

## SET MEAL FOR TWO

ONLY £45.00

Strictly no changes allowed and only available in the restaurant

### Starters

Poppadoms and dips with bao buns

The Bao buns are available with crispy chicken or oriental mushroom

### Mains

North Indian Fry

Available with chicken or vegetables

Manchurian sweet and sour noodles

Available with chicken or Mock chicken

### Sides

Pilau rice and garlic naan

## SIDES

Upgrade to a main for £3.00

**Stir Fry Vegetables** ..... £5.00  
Mangetout, baby corn, cabbage, fine beans and peppers.

**Bombay Aloo or Saag Aloo** ..... £5.00  
New potatoes in a medium spiced sauce.

**Saag Paneer** ..... £6.50  
Indian Cheese cooked with spinach in mild creamy sauce.

**South Indian Dal** ..... £5.00  
Lentils cooked with paanch puren (five spice) and coconut milk.

**Oriental Mushroom Bhaji** ..... £5.00  
Fresh mushrooms cooked with garlic flakes, mixed spices and soy sauce.

**Cholley Masala** ..... £5.00  
An Indian style chickpea curry with a tomato based spicy masala.

## RICE & NOODLES

**Sticky Rice** ..... £3.95

**Pilau Rice** ..... £3.95

**Vegetable Pilau Rice** ..... £4.95

**Mushroom Pilau Rice** ..... £4.95

**Plain Noodles** ..... £3.95

**Spiced Noodles** ..... £5.95  
Cooked with Siracha and soy sauce fresh oriental herbs and vegetables.

## CONDIMENTS

**Kimchi** ..... £3.95  
Spicy, sour, umami, fermented cabbage.

**Mint Dip** ..... £2.00  
A plant based mint style yogurt.

**Manchurian Mango Chutney** ..... £2.00  
Oriental chutney with mango, roasted garlic, cumin, coriander and sesame seeds.

**Sweet Chilli Sauce** ..... £2.00  
Known as nam chim kai in Thailand, a popular chilli sauce condiment.

**Crispy Chilli Oil** ..... £2.00  
Crispy chilli flakes in oil.

**Naga Mayo** ..... £2.50  
A light and spicy dip.

## NAAN AND BAO

**Plain Naan** ..... £3.25

**Sweet Naan** ..... £4.50  
Sweet coconut.

**Garlic Naan** ..... £3.95

**Garlic Cheese Naan** ..... £5.50

**Bao Bun** ..... £2.50  
Warm soft steamed bun.

**Punjabi Pancake** ..... £3.00

## OPENING TIMES

17:30 - 23:00

Last seating at 22:00

Open 6 days a week (Closed Mondays)

**Summer Holidays:** 7 days a week

### BOOKING IS ADVISABLE

**Please note:** dear guests, please note we have a 8 years old and over entrance policy which matches the dining experience we intend to deliver.

Minimum of one main meal per person or equivalent when dining in.

## DELIVERY

Head to [www.indiyang.com](http://www.indiyang.com) and choose from one of our third party delivery providers.

All deliveries are handled by

**Order YOYO, Just Eat and Uber Eats**

Delivery charges, discounts and offers vary across the platforms.

For collections order directly from our website and receive 20% off.

A discretionary 10% service charge will be added to the total bill in the restaurant.

Our service charge and gratuities are wholly distributed to our staff whether left as cash or on a credit/debit card.

All prices include VAT at the current rate.

Indi-Yang uses all allergens across our kitchen at all times.

INDI  YANG



[www.indiyang.com](http://www.indiyang.com)

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# MENU

INDI  YANG

We wish you a wonderful meal, and to enjoy all of the brand new taste memories.

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## STREET FOOD STARTS

### Toasted Bombay Mix .... £1.50

A classic Indian snack of dried noodles, peanuts, lentils, spices, and other plant-based ingredients.

### Poppadoms and

### Far East Dips ..... £4.95

Crispy poppadoms served with mint yogurt and mango chutney

*Gluten free on request*

### Spring Rolls ..... £5.95

Vegetable spring rolls served with sweet chilli sauce.

### Indi-Yoza ..... £6.95

Deep Fried stuffed dumplings served with sweet chilli (x5).

*Available with chicken or vegetable*

### Onion Bhajaia ..... £5.95

Round spiced deep fried onion fritters served with mint dip

### Gunpowder Potatoes .... £5.95

Triple cooked skin on new potatoes topped with Siracha, mayo, K.Manis (sweet soy sauce) and pomegranates.

*Gluten free on request*

### Samosa Chaat ..... £7.95

A base of cholley massala and warm samosa (savory fried pastries). Topped with tamarind sauce, plant based yogurt, Manchurian mango chutney, chaat masala spices, bombay mix, coriander and pomegranate seeds.

### Rawalpindi Paneer ..... £7.95

Grilled Paneer (Indian cheese) marinated in mixed Pakistani spices and served with mint yogurt. *Gluten free on request*

### Sticky Korean Wings ..... £7.95

Spicy chicken wings tossed in Korean Gochujang chilli sauce.

### Chaat and Pepper

### Squid ..... £7.95

Stir fried with oriental vegetables, chaat massala (spiced salt) and crushed black pepper.

### Sri Lankan Fish Fries .... £8.95

Whitebait coated in breadcrumbs fried and tossed in spices, spring onions, chillies and chives served along side a sriracha mayo.

### Crispy Prawns ..... £8.95

Shrimp coated in a light crispy batter, with sweet chilli sauce.

### Lamb Tikka ..... £9.95

### Lamb Chops ..... £12.00

Grilled lamb marinated in garlic, ginger, mix spices and lime juice served with naga mayo.

