

INDIKA

## APPETIZERS

<b>SAFFRON SAAG</b>	<b>10</b>
spinach & mustard greens, fenugreek & warm spices, tandoori cornmeal roti, fresh mango chutney, paneer	
<b>SWEET POTATO SAMOSA CHAAT</b>	<b>8</b>
mashed sweet potato filled crisp pastries with chole, yogurt, cilantro, & tamarind chutneys	
<b>TAWA PANEER</b>	<b>10</b>
sautéed paneer, onions, tomatoes, and peppers	
<b>MASALA FRIED OKRA</b>	<b>8</b>
halved okra spears, chickpea crust, masala spice	
<b>GOBI MANCHURIAN</b>	<b>8</b>
fried cauliflower florets in a spicy, sticky tangy tomato sauce	
<b>DAHI POORI</b>	<b>8</b>
semolina puff pastry with mixed potato salad, cilantro chutney, yogurt chutney, and tamarind	
<b>CRABMEAT SAMOSA</b>	<b>14</b>
crisp pastries filled with ajwain spiced crabmeat; salad & papaya ginger chutney	
<b>CHICKEN MOMOS</b>	<b>10</b>
ground chicken, onion, cabbage filled dumpling, spicy sesame chutney	
<b>CHICKEN CHOOZA</b>	<b>10</b>
chargrilled tenders in garlic, ginger, fenugreek	
<b>BABY LAMB CHOPS</b>	<b>14</b>
marinated and grilled chops, yogurt, eggplant pickle	
<b>JHINGA</b>	<b>14</b>
gulf prawns, chargrilled in garlic mustard	

## FROM THE GRILL

SERVED WITH RICE, NAAN, VEGGIES

<b>PANEER SHASHLIK</b>	<b>16</b>
chunks Homemade cheese marinade with mustard and carom	
<b>CHICKEN TIKKA</b>	<b>18</b>
scaloped chicken breast, grilled with traditional tandoor spices	
<b>CHICKEN RESHMI KABAB</b>	<b>18</b>
char-grilled finger rolls of minced chicken, cashews and cheese	
<b>LAMB BARRAH KABAB</b>	<b>22</b>
scaloped lamb leg, grilled with mint, vinegar	
<b>LAMB SEEKH KABAB</b>	<b>20</b>
char-grilled finger rolls of fresh ground lamb, ginger and garlic	
<b>FISH TIKKA ( MAHI OR SALMON )</b>	<b>22</b>
grilled with garlic mustard and royal cumin	
<b>TANDOORI PRAWNS</b>	<b>24</b>
jumbo white shrimp, grilled with garlic mustard	
<b>MIXED GRILL</b>	<b>24</b>
chicken, Lamb and prawns	

## SOUP

**RED BEET** 8  
coconut, ginger, and beet soup; saffron yogurt,  
fried paneer and serrano cutlet

**CHICKEN LENTIL** 8  
chicken, yellow lentils, ginger, garlic, and green apple

## FROM THE CURRY POT

(MILD, MED OR HOT)

SERVED WITH NAAN, PULAO RICE, KACHUMBER

**CLASSIC CURRY**  
cooked in a tangy sauce of onion, tomatoes, ginger, garlic

**BHUNA**  
pan braised with browned onions, ginger, overdose of garlic

**TIKKA MASALA**  
simmered in fresh tomatoes, cilantro, fenugreek, cream

**MUGHLAI KORMA**  
smothered in a rich sauce of nuts and cream

**VINDALOO**  
pickled and peppered meat, in a fiery curry

**Chicken: 18    Lamb: 22    Prawns: 24    Mix Veggie: 16**

## CHEF'S SPECIALS

**CAULIFLOWER KOFTA** 18  
cauliflower & cheese kofta, butternut squash,  
creamy almond cashew curry

**STUFFED EGGPLANT** 18  
eggplant roasted and stuffed with paneer & cashew  
masala in a tomato fenugreek sauce, mustard potatoes

**VEGETARIAN FEAST** 22  
sweet potato samosa, creamy saag paneer, eggplant  
bhartha, daal, cauliflower kofta, rice

**BUTTER CHICKEN** 20  
tandoori chicken breast, simmered in fresh tomatoes,  
butter, fenugreek

**CHICKEN SAAG** 20  
grilled chicken breast stuffed with spinach and cheese,  
cashew cream curry sauce

**DUCK TIKKA MASALA** 24  
tandoori duck breast; tomato, fenugreek cream sauce

**GRILLED LAMB CHOPS** 28  
char-grilled with mountain spices and mint vinegar  
rogan josh sauce

**TANDOORI LAMB SHANK** 28  
Charbroiled leg of lamb, almond, nutmeg cream sauce

**FISH AMRITSARI** 24  
pan seared fish in mustard, garlic, and carom,  
tomato, garlic, ginger chutney

**GOAN SHRIMP CURRY** 25  
in a tangy coconut laced sauce

## VEGGIES ON THE SIDE

CREAMY SAAG PANEER	12
ROASTED EGGPLANT BHARTHA	12
PANEER TIKKA MASALA	12
DAAL MAKHANI	12
PUNJABI CHANNA ALOO	12
BHINDI MASALA	12
MALAI KOFTA	12
ALOO GOBI	12

## FRESH BAKED BREADS

NAAN / ROTI	3
ONION KULCHA	4
GARLIC NAAN	4
PANEER KULCKA	5
PISTACHIO & APRICOT NAAN	6
BULLET NAAN	4
PARATHA	4
ALOO PARATHA	5

## BRIYANI

basmati rice, steamed kashmiri style, currants, seed & nut mix

VEGGIE : 14      CHICKEN : 16      LAMB : 20

## OUR CHEF RECOMMENDS

### Dinner for One 24

Chicken tikka, barah kabab, kabuli prawn, chicken masala, saag paneer, pullao rice, naan, and kachumber salad

### Dinner for Two 48

Mixed grill served with chicken masala, lamb curry, saag paneer, daal, pullao rice, naan and kachumber salad

## TASTING MENU

Our seasoned staff can take you on an epicurean adventure. Each guest must participate.

**FOUR COURSES ..... 45**

**FIVE COURSES ..... 55**

NO SPLIT CHECKS PLEASE, 20% GRATUITY ON ALL DINE IN.

*Thank you.*

INDIKA