumin, almond, fresh herbs

TANDOOR AUR LAGAN KA ZAAYKA

▲ Peshawari Seekh Kebab
Lamb mince skewered, mint sauce

▲ Kebab – E – Bannu
Chicken, egg, vinegar, spices

▲ Nihari Gosht
Baby lamb shanks cooked with traditional Nihari spice mix

▲ Butter Chicken
Fresh tomatoes, khoya, butter

● Aloo Zeera Mirchi
Fried potato, three types of chilies, three types of peppers

● Muradabadi Dal
Yellow Moong dal slow cooked & tempered with green chilies, cumin

● Vegetable Dum Biryani
Fragrant, rice dish of marinated vegetables, aromatic spices, & saffron

● Burani Raita
Garlic, roasted cumin powder & red chili powder

● Roti Ki Tokri

SAFAR MITHE KA

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VIVANTA
NEW DELHI
Dwarka