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# Menu



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Buffet Catering | Chaat Catering | Ice-Gola  
Live onsite Catering | Party Orders







Indigo is a distinguished dine-in restaurant that proudly represents the rich heritage of Indian cuisine and traditions, bringing the essence of India to food lovers across the globe. Our mission is to serve not just food but an experience that captures the depth, diversity, and authenticity of Indian flavors, ensuring that every meal tells a story of tradition, culture, and culinary excellence.

We take immense pride in offering an expansive menu that encompasses the true essence of Indian gastronomy, featuring a variety of aromatic spices, time-honored recipes, and cooking techniques that have been passed down through generations.

To elevate the culinary experience further, Indigo also excels in live onsite catering, where our expert chefs prepare dishes right before your eyes, filling the air with the mouth-watering aroma of sizzling spices and freshly cooked delights. This interactive culinary service adds a dynamic touch to any gathering, ensuring that guests not only savour the rich flavors of Indian cuisine but also witness the artistry behind its preparation.

We cater to parties of all sizes, from intimate get-togethers to grand celebrations, ensuring that every occasion is marked by an unforgettable dining experience infused with authenticity, tradition, and full-bodied flavors.

At the heart of Indigo's philosophy lies a deep-rooted commitment to preserving and promoting the rich traditions of Indian cuisine while adapting them to suit the diverse palates of our patrons abroad. Our chefs meticulously balance traditional Indian cooking methods with modern techniques, ensuring that every dish is a harmonious blend of tradition and innovation. The careful selection of spices, the slow-cooked curries, the hand-rolled breads, and the perfectly marinated tandoori dishes—all contribute to an experience that transports guests straight to the bustling streets and vibrant kitchens of India.

Indigo is more than just a restaurant—it is a celebration of India's gastronomic legacy, a bridge that connects cultures through the universal language of food. Whether you are craving the deep, comforting flavors of a home-cooked Indian meal, the fiery zest of street-style snacks, or the royal indulgence of an elaborate Indian feast, Indigo promises to deliver an unforgettable experience that captures the heart and soul of India, no matter where in the world you are.



# Starter

A mouthwatering selection of crispy, flavorful starters, perfect for kicking off your meal with a burst of taste



# Appetizers

- Samosa (2 pieces)**

Golden, crispy pastry with a savory potato and peas filling.

\$7
- Masala Papad**

Crunchy Papad topped with a flavorful mix of tomatoes, onions, and spices.

\$8
- Surti Aaloo Puri (7 pieces)**

Authentic gujarati dish with potato masala, kocam & green chutneys, and puris.

\$14
- Spring Roll (3 pieces)**

Crispy veggie rolls with a tangy dipping sauce.

\$12



# Sandwich

- Kids Special Sandwich**

3 layered sandwich made with butter & cheese.

\$10
- Veg. Sandwich**

3-layer sandwich with butter, veggies, cheese & green chutney, served with chips.

\$12
- Veg. Grill Sandwich**

3-layer veg grill with crispy toasted bread, loaded with veggies, cheese & spices.

\$14
- Tandoori Paneer Sandwich**

Tandoori paneer with spicy grilled paneer, veggies & flavorful sauces.

\$15
- Mexican Sandwich**

Mexican with corn, veggies, cheese, mayo & zesty sauces.

\$16
- Rimzim Sandwich**

Indigo special & most popular dish

\$18



# Egg Starter

- Egg Boil Fry**

Spicy sautéed eggs with Indian herbs and spices.

\$12
- Egg Masala Boil (3 Pcs.)**

A classic dish with bold flavors and a satisfying taste.

\$10
- Omellette**

Spicy Indian omelette with onions, tomatoes, and chillies.

\$10
- Cheese Masala Fry**

Half-fried eggs with cheesy masala topping.

\$14

# Puff

- Veg. Puff**

Crispy pastry with spiced potato stuffing.

\$6
- Paneer Puff**

filled with a flavorful mixture of paneer, vegetables, and spices.

\$9
- Chinese Puff**

Filled with noodles and vegetables infused with Chinese flavors.

\$9
- Add on: Extra cheese \$2*



# Chaat

- Unlimited Panipuri**

\$25
- Panipuri**

\$9
- Sevpuri**

\$10
- Dahipuri**

\$11
- Papdi Chaat**

Crispy papdis with spiced potatoes, tangy chutneys, and creamy yogurt.

\$10
- Dahi Bhalla**

Soft lentil dumplings in creamy yogurt, topped with tangy chutneys and crispy sev.

\$12
- Palak Patta Chaat**

Crispy spinach leaves with yogurt, tangy chutneys, chaat masala, and sev.

\$12
- Dabeli**

Spicy potato bun with chutneys, onions, peanuts, and sev.

