

MODERN-ISH

INDIAN

EST. 2018

SPRING MENU

199 GERTRUDE STREET, FITZROY

SNACKS

DAHI PURI (V + VG option)..... **12**
Crisp Puri, Spiced Potato, Yoghurt, Tamarind-Date Chutney, Mint & Coriander Chutney, Sev (2pc)

ROTI DUCK TACO (GF option)..... **26**
Confit Duck, South Indian Spices, Malabari Paratha, Crisp Chicken Skin, Caramelised Onion (2pc)

VADA PAV (VG)..... **18**
Spiced Potato Vada, Soft Pav, Tamarind-Date, Mint & Coriander Chutney, Desiccated Coconut (2pc)

PANEER & SPRING PEA CROQUETTES (V).... **26**
St David's Dairy Paneer, Spring Peas Puree, Hung Yoghurt, Pommes Paille (2pc)

SMALL PLATES

CHICKEN TIKKA (GF)..... **33**
Tandoor-Charred Chicken, Mint Yoghurt Marinade, Pomegranate, Chaat Masala

JAGGERY CAULIFLOWER (VG + GF)..... **28**
Crisp Cauliflower, Jaggery-Chilli Glaze, Spiced Hummus

KINGFISH CEVICHE (A + GF)..... **33**
Cured Kingfish, Smoked Eggplant Bharta, Lime, Rendered Chicken-Fat Dressing, Mint Chiffonade, Papadums

TANDOORI LAMB CUTLETS (GF)..... **39**
Tandoor-Charred Lamb, Green Apple & Radish Kachumber, Kashmiri Almond Chutney

SMASHED SAMOSA CHAAT (V + VG option).... **26**
Smashed Samosa, Chickpea Masala, Yoghurt, Tamarind & Mint Chutneys, Namkeen

MAINS

KERALA BEEF FRY (GF)..... **46**
Slow Cooked Beef, Kerala Black Pepper Masala, Curry Leaf, Fennel

ISH BUTTER CHICKEN (GF)..... **44**
Tandoori Chicken, Punjabi Tomato-Cashew Gravy, Cultured Butter, Fenugreek Dust

GASSI PUMPKIN KOFTA (VG)..... **42**
Pumpkin Kofta, Mangalorean Coconut-Tomato Gassi, Tempered Mustard & Curry Leaf

ISH PALAK PANEER (V + GF)..... **41**
St David's House-Made Paneer, Blanched Spinach & Roma Tomato Gravy, Confit Ginger

ISH MAKHANI PANEER (V + GF)..... **41**
St David's House-Made Paneer, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust

MALABAR PRAWN (A + GF)..... **51**
Tiger Prawns, Malabar Coconut-Tomato Curry, Tempered Mustard & Curry Leaf

LAMB SHANK ROGAN JOSH (GF)..... **59**
Slow Braised Lamb Shank, Kashmiri Rogan Josh, Chilli Oil

SIDES

PAPADUMS & CHUTNEY *(VG/GF)*..... **9**
ROASTED GARLIC RAITA *(V/GF)*..... **9**
AGED BASMATI & TURMERIC RICE *(VG/GF)*..... **10**
BLACK GARLIC NAAN / PLAIN NAAN *(V/VGO)*..... **12/11**
FRESH GREEN CHILLIES..... **5**
CHUTNEY *(Mint & Coriander, Tamarind, Mango Achar)*..... **5**
SPRING KACHUMBER SALAD..... **11**



We at ISH are committed to offering Melburnians a distinctive culinary experience — one that encapsulates the vibrant, ever-evolving essence of India, drawing on global influences and modern technique while honouring the heritage of Indian cuisine.

SET MENUS

CHEF SELECTION MENU

$79.90 per person

Dahi Puri · Vada Pav
Roti Duck Taco · Jaggery Cauliflower
ISH Butter Chicken · Chana Masala
Basmati Turmeric Rice · Black Garlic Naan

CELEBRATION MENU

$104.90 per person

Dahi Puri · Roti Duck Taco
Tandoori Spring Lamb Cutlet · Smashed Samosa Chaat
Kerala Beef Fry · ISH Makhani Paneer
Basmati Turmeric Rice · Black Garlic Naan
Pistachio Kulfi

WINE PAIRING

A curated selection of wines chosen to complement your meal.

2-Course Experience..... **$32pp**
3-Course Experience..... **$48pp**
4-Course Experience..... **$60pp**

V — Vegetarian VG — Vegan GF — Gluten Free
A — Australian O — Optional

Please advise of any food intolerances or allergies before placing your order.

15% surcharge applies on public holidays & 10% surcharge applies on Sundays.