



**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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MAY24

## APPETIZERS

### VEGETARIAN

#### **Burrata Papdi Chaat ....260**

**Limited availability**

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

#### **Batata Vada Pav....220**

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

#### **Malai Broccoli....230**

Chargrilled broccoli with cheese cream

#### **Dohra Khumb....250**

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

#### **Cocktail Samosas....230 ✓**

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

#### **Bhuna Paneer Tikka....250**

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

## APPETIZERS

### CHICKEN

#### **Zafrani Chicken Tikka....270**

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

#### **Classic Chicken Tikka....250**

Chargrilled chicken breast marinated in yogurt and spices

#### **Malai Chicken Tikka....250**

Chargrilled chicken breast marinated in cream, pepper and cardamom

#### **Green Masala Chicken Tikka....250**

Chargrilled chicken breast marinated in coriander and mint

#### **Chicken Tikka Trio....380**

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

### LAMB & BEEF

#### **Gosht Seekh Kebab....350**

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....370**

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

### SEAFOOD

#### **Green Chutney Fish...330**

Pan seared fish fillet of the day smothered in our Chef's special green chutney

#### **Shrimp Balchao....340**

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

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### VEGETARIAN

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#### **Pindi Channa Masala....260 ✓**

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

*Accompaniment: Lachha Paratha*

#### **Saag Paneer....280**

Cottage cheese in a creamy spinach gravy

*Accompaniment: Lachha Paratha*

#### **Paneer Makhani....280**

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....270 ✓**

Coconut milk based south Indian stew with potatoes and seasonal vegetables

*Accompaniment: Steamed Basmati Rice*

### CHICKEN

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#### **Chicken Tikka Masala....350**

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....350**

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

*Accompaniment: Butter Garlic Naan*

#### **Saag Chicken....350**

Chargrilled chicken breast in a creamy spinach gravy

*Accompaniment: : Lachha Paratha*

## MAIN COURSE

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### LAMB & BEEF

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#### **Lamb Shank Curry....430**

##### **Limited availability**

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

*Accompaniment: Khameeri Tandoori Naan*

#### **Bhuna Gosht....380**

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

*Accompaniment: Lachha Paratha*

#### **Beef Pepper Fry....390**

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

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#### **Fish Moilee....350**

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

*Accompaniment: Steamed Basmati Rice*

#### **Goan Shrimp Curry....360**

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....290**

#### **Lamb Dum Biryani....390**

#### **Chicken Tikka Biryani....360**

*\* Served with Burhani raita - yogurt from Hyderabad cuisine flavored with garlic, roasted cumin powder and red chili powder*

## ACCOMPANIMENTS

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#### **Dal Makhani....220**

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

#### **Dal Tadka....210 ✓**

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

#### **Raita....70**

- Cucumber
- Jeera
- Mixed with tomato onions & cucumber

#### **Plain Yogurt....60**

#### **Fried Masala Papad....80 ✓**

#### **Plain Papad....60 ✓**

- roasted or fried

#### **Fresh Garden Salad....170 ✓**

Assorted garden vegetables served with garlic yogurt dip

## DESSERTS

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Please ask your server for our dessert specials of the day