\$10
- Vadapav**

Spicy potato fritter in a soft bun with tangy chutneys and Vadapav masala.

\$10
- Samosa Chaat**

Crispy samosa pieces topped with yogurt, tangy chutneys, and crispy sev.

\$10
- Aloo Tikki Chaat**

Crispy spiced potato patties with tamarind chutney, yogurt, and fresh herbs.

\$12







# Chinese

A delectable assortment of Chinese delights—crispy, savory, and packed with authentic flavors to satisfy your cravings

## Soup

### Manchow Soup \$10

Spicy vegetable soup with fragrant spices, tangy notes, and crispy noodles.

### Hot n' Sour Soup \$10

A vibrant, tangy broth with a perfect balance of heat and sourness.

### Lemon Coriander Soup \$10

Bright, tangy soup with a hint of herbal freshness.

### Garlic Soup \$10

Rich broth with roasted garlic, savory flavor, and a touch of spice.



## Chinese Dish

### Veg. Manchurian \$18

Crispy vegetable dumplings tossed in a tangy, spicy Manchurian sauce.

### Manchurian Bhel \$22

Crispy manchurian balls with noodles, rice, sauces & topped with crispy noodle.

### Paneer Chilli \$22

Spicy, crispy paneer tossed in flavorful sauce with peppers & spices.

### Veg. Fried Rice \$18

Fragrant stir-fried rice with fresh veggies, spices & savory sauces.

### Manchurian Fried Rice \$20

Fragrant rice stir-fried with crispy Manchurian balls and tangy, spicy sauce.

### Hakka Noodles \$18

Stir-fried noodles with vegetables & aromatic, tangy Indo-Chinese seasonings.

### Manchurian Noodles \$20

Stir-fried noodles with crispy Manchurian balls in a spicy, tangy sauce.

*Add on: Schezwan Sauce \$2 extra*







# Pavbhaji Pulao

Indulge in our Pavbhaji Special—soft, buttery pav paired with a rich, spiced bhaji, topped with fresh coriander and served with tangy lemon for the ultimate comfort meal



## Pavbhaji

**Pavbhaji** **\$15**  
Spicy, creamy vegetable mash with potatoes, peas, carrots, bell peppers, and tomatoes.

**Green Butter Pavbhaji** **\$17**  
Extra butter and spinach make the bhaji green and indulgent.

**Paneer Pavbhaji** **\$19**  
A popular twist with shredded cottage cheese on top of the bhaji.

**Chef Special Pavbhaji**  **\$21**  
Creativity brings unique variations like cheese, extra spices, or homemade Pav Bhaji masala.

## Pulao & Rice

**Plain Rice** **\$4**

**Jeera Rice** **\$6**

**Tawa Pulao** **\$16**  
Fluffy basmati rice with fresh vegetables and aromatic spices.

**Singapuri Pulao** **\$18**  
Fragrant basmati rice stir-fried with vegeis, aromatic spices, and tangy soy sauce.

**Kashmiri Pulao** **\$19**  
Aromatic basmati rice with fruits, nuts & spices, offering a subtly sweet Kashmiri flavor.

**Egg Pulao** **\$18**  
Savory basmati rice with spiced eggs, mixed vegetables, and aromatic spices.

**Chef's Special Pulao**  **\$22**  
A creative dish with vibrant spices, fresh vegetables, and fragrant rice for a unique flavor.







# Main Course

Savor our Main Course Special—a hearty selection of rich, flavorful dishes crafted with the finest ingredients, perfectly spiced to satisfy every craving and served with warm, fresh sides

## Veg. Curry

**Baigan Bhartha** \$22  
Smoky roasted eggplant mashed with tomatoes, onions, and spices, a classic Indian favorite.

**Kaju Gathiya** \$20  
Sabzi prepared with cashews, gathiya, and traditional spices.

**Chana Masala** \$20  
Hearty chickpeas in spiced tomato gravy with aromatic spices, perfect with rice or naan.

**Veg. Panchkutiya** \$22  
Made with vegetables like yam, bottle gourd, ridge gourd, brinjal, and peas.

**Kaju Curry** \$23  
Creamy cashew curry in velvety tomato-onion gravy, spiced to perfection.

**Kaju Paneer Masala** \$23  
Creamy curry with paneer cubes and cashew nuts in spiced tomato gravy.

**Paneer Pasanda** \$24  
Paneer slices stuffed with spiced nuts and raisins, simmered in rich, creamy gravy.

**Paneer Patiyala** \$25  
Creamy curry with shredded paneer in spiced gravy, topped with crispy stuffed paneer papad.

**Cheese Angoori** \$26  
Cheese balls in rich, creamy, spiced gravy for a perfect flavor balance.

**Paneer Methi Mutter Malai** \$23  
Creamy paneer cubes and peas cooked with fenugreek leaves in a velvety sauce.

**Tadka Dal Fry** \$23  
Comforting yellow lentils in spiced tomato gravy, tempered with mustard seeds, garlic, and cumin.



