



India Jones brings the tastes and flavors of India to Playa del Carmen.

Trace the cultural origins of what our country eats through a selection of traditional fare, inspired by a variety of age old recipes and spices from the secret kitchens of India - some with a unique contemporary twist.

Snack on popular food from different nooks and corners of India while sipping a signature craft cocktail or fine wine in a cool setting.

If you or any of your guests have an allergy, dietary restriction or would prefer food to be **SPICY**, please inform your server and our chefs will be happy to try and accommodate your needs.

India Jones is committed to environmental conservation. All of our products are selected consciously.

Prices are in Mexican pesos with taxes included.

Service charge is not included in your bill.

✓ Can be prepared Vegan



@indiajonesmx



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MAY025

APPETIZERS

VEGETARIAN

Burrata Papdi Chaat280

Limited availability

Burrata cheese topped with savoury crisps, fried chickpea micro vermicelli and a trio of chutneys

Batata Vada Pav....250

Deep fried spiced potato dumpling placed inside a bread bun, covered with a lick of tamarind and coriander chutneys

Malai Broccoli....240

Chargrilled broccoli with cheese cream

Dohra Khumb....250

Button mushrooms stuffed with bell peppers, cheddar cheese and aromatic spices

Cocktail Samosas....250 ✓

Savory potatoes and green peas encrusted in our home made pastry, served with home made chutneys

Bhuna Paneer Tikka....280

Chargrilled cottage cheese marinated in yogurt, gram flour, ginger-garlic paste, aromatic Indian spices and mustard oil

APPETIZERS

CHICKEN

Zafrani Chicken Tikka....280

Chargrilled chicken breast marinated in saffron, cream, pepper and cardamom

Classic Chicken Tikka....270

Chargrilled chicken breast marinated in yogurt and spices

Malai Chicken Tikka....270

Chargrilled chicken breast marinated in cream, pepper and cardamom

Green Masala Chicken Tikka....270

Chargrilled chicken breast marinated in coriander and mint

Chicken Tikka Trio....410

Three pieces each of Classic Tikka, Malai Tikka, Green Masala Tikka served with home made mint chutney and salad

LAMB & BEEF

Gosht Seekh Kebab....390

Minced lamb marinated in Indian spices, cooked to perfection on skewers in our charcoal tandoor and served on a butter naan with condiments

Roti Pe Boti....430

8 hours slow cooked beef short rib cubes marinated and seared in Chef's special spices, served on a naan

SEAFOOD

Tandoori Fish Tikka....380

Chargrilled catch of the day marinated in yogurt, mustard, yellow chilli powder and Indian Spices. Served with our Chef's special red chutney

Shrimp Balchao....370

Tangy Goan style shrimp 'pickle' served with bread buns

We are committed to the environment and use biodegradable packaging containers. Each container will be charged 10 Pesos.

MAIN COURSE

VEGETARIAN

Pindi Channa Masala....280 ✓

Chickpeas simmered in a delicious gravy made with Indian spices and pomegranate powder

Accompaniment: Lachha Paratha

Saag Paneer....290

Cottage cheese in a creamy spinach gravy

Accompaniment: Lachha Paratha

Paneer Makhani....290

Cottage cheese in a home made tomato gravy

Accompaniment: Butter Garlic Naan

Aloo Gobi Udaygiri.....260 ✓

Potatoes and cauliflower sautéed in a spicy tangy onion tomato masala, tempered with curry leaves and mustard seeds

Accompaniment: Lachha Paratha

Kerala Style Vegetable Stew....280 ✓

Coconut milk based south Indian stew with potatoes and seasonal vegetables

Accompaniment: Steamed Basmati Rice

CHICKEN

Chicken Tikka Masala....370

Just the way it should be! Chargrilled chicken breast marinated in yogurt and spices, tossed in our Chef's special masala

Accompaniment: Butter Garlic Naan

Butter Chicken....370

Chargrilled chicken breast marinated in yogurt and spices cooked in a mildly spiced gravy

Accompaniment: Butter Garlic Naan

Saag Chicken....370

Chargrilled chicken breast in a creamy spinach gravy

Accompaniment: : Lachha Paratha

MAIN COURSE

LAMB & BEEF

Lamb Shank Curry....440

Limited availability

Slow cooked lamb shank and boneless chunks, marinated in yogurt, onions and pounded Indian spices

Accompaniment: Khameeri Tandoori Naan

Bhuna Gosht...440

Boneless lamb chunks cooked with pounded Indian spices in an onion tomato masala gravy

Accompaniment: Lachha Paratha

Beef Pepper Fry....450

8 hours slow cooked beef short rib chunks marinated with black pepper and cooked in onion tomato masala with Indian spices

Accompaniment: Lachha Paratha

SEAFOOD

Fish Moilee....430

Pan seared catch of the day with coconut milk curry and south Indian spices

Accompaniment: Steamed Basmati Rice

Goan Shrimp Curry....390

Fresh shrimp cooked in a whole spice coconut curry

Accompaniment: Steamed Basmati Rice

BIRYANI

A mixed rice preparation made with Indian spices

Vegetable Biryani with paneer cubes....330

Lamb Dum Biryani....440

Chicken Tikka Biryani....380

** Served with Jeera (cumin) raita*

ACCOMPANIMENTS

Dal Makhani....250

Slow cooked black lentils tempered with garlic and home made fresh tomato purée, finished with cream and butter

Dal Tadka....230 ✓

Yellow lentils tempered with cumin, garlic, onion, tomato and finished with clarified butter

Steamed Basmati Rice....75 ✓

Jeera (Cumin) Rice....75 ✓

Tandoori Roti....75 ✓

Khameeri Tandoori Naan....75

Lachha Paratha....75 ✓

Tandoori Naan....75

- Plain
- Butter
- Garlic
- Butter Garlic
- Cheese

Also available!
Gluten Free Naan
Please ask your server
for options

Raita....80

- Cucumber
- Jeera (Cumin)
- Mixed with tomato onions & cucumber

Plain Yogurt....80

Masala Papad....90 ✓

- roasted or fried

Plain Papad....70 ✓

- roasted or fried

Fresh Garden Salad....190 ✓

Assorted garden vegetables served with garlic yogurt dip

DESSERTS

Please ask your server for our dessert specials of the day

