

Biryani

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

Lamb Biryani	15
Chicken	14
Vegetable	13

(Served with Kuchumber salad & raita)

Breads

(All our breads are freshly made to order)

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

All entrées served with Basmati Rice

Accompaniments

Cucumber Raita Homemade yogurt with cucumber & roasted	4
Mango Chutney	2
Papadam	2
Dal Makhani Black lentils cooked with tomatoes, ginger, garlic & spices simmered overnight on a charcoal fire	6
Mango Pachadi Yogurt with mango, coconut, curry leaves & mustard seeds (served cold).	5

Lunch Box

Non Vegetarian Combo Chicken or Lamb Chicken Tikka Makhani or Lamb Rogan Josh with saag makai, pilaf rice & Naan Bread	7.95/8.95
Vegetarian Combo Saag Makai, Alu Chole, pilaf & Naan bread	6.95
Available from 11:30-2:30 M-F (excludes holidays)	

Visit us also at Indique
Washington DC
Indique.com



UNIQUE INDIAN FLAVORS

Carryout Menu

Hours
Lunch
Daily 11:30-2.30
Dinner
Sun-Thurs 5:30-10:30
Fri- Sat 5:30-11:00

To order, contact

Phone:
301 656 4822
2 Wisconsin Circle
Chevy Chase, MD 20815

indiqueheights.com

Soup

Bisque a la Indique

A seafood broth with ginger, curry leaves & coconut.

Moru Rasam(cold)

A mildly spiced buttermilk and lentil broth flavored with curry leaves.

Salad

Tandoori Ceasar

Our own version with chicken.

Green Salad

Mixed baby greens with mushrooms, red onion, cucumber, crispy papad & vinaigrette.

Small Plates

Papri Chaat

Flour crisps, potatoes, chic peas mixed with yogurt, cilantro and tamarind chutney

Vegetable Samosa Chaat

The good old Samosa served in our chef's version.

Bhel Puri

Rice puffs and crisp gram flour noodles tossed with cilantro and tamarind chutney

Mini Dosa (chicken)

Savory crepe with a stuffing of chicken served with assorted chutneys

Mini oothapam (chicken)

A mini savory pancake made with chicken, ground lentils and rice with your choice of spiced toppings, served with assorted chutneys

Mini oothapam (veg)

A mini savory pancake made with vegetables, ground lentils and rice with your choice of spiced toppings, served with assorted chutneys

Mussels a la Indique

Prince Edward Island Mussels stewed in its own juices with garlic, shallots, tomato, coconut milk and curry leaves.

Calamari Ullarthiyathe

Tossed with shallots, ginger, hot pepper & mustard seeds & tomato

Crab Tikki

Our version of crab cakes with shallots, crushed red pepper, & anise

Shrimp Varuval

Cooked with onions, tomatoes, spices, served with rice

Tandoor (Charcoal fired Clay Oven)

Tandoori Salmon

Marinated Atlantic salmon charcoal grilled

Tandoori King Shrimp

Jumbo Shrimp marinated with lemon juice, ginger, garlic, "ajwain" (carom seeds) and charcoal grilled

Saffron Malai Kebab

Succulent breast pieces of chicken marinated in yogurt, cream cheese and saffron

Tandoori Chicken Chops

Chicken breasts marinated in yogurt, ginger, garlic and spices and grilled

Lamb Chops

Lamb Chops marinated with house spices and grilled

Lamb Seekh Kebab

Ground lamb with assorted spices, cooked on a skewer in the Tandoor

Vegetarian

Pao Bhaji

A specialty from the streets of Mumbai, spiced mixed vegetable & potato served with 'Pao' (bread rolls)

Saag Makai

Spinach & corn kernels cooked with fenugreek leaves & spices

Hyderabadi Baingan

Baby eggplant cooked with sesame, cashew-nut, peanuts, spices & tamarind

Kadai Paneer

Cubes of homemade cheese tossed with onions, green pepper, tomatoes chilly and spices

Malai Kofta

Croquettes made with homemade cheese, tomatoes in a rich gravy

Shallot Potatoes

Potatoes coked with shallots, chili flakes, curry leaves & mustard

Alu Chole

Chickpeas cooked with onions, tomatoes, potatoes & spices

Curry Entrees

Chicken Curry Indique

Boneless Chicken Curry finished with coconut milk & curry leaves

Chicken Tikka Makhani

Marinated boneless pieces of chicken cooked in tandoor & finished with a flavorful tomato gravy-

Chicken Vella Khorma

Boneless chicken cooked with cashew nuts, coconut, fennelseeds, star anis & curry leaves

Chicken Chettinad

Not for the faint hearted! An authentic preparation with coriander, toasted telecherry

Lamb Vindaloo

Lamb cooked in a tangy, hot & spicy sauce with potatoes

Syrian Lamb Fry

Boneless lamb cooked with cardamom, cloves, cinnamon, fennel, ginger, & coconut strips

Malabar Shrimp Curry

Cooked with onions, tomatoes, ginger, cumin & coconut milk

Tamilnad Fish Curry

Fish fillets cooked with fenugreek, onions, tomato & tamarind.

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