



INDIMEX
CAFÉ • BAR • RESTAURANT

MENU



NAMASTE, BIENVENIDO! WELCOME TO INDIMEX.

WHERE TASTE IS KING AND GJ. SINGH IS THE REIGNING CHEF!

When I was a child our family menu consisted of two choices; take it or leave it! Thankfully I have spent the rest of my life increasing the list of choices for my customers - you!

IndiMex is funky Indian with a Mexican Twist and a warm welcome.

IndiMex is a place all about taste. Your taste. Aussie pace. Unhurried. Relaxed. Airy. It is about flavours you can savour and celebrate in our authentic Indian dishes plus our unique IndiMex fusion dishes served by friendly staff.

So sit back, relax, grab a drink and take a load off. I hope your experience is one that truly excites and exceeds your expectations, the first time you thought Indian was truly cool.

They say a good chef makes a restaurant. As the chef and owner of IndiMex, I take personal pride in cooking the food using only the choicest ingredients and ensure my food satisfies the toughest food critics. While I have oodles of years working in the industry, I am not perfect. So if something isn't right, please let me know. I insist.

Beyond the many options at IndiMex we have kept the family tradition and still offer you two choices (quite unlike what I got at home) - eat it or take it!! You can dine in or take your IndiMex away! May the feast begin!

Gurinderjit Singh

GJ. Singh
Chef/Owner

food images are for illustration purpose only and may be different to actual food being served



P.S: INDIAN DISHES NORMALLY COME IN A RANGE OF SPICINESS - MILD, MEDIUM AND HOT - LET US KNOW HOW YOU WOULD LIKE IT.

WHY INDIAN & MEXICAN?

RULES WERE MEANT TO BE BROKEN...

Mexican and Indian are possibly two of the boldest culinary palates you could experience. So what happens when you combine them into one? IndiMex of course! Arriba Arriba! Balley Balley!! It's the latest culinary sensation since sliced bread!

Originally from India, Chef GJ. Singh worked as the head chef of a Mexican restaurant in Japan and ran his own Mexican restaurants in Australia for many years. From his exposure and understanding of both Indian and Mexican cuisines, came GJ's vision for IndiMex.

Why? Food needs to be enticing and exciting. At IndiMex, boring is not an option. "Know the rules. Understand the rules. Break the rules!" As the owner and chef, GJ loves having fun with flavours and aromas and says, "I love to reinvent and create; drawing from past experiences in order to create new ones."

Excite. Enliven. Stimulate. IndiMex offers a rare experience like no other. As the name suggests, the menu combines aromas of freshly cooked delicacies from North India and Mexico and fuses them together to create something new and funky.

Together, everything works! And it works damn well! The natural synergy between Indian and Mexican cuisine is very special, and something IndiMex is very proud to call their own. Add to this, fresh Aussie produce and it becomes a true amalgamation of cultures.

When it comes to cooking, IndiMex takes immense pride in only serving up the finest Indian and Mexican food, and does it with great gusto and passion. Only the best ingredients, herbs and spices will do.

IndiMex is where great food, fabulous service and the opportunity to experience something new, comes together. Never boring. Never dull. Always new. Always fresh!

INDIAN AND MEXICAN GO TOGETHER LIKE LEMON AND TEQUILA.

Management reserves the right to change, suspend or terminate this menu without any prior notice. Service charge may apply on public holidays.

SOUP, SALADS & TAPAS

Share yummy food with fabulous friends with this mouth-watering selection of Mexican- and Indian-inspired appetisers. Totally appetising, you can call this the fore-taste before the feast, if you will. These delish treats will prepare your tastebuds for the main event, that's for sure.

SOUP

The Great Indian Ocean Soup 19.95
A meal by itself, this dish celebrates Indian coastal cuisine. It combines fresh prawns, mussels, squid, scallop, baby octopus and fish in a light Indian herb soup. Seafood doesn't get much fresher!

SALAD & DIPS

The Three Amigos 14.95
A true celebration of life and friendship, bringing three culinary flavours together to create something very special. The plate includes our Salsa Pico de Galo (an INDIMEX speciality), Holy Guacamole (our own avocado sensation) and satisfying Indian kidney bean dip.

Holy Guacamole and Chips 15.95
Made from the freshest avocados and seasoned with herbs and fresh jalapenos. This dip alone will bring you back time and again!

