

### Appetizer - Vegetarian

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

### Sides

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

### Crêpes

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

### Soup

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

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### Vegetarian - Vegan

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

### Vegetarian

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

~ 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

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

### Speciality Rice

<b>GF DF V Coconut Rice</b> 7 <sup>99</sup>	<b>GF Vegetable Pulao</b> 9 <sup>99</sup>
<b>GF DF V Bisibella Baath</b> 9 <sup>99</sup>	<b>GF Lemon Rice</b> 7 <sup>99</sup>
<b>GF DF V Basmati Rice</b> 3 <sup>99</sup>	<b>GF Jeera Pulao</b> 7 <sup>99</sup>

### Dessert / Lassi

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

Party Trays & Gift Cards available

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