

Our name, **Indique** is derived from **India** and **unique**.  
**Indique Heights** explores the distinctive regional cuisines of the Indian subcontinent by way of street snacks, (**tapas style**), small plates, seafood, regional specialties, vegetarian dishes and Vegan friendly dishes are prominently featured. **Indique Heights** brings you some of these delicacies from India's diverse regions. Sit back, relax and enjoy some of the specialty cocktails and wines by the glass to go with them.  
*Bon appétit!*

**Principals** : Surfy Rahman and chef K.N.Vinod  
**Executive Chefs** : Abraham Varghese & S. Balamurugan.

## APERITIFS

<b>Dubonnet</b>	7
<b>Lillet</b>	7
<b>Campari</b>	7
<b>Pernod</b>	7

## SHERRY

<b>Dry Sac</b>	7
<b>Tio Pepe</b>	7
<b>Harveys Bristol Cream</b>	7

## MARTINIS

<b>Mangotini</b> Absolut vodka, mango juice & a splash of Chambord.	9
<b>Camparini</b> Campari, Cointreau & freshly squeezed lime juice.	9
<b>Appletini</b> Stoli vodka, sour apple schnapps & lime juice.	9
<b>Cosmopolitan</b> Stoli-ohranj vodka, grand marnier, cranberry juice, fresh lime.	9
<b>Almondini</b> Ketel one vodka, amaretto, fresh lemon juice.	9
<b>Good ol' Martini</b> Bombay gin, dry vermouth, shaken, not stirred.	9
<b>Pimmstini</b> Hendricks gin & pimm's & cucumber..	9
<b>Jaggery Martini</b> Malibu Rum, jaggery, coconut milk & cardamom	9
<b>Pomegranate Martini</b> Stoli, triple sec, pomegranate juice, champagne.	9

## SPECIALTY COCKTAILS

<b>Kamasutra</b> Stoli vodka, apricot brandy & pineapple juice.	9
<b>Tamarind Margarita</b> Tequila gold, triple sec & tamarind, sour mix.	9
<b>Indique Mary</b> Absolut peppar, Bloody Mary mix, spiced rim.	9
<b>Belini</b> Peach schnapps, crème de cassis, lime juice & sparkling wine.	9
<b>Lychee Bubbles</b> Lychee juice & sparkling wine. A summery refreshing delight	9
<b>Hot Passion</b> Passion fruit juice, rum, & jalapeño	9

# STREET SNACKS OF INDIA

## **Papri Chaat (New Delhi) - 6.00**

*Flour crisps, potato, chick peas, yogurt, cilantro & tamarind Chutney  
Best had by mixing them together, & spooning them on to your plate.  
You can further adjust the seasoning to your taste by adding more cilantro  
or tamarind chutney.*

## **Bhel Puri (Mumbai) - 6.00**

*Rice puff, crispy gram flour noodles, cilantro, tamarind chutney*

## **Vegetable Samosa Chaat (New Delhi) - 6.00**

*Deconstructed Samosa mounted on spiced chick peas,  
with cilantro & tamarind chutney*

## **Meen Fry (Kerala) - 8.00**

*Tilapia fillet, ginger-garlic paste, cayenne pepper, lemon*

## **Syrian Lamb Fry (Kerala) - 9.00**

*Boneless lamb cooked with cardamom, cloves,  
cinnamon, fennel, ginger, & coconut strips  
A specialty of the Syrian Christian community of Kerala*

## **Kathi Roll (chicken/vegetable) (Calcutta) - 8.00/7.00**

*Spiced chicken or home made cheese rolled in "paratha"  
(multilayered bread), chutneys*

## **Aloo Tikki (New Delhi) - 6.00**

*Potato patties stuffed with spiced peas, cooked on a 'tawa' (griddle)  
cilantro & tamarind chutney*

## **\* Mini-Dosas (chicken/vegetable) (Tamil Nadu) - 7.00/6.00**

*Crepe made with a fermented batter of lentils and rice  
with a stuffing of Chicken or Potato -  
Served with five different chutneys*

## **\* Mini Oothapam (Tamil Nadu) - 7.00/6.00**

*Savory pancake made with a fermented batter of lentils & rice,  
Choice of chicken/vegetables  
Served with five different chutneys*

## **Paneer Shashlik (New Delhi) - 8.00**

*A homemade cheese brochette with onion, tomato  
& green pepper - ginger-tamarind chutney*

**Happy Hour  
Sunday - Friday  
4:00 - 7:00**



## SMALL PLATES

### Tandoori

- Tandoori King Shrimp** 9  
*Jumbo shrimp marinated with lemon juice, ginger, garlic, “ajwain” (carom seeds) and charcoal grilled*
- Chicken Hariyali Kebab** 8  
*Marinated in a “green masala” with green chilis*
- Lamb Chops** 9  
*Lamb chop marinated with house spices and grilled*
- Lamb Seekh Kebab** 8  
*Ground lamb mixed with spices and cooked on a skewer in the clay oven*

