



INDIKA

THE HOUSE OF TANDOOR

INDIAN CUISINE

MENU

NAMASKAR from INDIKA—The House of Tandoor, Berry!

At INDIKA, meaning "EAT INDIAN," we blend traditional Indian flavors with a modern twist, crafted with passion by Chef Sandeep Bhimavarapu and team. Each dish is made fresh to your taste, offering an unforgettable culinary experience in a vibrant, welcoming setting.

More than a restaurant, INDIKA is a celebration of culture, community, and the joy of sharing great food.



Indika-Berry



indikaberry.com.au



[indika.berry](https://www.instagram.com/indika.berry)

📍 2/89 Queen Street Berry, NSW, Australia, New South Wales 2535.

VEGETARIAN ENTREE

Mixed Vegetable Platter

\$ 19.90

2 pcs of spring roll. 2pcs of onion pakora & 2 pcs of Samosa Vegetable

Samosa Vegetable (2 pcs)

\$ 9.90

Deep fried crispy pastry triangles stuffed with mashed potatoes and green peas

Pakora Vegetable (4pcs) GF

\$ 10.90

4 pieces. Deep fried diced potatoes, onion pieces mixed with cumin seeds, curry leaves, and chickpea batter

Paneer Tikka Tandoori (3 pcs) GF

\$ 16.90

Exotic marinated paneer (homemade cottage cheese) with aromatic spices, cheese served on hot plate with onions and Capsicum cooked in the tandoor (clay) oven.

Samosa Chat

\$ 15.90

Crispy pastry filled with spiced potatoes and peas, topped with spicy chickpeas, drizzled with tangy tamarind chutney, and garnished with fresh coriander and yoghurt.



Spring Roll Vegetable (4pcs)

\$ 9.90

4 pieces. Deep fried crispy pastry rolls with mixed vegetables and special spices.

Vegetable Steam Momo (8pcs)

\$ 17.99

Veg steam momos are steamed dough pouches filled with a flavorful mix of marinated vegetables, Nepalese herbs, and spices.

Stuffed Mushroom (Fry)

\$ 17.00

Crispy fried mushrooms stuffed with a flavorful blend of herbs, spices, and cheese for a delicious bite-sized treat.

Beetroot Tikki

\$ 12.90

Crispy beetroot tikkis spiced to perfection, pan-seared for a flavorful and vibrant vegetarian delight.

Pani Puri

\$ 12.99

Crispy shells are filled with a savory potato mash and served with a spicy, tangy water for an explosion of flavors in every bite.

NON - VEGETARIAN ENTREE

Lamb Cutlets (4pcs)

\$ 25.90

Tender rack of baby lamb marinated in aromatic spices, skewered and broiled in a tandoor (clay) oven.

Lamb Seekh Kebab (pcs)

\$ 15.90

Minced lamb flavored with aromatic spices, hand pressed onto the skewer, and cooked in the tandoori (clay) oven.

Chicken Tikka Hyderabad (4pcs)

\$ 15.90

Boneless chicken thigh fillets marinated with yoghurt and special spices.

Chicken Steamed Dumplings (8pcs)

\$ 18.99

Nepalese authentic dumpling and sauce dipped in rich spicy tomato (steamed).

Meat Lover platter

\$ 29.99

2 pcs Seekh Kebab, 2 pcs Chicken Tikka, 2 pcs Lamb Cutlet.

Malai Chicken Tikka

\$ 15.90

Succulent boneless chicken pieces marinated in creamy malai spices, grilled to perfection in the tandoor.

Chili Chicken

\$ 19.90

Deep-fried chicken satay in chef's special sauce with onion and celery, capsicum.

Scallops Lychee Lasuni

\$ 29.00

Seared scallops paired with sweet lychee in a garlic-infused (lasuni) sauce, blending delicate seafood with bold, aromatic flavors.

Indika Platter

\$ 32.99

Mixed platter of 4 pcs of tandoori prawn, 2 pcs of lamb cutlet, and 2 pcs of chicken tikka. Finish with fresh coriander and special chef spices.



MAIN CURRIES VEGETABLE

Aloo Gobhi Masala

\$ 19.90

Cauliflower portions and potatoes sauteed with onion, tomatoes, masala, and Coriander Leaves.

