

BREADS & RICE

59	MISSI ROTI	£2.50
60	TANDOORI ROTI	£2.50
61	TANDOORI NAAN	£2.50
62	DATE NAAN	£2.95
63	PESHWARI NAAN	£2.95
64	KEEMA NAAN	£2.95
65	GARLIC NAAN	£2.95
66	CHILLI AND CORIANDER NAAN	£2.95
67	SAFFRON PILAU RICE	£2.95
68	LEMON RICE	£3.25
69	MIXED VEGETABLES RICE	£3.25
70	MUSHROOM RICE	£3.25
71	SPECIAL FRIED RICE	£3.25
72	BASMATI WHITE RICE	£2.50
73	PAPADOM	£0.50
74	CHUTNEY	£0.50

Indian Fusion Taste and Elegance

- Minimum order is one main course per person for dine-in customers
- Service charges are discretionary.
- Cover charges may apply.
- Alcohol will not be served without a full meal.
- Some dishes contain nuts (pl. ask our waiting staff).
- Any favourite dishes can be prepared upon request.
- The management reserves the right to refuse service to anyone without giving any explanations.

All dishes are individually prepared, a little time is deeply appreciated.
If you are allergic to anything please let us know.

Management reserves the right to refuse any person without giving any reasons.



Medium



Hot



Very Hot

Please select your taste from the list.

BRANCHES:

WATERLOO
DULWICH
BUCKHURST HILL
WOODFORD
BOURNE END
BYFLEET

FREE HOME DELIVERY

Minimum order £15
within a 2 mile radius and
10% discount on all
collection orders over £12



TASTE AND ELEGANCE

Indian Fusion

ORDER LINE:

0207 403 9242

0207 357 7826

214 Tower Bridge Road
London SE1 2UP













www.theindianfusion.com
Email: info@theindianfusion.com

OPENING HOURS:












Saturday – Thursday: 12noon – 11.30pm

Friday: 5pm – 12pm
















TO START WITH

01	 KATHI LAMB KEBAB <i>Tender spiced lamb diced with medium spices wrapped in thin chapati roll, served with dips</i>	£4.50
02	 NARANGI CHICKEN TIKKA <i>Fresh tender breast chicken pieces marinated overnight with orange and tandoori spices</i>	£4.25
03	 GOAN STYLE SQUID <i>Baby squid rings tossed with Goan spices</i>	£4.95
04	 LAMB & MINT SHEEKH KABAB <i>Fresh leg of lamb mince kebab with root ginger, mint and medium spices</i>	£4.25
05	 SALMON PERI PERI <i>Seared salmon steak simmered in peri peri spicy sauce</i>	£4.95
06	 TANDOORI CHICKEN TIKKA <i>Tender chicken breast pieces marinated overnight with tandoori spices, cooked in tandoor</i>	£4.25
07	 BADAMI LAMB CHOPS <i>Fresh tender baby lamb chops marinated overnight with medium Afghani spices</i>	£5.95
08	 KING PRAWN PATHIA PURI <i>Fresh king prawns tossed with Pathia spices sauce served on baby puri</i>	£5.50
09	 BOMBAY FISH CAKES <i>Chef's special fish cakes made with white fish and medium spices, served with tangy sauce</i>	£4.25
10	 KERELA CHICKEN SKEWERS <i>Fresh chicken breast kebab grilled with Kerela spices</i>	£4.95
11	 HOME STYLE SAMOSAS (lamb or veg) <i>Delicious crispy fried samosas made with lamb or vegetable</i>	£3.50
12	 CRISPY ONION BHAJI <i>Cooked with onions and spices</i>	£3.50
13	 CHATPATI BHEL PURI <i>A famous delicious street food from Bombay, served with chick peas and potato on a puri</i>	£3.50
14	 MIX FUSION SELECTION (for one) <i>Chef's selection of our tasty starters</i>	£5.95
15	 MIX FUSION SELECTION (for two) <i>Chef's selection of our tasty starters</i>	£8.95

