

CHAATS

SWEET POTATO SAMOSA CHAAT 10

Sweet potato flavored with mustard seeds, served on warm chole, mint, cumin yogurt & cilantro chutney

CORN & MINT CHAAT 8

corn, mint leaves, warm chole, tamarind and cilantro chutneys, cumin yogurt

DAHI POORI 8 PANI POORI 8 COMBO 8

semolina puffs with black bean potato mix, topped with yogurt, cilantro chutney & fresh mango

TANDOORI CHICKEN CHAAT 9

breast of chicken sliced cold, layered with romaine, semolina chips, garbanzo beans, tamarind & cilantro chutneys, cumin yogurt

APPETIZERS

SAFFRON SAAG PANEER 12

spinach and mustard greens cooked with fenugreek & warm spices, tandoori cornmeal roti, fresh mango chutney

CALAMARI ON UTTAPAM 12

sautéed with onions, tomatoes and kari leaves, and served on a semolina & rice pancake

CRAB SAMOSAS 13

triangular pastries with crabmeat and ajwain, papaya ginger chutney

TANDOORI QUAIL 15

marinated in tamarind chutney, stuffed with pine nut & caramelized onion masala; cumin yogurt & cilantro chutney

SEARED FOIE GRAS 16

with black pepper & garam masala, caramelized onions, corn semolina bread, fresh mango chutney

GOAT MASALA 13

slow cooked with onions, spices, lentils and cracked wheat, millet roti and spiced walnuts

BHEJA MASALA 10

goat brains sautéed with amchur masala with saffron yogurt served on pistachio naan

SALMON TIKKA 12

Spiced salmon with water crest salad & mango vinaigrette

STUFFED KARELA 10

Bitter melon stuffed with corn masala and watercrest salad

SOUPS & GREENS

RED BEET SOUP 8

with coconut & ginger, saffron yogurt & paneer cutlet

TURMERIC SOUP 9

Fresh turmeric, butternut squash with khichri (rice and lentil stew)

MIXED GREEN SALAD 10

Baby green with Fresh mango, beet & daikon with roasted almonds

ON THE SIDE

KASHMIRI CHICKEN BIRYANI 16

SEASONAL VEGETABLE BIRYANI 14

FRIED OKRA MASALA (with saffron yogurt) 8

PISTACHIO APRICOT NAAN (cilantro chutney) 7

BEET & CHEESE NAAN (cilantro chutney) 7

GREEN ONION NAAN (carrot pickle, honey yogurt) 5

GARLIC CRUSTED NAAN (eggplant pickle) 5

SAFFRON RICE 4 CORN ROTI 2.50 SAUTEED GREENS 6

Complimentary naan, lentils and raita served upon request

CAULIFLOWER PANEER KOFTA 18

rolled in poppy seeds, with butternut squash and spinach almond curry

STUFFED EGGPLANT 18

baby eggplant roasted and stuffed with paneer & cashew masala in a tomato fenugreek sauce, mustard potatoes

STUFFED ROASTED PEPPER 18

filled with corn, peanuts and coconut masala in turmeric broth, fried okra masala

CHICK PEA CHILLA 17

fermented chick pea & millet crepe stuffed with butternut squash and avocado masala, eggplant pickle, spinach almond curry

VEGETARIAN TASTING 24

tasting of our best

PATRA FISH 25

steamed in banana leaf with cilantro, mint & coconut chutney

GRILLED FISH 27

on basmati rice stew in a mushroom, ginger and garlic sauce, sautéed green beans

SAFFRON SCALLOPS 25

jumbo fresh scallops braised in a saffron coconut broth, potato spinach cutlet, sautéed green beans

RED HOT CHILI PEPPER SHRIMP 27

Fiery goan shrimp with semolina puree and vegetables

DUCK RANGOON 27

a Burmese inspired onion, coconut and lentil curry, roasted pulled duck, noodles, roasted peanuts, cilantro & mint

MANGO CHUTNEY CHICKEN 19

grilled chicken breast stuffed with mango chutney and goat cheese; tomato fenugreek curry

TIKKA MASALA (Chicken 20 Lamb 24 Shrimp 27)

chicken, lamb or shrimp slow braised with spices in a creamy tomato fenugreek sauce, mustard potatoes

