


## SIDES

Upgrade to a main for £3.00

**Stir Fry Vegetables** ..... **£5.00** 

Mangetout, pak choi, baby corn, cabbage, bean sprouts, fine beans and peppers.

**Bombay Aloo or Saag Aloo** ..... **£5.00** 

New potatoes in a medium spiced sauce.


Add spinach for £1.50

**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, peppers and soy sauce.

**Cholley Masala** ..... **£5.00** 

An Indian style chickpea curry with a tomato based spicy masala.

**Roasted Achari Baby Aubergines** ..... **£6.50** 

Marinated in hyderbaadi pickle, garlic and mixed spices and roasted in the oven.

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

## RICE & NOODLES

**Sticky Rice** ..... **£3.95** 

**Pilau Rice** ..... **£3.95** 

**Mushroom Rice** ..... **£4.50** 

**Plain Noodles** ..... **£3.95** 

**Spiced Noodles** ..... **£5.95** 


Cooked with Siracha and soy sauce fresh oriental herbs and vegetables.

## Indi SET Meal

Two People ..... **£40.00**

Strictly no changes allowed and only available in the restaurant

### Starters

Indian Chips and dips with Bao Buns 

The Bao buns are available with Crispy Chicken or Sticky Mushroom

### Mains

North Indian Fry 

Available with chicken or vegetables

Lo Mein Noodles 

Available with chicken or Mock chicken

### Sides

Pilau Rice and Garlic Naan 

Having trouble deciding what to order???

## Why Not go Omakase

... the Japanese phrase used when ordering food in restaurants, that means

‘I’ll leave it up to you’.

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

Always let us know allergies and dietary requirements at time of ordering

## 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.

## OPENING TIMES

17:30 - 23:00

Last seating at 21:30

**April - Oct:** Closed Mondays

**Nov - March:** Closed Mon & Tues

**Summer Holidays:** 7 days a week

### BOOKING IS ADVISABLE

**Please note:** dear guests, please note we have a 11 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

**Delivery Charge:** £3.00 for within 3.5 mile radius. TQ1, TQ2, TQ3 and Kingskerswell.

**Delivery Time:** Approximately 45 minutes.

**Collection Time:** Approximately 25 minutes.

A minimum spend of £25 is required on all deliveries.

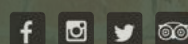
A discretionary 10% service charge will be added to the total bill in the restaurant.

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

01803 380060

98 Belgrave Road | Torquay | TQ2 5HZ

# MENU

INDI  YANG

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

Halal or kosher options can be requested 24 hours prior to booking



STREET FOOD  
SNACKS

**Indian Chips and  
Far East Dips** ..... **£3.95**

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.

**Indi-Yoza** ..... **£6.95**

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

**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 cholley masala 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.

**Sticky Korean Wings** ..... **£7.95**

Spicy chicken wings tossed in a Korean sticky chillii sauce.

**Camembert Chennai  
Chutney** ..... **£9.95**

Warm Camembert served with a fresh garlic naan and a spiced onion chutney.

**Rawalpindi Paneer** ..... **£7.95**

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

**Fish Tikki** ..... **£6.95**

Fish and aloo spiced with oriental herbs and spices dipped in breadcrumbs with K.Manis (sweet soy sauce) and pickled ginger (contains egg).

**Chaat and Pepper  
Squid** ..... **£7.95**

Crispy squid stir fried with oriental vegetables chaat Massala (spiced salt) and crushed black pepper.

**Kimchi** ..... **£3.95**

Spicy, sour, umami, fermented cabbage.

**Plain Yogurt** ..... **£2.00**

A plain plantbased 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 chili sauce condiment.

**Crispy Chilli Oil** ..... **£2.00**

Crispy chilli flakes in oil.