HOUSE SPECIALITIES

16	 DELHI MASALA ROAST LAMB SHANK £10.95 <i>Juicy fresh lamb shank slowly cooked with root ginger, medium spices and served with roast potato</i>
17	 KADAI TAWA CHICKEN OR LAMB £8.95 <i>Tender chicken or lamb diced cooked with peppers, onions and whole spices</i>
18	 JUNGLE STYLE RABBIT £12.95 <i>A classic dish of Royals cooked with robustic medium spice sauce</i>
19	 MURGH MAKHAN PALAK £8.95 <i>Fresh juicy chicken tikkas simmered in tomato, malai sauce infused with fresh spinach</i>
20	 OLD DELHI PISTACHIO KORMA £7.95 <i>Baby chicken breast simmered in a rich creamy pistachio sauce</i>
21	 GOAN STYLE LAMB OR CHICKEN CURRY £7.95 <i>A famous Goan dish from the beaches of Goa, cooked with fresh coconuts</i>
22	 MALWANI GREEN CHICKEN OR LAMB £8.95 <i>A fresh green herb curry, cooked with chicken or lamb</i>
23	 LAMB OR CHICKEN TIKKA MASALA £7.95 <i>A classic famous dish of Britain</i>
24	 RAJASTHAN LAL MIRCH MURGH OR LAMB £8.95 <i>Spicy chicken or lamb with roasted red chillies – famous dish of Rajasthan</i>
25	 KASMIRI LAMB ROGAN JOSH £7.95 <i>A famous Kashmiri lamb dish cooked with tomatoes and medium spices</i>
26	 ZAFFRANI DUCK £9.95 <i>Duck breast simmered in mild saffron sauce</i>

CHEF'S SPECIAL BIRYANI, FISH & SEAFOOD

27	 DUMPUKHT BIRYANI LAMB OR CHICKEN £9.95 <i>A famous recipe from old Delhi lamb or chicken cooked in a sealed pot of medium spicy rice on a slow fire</i>
28	 GOAN STYLE SEABASS £9.95 <i>A famous fish curry from coast of the Goa</i>
29	 HARYALI SALMON £9.95 <i>Fresh salmon steaks cooked with green herb sauce</i>
30	 TAWA KING PRAWNS £10.95 <i>King prawns cooked on tawa with onions, tomatoes and whole spices</i>
31	 BENGALI RIVER FISH BHUNA £9.95 <i>Backwater river fish cooked with kadai sauce</i>
32	 MALABAR KING PRAWN CURRY £10.95 <i>A coastal curry from Malabar – prawns simmered in fresh coconuts and medium spices</i>
33	 CHICKEN TANDOORI £7.50 <i>A classic tandoori chicken grilled over flames</i>
34	 MALAI LAMB CHOPS £9.95 <i>Tender lamb chops marinated overnight with mild spices grilled over charcoal</i>
35	 FUSION GRILL SAMPLER £10.95 <i>A selection of mix tandoori grills</i>
36	 GRILLED GARLIC & HONEY DUCK BREAST £9.95 <i>Breast of duck marinated overnight with garlic and honey, grilled in tandoor</i>
37	 AJWANI TANDOORI KING PRAWNS £10.95 <i>King prawns grilled in tandoor with ajwain and medium spices</i>
38	 TANDOORI STUFFED PANNER £7.50 <i>Cottage cheese stuffed with pickling spices, grilled over flames</i>
39	 CHICKEN SHASLICK £8.50
40	 LAMB SHASLICK £8.95
41	 DUCK SHASLICK £8.95










ALL TIME FAVOURITES

	CHICKEN	LAMB	PRAWN	KING PRAWN
42 BALT	£6.95	£7.25	£7.95	£11.95
43 DANSAK	£6.95	£7.25	£7.95	£11.95
44 JALFREZI	£7.95	£7.95	£7.95	£11.95
45 BUTTER	£7.95	£7.95	£7.95	£11.95
46 PASSANDA	£7.95	£7.95	£7.95	£11.95

Vegetarians options are available at £6.95 for the dishes above

VEGETABLES

Side £3.95, Main £6.95

47	 KADAI MILONI SHOBJI <i>Mixed vegetables tossed with kadai sauce</i>
48	 MAKKAI SAAG <i>Fresh sweetcorn infused with spinach</i>
49	 BHINDI DO PYAZA <i>Okra tossed with onions and medium spices</i>
50	 BOMBAY ALOO <i>Baby potato cooked with cumin and kadai sauce</i>
51	 MUTTAR PANEER <i>Green garden peas and cottage cheese cooked in a creamy sauce</i>
52	 MUSHROOM BHAJEE <i>A medium and spicy dish</i>
53	 SESAME AUBERGINE <i>Aubergine cooked with tangy sauce and curry leaves</i>
54	SAAG PANEER <i>Spinach and cottage cheese cooked in a creamy sauce</i>
55	 PUNJABI CHANA MASALA <i>Chick peas cooked with kadai sauce and Punjabi spices</i>
56	 TADKA DAL <i>Mixed yellow lentils slowly cooked with medium spices</i>
57	BOONDI RAITA <i>Indian-style yoghurt with boondi dumplings</i>
58	FRESH KATCHUMBER SALAD