

SET MEAL FOR TWO

ONLY £45.00

Strictly no changes allowed and only available in the restaurant

Starters

Poppadoms and dips
with sweet & sour bao buns

The Bao buns are available with crispy chicken or oriental mushroom

Mains

North Indian Fry

Available with chicken or vegetables

Manchurain sweet and
sour noodles

Available with chicken or Mock chicken

Sides

Pilau rice and garlic naan

SIDES

*Upgrade to a main for £3.00
(Excluding chips)*

Chips **£2.95**

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**

**Sweet & Sour
Noodles** **£6.95**

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.

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

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 **£2.20**

OPENING TIMES

17:30 - 22:00

Last seating at 21:45

(Please do check our latest opening times online)

Open 6 days a week: Tuesday to Sunday

Sundays: Open for public holidays

Summer Holidays: 7 days a week

BOOKING IS ADVISABLE

Please note: When dining with us, we kindly ask for a minimum of one main meal per person. However, if you prefer sharing a variety of street food and baos, that's great too! We've got plenty of options to choose from, so mix it up and enjoy!

DELIVERY

Head to **www.indiyang.com** and choose from one of our third party delivery providers.

All deliveries are handled by

Just Eat, Deliveroo and Uber Eats

Delivery charges, discounts and offers vary across the platforms.

For collections order directly from our website and receive 10% off.

A 10% optional service charge will be added to your bill—thank you for your support!

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.

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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.

STREET FOOD STARTS

Indi-Mix £9.95

Sheek kebab, chicken tikka and onion bhajee served with mint dip.

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 Bhjaia £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.

Haryali Paneer £7.95

Grilled Indian paneer marinated in a vibrant blend of mint, coriander, and warming spices. Served with refreshing mint yogurt. *Gluten free*

Grilled Chicken Wings... £7.95

Pick your marinade from the following - Tikka Tandoori, Haryali, Sticky Chilli Korean

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.

Thai Tandoori Prawns ... £9.95

Juicy prawns marinated in aromatic Thai spices and tandoori seasoning, flame-grilled for a smoky char. Served with sweet chilli sauce.

Haryali Sea Bass..... £8.95

Pan-seared sea bass in a vibrant mint, coriander, and lime marinade, with warming notes of fennel, cumin, and star anise. Finished with a hint of clove, nutmeg, and black salt for a bold yet refreshing flavour.

Lamb Chops £13.95

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

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.

Manchurian Sweet and Sour Chicken Balls £7.95

Crispy battered chicken balls tossed in sweet and sour Manchurian sauce topped with chives, chillies and spring onions.

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

EAST ASIAN GRILL

Tandoori Tikka £19.95

2 sheek kebabs, 3 chicken tikka fillets, pilau rice, salad and mint dip.

Seafood Grill £22.95

Haryali Sea Bass, 4 Thai Tandoori Prawns, salad, pilau rice and mint dip.

Mixed Grill £24.95

2 Lamb chops, 1 sheek kebab, 5 Tikka Tandoori wings served with pilau rice, salad and mint dip.

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

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

Sweet and Sour Crispy Mock Chicken..... £9.95

WOK & BOWL

Where the flavours fulfil your soul

Garlic Chilli Noodles

A hot and spicy dish, noodles tossed in a garlic, chilli, Indian infused sauce. A great one for spicy curry lovers.

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.

Akhni Lamb Pilau..... £15.95

Fragrant basmati rice with tender spiced lamb, slow cooked for depth of flavour. One for the biriyani lovers. Served with red onion and tomato salad and a mint raita.

Looking for the perfect pairing? Don't miss our wine menu, ask your server for recommendations! or check out our wine menu for the perfect pairing!

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

Peshwari Pasand (GF)))))

A mild sweet, creamy, coconut and mango based sauce. One for the Korma and Passanda lovers.

Makani Massala (GF)))))

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

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.

Saagwala (GF)))))

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

Make Extra hot for £1.50

North Indian Bhuna (GF)))))

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

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.

Dansak (GF)))))

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

Available with chicken or Mock chicken

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.

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

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.

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