### Thai Sea Bass ..... £8.95

In a Thai spiced peanut marinade, grilled and served with fresh lime, spring onions and chopped chives.chilli sauce.

### Korean Sheek Kebab .... £8.95

2 nice and spicy charcoal grilled kebabs dressed in a sticky Korean sauce served with 1 bao, crispy salad and naga mayo.

### Chicken Tikka Fillets ..... £7.95

Marinated in mixed Indian spices and grilled. Served with mint dip.

### Punjabi Pancakes

A flaky paratha like pastry filled with your filling and topped with chives, spring onions, chillies, tamarind, mango chutney and plant based yogurt. Perfect to start or as a main paired with a side.

### Channa Chaat

### (spicy chickpeas) ..... £8.95

### King Prawn Punjabi ..... £12.95

*'Please ask your server about today's specials'*

## BAO BUNS

Bao Buns (pronounced "bow") but also known as a 'steamed bun' or 'baozi', are a delicious, warm, fluffy treat of stuffing wrapped inside a sweet, white dough. *Two Bao buns in a portion.*

### Korean Crispy

### Chicken ..... £9.95

### Oriental Mushroom ..... £9.95

### Sweet And Sour Crispy

### Chicken ..... £9.95

Indi-Yang leads in precision cooking with the first digital tandoori oven. Chefs nationwide visit us to implement cutting-edge techniques.

Speak to one of our team to clarify your specific allergy or dietary requirements.

## PLATTER PLATES

A great variety for one or to build around with sides and starts for your joint dining experience.

*Strictly no changes allowed.*

### Tandoori Mix Grill ..... £24.95

2 Lamb Chops, 2 Chicken Wings, 2 Chicken Fillets and a Sheek Kebab. Served with Bhuna sauce and a Plain Naan Bread.

### Bay of Bengal ..... £24.95

Grilled marinated Sea Bass (2 sides) served with stir fried vegetables, Dal and a punjabi pancake.

### Indi-Yang ..... £18.95

2 Chicken Gyoza, 2 Vegetable Spring Rolls, Thai Sea Bass (1 side), Malay-Yang Noodles.

## WOK & BOWL

Where the flavours fulfil your soul.

### Bombay Noodles

Noodles tossed in a spiced curry style sauce with mixed vegetables and your choice of protein.

### Chicken ..... £13.95

### Mock Chicken ..... £13.95

### Prawns ..... £16.95

### Manchurian Sweet and Sour Noodles

Indo-Chinese dish made with sliced oriental vegetables and noodles with a gorgeous interplay of hot, sweet, sour flavours.

### Chicken ..... £13.95

### Mock Chicken ..... £13.95

### Prawns ..... £16.95

### Malay-Yang Noodles

Assimilated flavours of the east combining to deliver complete satisfaction. Spicy, sweet, nutty, and oh so delicious.

### Chicken ..... £13.95

### Mock Chicken ..... £13.95

### Prawns ..... £16.95

### Indi-Katsu ..... £14.95

A take on the Katsu curry with crispy chicken or prawn atop an indian infused katsu curry sauce.

*Available in chicken, Mock chicken or prawn.*

*Served with sticky rice.*

### Crispy Manchurian

### Sweet and Sour ..... £15.95

A sweet and sour dish served with your choice of crispy protein.

*Available with chicken or Mock chicken.*

*Served with sticky rice.*

### Afghan Kabuli Pilau

The national dish of Afghanistan. A light fluffy spicy rice with chick peas. Served with naga mayo and crunchy salad.

### Chicken Tikka Fillets ..... £14.95

### Lamb Chops ..... £16.95

### Vegetables ..... £13.95

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## CURRY CORNER

Choose one of the following to go with your choice of sauce.

### Chicken ..... £12.95

### Lamb ..... £14.95

### Prawns ..... £15.95

### Vegetables ..... £12.95

### Mock Chicken ..... £12.95

### Malay-Yang Curry

Spicy, sweet, nutty and oh so delicious. Cooked with sesame oil, soy sauce, mixed spices, peanuts, lime leaves, maple syrup and coconut milk.

### Dansak (GF)

Slightly hot sweet and sour cooked with lentils, lemon juice and a touch of sugar.

*Available with chicken or Mock chicken*

### Makani Massala (GF)

A mild flavoursome dish that sits between butter chicken and a tikka massala.

### Saagwala (GF)

Spinach cooked in a fresh garlic, ginger, whole cumin, medium mixed spiced sauce.

*Make Extra hot for £1.50*

### Bengali Curry (GF)

A dish filled with deep flavours from the Sylhet region of Bangladesh, whole peppercorns, cloves, cardamon, cassia bark and Sylehti bay leaf.

### North Indian Fry

### Bhuna (GF)

A dish filled with intense flavour, cumin, ginger, charred garlic and caramelised onions in a medium sauce.

### Jaipur Jalfrezi (GF)

A fairly hot dish cooked with fresh garlic, chillies, coriander, lemon juice and garam massala.

### Tamil Nadu Madras (GF)

A very hot dish that is cooked with garlic, ginger, mixed spices, garram massala, lemon juice and fresh coriander.

### Zal Zal Naga (GF)

A very hot dish that combines fresh garlic, ginger, cumin, mix spices, naga chilli pickle and a touch of lemon juice. Oh so hot and super tasty.

Having trouble deciding what to order???

## Then Why Not go OMAKASE!

This is the Japanese phrase used when ordering food in restaurants, that means 'I will leave it up to you'.

Simply let your server know how many courses you require and leave the rest to the chefs.

INDI  YANG

Our menu and specials boards change constantly and may result in different ingredients being used from one time to the next.