



Menu



Indian Swad: A symphony of spices!

Indian Swad is an Indian restaurant which is passionate about serving authentic Indian cuisine. Our chefs are highly experienced and use only the freshest ingredients to create flavorful dishes.

Come & experience our best of world class cuisine eat socially with Indian Swad Restaurant. Fresh foods takes an old recipe standards ultimate dining experience with indian Swad. We create better & best dinner experience for you.

Our menu features a wide variety of Indian dishes, from curries to tandoori dishes to biryanis. We also offer a variety of vegetarian and non-vegetarian options. We also offer a variety of naan breads, raitas, and chutneys to accompany your meal.

At Indian Swad, we believe that food is more than just sustenance. It is a way to bring people together and to share our culture. We invite you to come and experience the delicious flavors of Indian cuisine at Indian Swad.

Note: Our menu items are marked as follows:

Mild Medium Hot



All prices are inclusive of VAT (15%).

Thank you for choosing Indian Swad and we wish you a memorable experience in our Restaurant.

Enjoy!



So'flo



5774 3445



Valentina Mall



5774 3444



Phoenix mall



5512 8061



www.indianswad.mu



Indian Swad



Indianswad





SOUP



VEG SWEETCORN SOUP 

Rs 150

CHICKEN SWEETCORN SOUP 

Rs 180

(Indo Chinese style soup made with fresh cream, mixed veggies, sweet corn kernels & pepper)

VEG MANCHOW SOUP  

Rs 150

CHICKEN MANCHOW SOUP  

Rs 180

(Chopped vegetables in a delicious hot & spicy broth filled with Asian sauces like dark soy sauce, vinegar, and chili sauce)

TOMATO SHORBA SOUP 

Rs 150

Tangy Tomato puree, dried herbs and fresh coriander

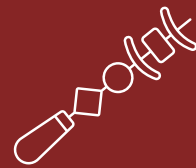
Mild Medium Hot



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VEG STARTERS



PANEER TIKKA

Rs 350

(Cottage cheese marinated in spiced yogurt, grilled in tandoor to perfection on skewers with bell peppers & onions)

PANEER MALAI TIKKA

Rs 370

(Delicious and creamy Indian grilled dish made with paneer that is marinated in a blend of yogurt, cream, and spices)

SPICY CHILLY PANEER

Rs 350

(Combination of an Indo-Chinese battered fried cottage Cheese cooked with Chinese spices sauce)

VEG MANCHURIAN

Rs 325

(Crispy veg dumplings tossed in the ever-popular Indo-Chinese style in Manchurian sauce)

GOBI MANCHURIAN

Rs 325

(Popular Indo-Chinese-style recipe for crispy fried cauliflower made with chilly, garlic, and ginger tossed in Chinese spices)

HARA BHARA KABAB

Rs 325

(North Indian fried patties made with mix veg, spinach, peas & paneer)

VEG SEEK KEBAB

Rs 325

(North Indian dish is cooked with spiced vegetable mixture, shaped around the skewers, and grilled in tandoor)

Mild Medium Hot
  

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NON-VEG STARTERS



CHICKEN TIKKA

Rs 450

(Boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked in tandoor)

MALAI CHICKEN TIKKA

Rs 450

(Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese tandoori grilled)

TANDOORI CHICKEN LEG

Rs 450

(Bone in chicken leg marinated in authentic Indian red spices and grilled in tandoor)

CHICKEN CHILLY

Rs 450

(Tender fried chicken bites tossed in a super aromatic sweet, spicy and slightly tangy chilly sauce)

FISH CHILLY

Rs 475

(Sweet & spicy crispy appetizer made with fish, bell peppers, garlic, chilly sauce)

SPICY PRAWNS CHILLY

Rs 550

(Sizzling combination of sauteed prawns with Asian sauces, fresh bell pepper, onion cooked in indo-chinese style)

