

## ■ INDIGO HAPPY HOUR MENU ■

🍷 *Where Modern Mixology Meets Indian Soul* 🍷

**Mon-Sun 3:00PM-5:00 PM**

### Signature Cocktails \$8

🍓 **Berries & Bubbles** 🍷

Strawberry-Cardamom Shrub | Sparkling Wine | Gin | Basil  
Effervescent and fruity with spicy floral notes.

🥭 **Mango Mirchi Margarita** 🌶️

Tequila | Fresh Mango | Green Chili | Lime | Tajin Rim  
Sweet, spicy, and tropical — a fiery thrill.

🍷 **Masala Mule** 🍷

Vodka | Lime | Ginger Beer | Spiced Masala | Mint  
A bold, fizzy Mule with warm Indian spice.

🌅 **Saffron Sunset** 🌅

Gin | Fresh Orange | Saffron Cordial | Tonic | Orange Zest  
Golden, aromatic, and delicately floral.

🍷 **House Wines \$5 Glass/\$22 Bottle** 🍷

**House Red**

Cabernet, Pinot Noir, Merlot, Malbec

**House White**

Chardonnay, Sauvignon Blanc, Pinot Grigio

🍷 **House Sparkling**

Prosecco

🍷 **Beers \$4** 🍷

**Drafts**

Old Aggie Lager, Fat Tire, Voodoo Ranger  
IPA, 90 Shilling, Odell IPA, Mexican Lager

**Bottles & Cans**

Coors Light, Bud Light

**White Claw Seltzer**

**Fruit Smash Hard Seltzer**

**Seattle Hard Cider**

🍷+🍷 **Beer-Shot Combo \$8** 🍷+🍷

**Beer + Shot of House whisky/Vodka/Tequila**

## ■ Happy Hour Small Plates ■

### Tandoori Chicken Wings (D,GF,5 wings) \$8

Yogurt and spice marinade Chicken wings  
grilled in Clay Oven.

### Murg-Malai Kabab (D,GF,4 Piece) \$8

Grilled, Rich, Creamy, and mildly spiced  
chicken Chunks

### Masala Chicken Lollypop (D,2 piece) \$7

Frenched Chicken wings in flavourful masala  
marinade deep fried them to perfection

### Samosa Chaat (V,1 Samosa) \$5

A popular Indian street food that combines  
the crispy texture of a samosa with the  
Flavors and toppings of a traditional chaat.

### Cheese Spinach Naan(D) \$6

stuffed flatbread with a rich, savory filling.

### Pesto Broccoli Tikka(D, GF) \$6

Tender broccoli florets in a fresh basil pesto,  
Tandoor grilled.

### Chilli Baby Corn (V) \$6

Crispy baby corn sautéed in a spicy-sweet  
chili garlic glaze.

V-VEGAN | GF-GLUTE FREE | D-DAIRY | N-NUTS

Please inform your server of any food allergies or dietary  
restrictions, in shared kitchen space.

## 🍷 **INDIGO SIGNATURE COCKTAILS** 🍷

Modern Mixology Meets Indian Soul

### 🍷 **Berries & Bubbles** | 10

Strawberry-Cardamom Shrub | Sparkling Wine | Gin | Basil  
Effervescent and fruity with spicy floral notes.

### 🌿 **Curry Leaf Martini** | 10

Gin | Curry Leaf Infusion | Lemon | Dry Vermouth | Saffron  
syrup | Herbaceous, and distinctly Indian.

### 🍷 **Mango Mirchi Margarita** | 10

Tequila | Fresh Mango | Green Chili | Lime | Tajin Rim  
Sweet, spicy, and tropical — a fiery thrill.

### 🌿 **Masala Mule** | 12

Vodka | Lime | Ginger Beer | Spiced Masala | Mint  
A bold, fizzy Mule with warm Indian spice.

### 🌸 **Saffron Sunset** | 12

Gin | Fresh Orange | Saffron Cordial | Tonic | Orange Zest  
Golden, aromatic, and delicately floral.

### 🌿 **Chai Whiskey Smash** | 12

Chai-Infused Whiskey | Ginger | Honey Syrup | Mint All the  
comfort of chai with a bright citrus kick.

