



At India Jones, we're delighted to bring the vibrant tastes and flavors of India to Playa del Carmen.

Our menu is a journey through India's rich culinary traditions, inspired by age-old family recipes, aromatic spices and beloved dishes from different corners of the country — with a few contemporary touches along the way.

Settle in, share a few appetizers, enjoy individual dishes for your main course and pair your meal with a signature craft cocktail, a glass of fine wine or Mexican craft beer on tap.

At India Jones, we believe good food is meant to be shared and every guest is part of our family. Every dish is made to order with fresh ingredients, prepared with care and served generously.

Please let your server know about any allergies or dietary restrictions. Our chefs will always do their best to make your experience just right.

Welcome, relax and enjoy your culinary journey of India.

We are committed to environmental conservation. All 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

Facebook Instagram @indiajonesmx



Scan for WiFi

OCT26

APPETIZERS

VEGETARIAN

Burrata Papdi Chaat ... 290

Limited Availability

Creamy burrata topped with savory crisps, crispy chickpea vermicelli and a medley of vibrant chutneys

Samosa Chaat ... 290

One of the most popular street foods in India!

A tangy and savory chaat featuring deconstructed vegetable samosas and chickpeas, smothered in yogurt and finished with our house made tamarind and green chutneys

Batata Vada Pav ... 280

Deep-fried spiced potato dumplings nestled in soft bread buns, generously drizzled with house made tamarind, green and garlic chutneys

Malai Broccoli ... 260

Chargrilled broccoli marinated in a rich cheese and cashew nut paste, finished with a touch of cream

Dohra Kumbh ... 280

Crumb fried button mushrooms stuffed with bell peppers, cheddar cheese and aromatic spices

Cocktail Samosas ... 280 ✓

Savory potatoes and green peas wrapped in a crisp, golden pastry, served with house made tamarind and green chutneys

Bhuna Paneer Tikka ... 310

Chargrilled cottage cheese marinated in yogurt, gram flour, ginger garlic paste, aromatic Indian spices

APPETIZERS

CHICKEN

Zafrani Chicken Tikka ... 320

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

Malai Chicken Tikka ... 310

Chargrilled chicken breast marinated in cream, pepper and cardamom *

Classic Chicken Tikka ... 310

Chargrilled chicken breast marinated in yogurt and spices *

Green Masala Chicken Tikka ... 310

Chargrilled chicken breast marinated in yogurt, coriander and mint *

Chicken Tikka Trio ... 450

Three pieces each of Classic Tikka, Malai Tikka, Green Masala Tikka *

** served with our house made green chutney*

IJ's Spicy Fried Chicken ... 290

A dish so incredibly delicious!

Boneless chicken breast marinated in yogurt and South Indian spices, deep fried and then tossed with curry leaves, garlic, mustard seeds & whole red chilli. Served with spicy sauce

LAMB & BEEF

Gosht Seekh Kebab ... 440

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

Special Lamb Sukha ... 440

Boneless lamb chunks tossed in our Chef's special dry masala with ghee, served on a lachha paratha

Roti Pe Boti ... 460

Limited Availability

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

Nawab Kebab ... 440

Minced Wagyu beef kebabs blended with fresh coriander, mint, ginger, garlic and green chilli, then seasoned with cumin, cardamom and a mix of spices. Cooked to perfection on skewers in our charcoal tandoor and served on a butter naan with house made green chutney

SEAFOOD

Tandoori Fish Tikka ... 410

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 ... 390

Highly recommended for those who enjoy bold, spicy flavors!

Tangy Goan style shrimp 'pickle' served with soft 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 ... 290 ✓
Chickpeas simmered in a delicious masala made with Indian spices and pomegranate powder
Accompaniment: Lachha Paratha

Paneer Tikka Masala ... 330
Chargrilled cottage cheese finished in our Chef's special onion tomato masala gravy
Accompaniment: Butter Garlic Naan

Paneer Makhani ... 330
Cottage cheese in a mildly spiced creamy tomato and cashew nut gravy
Accompaniment: Butter Garlic Naan

Saag Paneer ... 330
Cottage cheese in a creamy spinach gravy
Accompaniment: Lachha Paratha

Aloo Gobi Udaygiri ... 280 ✓
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 ... 390
Just the way it should be!
Chargrilled chicken breast marinated in yogurt and spices, finished in our Chef's special onion tomato masala gravy
Accompaniment: Butter Garlic Naan

Butter Chicken ... 390
Very Delhi style!
Chargrilled chicken marinated in yogurt and spices, served in a mildly spiced creamy tomato and cashew nut gravy
Accompaniment: Butter Garlic Naan

Saag Chicken ... 390
Chargrilled chicken marinated in yogurt and spices, served in a creamy spinach gravy
Accompaniment: Lachha Paratha

MAIN COURSE

LAMB & BEEF

Lamb Shank Curry ... 460
Limited Availability
Slow cooked lamb shank and boneless chunks, marinated in yogurt, onions and pounded Indian spices
Accompaniment: Khameeri Tandoori Naan

Bhuna Gosht ... 450
Slow cooked boneless lamb chunks cooked with pounded Indian spices in a brown onion tomato masala gravy
Accompaniment: Lachha Paratha

Saag Meatballs ... 450
Chargrilled delicately spiced lamb meat balls in a delicious spinach gravy
Accompaniment: Lachha Paratha

Beef Pepper Fry ... 480
Limited Availability
8 hours slow cooked Sterling Silver® beef short rib chunks marinated with black pepper and Indian Spices, finished with a brown onion tomato masala gravy
Accompaniment: Lachha Paratha

SEAFOOD

Fish Moilee ... 450
Pan seared catch of the day marinated in South Indian spices and cooked in a mild coconut milk curry
Accompaniment: Steamed Basmati Rice

Goan Shrimp Curry ... 430
Fresh shrimp cooked in a whole spice coconut curry. *Spicy!*
Accompaniment: Steamed Basmati Rice

BIRYANI

A mixed rice preparation made with Indian spices, *served with Jeera (cumin) raita*

Vegetable Biryani with Paneer cubes ... 390

Chicken Tikka Biryani ... 410

Lamb Dum Biryani ... 450

Lamb Shank Biryani ... 460
Limited Availability

ACCOMPANIMENTS

Dal Makhani ... 260
Slow cooked black lentils tempered with garlic and house made fresh tomato purée, finished with cream and butter

Dal Tadka ... 250 ✓
Yellow lentils tempered with cumin, garlic, onion, tomato and finished with clarified butter

Steamed Basmati Rice ... 80 ✓

Jeera (Cumin) Rice ... 80 ✓

All our breads are made fresh to order in our traditional charcoal fired tandoor

Tandoori Roti ... 80 ✓

Lachha Paratha ... 80 ✓

Khameeri Tandoori Naan ... 80

Tandoori Naan ... 80

- Plain
- Butter
- Garlic (no butter)
- Butter Garlic
- Cheese
- Cheese & Garlic

Also available!
Gluten Free Naan
Please ask for options

Raita ... 90

- Cucumber
- Jeera (Cumin)
- Mixed (with tomato, onions and cucumber)

Plain Yogurt ... 90

Masala Papad / Masala Poppadom ... 90 ✓

- Roasted or Fried

Plain Papad / Plain Poppadom ... 70 ✓

- Roasted or Fried

Fresh Garden Salad ... 170 ✓
Assorted garden vegetables served with a yogurt dip

DESSERTS

Please ask your server for our dessert specials of the day