### Seafood

- Mussels a la Indique** 9  
*Prince Edward Island mussels, garlic, shallots, tomato, coconut milk & curry leaves*
- Calamari Ullarthiyathe** 8  
*Shallots, ginger, hot pepper, mustard seeds & tomato*
- Shrimp Varuval** 8  
*Onions, tomatoes, curry leaves, spices–lemon rice*
- Crab Papad roll– New!** 8  
*Maryland crab with shallots, green chilies & coconut in a roasted papad shell*

### Soup

- Konchan Chaar** 7  
*Seafood broth– ginger, curry leaves & coconut*
- Mulligatawny Soup** 6  
*A traditional tangy lentil broth flavored with curry leaves*

### Salad

- Tandoori Caesar** 9  
*Our own version with grilled chicken*
- Green Salad** 6  
*Lettuce, romaine, seasonal greens, mushroom, Crispy papad and vinaigrette*

### Accompaniments

- Cucumber Raita** 4  
*Homemade yogurt with cucumber & roasted cumin, a cooling accompaniment with any dish*
- Mango Chutney** 3  
*Sweet mango chutney with a tempering of mustard and curry leaves.*
- Papadam** 2  
*Thin & crispy wafers made from lentil flour*

## MAIN COURSE

<b>Shrimp and Scallop Masala</b>	22
<i>Onions, tomatoes, spices, tamarind—served with vegetables</i>	
<b>Malabar Shrimp Curry</b>	19
<i>Cooked with onions, tomatoes, ginger, cumin &amp; coconut milk</i>	
<b>Tamilnad Shrimp Curry</b>	17
<i>Fish filets cooked with fenugreek, onions, tomato &amp; tamarind</i>	
<b>Tandoori Spice Crusted Salmon</b>	19
<i>Marinated with ginger, garlic, lemon juice with a crust of spices - coriander, peppercorns, cumin and chili flakes</i>	
<b>Tandoori Chicken Chop</b>	16
<i>Chicken breast marinated in yogurt, ginger, garlic, spices and grilled</i>	
<b>Saffron Malai Kebab</b>	16
<i>Succulent breast pieces of chicken, marinated in ginger, garlic, yogurt, cream cheese and saffron</i>	
<b>Chicken Tikka Makhani</b>	16
<i>Marinated boneless pieces of chicken cooked in tandoor and finished with a flavorful tomato based gravy</i>	
<b>Chicken Nilgiri Khorma</b>	16
<i>Boneless pieces of chicken cooked with ginger, green chilies, and cilantro</i>	
<b>Chicken Chettinad</b>	17
<i>Not for the faint hearted! An authentic preparation with coriander, toasted tellicherry peppercorns—served with vegetables and lemon rice</i>	
<b>Chicken Curry Indique</b>	15
<i>Boneless chicken curry finished with coconut milk &amp; curry leaves</i>	
<b>Lamb Roganjosh</b>	17
<i>An exotic lamb curry cooked with an assortment of spices and tomatoes</i>	
<b>Lamb Vindaloo</b>	17
<i>Lamb cooked in a tangy, hot &amp; spicy sauce with potatoes</i>	
<b>Lamb Shank Bhuna</b>	22
<i>lamb shank braised with onion, ginger, garlic, garam masala, tomato and spices - served with vegetables</i>	

## Vegetarian

<b>Kadai Paneer</b>	14
<i>Cubes of homemade cheese tossed with onions, green pepper, tomatoes &amp; spices.</i>	
<b>Saag Makai</b>	12
<i>Spinach &amp; corn kernels cooked with fenugreek leaves &amp; spices</i>	
<b>Hyderabadi Baingan*</b>	15
<i>Baby eggplant cooked with sesame, cashew-nut, peanuts, spices &amp; tamarind</i>	
<b>Bhindi do Pyaza</b>	13
<i>Okra cooked with shallots, tomatoes, &amp; dry mango powder</i>	
<b>Alu Chole</b>	12
<i>Chickpeas cooked with onions, tomatoes, potatoes &amp; spices</i>	
<b>Veg. Jhalfrezi</b>	13
<i>A medley of fresh vegetables tossed with spices</i>	

**\*Contains nuts. Please inform your server if you are allergic to nuts or have any special dietary restrictions.**

<b>Paneer Makhani</b>	14
<i>Cubes of homemade cheese in a flavorful tomato-based gravy</i>	
<b>Shallot Potatoes</b>	12
<i>Potatoes with shallots, chili flakes, curry leaves &amp; mustard</i>	
<b>Dal Makhani</b>	8
<i>Black lentils cooked with tomatoes, ginger, garlic &amp; spices simmered overnight on a charcoal fire</i>	