Tostada Seafood (fish, squid, mussels, scallops, and baby octopus) 21.95
Served in a crispy tortilla shell over a bed of mesclun salad with salsa, guacamole and sour cream.

Chicken Tikka Caesar 17.95
A classic Caesar with a typical IndiMex twist! While every thing else remains the same (bacon, croutons, parmesan cheese), it's our grilled chicken tikka instead of Anchovies that makes this Caesar salad boss.

Taco Papdi Chaat Salad 15.95
Warm corn totopos tossed with greens, cucumber, tomato, Jalapeno chick pea, potato, mint raita, coriander and tamarind chutney.

INDIMEX TAPAS

Bombay Oyster Kilpatrick. 6 Oys 20.95 | 12 Oys 37.95
Plump Oysters and crispy bacon with grilled with melted cheese and a hint of Bombay spices. We call this putting an Indian spin on a Aussie Fave!!

Madras Garlic Chilli Prawns 19.95
Fresh prawns sautéed in garlic, fresh chopped chillies and Madras spices. You'll want to mop up every last drop of the sauce.

Calamari Pondicherry 17.95
Squid rings seasoned in pepper, garlic and spices, tossed in mustard oil and gently mixed in sweet chilli sauce.

BBQ Tandoori Chicken Wings with INDIMEX Habanero Sauce..... 6 PCS 9.95 | 12 PCS 18.95

INDIMEX Chili con Carne with warm Totopos... 18.95
A delicious bowl of beef chunks and beans, slow cooked to perfection then garnished with fresh onion, tomato and coriander.

Chimosas (2 pcs) 9.95
A funky fusion of Indian Samosa filling in a flour tortilla wrap then deep fried to golden crispness. Served with sweet chilli sauce. Yum!



THE GREAT INDIAN KEBAB LOVE STORY

For Emperor Shah Jahan, it was love at first bite! Legend has it that Mumtaz Mahal made her way into the heart of the Emperor by serving him kebabs that featured a special recipe. So, is the Taj Mahal a requiem for love, or an ode to the true passion of his life - kebabs?

Barramundi Fish Tikka 17.95
Barramundi fillet, seasoned and grilled. Served with mesclun and mint raita.

Tandoori Chicken Half 12.95 | Full 21.95
The real McCoy of authentic Indian Tandoori Cuisine! Whole chicken marinated and oven-roasted. Served with mint raita.

Chicken Tikka (4) 10.95
Succulent tender morsels of grilled chicken breast fillet marinated in Tandoori spices and yoghurt then oven-roasted. Served with mint raita.

Tandoori Lamb Cutlets (4) 21.95
The choicest Aussie lamb cutlets seasoned in Lucknow spices and grilled to juicy succulence. Served with mint raita.



MADRAS GARLIC CHILLI PRAWNS



BBQ TANDOORI CHICKEN WING



HOLY GUACAMOLE AND CHIPS

THE ORIGINAL & SIGNATURE INDIMEX CUISINE



A special combination of two exciting culinary flavours are blended together to form one crazy and exciting taste sensation. These special dishes are anything but mundane, because rules were made to be broken, remember?

INDIMEX Nachos

Beans | Chicken | Lamb | Beef 19.95

Crispy tortilla chips and your choice of topping smothered in cheese sauce, served with fresh guacamole, sour cream and salsa.

INDIMEX Enchilada

Veg | Chicken | Lamb | Beef 21.95

Seafood (medley of prawns, fish, calamari) . 24.95

Two corn tortilla rolls with your choice of filling, with chipotle sauce and gratinated cheese on top. Served with Biryani rice, black beans, guacamole, sour cream and salsa.

INDIMEX Chimichanga

Veg | Chicken | Lamb | Beef 20.95

Seafood (medley of prawns, fish, calamari) . 24.95

Deep fried flour tortilla burrito with your choice of filling. Served with Biryani rice, black beans, guacamole, sour cream and salsa.

INDIMEX Burrito

Veg | Chicken | Lamb | Beef 20.95

Seafood (medley of prawns, fish, calamari) . 24.95

A flour tortilla wrap with a unique combination of Indian flavoured stuffing plus black beans, topped with chipotle sauce and gratinated cheese. Served with Biryani rice, guacamole, sour cream and salsa.

INDIMEX Quesadillas

Veg | Chicken | Lamb | Beef 18.95

Smoked Salmon 20.95

Grilled flour tortilla sandwiched with your choice of filling, mozzarella cheese and jalapeno chillies. Served with a small garnish salad, guacamole and sour cream.

