

## CHAATS

### SWEET POTATO SAMOSA CHAAT 7

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 6 PANI POORI 6

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 endive, semolina chips, garbanzo beans, tamarind and cilantro chutneys, cumin yogurt

## APPETIZERS

### SAFFRON SAAG PANEER 12

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

### CRAB SAMOSAS 13

triangular pastries with crabmeat and ajwain, papaya ginger chutney.

### LAMB SAMOSAS 11

triangular pastries with lamb keema flavored with cardamom, coriander and saffron yogurt

### CALAMARI ON UTTAPAM 12

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

### MANGO PORK RIBS WRAP 10

marinated in garam masala and amchur, served with saffron yogurt, endive and fresh mango

### SALMON TIKKA 11

Spiced salmon with water crest salad & mango vinaigrette

## SOUPS & GREENS

### RED BEET SOUP 8

with coconut & ginger, saffron yogurt & paneer cutlet

### TURMERIC SOUP & KHICHRI small 8 large 12

a peasant stew of brown basmati, moong dal and seasonal vegetables served with a fresh turmeric butternut soup

**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**

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www.indikausa.com

## ENTREES

### STUFFED EGGPLANT 16

baby eggplant roasted and stuffed with a paneer and cashew masala; tomato fenugreek sauce

### POORIS WITH PANEER & JALFREZI 12

puffy balloon bread with seasonal squash, peppers, sugar snap peas & paneer in a green onion masala

### SEASONAL VEGETABLE BIRYANI 12

garbanzo beans slow cooked with slow stewed vegetables and basmati rice in a white poppy seed onion and ginger masala

### CHICK PEA CHILLA 15

fermented chick pea & millet crepe stuffed with butternut squash and avocado masala, fresh mango chutney; spinach almond curry

### VEGETARIAN TASTING 16

three of our best – cauliflower paneer kofta, eggplant and turmeric kichri (basmati rice stew)

### VEG. MASALA SANDWICH 11

Mixed vegetables with ginger, chili, garam masala and caramelized onions, eggplant pickle; onion pakoras

### SAFFRON SHRIMP & SCALLOPS 17

in a saffron kari leaf coconut broth, green beans

### GRILLED NAAN CHICKEN SANDWICH 12

tandoori chicken, mango chutney, goat cheese, spinach; onion pakoras

### KASHMIRI CHICKEN BIRYANI 16

chicken braised with rice, tomatoes, caramelized onions, pumpkin seeds, cashews & currants; pickled boiled egg

### MANGO CHUTNEY CHICKEN 16

grilled chicken breast stuffed with mango chutney and goat cheese; tomato fenugreek curry with potatoes (or green beans)

### PATRA FISH 20

steamed in banana leaf with cilantro, mint & coconut chutney, tumeric broth, karela stuffed with corn peanut masala

### LAMB VINDALOO 20

medieval masala marinated grilled leg of lamb, fiery vindaloo sauce, mustard potatoes, saffron yogurt

## ON THE SIDE

### PISTACHIO APRICOT NAAN (cilantro chutney) 7

### GREEN ONION NAAN (carrot pickle, honey yogurt) 5

### BEET & PANEER NAAN ( cilantro chutney ) 6

### GARLIC CRUSTED NAAN (eggplant pickle) 5

### FRIED OKRA MASALA (with saffron yogurt) 8

### SAFFRON RICE 3 SAUTEED GREENS 5

### HEALING KHICHRI 8

brown basmati and moong dal stew with black pepper and ghee

### POWER LUNCH 24

your choice of (two) starters and one entrée, or one starter, one entrée and one dessert (portions may vary)

### SOUP/SANDWICH/SALAD 15

your choice of any two (portions may vary)

### YOGI SPECIAL 15

your choice of vegetarian starter (portions may vary), small khichri & masala chai

Complimentary naan, lentils and raita served upon request

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

## 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

## DAILY JUICE

- CUCUMBER** 6  
apple, blueberry, ginger and basil
- SPINACH** 6  
apple, ginger, mint and cilantro
- BEET** 6  
orange, celery, turmeric and mint

## 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

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