SIDES

Stri Fry Vegetables £5.00 \

South Indian Dal

Oriental Mushroom

RICE & **NOODLES**

	€3.95 🗹
	€3.95 🖔
Mushroom Rice	£4.50 🧹
Plain Noodles	£3.95 🖑
Spiced Noodles Cooked with Siracha and	€5.95 🗹

Digital cooking

bar: working out how beneficial our food can level, this is wellbeing

BAO

"Please ask your server about todays daily specials"



OPENING TIMES

Nov - March: Wed - Sun

Summer Holidays: 7 days a week

BOOKING IS ADVISABLE

Please note: dear guests please note we have

DELIVERY

Delivery Charge: £3.00 for within 3.5 mile

Delivery Time: Approximately 45 minutes. Collection Time: Approximately 25 minutes.

added to the total bill in the restaurant.

Our service charge and gratuities are wholly distributed to our staff whether left as cash

All prices include VAT at the current rate.

our kitchen at all times.











www.indiyang.com 98 Belgrave Fload | Torquay | TQ2 5HZ





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

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

STREET FOOD SNACKS

Indian Chips and Far East Dips £3,9

A cross between prawn crackers and poppadoms these multi coloured crisps dip so well! Served with Manchurian mango chutney and sweet chilli sauce.

Spring Rolls £4.95
Served with sweet chilli sauce
Available in mixed vegetable or duck

Indi-Yoza £6.95
Deep Fried stuffed dumplings
served with sweet chilli (x5),
Available with chicken, regelable, or

Thai Prawns £8.95

Prawns, galangal, lemon grass, mustard, fresh oriental herbs served with Manchurian mango chutney.

Thai Chicken £7.95 Chicken fillets, galangal, lemon

grass, mustard fresh oriental herbs served with Manchurian mango chutney.

Gunpowder Potatoes £5.95 ♥

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

Samosa Chaat £6.95

A base of five bean curry and warm samosa (savory fried pastries). Toppings include tamarind sauce, plant based yogurt, Manchurian mango chutney, chaat masala spices, thin sev, coriander and pomegranate seeds Tear & Share £8.95 Great to start or to accompany your main course. Freshly bake

your main course. Freshly baked garlic cheese naan topped with, fresh leaf spinach, mushrooms, chilli flakes cracked black peppe

K.Manis Goan Fish £9.95
Fish of the day in a Goan spiced marinade, galangal, lemon grass, mustard, fresh oriental herbs and K.Manis (sweet soy sauce) drizzle

Rawalpindi Paneer £7.95 Grilled Paneer (Indian cheese) marinated in mixed Pakistani spices and sweet chilli sauce.

Thai Fish Cake £6.95
Fish and aloo spiced with oriental herbs and spices dipped in breadcrumbs with K. Manis (sweet soy sauce) and pickled ginger (contains end)

Chaat and Pepper
Squid £7.95
Crispy squid stir fried with
oriental vegetables chaat
Massala (spiced salt) and

Kimchi £3.95 ½ Spicy, sour, umami, fermented

Manchurian Mango

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

Crispy Chilli Oil £2.00

Manchurian

In the Indian lingo is a term for fried veggies or fried meat (fish or prawns or chicken) in this spicy-umami sauce. You can also call the sauce as manchurian sauce. Manchurian and many other Indian Chinese recipes were an invention of the Chinese community living in Kolkata.

LOVE NOODS!

Green Thai Noodles £15.00
Oriental vegetables and prawns,
topped with in house smoked
salmon, mixed with Green Thai
curry and noodles.

Lo Mein

A Chinese dish consisting of sliced oriental vegetables, soft noodles, and your choice of protein.

Chicken	£12.00
Mock Chicken	£12.00
Prawns	£14.00

Manchurian Sweet and Sour

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

Chicken	£12.00
Mock Chicken	£12.00 V
Prawns	£14.00

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

RAMEN BOWLS

Ramen is a Japanese noodle soup, with a combination of a rich flavoured bone broth, one of a variety of types of noodle and a selection of meats and vegetables. The mix of protein, carbs, collagen and electrolytes makes it a near perfect gym recovery food.

Chicken	£14.95
Prawn	£16.95
Mock Beef	£14.95

KOREAN BAO BUNS

but also known as a 'steamed buns' or 'baozi', are a delicious warm, fluffy treat of stuffing wrapped inside a sweet, white dough. 2 Bao buns in a portion

Korean Crispy Chicken	£8.95
Sticky Korean Meatball	28.95
Sticky Korean Mushroom	£8.95
Sticky Korean Mock	PR 95

GIVES YOU WINGS!

Aint No Wings £5.95 \(\)
Caulifflower wings tossed in a choice of Korean or sticky chillii sauce.

Sticky Korean Wings £7.95 Spicy chicken wings tossed in a Korean sticky chillii sauce.

Siracha Pineapple
Wings £7.95
Chicken wings tossed in a
siracha pineapple sauce

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...TO KNOW, YOU MUST TASTE

Assimilated flavours of the east combining to deliver complete satisfaction. Spicy, sweet, nutty and oh so delicious. Chicken and prawns cooked with sesame oil, soy sauce, mixed spices, peanuts, lime leaves, honey and coconut milk.

Indi-Katsu £13.95
A take on the Katsu curry. Crispy chicken atop of an indian infused katsu curry sauce.

Available in crispy chicken or Tempura Prawn

Cashew Chicken £13.95
A mild cashew curry cooked
with a mushroom stock, soy, rice
wine, and roasted cashews.
Available with chicken or Mock chicken

Dansak £12.00 Slightly hot sweet and sour cooked with lentils, lemon juice

Avvallabile with chicken or Mock ford

Kashmiri Kofta £12.95
Beef meat balls and new
potatoes cooked with mixed
whole spices, Kashmiri chilli,
roasted garlic, fresh coriander
and a touch of tomato.

Makani Massala £11.95 A mild flavoursome dish that sits between butter chicken and a tikka massala.

Available with chicken, Mock chicken or vegetables

Seigan Kathraki Achar £11.

Baked aubergine, fine spices, lentils, fresh herbs and a homemade pickle.

Bengali Curry £12.95
A dish filled with deep flavours from the Sylhet region of Bangladesh, whole pepper coms, cloves, cardamon, cassia bark & Sylehti bay leaf.

Available with chicken, lamb or vegetables. Choice of medium, ialfree hot or mage hot

Tamil Nadu Madras £12.95 A very hot dish that is cooked with garlic, ginger, mixed spices, garram massala, lemon juice and fresh coriander.

Sri Lankan Prawn Curry £14

Prawns cooked in a spicy coconut milk based sauce, with lime leaves, fresh garlic, mixed spices, mustard seeds, mustard, chicken stock and coriander.

Hyderbaadi Biriyani ... £12.95
A style of Biryani from
Hyderabad, India. Made with
basmati rice it combines
elements of Hyderabadi and
Muahlai cuisines.

Available with chicken or Mock lamb

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