Aloo Baigan

\$ 19.90

A comforting dish of tender potatoes and eggplant cooked in a spiced onion-tomato gravy, infused with aromatic Indian flavors.

Dal Makhan GF

\$ 18.90

Black lentils slowly simmered with tomato onion sauce, cream, and ghee.

Dal Tadka GF

\$ 18.90

Lentils are cooked in aromatics and spices, then topped with a tempered spiced tadka.

Kadai Paneer

\$ 20.90

Fresh homemade cottage cheese simmered in a rich chef's special gravy, with sautéed capsicum, onion, and a fragrant coriander garnish.

Malai Kofta

\$ 20.90

Mix of cottage cheese, Potato and spices made in to balls then slowly simmered with tomato onion sauce, cream and ghee.

Nilgiri Vegetable Korma

\$ 19.90

A medley of fresh vegetables simmered in rich Cream and infused with aromatic spices, creating a creamy and flavorful Indian curry.

Matar Mushroom Masala

\$ 20.90

Tender mushrooms and green peas simmered in a rich, spicy gravy for a flavorful, hearty dish.

Palak Paneer

\$ 20.90

Fresh homemade Indian cottage cheese and blend of Spinach cooked in gravy, butter, and spices.

Paneer Butter Masala

\$ 20.90

Fresh cottage cheese cubes simmered in a rich, creamy tomato-based sauce infused with aromatic spices.



MAIN - CHICKEN, BEEF, LAMB & GOAT

Butter Chicken (GF)

\$ 23.90

Tandoor-roasted boneless chicken, marinated overnight and simmered in a rich, creamy tomato-butter sauce with a hint of pepper.

Chicken Curry Chettinad (GF)

\$ 23.90

A famous Chettinad chicken curry from South India, made with coconut cream and a spicy mix of red chilies, cumin, mustard seeds, and curry leaves.

Chicken Tikka Masala (GF)

\$ 23.90

Tender boneless chicken tikka, tandoor-cooked and simmered in a rich onion-tomato sauce with capsicums, finished with fresh coriander.

Tandoori Chicken (Half/Full)

\$ 15.90 / \$ 26.90

Tender chicken marinated in spiced yoghurt and grilled to perfection with a smoky tandoori char.

Mango Chicken (GF)

\$ 23.90

Tendered boneless pieces of chicken with mango puree.

Methi Malai Chicken (GF)

\$ 23.90

Boneless chicken braised in cream, spices, red chili paste, thick sauce, fenugreek leaves, and fresh coriander leaves.

Chicken / Lamb / Beef Korma (GF)

\$ 23.90

Chicken/lamb/beef braised in cream, spices, and thick sauce and cooked as a Mughlai (king's) cuisine of the Indian subcontinent.

Chicken / Lamb / Beef Madrasi (Gf)

\$ 23.90

Tender chicken, lamb, or beef cooked South Indian-style in coconut cream with red chili, cumin, mustard seed paste, and fragrant curry leaves.

Lamb Shank Korma (Gf)

\$ 19.90

Succulent lamb shank slow-braised in a luscious korma sauce, bursting with aromatic spices and rich, harmonious flavors.

Goat Curry (Gf)

\$ 23.90

A famous South Indian curry made with goat marinated in aromatic spices and curry leaves for a rich, flavorful dish.

Duck Curry

\$ 23.90

Succulent duck pieces simmered in a spiced, aromatic curry sauce infused with herbs and rich flavors.

Chicken / Lamb / Beef Vindaloo (Gf)

\$ 23.90

Tender pieces of chicken, lamb, or beef simmered in the chef's fiery Goan-style vindaloo sauce with a tangy touch of vinegar.

Chicken/ Lamb / Beef Kadai

\$ 23.90

The marinated Chicken/lamb/Beef, cooked to perfection, with Kadai masala.

Lamb Rogan Josh (Gf)

\$ 23.90

Tender lamb pieces simmered in a rich North Indian onion-tomato gravy with Kashmiri red chillies, garam masala, and fresh coriander garnish.

Chicken / Lamb / Beef Saag (Gf)

\$ 23.90

Tender Chicken/Lamb/beef and spinach marinated in a savory blend of spices and herbs, then Cooked to perfection for a succulent and flavorful dish.



