

Appetizer - Vegetarian

GF DF V Mixed Packora (please let the server know if you are dairy intolerant or vegan) Chickpea batter-fried mixed vegetables	9 ⁹⁹
GF DF V Spinach Packora (please let the server know if you are dairy intolerant or vegan) Chickpea batter-fried spinach	9 ⁹⁹
GF DF V Onion Bhajia (please let the server know if you are dairy intolerant or vegan) Chickpea batter-fried Onion fritters	10 ⁹⁹
DF V Vegetable Samosa - 2 pcs (please let the server know if you are dairy intolerant or vegan) Crispy pastry stuffed with spiced potato and green peas	6 ⁹⁹
DF V Gobi Manchurian Crispy cauliflower florets tossed in mild soya garlic sauce with ginger and scallion	11 ⁹⁹
GF Ragada Patties Potato patties topped with chickpeas, mint, tamarind and yogurt	11 ⁹⁹
Chili Paneer 🌶️ Cheese tossed w/ onion, bell pepper, ginger, soya & red chili	11 ⁹⁹
Samosa Chaat Potato pastry topped with mint, chickpeas, tamarind, yogurt, onion and cilantro	11 ⁹⁹

Sides

GF DF V Tandoori Pappad (please let the server know if you are dairy intolerant or vegan) Tandoor oven baked lentil cracker	2 ⁴⁹
GF DF V Lemon Pickle 🌶️	3 ⁴⁹
GF DF V Onion Salad	2 ⁴⁹
Sliced onion, green chili and lemon wedge	
GF DF V Mango Chutney	3 ⁴⁹
Sweet mango relish	
GF DF V Sambar 🌶️	3 ⁹⁹
Stew cooked w/ lentil, mixed vegetable, red chili & tamarind	
GF DF V Tamarind Chutney	1 ⁹⁹
GF Mint Chutney	1 ⁹⁹
GF Raita	2 ⁹⁹
Yogurt, cucumber and carrot relish	

Crêpes

GF DF V Masala Dosa	13 ⁹⁹
Rice and lentil crêpe with spiced potato	
GF DF V Mysore Dosa 🌶️	14 ⁹⁹
Spicy tomato chutney coated rice lentil crêpe w/ spiced potato	
GF DF V Plain Dosa	12 ⁹⁹
Rice and lentil crêpe	
GF Cheese Dosa	14 ⁹⁹
Rice and lentil crêpe with Cheddar and Jack cheese	
GF Ghee Roast	13 ⁹⁹
Crispy rice and lentil crêpe with ghee	

Soup

GF DF V Mulligatawny Soup	5 ⁹⁹
Made with lentil and mixed vegetables	
GF DF V Nariyal Kaju Soup 🌶️	6 ²⁹
Coconut cashew soup with cucumber & tomato	

Vegetarian - Vegan

GF DF V Tadka Dal Yellow lentil tempered with cumin, garlic & red chili	14 ⁹⁹
GF DF V Aloo Gobi Potato & cauliflower cooked with cumin, onion, ginger & tomato	14 ⁹⁹
GF DF V Vegetable Vindaloo 🌶️	14 ⁹⁹
Mixed vegetables cooked in tangy tomato red chili sauce	
GF DF V Mangalorean Vegetable	14 ⁹⁹
Mixed vegetables cooked with turmeric, ginger, garlic, and coconut milk	
GF DF V Channa Masala	14 ⁹⁹
Garbanzo beans simmered in tomato onion gravy	
GF DF V Chole Peshwari	14 ⁹⁹
Garbanzo beans cooked with potato, onion, tomato & ground spices	
GF DF V Balti Baingen	14 ⁹⁹
Eggplant cooked w/ bell pepper, onion, tomato & ground spices	
GF DF V Bhindi Masala	14 ⁹⁹
Stir fried okra cooked w/ tomato, onion & Chef's ground masala	
GF DF V Subji Bhaji	14 ⁹⁹
Mixed vegetable cooked with turmeric, ginger, and mustard seeds	
GF DF V Vegetable Stew	14 ⁹⁹
Mixed vegetables cooked w/ whole spice infused coconut milk	
GF DF V Channa Palak	14 ⁹⁹
Garbanzo beans cooked with tomato, spinach & ground spices	