Mild Medium Hot



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NON-VEG STARTERS



TANDOORI FISH TIKKA



(Fresh tender fish marinated in a classic tandoori masala & cook till perfection in tandoor)

Rs 500

TANDOORI PRAWNS



(Prawns grilled skewers loaded with the Indian tandoor red spicy flavours cook till well done)

Rs 550

MUTTON SEEK KEBAB



(Delicious and juicy minced mutton meat mixed with a host of spices, arranged firmly on a tandoor skewer)

Rs 550

MUTTON BOTI KEBAB



(Chunks of Mutton that are thoroughly marinated in a Tandoori spiced yoghurt which add a lovely warming depth to the meat)

Rs 600

MIXED TANDOORI KABAB PLATTER

(A combinations of varieties bunch of our starters. delightful TANDOORI grilled chicken, fish, lamb & prawns)

Rs 1600



Mild

Medium

Hot



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VEG MAINCOURSE



PANEER BUTTER

Rs 375

(Rich creamy & mildly sweet gravy made with butter, tomatoes paste, cashews, & cottage cheese)

PANEER SHAHI

Rs 375

(Cubes of Cottage cheese cooked to perfection in rich creamy cashew nut gravy)

PANEER PALAK

Rs 375

(Fine Paste spinach with cottage cheese added caramelized onion, tomato and freshly ground spices)

PANEER MATAR MASALA

Rs 375

(Prepared with the combination of paneer and green peas as its hero ingredient in a tomato and onion gravy base)

PANEER KADHAI

Rs 375

(Rich and aromatic side dish cooked paneer, capsicum and onion tomato base along with a freshly ground spice mix)

PANEER TIKKA MASALA

Rs 375

(Tandoori marinated cottage cheese cubes tandoor grilled to perfections and cooked with Indian spice gravy)

TAWA SABZI

Rs 375

(Popular sabzi made with assorted fried veggies that are tossed in a spicy and tangy onion and tomato-based gravy)

BAIGAN KA BHARTA

Rs 350

(Tandoori grilled eggplant mashed and tossed in onion tomato, added delicious & flavourful spices)

BHINDI DO PYAZA

Rs 350

(Delicious north Indian dish made with okra simmered in a spiced onion & tomato)

ALOO GOBI MATAR

Rs 350

(Punjabi style dish made from potato, peas and cauliflower with touch of Indian spices blend)

Mild Medium Hot



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VEG MAINCOURSE



JEERA ALOO

Rs 325

(Flavourful & delicious north Indian dish made with boiled potatoes cooked with cumin seeds with added spice)

VEG MALAI KOFTA

Rs 375

(Creamy curry made with mix vegetable added in cottage cheese balls made in rich cashew paste gravy)

VEG MAKHANI KOFTA

Rs 375

(Koftas are deep fried balls made from mixed vegetables & paneer, added into the creamy delicious tomato gravy)

VEG NAVRATTAN KORMA

Rs 375

(Delicious creamy & aromatic north Indian curry made with mix vegetables, cocktails fruits and fresh cashew paste)

PUNJABI CHANA MASALA

Rs 350

(Chickpeas cooked in delicately with fresh onion, ginger and spices)

MIX VEG JELFREZI

Rs 350

(A tasty and flavored curry made with a combination of vegetables & paneer tossed in a unique spicy and tangy curry)

SPICY VEG KOLAPURI

Rs 350

(Popular Maharashtrian dish, mixed vegetable curry with thick & spicy coconut-based gravy)

YELLOW DAL FRY

Rs 250

(A simple, healthy split yellow lentil recipe prepared with aromatics, seasoned with tomatoes and garlic)

DAL MAKHANI

Rs 250

(Popular north Indian dish where whole black lentils & red kidney beans are slow cooked with spices, butter & cream)



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CHICKEN CURRIES



BUTTER CHICKEN

Rs 450

(Classic Indian dish made with marinated & grilled chicken (Tandoori chicken), simmered in a creamy tomato gravy)

