

Appetizer - Vegetarian

GF DF V Mixed Pakora (please let the server know if you are dairy intolerant or vegan) Chickpea batter-fried mixed vegetables	9 ⁹⁹
GF DF V Spinach Pakora (please let the server know if you are dairy intolerant or vegan) Chickpea batter fried spinach	9 ⁹⁹
DF V Vegetable Samosa - 2 pcs (please let the server know if you are dairy intolerant or vegan) Crispy pastry stuffed with spiced potato and green peas	6 ⁹⁹
DF V Gobi Manchurian Crispy cauliflower florets tossed in mild soya garlic sauce with ginger and scallion	10 ⁹⁹
GF Ragada Patties Potato patties topped with chickpeas, mint, tamarind and yogurt	10 ⁹⁹
Chili Paneer 🌶️ Cheese tossed w/ onion, bell pepper, ginger, soya & red chili	10 ⁹⁹
Samosa Chaat Potato pastry topped with mint, chickpeas, tamarind, yogurt, onion and cilantro	10 ⁹⁹

Sides

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

Crêpes

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

Soup

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

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GF DF V Tadka Dal Yellow lentil tempered with cumin, garlic & red chili	13 ⁹⁹
GF DF V Aloo Gobi Potato & cauliflower cooked with cumin, onion, ginger & tomato	13 ⁹⁹
GF DF V Vegetable Vindaloo 🌶️ Mixed vegetables cooked in tangy tomato red chili sauce	13 ⁹⁹
GF DF V Mangalorean Vegetable Mixed vegetables cooked with turmeric, ginger, garlic, and coconut milk	13 ⁹⁹
GF DF V Channa Masala Garbanzo beans simmered in tomato onion gravy	13 ⁹⁹
GF DF V Chole Peshwari Garbanzo beans cooked with potato, onion, tomato & ground spices	13 ⁹⁹
GF DF V Balti Baingen Eggplant cooked w/ bell pepper, onion, tomato & ground spices	13 ⁹⁹
GF DF V Bhindi Masala Stir fried okra cooked w/ tomato, onion & Chef's ground masala	13 ⁹⁹
GF DF V Subji Bhuna Mixed vegetable tossed w/ onion, bell pepper in cumin flavored tomato	13 ⁹⁹
GF DF V Vegetable Stew Mixed vegetables cooked w/ whole spice infused coconut milk	13 ⁹⁹
GF DF V Channa Palak Garbanzo beans cooked with tomato, spinach & ground spices	13 ⁹⁹

Vegetarian

GF Malai Kofta Mixed vegetable & cheese dumpling cooked in creamy cashew sauce	14 ⁹⁹
GF Channa Saag Garbanzo beans cooked in mild spinach gravy	14 ⁹⁹
GF Palak Paneer Cheese cooked in mild spinach gravy	14 ⁹⁹
GF Kadai Paneer Cheese cooked with bell pepper, onion and ground spices	14 ⁹⁹
GF Paneer Masala Cheese cooked in creamy tomato cashew sauce	14 ⁹⁹
GF Mutter Paneer Green peas and cheese cooked in creamy tomato sauce	14 ⁹⁹
GF Paneer Makhani Cheese cooked w/ bell pepper & onion in creamy tomato sauce	14 ⁹⁹
GF Methi Malai Mutter Grated paneer and green peas cooked in creamy cashew sauce with fenugreek leaves	14 ⁹⁹
GF Subji Masala Mixed vegetables cooked in creamy tomato cashew sauce	14 ⁹⁹
GF Navaratan Khorma Mixed vegetables cooked in creamy cashew sauce	14 ⁹⁹
GF Dal Makhani Medley of lentils simmered in tomato, cream and ground spices	14 ⁹⁹

~ All entrées served with Basmati Rice ~

Please let us know if you would like your food mild, medium or spicy

🌶️ medium spicy 🌶️🌶️ 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

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

Speciality Rice

GF DF V Coconut Rice 7 ⁹⁹	GF Vegetable Pulao 9 ⁹⁹
GF DF V Bisibella Baath 9 ⁹⁹	GF Lemon Rice 7 ⁹⁹
GF DF V Basmati Rice 3 ⁹⁹	GF Jeera Pulao 7 ⁹⁹

Dessert / Lassi

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

Party Trays & Gift Cards available

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