### 🌿🔥 **Indigo Sour** | 14

Whiskey | Tamarind | Lemon | Garam Masala Bitters Tangy  
tamarind and bold spices — a punchy twist on the sour.

### 🌸 **Rose Royale** | 14

Rose Liqueur | Vodka | Sparkling Rosé | Lime | Edible  
Rose Petal Delicate and bubbly with romantic floral notes.

### 🌰 **Badam Old Fashioned (N)** | 14

Bourbon | Almond Syrup | Bitters | Smoked Cinnamon Stick  
Classic and rich, with nutty warmth and a smoky kiss.

### 🌿 **Himalayan Negroni** | 14

Himalayan Salted Gin | Campari | Sweet Vermouth |  
Dehydrated Orange Bittersweet, balanced, and grounded  
with mineral notes.

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### House White Wines | Glass/Bottle

Sauvignon Blanc | 8/32

Chenin Blanc | 8/32

Pinot Grigio | 8/32

Chardonnay | 8/32

### House Sparkling

Prosecco | 10

Rose | 10

### House Red Wines | Glass/Bottle

Pinot Noir | 8/32

Red Blend | 8/32

Merlot | 8/32

Cabernet Sauvignon | 8/32

Malbec | 8/32

### White wines By Glass/Bottle

#### Chardonnay

- Jacob's Creek Chardonnay, Australia | 8/32
- Oyster Bay Chardonnay, New Zealand | 10/42
- Gerard Bertrand Chardonnay Domaine de l'Aigle, France | 72
- Justin, Sonoma, USA | 72
- Domaine M.&R. Chablis, Burgundy, France | 52
- Billaud-Simon Chablis, Burgundy, France | 90
- Jordan, Sonoma, California | 82
- Domaine Bouquet, Vegan, Argentina | 48

#### Sauvignon Blanc

- Gerard Bertrand, Cotes des Roses, France | 10/42
- Oyster Bay, New Zealand | 10/42
- Tribute, California | 38
- Kim Crawford, New Zealand | 50
- Duckhorn, California | 60
- Robert Mondavi Fumé Blanc, Napa Valley, CA | 66

#### Pinot Grigio

- Jacob's Creek, Australia | 8/32
- Josh Cellars, California | 10/42
- Oyster Bay, New Zealand | 10/42
- Santa Margherita, Italy | 58

#### Chenin Blanc

- Beringer Main & Vine Chenin Blanc, California | 8/32

#### Riesling

- Cupcake, Washington State, (V) | 8/32

#### Rosé Still

- Vista point white Zinfandel, CA | 8/32
- Miraval Rose, France | 12/54
- Whispering Angel, France | 54

#### Champagne

- G.H.Grand brut, France | 114

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 **Red Wine by Glass / By Bottle**

**Pinot Noir**

Gerard Bertrand Cotes des Roses Pinot Noir France | 10/42  
Josh Cellars Pinot Noir, California | 12/48  
Oyster Bay Pinot Noir, New Zealand | 10/42  
Justin Pinot Noir RRV 2022, Sonoma, USA | 120  
Meiomi, California | 48  
EnRoute, California | 140

**Red Blends**

Gerard Bertrand Cote des Roses, Light France | 10/42  
Orin Swift "Abstract" Red Blend 2023, California | 145

**Merlot**

Josh Cellars Merlot California | 12/48  
Oyster Bay Merlot, New Zealand | 10/42

**Malbec**

Gato Negro Malbec, Argentina | 8/32  
Red Schooner Voyage Malbec, Argentina | 62

**Shiraz**

Jacob's Creek Shiraz, Australia | 10/42

**Cabernet Sauvignon**

Gerard Bertrand, France | 10/42  
Jacob's Creek, Australia | 10/42  
Josh Cellars, California | 12/48  
Federalist California | 12/48  
Chateau Ste. Michelle Red Mountain 2018, Washington,  
USA | 96  
Bonanza, California | 52  
Josh Cellars, Lodi, California | 48  
Justin, Paso Robles, California | 52  
Daou, Paso Robles, California | 120