## Biryani

*Biryani is a flavorful long grained basmati preparation with aromatic herbs & spices cooked with your choice of:*

<b>Lamb*</b>	17
<b>Chicken*</b>	16
<b>Shrimp*</b>	20
<b>Vegetable*</b>	15

*(Served with Kuchumber salad & raita)*

## Thalis

<b>Non-Vegetarian</b>	24
<i>Traditional platter comprising of chicken, lamb, vegetables, lentils, raita, rice pilaf, bread &amp; dessert. With masala grilled fish (\$3 more)</i>	
<b>Vegetarian*</b>	22
<i>Traditional platter comprising of four varieties of freshly cooked vegetables, lentils, raita, rice pilaf, bread &amp; dessert</i>	

## Breads

*(All our breads are freshly made to order)*

<b>Naan</b>	2
<i>A soft leavened white flour bread</i>	
<b>Roti</b>	2
<i>Unleavened whole wheat bread</i>	
<b>Paratha</b>	2
<i>A layered whole wheat flour bread</i>	
<b>Pudina Paratha</b>	3
<i>A layered whole wheat flour bread with mint</i>	
<b>Garlic Naan</b>	3
<i>A soft leavened white flour bread with garlic</i>	
<b>Onion Kulcha</b>	3
<i>Spiced onions stuffed in a leavened white flour</i>	
<b>Ceylon Paratha</b>	3
<i>A stone cooked multi-layered white bread</i>	

## BEERS

<b>Budweiser</b>	5
<b>Miller Lite</b>	5
<b>Amstel lite</b>	6
<b>Heineken</b>	6
<b>Kingfisher</b>	6
<b>Samuel Smith India Ale</b>	7
<b>Corona</b>	6
<b>Buckler (Non-alcoholic)</b>	6
<b>Taj Mahal (22oz)</b>	9
<b>Guinnes (Extra Stout)</b>	6
<b>Stella Artois</b>	7

## LASSI

(Yogurt Drinks)

<b>Mango Lassi</b>	5
<b>Sweet Lassi</b>	5
<b>Salted Lassi</b>	5

## CHAMPAGNES

	<b>Gl</b>	<b>Btl</b>
<b>Veuve Cliquot, Yellow Label, Brut NV, France</b> Dry, crisp, full flavors with complex nose of apple, citrus & caramel.		95
<b>Moet et Chandon Imperial</b> Very delicate with aromas of flowers, hazelnuts & biscuits. Soft with a fruity finish of peaches.		85
<b>Jean Louis, Charles De Fere, NV</b> Light & crispy, pale gold, fresh & fruity	8	42
<b>Dom Perignon</b>		250

## HALF BOTTLES

### White

<b>Sonoma Cutrer, Chardonnay, California, 2008</b> Very crisp, well balanced between toasty new oak & ripe chardonnay fruit.	27
<b>Duckhorn Sauvignon Blanc, 2008</b> Rich gold color with a perfumed nose of lychee & spices.	33

### Red

<b>Steele, Pinot Noir, 2008</b> Strawberry & cherry preserves, with hints of vanilla, oak & cassis.	29
<b>Seghesio Sonoma Zinfandel 2008</b> Tantalizing black raspberry with a small amount of petite syrah added for complexity.	28

