



INDIGO

302-212-5220

44 Rehoboth Ave

APPETIZERS

🕒 Samosa (Vegan and for two) \$7
Crispy pastry with mildly spiced vegetables

🕒 Vegetable Pakora (Vegan and for two) \$8
Savory vegetable fritters

Shrimp Pakoras (for two) \$12
Shrimp lightly marinated in sour cream touched with herbs and batter fried

Chicken Pakoras (for two) \$10
Tender pieces of chicken marinated in gram flour, yogurt and spices and batter fried

🕒 Assorted Snacks (Vegan and for two) \$13
A delicious combinations of appetizers

Assorted Non-Vegetables (for two) \$16
Combination of chicken and lamb kebabs and shrimp in a special sauce

SOUPS

Dal Shorba \$6
A South Indian creation made with lentils, tomatoes and a dash of specially blended spices and herbs, served hot

Chicken Shorba \$6
A traditional Indian soup made with chicken and flavored with lemon and coconut

INDIAN BREADS

Naan \$3
Teardrop shaped white bread baked in the tandoor. Served hot with or without butter

Garlic Naan \$4
White bread stuffed with garlic and mild spices

Peshawari Naan \$4
White bread stuffed with almonds, raisins, coconut and mild spices

Keema Naan \$4
White bread stuffed with minced lamb and baked in tandoor

Onion Kulcha \$4
Bread stuffed with onions backed in tandoor

Paneer Kulcha \$4
Unleavened white bread filled with fresh homemade cheese, baked in the tandoor

Vegetarian Paratha \$4
Unleavened whole wheat bread filled with hearty vegetables, baked in the tandoor

Tandoori Roti \$3
Round whole wheat bread baked in the tandoor, served hot

TANDOOR SPECIALTIES Clay Oven

Served with Basmati Rice and Vegetable of the day

Tandoori Chooza \$18
Tender chicken marinated in yogurt, fresh spices, lemon juice, barbecued in our tandoor

Chicken Tikka \$20
Tender boneless pieces of chicken subtly flavored with spices and barbecued in our tandoor

Seekh Kebab \$24
Minced lamb mixed with spices and barbecued in our tandoor

Fish Tikka \$26
Fresh salmon pieces flavored with herbs and spices broiled in our tandoor

Tandoori Prawns \$30
Fresh prawns, lightly seasoned and slowly broiled in our tandoor

Chef's Special \$24
Chef's favorite preparation. Boneless white pieces of chicken marinated in chef's special sauce, with yogurt, garlic and broiled in our tandoor

LAMB SPECIALTIES

Served with Basmati Rice and Vegetable of the day

Lamb Tikka Masala \$24
Marinated lamb pieces broiled in our Tandoor, then cooked in a thick tomato, onion and green pepper sauce

Karahi Gosht \$24
Chef's preparation: Lamb marinated in yogurt and cooked with a special combination of Exotic spices

Saag Gosht \$24
Lamb cooked with fresh spinach, green coriander and other fragrant herbs

Gosht Vindaloo \$24
A Specialty of Goa, lamb pieces and potatoes cooked in a thick and hot curry sauce

Khara Pasanda \$24
A North India delicacy, juicy slices of lamb marinated overnight then simmered in light sauce with yogurt, onions and mild spices

Rogan Josh \$24
Tender morsels of lamb cooked in an onion sauce, with yogurt, almonds, cream and a unique blend of spices



SEAFOOD SPECIALTIES

Served with Basmati Rice and Vegetable of the day

Machi Masala \$22

House specialty. Fresh salmon marinated in chef's special sauce and an array of masterfully blended spices

Jheenga Masala \$25

Shrimp smothered with Indian condiments, onions and green peppers

Shrimp Saag \$25

Shrimp cooked with fresh spinach and Indian spices

Lobster Malai Khasa \$32

Lobster gently cooked in a cream flavored sauce with coconut

CHICKEN SPECIALTIES

Served with Basmati Rice and Vegetable of the day

Chicken Shahi Korma \$20

A classic Mughal entrée. Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts

Chicken Makhani \$20

Marinated chicken pieces barbecued in the tandoor and then cooked with tomatoes, butter and cream

Chicken Tikka Masala \$20

Tender boneless chicken pieces broiled in the tandoor, then cooked in garlic, tomato, onion and spices

Chicken Jalfrazie \$20

Tender boneless chicken cooked pieces broiled in the tandoor, then cooked in garlic, tomato, onion and spices

Chicken Saag \$20

Boneless chicken pieces cooked with fresh spinach and Indian spices

Chicken Vindaloo \$20

RICE SPECIALTIES

Served with Raita

Vegetable Biryani \$18

A royal treat. Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts

Chicken Biryani \$20

Long grain Basmati rice cooked with chicken and seasoning

Shrimp Biryani \$26

An East India rice dish. Basmati rice cooked with shrimps, herbs, and Indian spices

Lamb Biryani \$24

An ornate rice dish cooked with lamb and yogurt, garnished with raisins and nut

VEGETARIAN SPECIALTIES

Served with Basmati Rice and Vegetable of the day

Daal Tarka \$16

Black lentils delicately seasoned with exotic spices

Channa Masala \$16

Chick peas, onions and tomatoes cooked in a light sauce

Malai Kofta \$18

Mixed vegetable balls cooked in an onion and tomato sauce

Saag Paneer \$16

Fresh mild cheese gently cooked with fresh spinach, green coriander and mild spices

Aloo Gobhi Masala \$16

Cauliflower and potatoes cooked in onions, tomatoes and spices

Navartan Korma \$18

A royal entree, garden fresh vegetables gently cooked in spice-laced cream, sprinkled with nuts

Paneer Makhani \$18

Chunks of home made cheese cooked in a butter and cream sauce with Indian spices

BEVERAGES

Sweet or Salty Lassi A yogurt drink with a touch of kewra water

Mango Lassi Yogurt drink with addition of fresh mango

Indian Tea Tea boiled with cardamom, cinnamon, Indian herbs and spices

Chai Tea Indian tea cooked with spices and milk

Coffee (regular or decaffeinated)

Beer Miller Lite, Heineken, Clausthaler (NA), Guinness Extra Stout

Indian Beers Kingfisher and Taj Mahal

Draught Beers Dogfish Head, Stella, Guinness, Miller light

DESSERTS

Kheer \$6

Cardamom flavored rice pudding garnished with nuts

Gajjar Halwa \$6

Delicious carrot pudding made from shredded carrots, roasted in butter and cooked with milk, topped with pistachio and cashew nuts

Gulab Jaman \$6

A light pastry made from dry milk and honey. Served in a thick sugary syrup

Kulfi Ice Cream \$6

Specialty from India. Made from thickened milk cooked for several hours, then quickly frozen with the nutty taste of almonds and pistachios. A hint of rose water gives it that magical touch of the East.

Vanilla or Chocolate Ice Cream \$6