Gagliole Chianti Classico Riserva 2019, Italy | 110

Zinfandel (Fruity, Jammy)  
Josh Cellars Zinfandel, California | 12/48

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### **Draft Beers**

Old Aggie, lager | 6  
Fat Tire, Ale | 8  
Voodoo Ranger, IPA | 8

### **Beer | Can, Bottle**

Coors Banquet | 8  
Coors Light | 6  
Budweiser | 8  
Bud Light | 8  
Stella | 7  
Corona | 8  
White Claw (Mango / Black Cherry / Green Apple) | 8  
Fruit smash hard seltzer | 8  
Seattle Hard cider | 8

### **Whisky**

Macallan 12 Years (Sherry Oak) | 18  
Macallan 12 Years (Double Cask) | 16  
Glenlivet 12 Years | 16

### **Bourbon**

House whisky | 10  
Angels Envy | 14  
Wild turkey | 14  
Makers Mark | 12  
Basil Hayden | 14  
Jim Beam | 10  
Jack Daniel | 12  
Bullet | 14  
Bullet Rye | 14  
Jameson (Irish) | 12

### **Rum**

House rum | 10  
Malibu | 12  
Bambu dark rum | 14

### **Vodka**

House vodka | 10  
Svedka vodka | 12  
Tito's | 12  
Absolut | 14  
Aspen vodka | 14  
Svedka vodka | 12  
Tito's | 12  
Grey Goose | 14

### **Gin**

House Gin | 10  
Beefeater | 12  
Bombay Sapphire | 12  
Hendricks | 14

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### **Tequila**

House tequila | 10  
Don Julio Blanco | 14  
Don Julio 70 | 18  
Don Julio Reposado | 15  
Don Julio Añejo | 15

### **Liqueur**

Aperol | 12  
Campari | 12  
Ancho ryes | 12  
Irish cream | 12  
Kahlua | 12  
Extra Dry Vermouth | 12  
Sweet Vermouth | 12

### **SOFT DRINKS**

Mango Lassi (D) | 6  
Hot Chai Tea (D) | 5  
Coke | 3  
Coke Zero | 3  
Diet Coke | 3  
Sprite | 3  
Tonic Water | 3  
Ginger Beer | 3  
Ginger Ale | 3  
Ice Tea | 3  
Arnold palmer | 3  
Lemonade | 3  
Kids' Special: Shirley Temple | 3

### **JUICES**

Oange / Pineapple / Grapefruit / Cranberry | 3  
San Pellegrino (sparkling water) | 5  
Acqua Panna (still water) | 5

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## 🍷 **INDIGO SIGNATURE MOCKTAILS** 🍷

(Add Choice of liquor to your mocktail for \$4)

### ✨ Saffron Sparkle | 8

A luxurious blend of saffron, cardamom, and ginger-infused homemade syrup, balanced with rose syrup and fresh lemon juice, topped with chilled soda.

Garnish: Dehydrated lemon slice & saffron strands

### 🍊 Grapefruit Kokum Collins | 8

Refreshing grapefruit juice shaken with kokum syrup, lime juice, and a hint of black salt, finished with a splash of Toppo-Chico. Garnish: Dehydrated grapefruit slice & fresh mint sprig

### 🌶️ Guava Spicy Ginger | 8

Tropical guava juice blended with zesty lemon and fiery chili, topped with sparkling soda for a bold and refreshing twist. Garnish: Dehydrated lemon slice & red chili

### 🥭 Spicy Mango Mule | 8

Ripe mango pulp infused with chili, balanced by lime juice and crowned with ginger beer for a sweet-heat mule experience. Garnish: Fresh mint sprig, red chili & burnt lime slice

### 🥄 Tamarind Ginger Mule | 8

Tangy tamarind and fresh ginger fused with lime juice and topped with spicy ginger beer — a bold, earthy refresher. Garnish: Dehydrated lime slice & mint

### 🌿 Orange Basil Tonic | 8

Fresh orange juice and muddled basil meet juicy orange chunks and lime, topped with a splash of tonic water. Garnish: Burnt orange slice, basil leaf & mint sprig

### 💛 Kesar Almond Cooler (D) | 10

Creamy almond milk delicately infused with saffron, rosewater, and Rooh Afza, served chilled for a rich floral delight. Garnish: Rosebud & saffron thread

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## MENU

### SOUP शोरबा

Tomato Shorba (V) | 6

Tangy spiced tomato broth, infused herbs

Lemon Coriander Chicken Soup | 7

A light, aromatic chicken broth with a refreshing lemon-coriander finish.

