

## CHAATS

### PANEER & EGGPLANT CHAAT 9

chickpea dusted grilled eggplant with paneer, chaat sauces, sprouted moong and sev salad

### CORN & MINT CHAAT 8

fresh corn, mint leaves, warm chole, tamarind and cilantro chutneys, cumin yogurt

### TANDOORI CHICKEN CHAAT 9

breast of chicken sliced cold & layered with romaine, semolina chips, black garbanzo beans, tamarind and cilantro chutneys, cumin yogurt

### SWEET POTATO SAMOSA CHAAT 10

Sweet potato flavored with mustard seeds, cumin and chili served on warm chole, mint, cumin yogurt & cilantro chutney

### PORK RIB BELLY CHAAT 12

cardamom, kalonji, amchur and black pepper slow roasted porkrib; chaat sauces; banana radish peanut salad

## APPETIZERS

### CRAB SAMOSAS 12

triangular pastries with crabmeat, ajwain, coconut & kari leaf, arugula currant salad, papaya ginger chutney

### GOAT BRAINS 12

Goat brains quick braised with an amchur masala, pistachio apricot naan

### KERALA OCTOPUS 12

stewed with shallots, ginger, coconut and idlis: topped with spinach and papaya in a kari leaf honey dressing

### SAFFRON SAAG PANEER 12

fresh spinach and mustard greens cooked with fenugreek & warm spices, tandoori cornmeal roti, fresh plum chutney

### STUFFED KARELA 8

oven roasted bitter melon stuffed with a paneer masala, black garbanzo beans; cashew and beet raita

### SEARED FOIE GRAS 16

with black pepper & garam masala, caramelized onions, semolina bread, port wine spiced figs

### TANDOORI QUAIL 14

stuffed with pine nut & caramelized onion masala, cumin yogurt; sweet potato fries & cilantro chutney

### GOAT MASALA 13

slow cooked with onions, spices, lentils and cracked wheat, millet roti and candied walnuts

## SOUPS & GREENS

### RED BEET SOUP 8

with coconut, garbanzo & ginger, saffron yogurt, onion sprouts & paneer cutlet

### CHICKEN MULLIGATAWNY 12

Our chicken soup for the soul! a carrot lentil, coconut and ginger broth with roasted chicken

### KALE BLUEBERRY SALAD 9

spiced cashews, moong sprouts, fresh coconut, local cheese

### MIXED GREENS SALAD 9

seasonal vegetables, sesame seeds, spiced almonds, mixed greens, potato goat cheese cakes

### FRIED OKRA SALAD 11

chick pea masala battered okra on greens marinated with saffron yogurt dressing, tomato mustard chutney

### SALMON TIKKA SALAD 12

radicchio, avocado and pickled grapes, marinated in a kari leaf dressing



## DINNER

## ENTREES

### CAULIFLOWER PANEER KOFTA 18

rolled in poppy seeds, served on sautéed butternut squash with spinach almond curry

### ROASTED PORTABELLA 20

layered with saag, braised butternut squash with kari leaf and coriander seeds, chole, fresh turmeric broth & chevre

### VEGETARIAN TASTING 22

an ever-changing sampling of our vegetarian best

### STUFFED EGGPLANT 18

heirloom eggplant roasted and stuffed with a paneer & cashew masala; mustard potatoes

### CHICK PEA CHILLA 17

stuffed with avocado, butternut squash and pickled eggplant masala, saffron broth, arugula, blackberry and almond salad

### PATRA FISH 20

steamed in banana leaf with cilantro, mint & coconut chutney, turmeric broth, rice & millet 'khichu'

### OLD FASHIONED FISH CURRY 25

seasonal local fish braised in a South Indian style onion, ginger and kari leaf curry with mango, endive and chopped peanuts

### SAFFRON SCALLOPS 18

jumbo fresh scallops braised in a saffron coconut broth, potato spinach tapioca cutlet, black bean radish salad

### SHRIMP RANGOON 24

a Burmese inspired onion, coconut and lentil curry, grilled mustard shrimp, rice noodles, roasted peanuts, potatoes and herbs

### DUCK ALMOND CURRY 28

duck legs slow braised in an almond Rogan Josh like curry, pomegranate beet glazed breast

### MANGO CHUTNEY CHICKEN 18

grilled chicken breast stuffed with mango chutney and goat cheese; tomato fenugreek curry

### KALONJI CRUSTED FILET 36

grass fed beef tenderloin grilled with a warm, dark spice and garlic masala; creamy cashew nutmeg curry; chili oil and spiced sweet potato with caramelized onions and black garbanzo

### SEAFOOD BIRYANI 28

scallops, mussels, shrimp and local fish braised with a cilantro, coconut and mint masala with apricots and pistachios

### SPICED LAMB CHOPS 32

with lamb leg braised in a yogurt, coriander and cracked spices curry; sauteed eggplant with potato

### PORK CHOP VINDALOO 26

grilled pork chop stuffed with a paneer, currant and bacon masala, ghost pepper vindaloo, onion pilaf

### SLOW COOKED LAMB SHANK 29

with cracked whole cloves, cardamom & black pepper, caramelized onions, roasted garlic & ginger; mustard potatoes

## SPECIALTY NAANS

### DAIKON POTATO 6

papaya chutney

### PISTACHIO APRICOT 7

cilantro chutney

### MUSHROOM CHEESE 6

tamarind chutney

### BEET & AMUL 6

cilantro chutney

### GARLIC CRUSTED 5

eggplant pickle

## FOR THE TABLE

### KASHMIRI CHICKEN BIRYANI 16

### BLACK BEAN BIRYANI 14

### HEALING KHICHRI 12

## A TASTING MENU

we will customize it based on your palate and mood (portions may vary). ...talk to us!

### FOUR COURSES 48

### FIVE COURSES 58

Complimentary naan, lentils and raita served upon request

INDIKA  
www.indikausa.com

18% gratuity of groups of 5 or more, no separate checks