

## 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 10

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

## APPETIZERS

### CRAB SAMOSAS 12

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

### KERALA OCTOPUS 10

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

### TANDOORI QUAIL 14

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

## SOUPS & GREENS

### RED BEET SOUP 8

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

### TURMERIC SOUP & KHICHRI small 8 large 12

a peasant stew of brown basmati, moong dal and seasonal vegetables served with a fresh turmeric butternut soup

### CHICKEN MULLIGATAWNY 12

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

### KALE BLUEBERRY SALAD 9

spiced cashews, moong sprouts, and local cheese

### MIXED GREENS SALAD 9

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

### FRIED OKRA SALAD 9

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

### LAMB QUINOA SALAD 14

roasted lamb with pickled eggplant, quinoa, pomegranate seeds and radicchio

### SALMON TIKKA SALAD 15

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



## LUNCH

## ENTREES

### GRILLED NAAN CHICKEN SANDWICH 12

tandoori chicken, mango chutney with goat and amul cheese, spinach; your choice of onion pakoras or mixed green salad

### GRILLED NAAN VEGETARIAN SANDWICH 12

portabella, butternut squash, eggplant and pickled cauliflower, amul & marinated greens; your choice of onion pakoras or mixed green salad

### PORK MASALA SANDWICH 12

slow cooked pork ribs with ginger, chili, garam masala and caramelized onions, eggplant pickle; served with a choice of onion pakoras or mixed green salad

### VINDALOO CHICKEN SALAD 14

warm braised chicken vindaloo and sweet potato, topped with greens, kale, sprouted moong beans, walnut and coconut salad

### STUFFED EGGPLANT 16

heirloom eggplants roasted and stuffed with a paneer and cashew masala; tomato fenugreek sauce

### POORIS WITH MIXED VEGETABLES & PANEER 12

puffy balloon bread with squash, peppers, cauliflower & paneer in a tomato cilantro curry

### BLACK BEAN BIRYANI 12

black garbanzo beans slow cooked with peppers, corn and basmati rice in a white poppy seed onion and ginger masala

### CHICK PEA CHILLA 15

fermented chick pea & millet crepe stuffed with a butternut squash and avocado masala, eggplant pickle; saffron coconut broth

### PATRA FISH 18

steamed in banana leaf with cilantro, mint & coconut chutney, rice & buckwheat 'khichu' turmeric squash curry

### SAFFRON SHRIMP & SCALLOPS 17

in a saffron kari leaf coconut broth, spinach channa dal khichri

### SHRIMP RANGOON 15

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

### CHICKEN TWENTY FIVE 15

chicken slow braised with 25 herbs and spices in a tomato fenugreek sauce, mustard potatoes

### KASHMIRI CHICKEN BIRYANI 16

chicken braised with rice, tomatoes, caramelized onions, pumpkin seeds, cashews & currants

### LAMB VINDALOO 20

black pepper, kalonji and black cumin marinated grilled leg of lamb, fiery vindaloo sauce, mustard potatoes, saffron raita

## 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

### POWER LUNCH 22

your choice of one (or two) starters, entree and (or) dessert (portions may vary)

### SOUP/SANDWICH/SALAD 14

your choice of any two (portions may vary)

### YOGI SPECIAL 15

any vegetarian starter (portions may vary), small khichri & masala chai

Complimentary naan, lentils and raita served upon request

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