**Saké** (Japanese rice wine) 350ml  
Jinro Plum Soju brings a playful touch of plum to this Japanese rice wine.

**Bottle** ..... **£15.00**

**Glass** ..... **£5.00**

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** ..... **£13.95**

**Mock Chicken** ..... **£13.95**

**Prawns** ..... **£16.95**

**Manchurian Sweet and Sour**

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**

**Prawns** ..... **£16.95**

“Please ask your server about our  
todays daily specials”

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.

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** ..... **£15.95**

**24hr Cooked Pulled**

**Korean Brisket** ..... **£16.95**

**Prawn** ..... **£17.95**

KOREAN  
BAO BUNS

Bao Buns (pronounced “bow”), 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** ..... **£9.95**

**Sticky Korean  
Meatball** ..... **£9.95**

**Sticky Korean  
Mushroom** ..... **£9.95**

**24hr Cooked Pulled  
Korean Brisket** ..... **£9.95**

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

TO KNOW, YOU  
MUST TASTE...

**Malay-Yang Curry**

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

**Chicken** ..... **£13.95**

**Fish Tikki** ..... **£13.95**

**Prawns** ..... **£16.95**

**Indi-Katsu** ..... **£14.95**

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

Available in crispy chicken or Tempura Prawn  
and served with sticky rice

**Manchurian Sweet  
and Sour** ..... **£15.95**

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

Available with crispy chicken or crispy Mock  
chicken, and served with sticky rice

**Dansak** ..... **£12.95**

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

Available with chicken or Mock chicken

**Kashmiri Kofta** ..... **£13.95**

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

**South Korean Pizza** ..... **£12.00**

24hr cooked pulled Korean brisket on a garlic naan bread base with mozzarella cheese and Kecap Manis (sweet soy).

**Makani Massala** ..... **£12.95**

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

Available with chicken, Mock chicken, paneer or vegetables

**Beigan Kathraki  
Achar** ..... **£12.50**

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

**Bengali Curry** ..... **£13.95**

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

Available with meatballs, chicken or Mock chicken

**North Indian Fry** ..... **£13.95**

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

Available with chicken, meatballs or vegetables

Choice of medium, jalfrezi hot, or naga hot

**Tamil Nadu Madras**

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

**Chicken** ..... **£12.95**

**Vegetables** ..... **£12.95**

**Prawns** ..... **£16.00**

**Hyderbaadi Biryani** .... **£13.95**

A style of Biryani from Hyderabad, India. Made with basmati rice it combines elements of Hyderabadi and Mughlai cuisines.

Available with chicken or Mock chicken

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



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



SOFT DRINKS

Coke	3.50
Diet Coke	3.50
Sprite	3.50
Belvior Raspberry Lemonade	3.95
Frobishers - Mango	3.50
Frobishers – Orange Juice	3.50
Pineapple Juice	3.50
Fever-Tree Tonic	2.50
Fever-Tree Tonic Light	2.50
Ginger Ale	2.50

LAGER & ALE

Cobra Bottle	660ml 6.95
Devon Rock Bottle	330ml 4.00
Devon Rock IPA Bottle	330ml 4.00
Liberal Indian IPA Bottle	pin 6.50
Non Alcoholic Peroni	330ml 3.95

CIDER

Devon Mist Cider Bottle	500ml 4.50
Rekorderlig Mixed Berries Bottle	500ml 4.50

GIN

Boë Violet	4.00
Annings – Passion Fruit & Mango	4.00
Annings Lemon and Lime	4.00
Annings Pink	4.00
Mermaid Gin	4.00
6 O'clock Slow Gin Day	4.00
Double up for extra	2.00

SPIRITS

Absolut Vodka	4.00
Archers	4.00
Malibu	4.00
Disarrano Amaretto	4.00
Devon Rum	4.50
Devon Spiced Rum	4.50
Sambuca	4.00
Tequila	4.00
Aperol	4.00
Limoncello	4.00
Double up – for extra	2.00

\*Exempt from doubling up

WHISKEY

Jack Daniels	4.50
Jura	4.50
Courvisiour	5.20
Martel VS	5.20
Suntory Hibiki (Japanese)	6.95

LIQUEUR

Baileys	3.50
Tia Maria	3.50
Cointreau	3.50
Port taylors	3.50
Aperol	3.50

COCKTAILS

Dark and Stormy	11.95
A Dark 'n' Stormy is a highball cocktail made with dark rum (the "dark") and ginger beer (the "stormy") served over ice and garnished with a slice of lime.	
Mai Tai	11.95
A cocktail made of rum, Curaçao liqueur, orgeat syrup, and lime juice. It is one of the characteristic cocktails in Tiki culture.	