KALONJI CRUSTED FILET 36

grass fed beef grilled with a medieval masala; creamy cashew nutmeg curry; chili oil and spiced sweet potato with caramelized onions and chole

GRILLED LAMB CHOPS 32

with cashew curry and mustard potato

VINDALOO (HOT) Chicken 20 Lamb 24 Shrimp 27

choice of protein with fiery indian curry, mustard potatoes

LAMB SHANK 28

slow cooked with cardamom, saffron, garlic, Kashmiri chili powder, tomato onion and ginger

CARNIVORE TASTING 34 ADD SHRIMP 40

quail, lamb chop, beef filet, and choose one of goat, chicken, or pork masala (portions may vary)

A TASTING MENU

we will customize it based on your palate and mood (portions may vary) -- .talk with us!

FOUR COURSES 48

FIVE COURSES 58

Our menu is inspired by the regional cuisine of India and incorporates local and organic ingredients, along with Ayurveda suggested seasonal spices and herbs. In our pursuit of taste and freshness, and also to support the local economy, our sources include independent Texas farms, dairies, poultry and meat suppliers.

18% gratuity of groups of 5 or more, no separate checks

ENTREES

HAND CRAFTED COCKTAILS

KASHMIR ROYALE 10

a light refreshing aperitif with litchi and sparkling wine with a touch of lime

MUMTAZ MARTINI 12

strawberry, serrano and vodka, topped off with sparkling wine

O'HARI 13

cilantro and basil muddled with lime juice and gin, served over ice

SON OF A GUNNA 13

bourbon, lemon juice, fresh ginger and sugar cane juice

MASALA MARY 12

house infused ghost pepper vodka, cumin & mint spiced tomato juice

PINEAPPLE JALJERRA 12

tequila, lime and fresh pineapple spiced with cumin and black salt

KAMA SUTRA 12

deeply flavorful cocktail with passion fruit, gin, cranberry and black salt

LITCHI MARGARITA 12

litchi puree with triple sec, lime and tequila

TURBOOZE 12

watermelon juice spiked with rum and a hint of basil

ANARKALI 12

the power of Pom with a strong shot of ginger, vodka and lime

JAIPUR 12

campari, vodka, litchi and lime

MADRAS MOJITO 13

vibrant and colorful layers of dark rum, mint & guava puree; rimmed with chili and salt

INDIKA INFUSION 13

spirits infused with seasonal fruit, spices and herbs - ask your server

VIRGINS

NIMBU PANI 4

fresh lime & lemonade with black salt and cumin

MADRAS NOJITO 7

no alcohol, still delicious!

RILILY 7

litchi, passion fruit, cranberry, pomegranate and guava with blueberries

RIN TIN TIN 4

sprite spiked with litchi puree

SODA (Coke, Sprite, Diets) 2

BOTTLED WATER 5

WATER Served upon request

LASSI

MANGO CARDAMOM LASSI 5

yogurt, honey, cardamom and mango puree

GUAVA VANILLA LASSI 5

yogurt, vanilla, guava puree

CUMIN LASSI 5

yogurt, salt, cumin & black pepper

TEA

MANGO ICED TEA 3

MASALA CHAI cup 3 limitless 5

Assam tea cooked with milk, cardamom, cinnamon & ginger

ASSAM small 5 large 8

full-bodied aromatic dark tea with a balanced spicy malt flavor

TURMERIC TEA small 5 large 8

fresh turmeric root with cardamom & mace

DARJEELING small 6 large 10

colorful leaves with the fragrance of black currant

GREEN small 5 large 8

spicy & aromatic green tea from the Nilgiri region of India

KAHWA small 6 large 10

Kashmiri specialty green tea with saffron, cardamom & cinnamon

AYURVEDIC small 4 large 7

infusion of fennel seeds, cumin, cloves, black pepper & ginger

COFFEE

INDIA MYSORE HARLEY press pot: small 3 large 7
(from Lomi Coffee Roasters), sweet, creamy
and buttery with flavor notes of hazelnut & chocolate

CAPPUCCINO 5

ESPRESSO single 3 double 6

INDIKA

www.indikausa.com