MAIN - SEAFOOD

Goan Fish Curry (GF)

Fish cooked in a traditional Goan-style coconut, tomato, and onion sauce with chef's spices, cumin, mustard seeds, ginger, and garlic.

\$ 26.90

Coconut Seafood Treasure (GF)

A mix of prawns, fish, calamari, and scallops cooked in a creamy coconut sauce with garlic, ginger, and garam masala.

\$ 26.90

Goan Prawn Curry (GF)

Prawns simmered in a flavorful coconut, tomato, and onion sauce with spices, cumin, mustard seeds, ginger, and garlic.

\$ 29.90

Prawn Butter Masala

Succulent prawns cooked in a creamy, spiced tomato-butter sauce, finished with a touch of cream and fresh coriander.

\$ 29.00



BREADS

Butter Naan

Naan bread garnished with butter.

\$ 5.50

Cheese Garlic Naan

Naan stuffed with shredded cheese and impregnated with garlic granules.

\$ 6.90

Cheese Naan

Naan bread filled with shredded cheese and mild spices.

\$ 5.90

Garlic Naan

Soft naan topped with fresh garlic.

\$ 4.90

Plain Naan

Traditional Indian bread made with plain flour and baked in a tandoor.

\$ 4.90



Shahi Naan

Naan stuffed with dry fruits, nuts, and raisins.

\$ 6.90

Tandoor Roti

Wholemeal Indian bread cooked in a clay tandoor oven.

\$ 4.90

Cheese & Spinach Naan

Naan filled with melted cheese and fresh spinach.

\$ 6.99



RICE & BIRYANI

Basmati Steamed Rice (Per person/Large)

\$ 3.90 / 7.80

Soft and fragrant basmati rice, perfectly steamed to bring out its natural flavor.

Biryani Hyderabad Style (Vegetable/Chicken/Lamb/Beef/Goat)

\$ 15.99 / 18.99 /
22.99 / 20.99

A flavorful biryani made with marinated meat or vegetables, layered with aromatic basmati rice, and slow-cooked to perfection.

Fried Rice (Vegetable/Egg/Chicken/Beef/Mixed)

\$ 14.99 / 15.99 / 18.99 /
20.99 / 22.99

Tasty fried rice cooked with seasonal vegetables and your choice of meat or egg, full of flavor and great with any dish.

KIDS MENU

Chicken Nuggets and Chips

\$ 11.90

Crispy chicken nuggets made from tender meat, served with golden, seasoned chips.

Chips (GF)

\$ 5.90

Lightly salted, crispy potato chips with a delicious crunch.

Fish and Chips

\$ 11.90

Crispy battered fish fillets served with fries and creamy tartar sauce.

Indian Meal

\$ 15.90

Kids-sized main served with rice and a choice of naan, chips, or 2 papadams.



SIDES

Mango Chutney (GF)

Fresh mangoes blended with spices for a sweet, spicy, and tangy flavor. Great with any dish.

Mint Sauce (GF)

Cool and tangy sauce made with mint leaves, vinegar, and garlic. Light and refreshing.

Mixed Pickles (GF)

Crunchy pickled vegetables with a bold, tangy flavor. A great side with any meal.

Salad (Veg/Chicken Tikka) (GF)

Fresh salad with vegetables or chicken tikka, topped with herbs and a tangy vinaigrette.

Onion Salad (GF)

Crispy spinach-onion rings tossed in a zesty house seasoning.

Papadums Masala (GF)

4 crispy papadums topped with chopped onions, tomatoes, and Indian spices for a flavorful snack.

Papadums (GF)

Thin, crunchy wafers made from spiced lentil flour, perfect with any meal.

\$ 3.50

\$ 3.50

\$ 6.90

\$ 6.90 / \$ 10.99

\$ 6.50

\$ 5.99

\$ 3.50



DESSERTS & JUICE

Gulab Jamun

Golden fried milk dumplings served in sweet aromatic syrup.

\$ 9.90

Ras Malai

2 soft cheese cakes soaked in sweet milk syrup with almonds and pistachios.

\$ 7.90

Drinks

Coke, Sprite, Orange Juice, Apple Juice, Lemon Lime Bitters.

\$ 4.50

Mango Lassi

Sweet mango yoghurt drink, rich and refreshing.

\$ 5.90