CHICKEN TIKKA MASALA

Rs 450

(Dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious & super aromatic sauce)

CHICKEN NAWABI

Rs 450

(Creamy cashew chicken curry is a perfect blend of warm Indian spices with creamy coolness of cashew paste)

KADHAI CHICKEN

Rs 450

(Tandoori grilled spicy, smokey and packed with flavour, thick gravy and crunchy roasted onion and capsicum)

SAAGWALA CHICKEN

Rs 450

(A light curry dish common in northern Indian cooking, include a light sauce made flavorful with turmeric, cinnamon, garam masala, and spinach)

LAHORI MURG MUSSALLAM

Rs 550

(Chicken leg cooked to tenderness and perfection, bursting with flavors and spices of the Mughal, top stuffed with boiled egg)



Mild Medium Hot



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MUTTON CURRIES



MUTTON ROGAN JOSH

(Kashmiri cuisine boneless mutton in traditional onion & tomato gravy touch of ginger & garlic with spice)

Rs 575

CASHEW MUTTON KORMA

(A rich delicious mutton curry made with cashew nuts paste and aromatic spices added whole spices, fried onions, yogurt)

Rs 575

MUTTON VINDALOO

(Goan dish of tender meat chunks cooked in fiery red vindaloo sauce made with red chillies, vinegar, garlic and spices)

Rs 575

MALABAR MUTTON BHUNA

(Spicy roasted coconut aromatic boneless mutton packed with dry spices & cooked into flavourful onion gravy)

Rs 575

MUTTON KADHAI

(Rich mutton curry recipe is made by slow cooking mutton pieces with tomatoes, onion, garlic and garam masala)

Rs 575



Mild Medium Hot



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SEAFOOD CURRIES



BUTTER PRAWNS MASALA

Rs 550

(A creamy tasting, richly tomato sauce with king prawns is cooked in a velvety aromatic Makhani gravy)

COCONUT PRAWNS CURRY

Rs 550

(Prawn Curry with Coconut Milk recipe made with king prawns, aromatic Indian spices, and creamy coconut milk)

SPICY PRAWNS MASALA

Rs 550

(Popular spicy masala dish cooked in an onions, tomatoes and spices made into thick masala prawns)

BUTTER FISH MASALA

Rs 500

(Rich and creamy Indian fish curry made with marinated fish pieces cooked in a flavorful tomato and cashew nut gravy)

FISH MASALA FRY

Rs 500

(Fish curry is made much the same traditional way by sautéing onions, ginger garlic, tomatoes & ground spices)

KERELA FISH CURRY

Rs 500

(Fish curry cooked in red chilli, spices and well flavoured with cocum, Kottayam style red fish curry)

Mild Medium Hot



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TANDOORI BREAD



TANDOORI WHEAT ROTI	Rs 70
LACCHA WHEAT PARATHA	Rs 80
PLAIN NAAN	Rs 70
BUTTER NAAN	Rs 80
GARLIC BUTTER NAAN	Rs 90
CHEESE NAAN	Rs 100
GARLIC CHEESE NAAN	Rs 110
CHILLY CHEESE NAAN	Rs 110
STUFFED POTATO KULCHA	Rs 125
STUFFED PANEER KULCHA	Rs 170

SIDES



SLICED ONION OR TOMATO	Rs 50
VEG RAITA	Rs 90
BOONDI RAITA	Rs 90
MIX GREEN SALAD	Rs 175

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RICE & PULAV



DUM BASMATI RICE

(Traditional dum cooked rice with whole spice)

Rs 80

JEERA RICE

(Rice cooked with cumin seeds & butter)

Rs 140

COCONUT LEMON RICE

(Light and fluffy side dish, made with coconut, curry leaves and lemon)

Rs 160

GREEN PEAS PULAV

(Basmati rice mixed with green peas, spices cooked in ghee)

Rs 160

NAVRATAN PULAV

(Pulao contains vegetables, cashew nuts, paneer and aromatic rice)

