

Soup

Bisque a la Indique

A seafood broth with ginger, curry leaves & coconut.

6

Moru Rasam(cold)

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

6

Salad

Tandoori Ceasar

Our own version with chicken.

8

Green Salad

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

5

Small Plates

Papri Chaat

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

6

Vegetable Samosa Chaat

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

6

Bhel Puri

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

5

Mini Dosa (chicken)

Savory crepe with a stuffing of chicken served with assorted chutneys

6

Mini oothapam (chicken)

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

6

Mini oothapam (veg)

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

5

Mussels a la Indique

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

8

Calamari Ullarthiyathe

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

7

Crab Tikki

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

7

Shrimp Varuval

Cooked with onions, tomatoes, spices, served with rice

7

Tandoor (Charcoal fired Clay Oven)

Tandoori Salmon

Marinated Atlantic salmon charcoal grilled

17

Tandoori King Shrimp

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

19

Saffron Malai Kebab

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

14

Tandoori Chicken Chops

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

14

Lamb Chops

Lamb Chops marinated with house spices and grilled

19

Lamb Seekh Kebab

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

15

Vegetarian

Pao Bhaji

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

10

Saag Makai

Spinach & corn kernels cooked with fenugreek leaves & spices

10

Hyderabadi Baingan

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

13

Kadai Paneer

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

12

Malai Kofta

Croquettes made with homemade cheese, tomatoes in a rich gravy

12

Shallot Potatoes

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

10

Alu Chole

Chickpeas cooked with onions, tomatoes, potatoes & spices

10

Curry Entrees

Chicken Curry Indique

Boneless Chicken Curry finished with coconut milk & curry leaves

13

Chicken Tikka Makhani

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

14

Chicken Vella Khorma

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

15

Chicken Chettinad

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

16

Lamb Vindaloo

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

15

Syrian Lamb Fry

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

16

Malabar Shrimp Curry

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

16

Tamilnad Fish Curry

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

16