### SALAD सलाद

Peri-Peri Paneer Salad (D) | 10

Grilled paneer, peri-peri sauce, crisp greens

Grilled Salmon & Avocado Salad | 13

Perfectly seared salmon paired with creamy avocado and house vinaigrette

## TANDOOR तंदूर | APPETIZERS FROM A CLAY OVEN, CHEFS SPECIAL

### Vegetarian

Hariyali Paneer Tikka (D,GF) | 19

Char-grilled paneer marinated in North Indian spices.

Tandoori Soya Chops (D,GF) | 18

Smoky grilled marinated Soya Chops with robust Tandoori seasoning.

Tandoori Mushroom (D,GF) | 18

Cremini mushrooms marinated in a spiced yogurt blend and charred to perfection.

Pesto Broccoli Tikka (D,GF) | 17

Tender broccoli florets in a fresh basil pesto, Tandoor grilled.

Tandoori Veggie Momos (D) | 16

House-style Momos, crisped in the tandoor and served with spicy chutney.

### Non-vegetarian

Tandoori Chicken Momos (D) | 17

House-style Momos, crisped in the tandoor and served with spicy chutney.

Pahadi Murg Tikka (D,GF) | 21

Mountain-style chicken tikka marinated with herbs and green chilies.

Angara Tandoori Chicken (D,GF) | 22

Bold and fiery chicken marinated in a spicy red chili blend.

Signature Lamb Chops (D,GF) | 40 (Can be Entrée)

Three piece Juicy lamb chops marinated overnight with royal spices, char-grilled to perfection.

Tandoori Salmon (D,GF) | 26

Prime salmon grilled with a citrusy, spiced tandoori rub.

Jaituni Zinga (D,GF) | 23

Tandoor-roasted prawns infused with green olives and Indian herbs.

Grilled Pomfret (D,GF) | 24

Whole pomfret marinated with coastal spices and grilled to a golden finish

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## APPETIZERS क्षुधावर्धक

### Vegetarian

#### Mushroom Pepper Fry (V) | 18

Pan-tossed mushrooms with crushed pepper, curry leaves, and Southern spice.

#### Veg Samosa (V) | 9

Crisp golden pastry filled with spiced potatoes and peas.

#### Hara Bhara Kebab (V) | 17

Spinach and green pea patties, pan-seared with fragrant Indian spices.

#### Beetroot Tikki (N) | 18

Delicate beetroot cutlets with a hint of ginger and green chili.

#### Lasuni Gobi (V) | 17

Cauliflower florets tossed in a tangy garlic sauce with Indo-Chinese flair.

#### Chilli Baby Corn (V) | 17

Crispy baby corn sautéed in a spicy-sweet chili garlic glaze.

#### Chilli Paneer (D) | 19

Paneer cubes wok-tossed in a bold, spicy Indo-Chinese sauce.

### Non-Vegetarian

#### Chicken Lollipop | 19

Frenched chicken wings marinated and fried to a perfect crisp.

#### Shrimp Koliwada (D) | 19

Coastal-style spiced shrimp, golden-fried and served with mint chutney.

#### Chettinad Calamari Rings | 21

Squid rings tossed in a fiery Chettinad masala.

#### Bison Cutlets | 26

Crisp on the outside incredibly tender within, seasoned with warm earthy spices cumin, coriander and garam masala mingling with Savory scent of minced bison.

#### Knockout Chicken (D) | 19

Crispy chicken bites in a punchy, sweet-spicy glaze.

#### Goat Chukka (Roast)(GF) | 19

Slow-roasted tender bone-in goat sautéed with South Indian spices and curry leaves.

#### Goan Crab Cake | 23

Spiced crab patties with mustard aioli, inspired by Goan coastal cuisine.

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## MAINS मुख्य | ENTRÉE

### Vegetarian

#### Kesar Malai Kofta (D,N) | 19

Saffron-kissed cottage cheese dumplings in a rich cashew cream sauce.

