

Indi SET MEAL FOR TWO

ONLY £40.00

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

Lo Mein 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, peppers
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 Fried Rice £4.50

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.

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.

*"Please ask your server about
todays daily specials"*

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 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

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STREET FOOD
SNACKS

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 Manchurian mango chutney and sweet chilli sauce.
Gluten free on request

Spring Rolls £4.95 
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

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.
Gluten free on request

Samosa Chaat £6.95 
A base of cholley massala and warm samosa (savory fried pastries). Topped with tamarind sauce, plant based yogurt, Manchurian mango chutney, chaat masala spices, thin sev, coriander and pomegranate seeds.

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

Fishcake Tikki £6.95
A blend of succulent MSC cod and prawns, potato rosti and subtle Thai spices, coated in a light crispy gluten-free batter with chilli flakes and parsley. Topped with kecap manis sweet soy.

Sticky Korean Wings £7.95
Spicy chicken wings tossed in Korean Gochujang chilli sauce.

Chaat and Pepper £7.95
Stir fried with oriental vegetables chaat Massala (spiced salt) and crushed black pepper.
Available with crispy, squid or chicken

South Korean Pizza £12.00
24hr cooked pulled Korean brisket on a garlic naan bread base with mozzarella cheese and Kecap Manis (sweet soy).

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 served with sweet chilli sauce.

Lamb Tikka £9.95
Grilled lamb chunks marinated in garlic, ginger, mix spices and lemon juice served with sweet chilli sauce.

Thai Sea Bass £8.95
In a Thai spiced peanut marinade, grilled and served with fresh lime, spring onions and chopped chives.chilli sauce.

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 
24hr Cooked Pulled Korean Brisket £9.95

NIRVANA

A Oneness Of Taste Memories

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**
Mock Chicken **£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 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 Mock chicken and served with sticky rice

Special Fried Rice
Stir fried mix vegetables, soy sauce, sesame oil, CRACKD egg, garlic and chives, served with your choice from below.

Chicken **£13.95**
Prawns **£16.00**
Mock Chicken **£13.95** 

PUNJABI
PANCakes

A flaky paratha pastry filled with your choice of filling and topped with chives, spring onions and fresh chillies. Perfect as a starter or pair with a side for your main course.

Sunny SideUp £8.95
Fried egg with Malayasian Sambal (chilli salsa) topped with kecup manis (sweet soy sauce).

King Prawn Punjabi £12.95
King prawns in a medium spiced tomato sauce, with whole roasted cumin, fresh garlic and lime. Topped with sweet plant based yogurt and Tamarind sauce.

Channa Chaat £8.95
Spiced chickpeas, topped with tamarind, sweet plant based yogurt and Manchurian mango chutney.

Pulled Beef Bhuna £10.95
Pulled beef in a medium spiced Bhuna sauce. Topped with Tamarind sauce.

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


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.


TO KNOW, YOU
MUST TASTE...


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


Chicken **£12.95**
Lamb **£14.95**
Prawns **£16.00**
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.


Kathraki Achar (GF) 
Cooked with fines spices, garlic lentils, fresh herbs and a home made Indian Pickle.

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???

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

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



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