



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

44 Rehoboth Avenue • Ocean Block • Rehoboth Beach, DE 19971