## Thali

**TRADITIONAL THALI** \$30  
1 Snack + 3 Curry + 2 Roti/Bhakhri/  
Bajari Rotla, Dal-Rice + Sweet + Papad +  
Salad + Pickle + Buttermilk + Ghee-Jaggery

**GUJARATI THALI** \$25  
1 Snack + 2 Curry + 3 Roti + Dal-Rice  
+ Papad + Salad + Ghee-Jaggery



## Naan-Bread

Butter Bun	\$2
Plain Roti	\$2
Butter Roti	\$3
Tawa Naan	\$5
Butter Naan	\$6
Garlic Naan	\$7
Cheese Naan	\$8
Cheese Chilli Naan	\$9





# Dosa

Delight in our Dosa Special—crispy, golden dosas served with a mix of tangy chutneys and piping hot sambar, offering a burst of authentic flavors in every bite

## Mysore Dosa

**Mysore Dosa** \$22

Crispy dosa with Mysore curry, butter, coriander, coconut chutney, and sambhar.

**Green Mysore Dosa** \$23

Crispy dosa with savory spinach (palak) Mysore curry, offering a rich, green flavor.

**Paneer Mysore Dosa** \$25

Mysore-style tangy gravy with onions, tomatoes, paneer with crispy dosas, sambhar & chutney.

**Paneer Patiyala Mysore** \$25

Hearty dosa served with spiced paneer Patiyala Mysore.

**Green Galari Mysore** \$26

Vibrant Mysore dosa with spinach-infused butter and flavorful masala.

**Gotalo Mysore** \$25

Surat most special's dosa.

**Green Gotalo Mysore** \$26

A cheesy twist on Mysore dosa with spinach-infused batter and a cheesy masala.

**Chef's Special Mysore** ☁️ \$30

A luxurious twist on the chef's specialties.

All Mysore servings include 2 paper dosas.

## Paper Dosa

**Paper Dosa** \$7

**Garlic Paper Dosa** \$9

**Cheese Paper Dosa** \$9

**Cheese Garlic Paper Dosa** \$10

**Nylon Paper Dosa** \$11

**Chocolate Paper Dosa** \$12

**Baby Paper Dosa** \$7

**Idli Sambhar (4 Pcs)** ☁️ \$12

## Fusion Dosa

**Masala Dosa** \$18

A classic South Indian dish with a crispy crepe filled with potato masala.

**Cheese Masala Dosa** \$20

A cheesy twist on masala dosa with potato masala and melted cheese.

**Paneer Masala Dosa** \$20

A hearty twist on masala dosa with potato masala and spiced paneer.

**Pizza Paper Dosa** \$20

A fusion of classic dosa flavors with pizza seasoning.

**Palak Paneer Dosa** \$20

A vibrant twist on dosa with spinach batter and spiced paneer filling.

**Jini Roll** \$22

A unique twist on dosa with a crispy crepe & assorted fillings, rolled up for a delicious snack.

**Cheese Palak Dosa** \$22

Crispy dosa stuffed with creamy spinach and paneer, topped with cheese.

**Raja Rani Dosa** \$23

Chef's speciality.

**Spring Roll Dosa** \$22

A fusion of classic dosa with noodle stuffing.

☁️ **Chef's Special Fusion Dosa** \$25

A Chef Special Dosa is a culinary masterpiece highlighting the chef's creativity and skill.





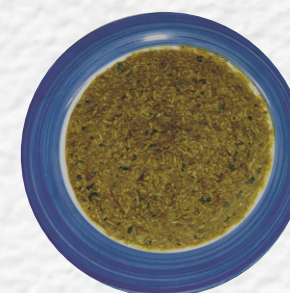


# Egg Dishes

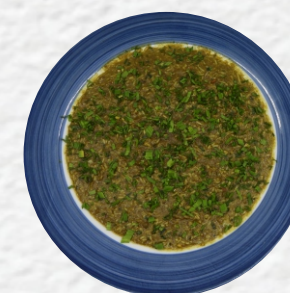
Treat yourself to our Surat Special egg dishes—scrambled, fried, or curry-style eggs, each bursting with rich, aromatic flavors, perfectly paired with fresh sides for a fulfilling meal



**Surti Gotalo**  
\$20



**Boil Kheema**  
\$20



**Green Garlic Kheema** \$20



**Egg Tikhari**  
\$25



**Egg Mastani**  
\$26



**Egg Tiranga**  
\$28



**Egg Ghari**  
\$28



**Egg Mughlai**  
\$28



**Egg Patudi**  
\$28

**Chef's Special Dish \$30**