#### Hydrabadi Eggplant Masala (V,N,GF) | 19

Roasted eggplant with caramelized onion peanut and tempered with cumin.

#### Paneer Tikka Masala (D,GF) | 20

Tandoori paneer simmered in a smoky, spiced tomato cream gravy.

#### Palak Paneer (D,GF) | 20

Cottage cheese cubes nestled in velvety spinach curry.

#### Navratna Khorma (D,N,GF) | 19

A royal medley of vegetables and nuts in a mildly spiced cashew curry.

#### Indigo Chickpea Masala (V,GF) | 19

Chickpeas simmered in rich spiced tomato-based gravy with hint of tanginess from lemon juice & touch of heat from green chillis

### Dal / Lentils

#### Desi Dal Tadka (V,GF) | 15

Yellow lentils tempered with garlic, cumin for a homestyle finish.

#### Smoked Dal Makhani (D,GF) | 17

Slow-cooked black lentils enriched with butter, cream, and a smoky aroma.

#### Lasooni Dal Palak (V,GF) | 18

Garlicky yellow lentils cooked with spinach and mild Indian spices.

### Non-Vegetarian

#### Chicken Tikka Masala. (D,GF) | 22

Tandoori char-grilled chicken-Capsicum in a bold tomato-fenugreek creamy sauce.

#### Mango-Lime Chicken (D,GF) | 22

Our Chefs secret and special vibrant mango sauce with hint of fresh lime.

#### Butter Chicken (D,GF) | 22

Tandoori-style Chicken in a rich, buttery tomato sauce with a hint of honey.

#### Goat or Chicken Chettinad (GF) | 23

Slow-cooked Tender bone-in Goat or bonless Chicken, black pepper corn, coconut milk base.

#### Lamb or Chicken Vindaloo (GF) | 23

Tender Meat with bold blend of vinegar, garlic, spices rich tangy sauce simmered to perfection.

#### Gavaran Chicken Rassa (GF) | 21

Maharashtrian-style chicken curry with a spicy homemade masala.

#### Lamb Rogan Josh (GF) | 23

Tender lamb stewed in Kashmiri chili and aromatic gravy.

#### Kadhai Goat Masala (GF) | 23

Tender bone-in goat pieces stir-fried in a bold tomato-onion bell pepper base.

#### Malwani Fish Curry (GF) | 23

A coastal delicacy with fish in a tangy coconut and coastal spices gravy.

#### Tulsi Shrimp (GF) | 23

Prawn's in a fragrant basil- coconut milk sauce and kerla spices.

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## BREAD रोटी, नान

**Naan (D)**  
**Plain / Butter / Garlic / Chili Naan | 6**  
Classic soft flatbread baked in a tandoor.

**Mint Basil Naan(D) | 7**  
Fresh naan infused with aromatic mint and basil.

**Classic Rosemary Naan(D) | 7**  
Fragrant naan flavoured with fresh rosemary and herbs.

**Cheese Spinach Naan(D) | 7**  
Soft naan stuffed with cheese and sautéed spinach.

**Signature Truffle Parmesan Naan(D) | 8**  
Decadent naan enriched with truffle oil and parmesan cheese

**Kashmiri Naan (N,D) | 8**  
Popular North Indian sweet flatbread layered flaky with dry nuts filling

**Laccha Paratha | 6**  
Layered whole wheat flatbread, flaky and golden.

**Roti | 6**  
Plain (V) / Butter / Garlic / Chilli Roti  
Traditional whole wheat flatbread, freshly baked.

**Corn flour Roti (GF,V) | 6**  
Gluten free finger millet flour Flatbread cooked on flat griddle.

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## BIRYANI RICE बिर्याणी

**Chettinad Veg Biryani (D,GF) | 21**  
Fragrant basmati rice layered with spiced vegetables in Chettinad style.

**Malabar Chicken Biryani (D,GF) | 22**  
South Indian-style biryani with chicken, curry leaves, and coconut essence.

**Mughlai Goat Biryani (D,GF) | 24**  
A Mughal biryani with tender Bone-in goat meat, saffron, and aromatic spices.

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## INDO-CHINESE

### Rice (GF)

**Veg Fried Rice (V) 16 | Hong Kong Chicken Rice 17 | Schezwan Chicken Rice | 17**  
Wok-tossed basmati rice with choice of your flavour.