Vegetarian

GF Malai Kofta	15 ⁹⁹
Mixed vegetable & cheese dumpling cooked in creamy cashew sauce	
GF Channa Saag	15 ⁹⁹
Garbanzo beans cooked in mild spinach gravy	
GF Palak Paneer	15 ⁹⁹
Cheese cooked in mild spinach gravy	
GF Kadai Paneer	15 ⁹⁹
Cheese cooked with bell pepper, onion and ground spices	
GF Paneer Masala	15 ⁹⁹
Cheese cooked in creamy tomato cashew sauce	
GF Mutter Paneer	15 ⁹⁹
Green peas and cheese cooked in creamy tomato sauce	
GF Paneer Makhani	15 ⁹⁹
Cheese cooked w/ bell pepper & onion in creamy tomato sauce	
GF Methi Malai Mutter	15 ⁹⁹
Grated paneer and green peas cooked in creamy cashew sauce with fenugreek leaves	
GF Subji Masala	15 ⁹⁹
Mixed vegetables cooked in creamy tomato cashew sauce	
GF Navaratan Khorma	15 ⁹⁹
Mixed vegetables cooked in creamy cashew sauce	
GF Dal Makhani	15 ⁹⁹
Medley of lentils simmered in tomato, cream and ground spices	

~ All entrées served with Basmati Rice ~

Please let us know if you would like your food mild, medium or spicy

GF Gluten-Free **DF** Dairy-Free **V** Vegan

Please note that all the ingredients are not listed in the menu, if you have any food allergies or intolerance, please let us know upon placing your order

While we offer gluten / dairy free menu options, we are not a gluten / dairy free kitchen.

Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens

Bread

Naan Leavened bread	3 ⁷⁹
Garlic Naan Garlic & cilantro flavored	4 ⁴⁹
Chili Naan 🌶️	4 ⁴⁹
Leavened bread seasoned w/ chopped green chili & cilantro	
Onion Kulcha	4 ⁴⁹
Onion & cilantro flavored	
Cheese Naan	5 ⁹⁹
Stuffed with cheddar cheese, Jack cheese & cilantro	
Lacha Paratha	5 ⁴⁹
Multi layered whole wheat bread cooked in tandoor	
Kerala Paratha - 2 pcs	5 ⁴⁹
Multi layered leavened bread cooked on griddle	
Peshwari Naan	5 ⁷⁹
Leavened bread stuffed with nuts, raisin, and glazed with honey	
GF DF V Pathiri - 3 pcs	5 ⁷⁹
Soft flatbread made with rice flour	
GF Gluten-Free Roti	5 ⁷⁹
Made with tapioca and rice flour	
DF V Vegan Peshwari Naan	5 ⁷⁹
Whole wheat bread stuffed with nuts and raisin	
DF V Chappati	4 ⁴⁹
Flame grilled whole wheat bread	
DF V Tandoori Roti	4 ⁴⁹
Whole wheat bread baked in tandoor	
DF V Poori	5 ⁴⁹
Puffy whole wheat bread	
DF V Aloo Paratha	5 ⁷⁹
Whole wheat bread stuffed with spiced potatoes	

Speciality Rice

GF DF V Coconut Rice	7 ⁹⁹	GF Vegetable Pulao	9 ⁹⁹
GF DF V Bisibella Baath	9 ⁹⁹	GF Lemon Rice	7 ⁹⁹
GF DF V Basmati Rice	3 ⁹⁹	GF Jeera Pulao	7 ⁹⁹

Dessert / Lassi

Gulab Jamun Milk powder pastries soaked in cardamom flavored syrup	4 ²⁹
GF Rice Kheer Indian rice pudding	3 ⁴⁹
GF Ras Malai Cheese patties in sweet milk reduction with pistachio	4 ⁹⁹
DF V Vegan specials Please check with us for Today's specials	4 ⁹⁹
GF Lassi - Special Indian yogurt drink (16 oz) Available flavor : Mango / strawberry / sweet / salt	3 ⁹⁹
GF Ice Madras Coffee Frothy strong South Indian milk coffee	4 ⁴⁹
Soda (16 oz) Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Ice-Tea	1 ⁹⁹
GF DF V Fresh Lime Soda	3 ⁴⁹
GF DF V Mango Juice	3 ⁹⁹

(860) 646 8600

www.Indigo-Bistro.com