Rs 200

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BIRYANI

SERVED WITH RAITA

VEGETABLE BIRYANI

Rs 350

(Biryani is an aromatic rice dish made with basmati rice, mix veggies, herbs & biryani spices)

TANDOORI LEG BIRYANI

Rs 375

(Biryani is a rice-based dish made with spices and chicken leg, marinated with Tandoori masala)

CHICKEN TIKKA BIRYANI

Rs 375

(Tender boneless chicken is marinated in spiced aromatic yogurt and served with fluffy rice and caramelized onions)

MUGHLAI CHICKEN BIRYANI

Rs 400

(Tender juicy cashew nut marinated grilled chicken, added fresh cream with dry fruits and basmati rice)

PRAWNS BIRYANI

Rs 525

(Aromatic basmati rice dum cooked with prawns, herbs & spice powders)

FISH BIRYANI

Rs 500

(Boneless fish and layered with aromatic Basmati rice and a flavorful biryani masala)

MUTTON ROGAN BIRYANI

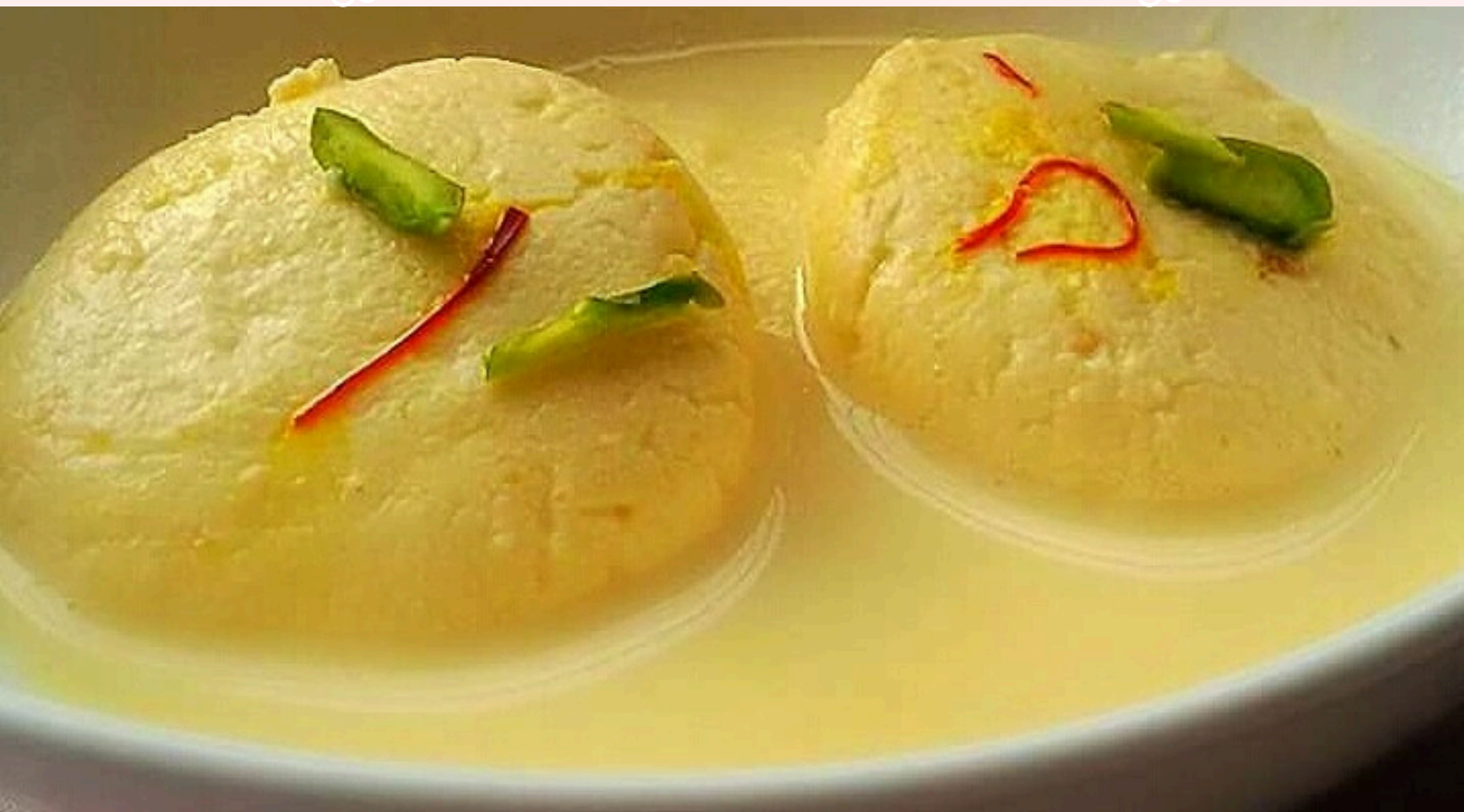
Rs 550

(Aromatic basmati rice dish made with layers of tender mutton pieces, deep fried onions and aromatic Indian spices)

Mild Medium Hot



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DESSERT



KULFI ICE CREAM

Rs 100

GULAB JAMUN

Rs 125

RASMALAI

Rs 150

GAJAR KA HALWA

Rs 175

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BEVERAGES



MINERAL WATER (1LIT)	Rs 100
SPARKING WATER (1LIT)	Rs 110
SOFTDRINKS (GLASS) (Coke/ Fanta/ Sprite/Diet)	Rs 100
SODA/TONIC / GINGER ALE	Rs 100
PEARONA	Rs 110
CANNED JUICE (GLASS) (Orange / Mango/ Pineapple/Peach)	Rs 110
APPLETISER/GRAPETISER	Rs 110