Barramundi Fillet and

Prawns in Creole Sauce..... 29.95

Fillet of barramundi, seasoned gently and grilled then served in a creamy pepper Creole sauce. Served on a bed of Biryani Rice with Salad and Mexican Fries.

BBQ Lamb Cutlets in Garlic,

Pepper and Mint Sauce 34.95

Grilled lamb cutlets with an unforgettable garlic, pepper and mint sauce. Served with fries, salad and Biryani rice.

Sirloin Steak with

Seafood Cream Pepper Sauce..... 33.95

Juicy 300g sirloin steak served with seafood medley in a silky garlic cream pepper sauce. Served with salad and fries.



INDIMEX Tacos with Garlic Prawns (3pcs) 24.95

Soft corn tortillas loaded with plump garlic prawns and greens. Accompanied with salsa, guacamole, sour cream and beans. Roll your own mouth-watering tacos. So yummy!



★ ★ ★ ★ ★
THE irResistible
#1 SELLER

Fajita Chicken | Steak | Ricotta and Mix Veg 25.95

Seafood Fajita (Fish, Prawns & Calamari) 29.95

A sizzler plate loaded with your choice of meat or seafood tossed with bell peppers, onions and salsa. Accompanied by a side of flour tortillas, sour cream, guacamole and beans. A head-turning spectacle.





food images are for illustration purpose only and may be different to actual food being served

YUM!

AUTHENTIC CURRIES

INDIMEX devotees frequently report that our curries are THE most flavoursome in Brisbane! The best of traditional authentic curries . . . the real deal, real Indian recipes and customs! Chef GJ insists on buying whole lamb legs, chicken breasts and whole cuts of excellent beef and dicing everything in-house because he stands by the quality 150%!

WARNING!

We use Trinidad Scorpion 'Butch T' Chilli, generating 1,463,700 Scoville Heat Unit (SHU). This chilli is rated as the hottest chilli in the world by Guinness World Records. Still game to try our Vindaloo now?

Purchase your own bottle of our Trinidad Scorpion 'Butch T' Chilli 12.95



MILD



Makhani

Makhani means a butter-tomato sauce, most popularly known for Butter Chicken. It's a light tomato gravy mixed with butter and cream, and seasoned with sweet paprika and dried fenugreek - a much-loved dish by millions of curry lovers.

Paneer (Cottage Cheese)	18.95
Mixed Vegetables	17.95
Prawn and Fish	22.95
Chicken (Butter Chicken)	19.95
Mango Chicken	20.95

Korma

Rich and full of comforting flavours and aromas, this cream and cashew based curry will delight the senses, thanks to its select mild spices, rose water and real saffron.

Paneer (Cottage Cheese)	18.95
Zucchini, Squash and Pumpkin with dried fruits and nuts	17.95
Seafood (Prawns, Mussels, Scallops, Fish, Baby Octopus and Squid)	22.95
Chicken or Beef	19.95
Lamb	20.95

MEDIUM



Tikka Masala

You can't go wrong with a good ol' Tikka Masala! Sautéed capsicum and onions are simmered to mouth-watering perfection in a creamy tomato sauce with herbs and spices.

Paneer (Cottage Cheese)	18.95
Mixed Vegetables	17.95
Prawn and Fish	22.95
Chicken or Beef	19.95
Lamb	20.95

Saagwala

If Popeye had a favourite Indian curry, this would be it! A super delicious spinach-based curry that is full of flavour and cooked on slow heat to retain all that spinachy-goodness.

Paneer (Cottage Cheese)	18.95
Mixed Vegetables	17.95
Chicken or Beef	19.95
Lamb	20.95

HOT



Rogan Josh

Now things are starting to heat up! Rich caramelised onion in a tomato paste curry cooked with passion (Josh) in oil (Rogan) and tempered with secret home-ground spices to bring out the best in all those ingredients. If flavour is what you want, then you need 'The Josh'.

Paneer (Cottage Cheese)	18.95
Mixed Vegetables	17.95
Prawn and Fish	22.95
Chicken or Beef	19.95
Lamb	20.95

Jalfareji

Sautéed capsicum, onions, green chillies and tomatoes, cooked in an onion and tomato base gravy with your choice of meat to give a sensational spicy and flavoursome taste.