### Noodles

**Veg Hakka Noodles (V) 16 | Hong Kong Chicken | 19 | Schezwan Chicken | 19**  
Wok-tossed Noodles with fresh vegetables and choice of your flavour.

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## KIDS MENU

**French Fries (V, GF) | 5**  
Crispy golden fries, perfect for little hands.

**Chicken Nuggets | 9**  
Tender, crispy chicken bites made just for kids.

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## VEGAN MENU

### SOUP

**Tomato Shorba (V,GF) | 6**  
Tangy spiced tomato broth, infused herbs  
**Lemon Coriander Soup (V,GF) | 7**  
A light, aromatic veggie broth with a refreshing  
lemon-coriander finish.

**Bread / Roti Plain (V) | 6**  
Traditional Whole Wheat Flatbread

### APPETIZERS

**Lasuni Gobi | 17**  
Cauliflower florets tossed in a tangy garlic sauce  
with Indo-Chinese flair.  
**Mushroom Pepper Fry | 18**  
Pan-tossed mushrooms with crushed pepper,  
curry leaves, and Southern spice.  
**Veg Samosa (V) | 11**  
Crisp pastry stuffed with spiced potatoes & peas  
**Hara Bhara Kebab (V) | 17**  
Spinach and green pea patties, pan-seared with  
fragrant Indian spices.  
**Chilli Baby Corn (V) | 17**  
Crispy baby corn tossed in a spicy-sweet chili  
sauce

### MAINS

**Hydrabadi Eggplant Masala (V,GF) | 19**  
Roasted eggplant with caramelized onion peanut  
and tempered with cumin  
**Indigo Chickpeas Masala (V, GF) | 19**  
Chickpeas simmered in rich spiced tomato-based  
gravy with hint of tanginess.  
**Desi Dal Tadka (V,GF) | 15**  
Yellow lentils tempered with garlic, cumin for a  
homestyle finish.  
**Lasooni Dal Palak (V,GF) | 18**  
Garlicky yellow lentils with spinach & Spices

### INDO-CHINEESE

**Veg Fried Rice (V,GF) 16**  
Wok-tossed basmati rice with choice of your  
flavour.  
**Veg Hakka Noodles (V) 16**  
Stir-fried noodles with fresh vegetables and light  
soy seasoning.

### Dessert

**Rice Pudding (G,N,GF) | 6**  
Rice pudding made with coconut milk, dry fruits  
and cardamom

## DESSERTS

**Sizzling Brownie (D) | 13**  
Warm chocolate brownie served on a sizzling platter with vanilla ice cream.

**Rose Rasmalai (D,GF) | 9**  
Soft cheese dumplings soaked in fragrant rose-scented saffron milk.

**Malai Kulfi (D,GF) | 5**  
Indian traditional Ice cream

**Thandai Gulab Jamun (D,N) | 8**  
Classic syrup-soaked Hot dumplings with Vanila Ice-Cream.

**Royal Indigo Falooda (D) | 10**  
Layered dessert drink with rose syrup, basil seeds, vermicelli, and ice cream.

**Rice Pudding (V,N,GF) | 6**  
Rice pudding made with coconut milk, dry fruits and cardamom.

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## CATERING MENU

### Vegetarian Appetizers

A half tray of appetizers typically serves 10-13 people, while a full tray can be enough for around 20-22 People.

	Item	Price for one Half Tray	Price for one Full Tray
1	Tandoori Mashroom (D,G.F)	\$65	\$110
2	Pesto Broccoli Tikka (D,GF)	\$65	\$110
3	Hariyali Paneer Tikka (D,G.F)	\$75	\$130
4	Veg Samosa (Medium Size) (V)	\$55	\$90
5	Cocktail Samosa (Small Size) (V)	\$55	\$90
6	Lasooni Gobi (V)	\$65	\$110
7	Chilli Paneer (D)	\$75	\$130
8	Mix Pakoras (V)	\$60	\$100
9	Hara Bhara Kabab	\$65	\$110
10	Mashroom Pepper Fry	\$65	\$110
11	Tandoori Veggi-Momos	\$70	\$120