INDIAN BEVERAGES

FRESH LIME SODA (SWEET/SALTED)	Rs 110
SWEET LASSI	Rs 120
MANGO LASSI	Rs 130
STRAWBERRY LASSI	Rs 130
DRY FRUIT LASSI	Rs 140
MASALA CHAI TEA	Rs 120

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MOCKTAILS



VIRGIN MOJITO

(Fresh Mint, Lemon, Sugar top up with Soda)

Rs 225

STRAWBERRY DELIGHT

(Crushed Strawberry, Mint & Lemon, Added Sprite)

Rs 225

FRUIT PUNCH

(Strawberry Syrup, Mix Juices Orange, Mango, Pineapple & Peach)

Rs 225

BLUE HAWAIIIN

(Blue Curacao, Pineapple Juice, Coconut Cream, Lemon)

Rs 225

SUNRISE DELIGHT

(Orange Juice, Lemon, Grenadine top with Ice)

Rs 225

RAINBOW HEVEN

(Mix Orange & Mango, Lemon, Grenadine, Blue Curacao)

Rs 225

LEMON MINT ICE TEA

(Home Made Fresh Ice Tea)

Rs 225



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LUNCH THALI (MONDAY TO FRIDAY)

VEG PANEER THALI

(One Paneer Curry, Two Veg Curries, Dal, Rice, Naan)

Rs 375

CHICKEN THALI

(One Chicken Curry, Two Veg Curries, Dal, Rice, Naan)

Rs 450

LAMB THALI

(One Lamb Curry, Two Veg Curries, Dal, Rice, Naan)

Rs 525

CHICKEN & LAMB THALI

(One Chicken & Lamb Curry, One Veg Curry, Dal, Rice, Naan)

Rs 550

FISH THALI

(One Fish Curry, Two Veg Curries, Dal, Rice, Naan)

Rs 500

PRAWNS THALI

(One Prawns Curry, Two Veg Curries, Dal, Rice, Naan)

Rs 525

SEAFOOD THALI

(One Prawns & Fish Curry, One Veg Curry, Dal, Rice, Naan)

Rs 575

Take Away Thali Rs 40

Thali not available on public holidays

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