Paneer (Cottage Cheese)	18.95
Mixed Vegetables	17.95
Chicken or Beef	19.95
Prawn and Fish	22.95
Lamb	20.95

SUPER HOT



Madras

Coconut cream and caramelised onion based gravy cooked with mustard oil and the distinctive pungent flavours of South Indian curry leaves, chillies (yep, there's the culprit) and other Madras spices. This dish is the very definition of hot, and is certainly not for the faint-hearted.

Paneer (Cottage Cheese)	18.95
Mixed Vegetables	17.95
Chicken or Beef	19.95
Seafood (Prawns, Mussels, Scallops, Fish, Baby Octopus and Squid)	22.95
Lamb	20.95

Vindaloo

Originating from the coast of Goa where they use only the hottest chillies, red wine vinegar and coastal spices. This dish is guaranteed to satisfy the most adventurous gourmet!

Paneer (Cottage Cheese)	18.95
Mixed Vegetables	17.95
Chicken or Beef	19.95
Prawn and Fish	22.95
Lamb	20.95

FAMILY FAVOURITE

ANY SEAFOOD CURRY FAMILY SIZE
SHOWN ON FRONT OF MENU
Served with 2 serves of steamed rice & Pappadums **\$45.95**

LENTIL DISHES

Black Bean Curry (Rajma version) 17.95

Chick Pea, Potato and Green Pea Curry 18.95
Tempered with Indian spices, cooked to magical perfection.

Daal Makhani 17.95

Black Urad lentils simmered overnight with fresh tomatoes, generously laced with fresh cream and white butter and Chef GJ's secret spices.



CHICKEN MAKHANI (BUTTER CHICKEN)

NEED SOME COMPANY?

If your main course is looking a little lonely, then these fabulous sides will provide the perfect accompaniment.

FRESH INDIAN BREADS

Tandoori Roti	3.95
Whole-wheat bread baked in the oven.	
Naan	3.95
Refined flour bread baked in oven and brushed with butter.	
Garlic Naan	4.25
Naan smeared with garlic and baked in oven.	
Cheese Naan	5.00
Naan stuffed with mixture of mozzarella and natural cheddar cheese.	
Cheese & Spinach Naan	5.00
Spinach and Cheese filled Naan, a perfect combination with any curry or savoury on its own with butter.	
Stuffed Kulcha	4.95
Whole-wheat bread stuffed with spiced mashed potato mixture.	
Crispy Laccha Paratha	3.95
Multi layered crispy baked flat bread that goes extremely well with curries.	
Bacon, Cheese, Garlic, Chilli & Oregano Naan	6.50
Our original recipe. You will love it.	
Smoked Salmon Cheese Naan	6.95
Our original recipe, tastes best as an accompaniment to Seafood Korma.	
Peshawari Naan	6.95
Naan stuffed with chopped raisin, dry fruits and nuts.	

SOMETHING FOR THE SIDE

Indian Salad	5.95
Classic accompaniment with Indian curries. Freshly cut slices of raw Spanish onions, carrots, cucumber, radishes and chillies.	
Garlic Herb Bread	4.00
Mint Raita	3.50
Chutney	3.50
Mango Pickle	3.50
French Fries	6.50
Roasted Papad (4 pieces)	3.50
Flour Tortilla (4 pieces)	4.95
Jalapeno Sauce	3.95
Trinidad Scorpion 'Butch T' Chilli Sauce	3.95

TRADITIONAL INDIAN RICE DISHES

If you love traditional Indian cuisine, then you can't beat our traditional dishes. Made with lots of love and nothing but the freshest ingredients, IndiMex brings you a full flavoured selection of Traditional Indian that you'll be hard pressed to find anywhere else.

what is biryani?

Did someone say legend? We call this the dish of legends, and here's why ... Timur the Lame is supposed to have brought the original Biryani to India via Kazakhstan; Mumtaz Mahal, Empress of the famed Shah Jehan, used it to feed the Mughal army. And, Emperor Aurangzeb sent this dish to South India when he handed over Hyderabad to Asif Jahir King, then, King of Curries, GJ himself, brought the famed dish to Brisbane!

