



# INDIGO

## Indian Cuisine

### *Appetizers*

- Samosa** (Vegan and for two)  
Crispy pastry with mildly spiced vegetables
- Vegetable Pakora** (Vegan and for two)  
Savory vegetable fritters
- Shrimp Pakoras** (for two)  
Shrimp lightly marinated in sour cream touched with herbs and batter
- Chicken Pakoras** (for two)  
Tender pieces of chicken marinated in gram flour, yogurt and spices and batter fried
- Assorted Snacks** (Vegan and for two)  
A delicious combination of appetizers
- Assorted Non-Vegetables** (for two)  
Combination of chicken and lamb kebabs and shrimp in a special sauce

### *Soups*

- Dal Shorba** (Vegan)  
A South Indian creation made with lentils, tomatoes and a dash of specially blended spices and herbs, served hot
- Chicken Shorba**  
A traditional Indian soup made with chicken and flavored with lemon and coconut

### *Tandoor Specialties* (clay oven)

- Tandoori Chooza**  
Tender chicken marinated in yogurt, fresh spices, lemon juice, barbecued in our tandoor

#### **Murgh Tikka**

Tender boneless pieces of chicken subtly flavored with spices and barbecued in our tandoor

#### **Seekh Kebab**

Minced lamb mixed with spices and barbecued in our tandoor

#### **Fish Tikka**

Fresh salmon pieces flavored with herbs and spices broiled in our tandoor

#### **Tandoori Prawns**

Fresh prawns, lightly seasoned and slowly broiled in our tandoor

#### **Chef's Special**

Chef's favorite preparation. Boneless white pieces of chicken marinated in chef's special sauce, with yogurt, garlic and broiled in our tandoor

### *Vegetarian Specialties*

#### **Daal Tarka** (Vegan)

Black lentils delicately seasoned with exotic spices

#### **Channa Masala** (Vegan)

Chick peas, onions and tomatoes cooked in a light sauce

#### **Malai Kofta**

Mixed vegetable balls cooked in an onion and tomato sauce

#### **Saag Paneer**

House made cheese gently cooked with fresh spinach, green coriander and mild spices

#### **Aloo Gobhi Masala** (Vegan)

Cauliflower and potatoes cooked in onions, tomatoes and spices

#### **Navatan Korma**

A royal entree, garden fresh vegetables gently cooked in spice-laced cream, sprinkled with nuts

#### **Paneer Makhani**

Chunks of home made cheese cooked in a butter and cream sauce with Indian spices

#### **Veg Jalfrazie** (Vegan)

Garden fresh vegetables cooked with Indian spices and touch of lemon juice

#### **Aloo Saag** (Vegan)

Spinach and potatoes, cooked with mild Indian spices

#### **Bengan Bhurtha** (Vegan)

Roasted eggplant, cooked with ginger, garlic, tomatoes, onions and spices

### *Chicken Specialties*

#### **Chicken Shahi Korma**

A classic Mughal entree. Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts

#### **Butter Chicken**

Marinated chicken pieces barbecued in the tandoor and then cooked with tomatoes, butter and cream

#### **Chicken Tikka Masala**

Tender boneless chicken pieces broiled in the tandoor, then cooked in garlic, tomato, onion and spices

#### **Chicken Jalfrazie**

Tender boneless chicken pieces broiled in the tandoor, then cooked with onion, spices and touch of lemon juice

#### **Chicken Saag**

Boneless chicken pieces cooked with fresh spinach and Indian spices

#### **Chicken Vindaloo**

Chicken cooked with hot Curry Sauce and potatoes

## Lamb Specialties

### Lamb Tikka Masala

Marinated lamb pieces broiled in our Tandoor, then cooked in a thick tomato, onion and green pepper sauce

### Karahi Gosht

Chefs preparation: Lamb marinated in yogurt and cooked with a special combination of Exotic spices

### Saag Gosht

Lamb cooked with fresh spinach, green coriander and other fragrant herbs

### Gosht Vindaloo

A Specialty of Goa, lamb pieces and potatoes cooked in a thick and hot curry sauce

### Khara Pasanda

A North India delicacy, juicy slices of lamb marinated overnight then simmered in light sauce with yogurt, onions and mild spices

### Rogan Josh

Tender morsels of lamb cooked in an onion sauce, with yogurt, almonds, cream and a unique blend of spices

## Seafood Specialties

### Machi Masala

House specialty. Fresh salmon marinated in chef's special sauce and an array of masterfully blended spices

### Shrimp Masala

Shrimp smothered with Indian condiments, onions and green peppers

### Shrimp Saag

Shrimp cooked with fresh spinach and Indian spices

### Lobster Malai Khasa

Lobster gently cooked in a cream flavored sauce with coconut

## Rice Specialties

Served with Raita

### Vegetable Biryani (Vegan)

A royal treat. Basmati rice cooked with fresh vegetables and sprinkled with raisins and nuts

### Chicken Biryani

Long grain Basmati rice cooked with chicken and seasoning

### Shrimp Biryani

An East India rice dish. Basmati rice cooked with shrimps, herbs, and Indian spices

### Lamb Biryani

An ornate rice dish cooked with lamb and yogurt, garnished with raisins and nut

## Accompaniments

Raita

Cucumber/Yogurt mixture

Plain Yogurt (homemade)

Papadam

Crisp Lentil Bread

Mango Chutney

Mixed Spicy Pickles

## Indian Breads

### Naan

Teardrop shaped white bread baked in the tandoor. Served hot with or without butter

### Tandoori Roti

Round whole wheat bread baked in the tandoor, served hot

### Garlic Naan

White bread stuffed with garlic and mil spices

### Peshawari Naan

White bread stuffed with almonds, raisins, coconut and mild spices

### Keema Naan

White bread stuffed with minced lamb and baked in tandoor

### Onion Kulcha

Bread stuffed with onions baked in tandoor

### Paneer Kulcha

Unleavened white bread filled with fresh homemade cheese, baked in the tandoor

### Vegetarian Paratha

Unleavened whole wheat bread filled with hearty vegetables, baked in the tandoor

## Desserts

### Kheer

Cardamom flavored rice pudding garnished with nuts

### Gajjar Halwa

Delicious carrot pudding made from shredded carrots, roasted in butter and cooked with milk, topped with pistachio and cashew nuts

### Guiab Jaman

A light pastry made from dry milk and honey. Served in a thick sugary syrup

### Kulfi Ice Cream

Specialty from India. Made from thickened milk cooked for several hours, then quickly frozen with the nutty taste of almonds and pista

## Beverages

### Sweet or Salty Lassi

A yogurt drink with a touch of kewra water

### Mango Lassi

Yogurt drink with addition of fresh mango

### Indian Tea

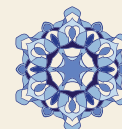
Tea boiled with cardamom, cinnamon, Indian herbs and spices

### Chai Tea

Indian tea cooked with spices and milk

Coffee (regular or decaffeinated)

Beer / Wine



*The Authentic Taste of India*

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