Singapore Sling	11.95
The Singapore Sling was the go to cocktail for ladies at the start of the 20th Century. The drink is a leggy, vibrant-pink damsel with a fruity taste.	

Sloe Gin Fizz	11.95
A sloe gin fizz is refreshing and delightfully balances sweet against tart.	

Aperol Spritz Aperol and Prosecco	10.95
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Limencello Spritz Limencello and Prosecco	10.95
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Disarano Sourz Fresh Lime, Sugar Syrup and Disarano	10.95
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Pornstar Martini Vodka, Passoa, Passion fruit puree, fresh lime	10.95
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Espresso Martini Espresso, vodka, brown sugar	10.95
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Mojito White rum, fresh lime, sugar, mint, soda water	10.95
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DRINKS

WHITE

LA RIVA CATARRATTO PINOT GRIGIO  
SICILY | ITALY

Light and leafy with a hint of pear and blossom.

22.00 | 175ml 6.20 | 250ml 9.00

ALLAN SCOTT ESTATE SAUVIGNON BLANC  
MARLBOROUGH | NEW ZEALAND  
VEGAN | VEGETARIAN

A fragrant mix of pineapple and passion fruit tropical flavours with underlying zesty citrus characters of orange and lime.

25.00 | 175ml 7.00 | 250ml 9.50

CHARLES SMITH KUNG FU GIRL RIESLING  
WASHINGTON STATE | USA  
VEGAN | VEGETARIAN

Award winning with aromas of stone fruit, white peach, apricot.

Focused and a very long, mineraly finish.

25.00 | 175ml 7.00 | 250ml 9.50

ROSÉ

BUFFALO RIDGE ZINFANDEL ROSÉ  
CALIFORNIA | USA  
VEGETARIAN

Refreshing and easy drinking with sweetness and a hint of ripe red fruits.

25.00 | 175ml 7.00 | 250ml 9.50

PINOT GRIGIO BLUSH CARDONE  
VENETO | ITALY  
VEGETARIAN

Light and refreshing with gentle hints of summer fruit and a long dry finish.

25.00 | 175ml 7.00 | 250ml 9.50

RED

MARIQUITA MERLOT  
CENTRAL VALLEY | CHILE

VEGAN | VEGETARIAN

Satisfying Merlot with delectable notes of plum and damson.

22.00 | 175ml 6.20 | 250ml 9.00

BUSHRANGER SHIRAZ  
SOUTH EAST | AUSTRALIA  
VEGAN | VEGETARIAN

A deliciously fruity red, full of classic ripe red fruit and berry flavours, with an added touch of pepper on the finish.

25.00 | 175ml 7.00 | 250ml 9.50

EL CAPITAN MALBEC  
VIN DE FRANCE | FRANCE

An excellent structure, velvety texture, and a nice acidity combined

with softness and flavours of ripe berries.

25.00 | 175ml 7.00 | 250ml 9.50

SPARKLING & CHAMPAGNE

PROSECCO SPUMANTE VISPO ALLEGRO  
VENETO | ITALY

Delicately fruity, slightly aromatic bouquet with hints of flowers, honey and wild apple scents.

25.00 | 20cl 8.50

CHAMPAGNE GRUET BRUT SELECTION  
CHAMPAGNE | FRANCE  
VEGAN | VEGETARIAN

A light, elegant Champagne with soft, full flavour and consistent mousse, good balance and age.

45.00