### Non-Vegetarian Appetizers

	Item	Price for one Half Tray	Price for one Full Tray
1	Tandoori Chicken (D.GF)	\$70	\$120
2	Pahadi Murg Tikka (D,GF)	\$70	\$120
3	Malai Murg Tikka (D,GF)	\$70	\$120
4	Lamb Chops (D,GF)	\$11 Each	\$11 Each
5	Jaituni Zinga (Tandoori Shrimp) (D,GF)	\$70	\$120
6	Chicken Lollipop	\$65	\$110
7	Chilli Chicken	\$60	\$100
8	Knockout Chicken (D)	\$60	\$100
9	Goat Chukka (GF)	\$90	\$150
10	Tandoori Chicken Momos	\$80	\$130

### Veg Curries/Mains

A half tray of curry is sufficient for 8-10 people, while a full tray can feed approximately 15 people. Rice will be provided in proportion to the curry order.

	Item	Price for one Half Tray	Price for one Full Tray
1	Malai Kofta (D,N)	\$70	\$120
2	Navarathna Khorma (D,N,GF)	\$70	\$120
3	Paneer Tikka Masala (D,GF)	\$70	\$120
4	Palak Paneer (D,GF)	\$70	\$120
5	Hydrabadi Eggplant Masala (V,N,GF)	\$70	\$120
6	Indigo Chickpea Masala (V,GF)	\$70	\$120
7	Bhindi Masala (V,GF)	\$90	\$150

### Dal/Lentils

	Item	Price for one Half Tray	Price For One full Tray
1	Dal Tadka (V,GF)	\$65	\$110
2	Lasooni Dal Palak (V,GF)	\$65	\$110
3	Dal Makhni (D,GF)	\$85	\$140

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### Non-Vegetarian Curries/Mains

		Price For One Half Tray	Price For One Full Tray
1	Chicken Tikka Masala Butter Chicken (D,GF)	\$75	\$130
2	Mango-Lime Chicken (D,GF)	\$75	\$130
3	Chicken Chettinad (GF)	\$75	\$130
4	Chicken Vindaloo (GF)	\$75	\$130
5	Kadhai Chicken (GF)	\$75	\$130
6	Gavaran Chicken Rassa (GF)	\$75	\$130
7	Lamb Roganjosh (GF)	\$85	\$140
8	Lamb Vindaloo (GF)	\$85	\$140
9	Goat Kadhai (GF)	\$85	\$140
10	Malwani Fish Curry (Tilapia) (GF)	\$85	\$140
11	Fish Curry (Salmon) (GF)	\$85	\$140
12	Tulsi Shrimp Curry (GF)	\$85	\$140

### Naan/Braed

1	Naan (Plain, Butter, Garlic, Mint-Basil, Rosemary)	\$1.80 Each	\$1.80 Each
2	Roti (Can Be Vegan)	\$1.80 Each	\$1.80 Each

### Biryani Rice

	Item	Price for one Half Tray	Price For One full Tray
1	Chettinad Vag-Paneer Biryani	\$85	\$130
2	Malabar Chicken Biryani	\$75	\$130
3	Mughali Goat Biryani	\$70	\$160

### Indo-Chinese

	Item	Price for one Half Tray	Price For One full Tray
1	Veg Hakka Noodles	\$70	\$120
2	Chicken Schezwan Noodles	\$75	\$130
3	Veg fried rice	\$60	\$110
4	Chicken Schezwan Fried rice	\$75	\$130

### Desserts

	Item	Price for one Half Tray	Price For One Full Tray
1	Gulab Jamun (D)	\$65	\$110
2	Rice Pudding (D,N)	\$65	\$110
3	Fruit Custard (D)	\$75	\$130
4	Gajar Halwa (Carrot Pudding) (D,N)	\$110	\$180
5	Moong Dal Halwa (D,N)	\$110	\$180

We are happy to accommodate modifications or provide items upon request.

A \$40 delivery fee will be added for deliveries exceeding 3 miles.

V-VEGAN | GF-GLUTE FREE | D-DAIRY | N-NUTS  
Please inform us of any food allergies or dietary restrictions, in shared kitchen space