## WHITE WINES

	Splash	GI	Btl
<b>Good Earth Winery "Aarohi" Sauvignon Blanc 2009 - Nashik Valley, India</b> Meaning "ascending" in the context of Indian Classical music, this medium-bodied wine is grassy, herbaceous and mineral but also hints of guava and banana.	5	9	34
<b>Sonoma Cutrer, Chardonnay, Russian River, 2009</b> Very crisp, well balanced between toasty new oak and ripe chardonnay fruit.	6	11	42
<b>Domaine de Bernier Chardonnay, Loire Valley, 2009</b> Tastes like chablis with crisp elegant, steely mineral and citrus personality.	5	9	34
<b>Smoking Loon Chardonnay CA 2008</b> Bartlet pear and sweet ruby grapefruit flavors with light cinnamon stick spice & honeysuckle finish.	5	8	30
<b>Trefethen, dry Riesling, Napa Valley, California 2008</b> Enticing aromas of jasmine followed by citrus, mineral, and honeysuckle tones.			39
<b>Lagaria Pinot Grigio delle Venzie 2009</b> Refreshing with flavors of peach & honeydew	5	8	30
<b>Les Penitents Chardonnay, alphonse mellot, Chasnay, France 2007</b> Medium bodied, plenty of apple & pear fruit flavor, good with all sorts of seafood			45
<b>Sokol Blosser "Evolution" 11th Edition - Dundee Hills, Oregon</b> A Stunning blend of nine different grapes gives you a fruit forward wine perfect to pair with spicy cuisine.	5	9	34
<b>Covey Run Gewurztraminer, WA, 2008</b> Fumes with a ripe, slightly spicy pineapple flavor with a touch of citrus. Slightly spicy pineapple flavor with a touch of citrus	5	8	30
<b>Trimbach Gewurztraminer, Alsace, France, 2007</b> Powerful & rich with intense complex flavors of apple, spice & minerals. A serious dry white wine.	6	11	42
<b>Frog's Leap Sauvignon Blanc, Napa Valley, 2008</b> Remarkable mineral slate-like nuance in the aroma, bright citrus flavors.			47
<b>Sula Chenin Blanc, Nasik Valley, India 2009</b> Dry Tropical fruit aromas, natural notes & good long finish	5	9	34
<b>Grgich Hills Fume Blanc, Napa Valley, 2006</b> Burst tangy passion fruit, lemon-lime, grass & green fig flavors.			72
<b>Cambria Estates, Chardonnay, Bench Break vineyards, California 2006</b> Rich buttery flavors, lemon-lime, white peaches, nutmeg, vanilla and mineral/slate characters, lingering finish of fresh oak spice			47

**PARKING  
AVAILABLE  
\$3.00**

**ENTRANCE VIA  
WISCONSIN CIRCLE**

## RED WINES

	Splash	Gl	Btl
<b>14 Hands Merlot, WA 2008</b> Flavors of blackberry & spices, enhanced by a splash of Cabernet Sauvignon.	5	8	30
<b>Grayson Cellars Merlot, California 2008</b> Notes of white chocolate, black cherries, and black currants with hints of spice and oak.	5	9	34
<b>El Primavera 2009 - Rioja, Spain</b> A light Tempranillo with soft fruit and great structure. Works well with anything from fish to meats!	5	9	34
<b>Grayson Cellars Cabernet Sauvignon, Paso Robles, 2009</b> Aromas of black cherry, blackberry with hints of briar, vanilla & toasty oak.	5	9	34
<b>Jim Barry "Cover drive" Cabernet Sauvignon, Coonawara, Australia 2008</b> Intense and elegant with aromatics of black currant.	6	11	42
<b>St. Suprey Cabernet, California 2005</b> Plush, complex layers of plum, blackberry.			69
<b>Mark West Pinot Noir, California 2009</b> Smooth Pinot Noir with flavors of raspberry, cherry pie, cola and caramel flavors.	5	9	34
<b>Masciarelli Montepulciano 2007 - Tuscany - Italy</b> Red cherry and ripe strawberry flavors abound.	4	8	30
<b>Navarro Correas Malbec, Mendoza, Argentina, 2008</b> Notes of dark berries & violets with spicy nuances.	5	9	34
<b>Bouudini Malbec, 2009</b> Perfumed with aromas of ripe black cherries.	5	8	30
<b>Oxford Landing Shiraz, S. Australia, 2008</b> Vibrant fruity flavors, peppery and full of the richness of ripe berries.	5	8	30
<b>Jim Barry Shiraz, S Australia, 2007</b> Aromas of black cherry, liquorices & mint.			39
<b>Marietta old vine Red Zinfandel, California, lot 54</b> Mostly Zinfandel with small amounts of Syrah & Mourvedre, full of ripe berry and loads of spice.	5	9	34
<b>Edmeades Zinfandel 2008</b> Aromas of cherries, roasted coffee, upfront on the palate with a long, lingering berry finish.			49
<b>Goats Do Roam, South Africa, 2009</b> Round & ripe with plum & berry flavors & sweet smoke on the finish.	5	8	30
<b>Baron Philippe De Rothschild, Escudo Rojo, Maipo Chile, 2008</b> Blend of Cabernet Sauvignon, Carmenere & Cabernet Franc with intense aromatic complexity.			39
<b>Marchesi Antinori, Italy 2004</b> Cherry & violet fruit with tobacco nuances on the nose.			48
<b>Alexander Valley, Merlot, California, 2007</b> Aromas of blackberry & cassis fill the glass with nuances of vanilla & cedar.			48
<b>D Laurent, Pommard Vieilles Vignes, Cote'd'or France 2003</b> Fresh, spicy, berry-scented nose with a faintly meaty nuance.			129
<b>Chateau neuf de Pape, France 2006</b> Fleshy & warm, spicy fruits & easy going style.			85
<b>Rosenblum Zinfandel, Richard Sauret Vineyard, Alameda, CA 2005</b> Rich plum, zesty cherries, spicy earth tones with 4% Petit Syrah.			79