Lamb Dum Biryani	20.95
Tender lamb and basmati long grain rice cooked together in mace and whole spices and saffron. Served with mint raita.	
Chicken Biryani	19.95
Basmati rice cooked with chicken and hand-picked spices and saffron to mouth-watering perfection. Served with mint raita.	
Veg Biryani	16.95
A medley of vegetables, delicately cooked with basmati long-grain rice, select spices and saffron. Served with mint raita.	
Seafood Tawa Fried Rice	22.95
Assorted seafood – tiger prawns, fish, scallops, squid, mussels and baby octopus – tossed with long-grain basmati rice and cooked in coconut milk, seasoned with herbs and spices. Served with mint raita.	
Kashmiri Pulao	14.95
Long-grain basmati rice tossed with assorted dry fruits and aromatic saffron.	
Steamed Rice	3.00
Coconut Rice	6.95
Yellow Rice	4.95
Cumin, Pea and Potato Pilaf	6.95



FRESH INDIAN BREADS



SEAFOOD BIRYANI

MINI MEX'S KIDS' MENU

That's right, the kiddies need to eat too. So here are some options for our little Mini Mex's.

- Captain Hook's Catch:** Quite simply a fun name for fish and chips.
- Little Tikka:** Chicken Tikka tossed in mild makhani sauce and served with salad and chips.
- Stir It Up:** Stir fry beef and vegetables with steamed basmati rice.
- Speedy Gonzales Special:** Garlic bread with chicken and melted cheese.
- High (Five) Roller:** Salad and chicken roll with chips.

ALL DISHES ARE 12.95 EACH



CAPTAIN HOOK'S CATCH

HAPPY ENDING



Here we bring you the perfect end to the perfect meal. If you have a sweet tooth, then sit back and enjoy. This is where the fun really begins... because choosing just one is too hard.

- Baked Pear and Apricot, flambéed in Cointreau ... 15.95
- Flan (caramel custard) 9.95
- Baked Cheesecake 10.95
Exactly that, a baked cheesecake – and a tasty one too! With ice cream and strawberry coulis.
- Gulab Jamun with ice cream 8.95
The ever-quintessential Indian sweet served to end a sumptuous meal.
- Ice Cream 7.95
Your choice of vanilla, chocolate or strawberry ice cream.
- Malai Kulfi 8.95
AKA Indian ice cream.
- Chocolate Brownie with ice cream 10.95
Chocolate brownie with ice cream and melted chocolate topping – you beauty!

THE BENEFITS OF INDIMEX SPICES

Apart from being incredibly yummy, did you know the spices we use in our dishes have a bunch of not-so-secret health benefits? Seriously, Google them. Some spices, particularly hot ones, contain phytochemicals that may help ward off cell damage associated with some diseases. Here's some good news about the magic ingredients that we mostly use:

Turmeric: Extremely beneficial as an anti-inflammatory, antiseptic and digestive aid.

Cumin: Aids indigestion, nausea and morning sickness, relieves gas and colic and is used to fight cold.

Garlic: Antibacterial, anti-fungal, antiviral, lowers cholesterol and blood pressure, reduces water retention, and is a wonder drug used for the treatment of cold and flu symptoms.

Cayenne pepper: Anti-inflammatory, improves circulation, enhances memory and opens repository passages.

Cardamom: Reduces heartburn and helps digest grains.

Cinnamon: The active principles in the cinnamon spice known to have anti-oxidant, anti-diabetic, antiseptic and anti-inflammatory properties. Cinnamon spice has the highest antioxidant strength of all the food sources in nature.

Cloves: Painkiller, helps in reducing tooth aches and alleviates stomach upsets and nausea. The oil also treats various skin disorders like acne.

Curry leaves: Offer medicinal benefits with their herbal tonic qualities.

Black pepper: Improves digestion and promotes intestinal health. Is anti-inflammatory, antioxidant and antibacterial, and stimulates the breakdown of fat cells.

Fennel seeds: Removes congestion, stomach cramps and headaches.

Coriander: Is used to ease migraines and digestive upsets.

Onion: Antiseptic, reduces high blood pressure, alleviates symptoms of asthma and colds.

Ginger: Antibacterial, improves circulation, stimulates lymph glands and alleviates motion sickness and nausea.



MORAL OF THE STORY...
EAT MORE INDIMEX!

SPREAD THE LOVE,
AND HONK!



CHECK IN LIKE US
SHARE US
REVIEW US

WHAT ARE YOU WAITING FOR? LET'S START SPREADING THE LOVE, AND HONKING!



Check out the official INDIMEX APP for iPhone and Android today.

Get exclusive access to specials and events. Make bookings and all sorts of cool stuff you'll just have to discover for yourself!

Search for "INDIMEX" and download app from:

