

INDIGO INDIAN BISTRO

Takeout Special

*Free Dish**

**Facebook Fan
&**

IndiGo Email Club

Subject to Terms & Conditions

- with purchase of \$40 or more before tax
- not valid for to-Go boxes or party platters
- cannot be combined with other offers
- one coupon per visit or purchase
- exclusively for Facebook Fan, IndiGo Email Club Members
- must present coupon at time of purchase



232 Spencer Street, Manchester, CT, 06040

T : 860-646-8600

www.IndiGo-Bistro.com



INDIGO INDIAN BISTRO

Daily Lunch Buffet

11:00 am to 2:30 pm

Weekday : \$8.99

Weekend : \$11.99

Daily Dinner Buffet

5:00 pm to 9:30 pm

Tue to Sun : \$12.99

Lunch Box to-Go

Vegetable Box : \$5.49

Chicken Box : \$5.99

Tandoori Box : \$5.99

Lamb Box : \$6.99

Available Tue to Sun

Dinner Box to-Go

Available Tue to Sun : \$9.99

IndiGo Party Platters

Gift Cards are available year-round



Spicy



Medium spicy



Chef's recommendation



All entree served with Basmati Rice



Items containing Gluten



Items containing Dairy



If you would like your food mild, medium or spicy, please let us know



It's always best to cook meats, poultry, seafood and egg thoroughly to minimize the risk of food borne illness

Monday Closed



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- Appetizer -

Vegetable Samosa G	\$4.49
<i>Vegetables and spices wrapped in a light pastry</i>	
Chicken Samosa G	\$5.49
<i>Minced spiced chicken wrapped in a light pastry. House special</i>	
Onion Pakora	\$6.99
<i>Chicpea batter fried onion wedges</i>	
Chili Chicken G	\$10.99
<i>Chicken sautéed with soya, onion, green peppers and spices</i>	
Bhindi Sholapuri	\$6.99
<i>Spiced crispy okra topped with cilantro</i>	
Gobi Manchurian G	\$9.99
<i>Golden fried cauliflower florets in a mildly spiced soya garlic sauce cooked with fresh cilantro, ginger and scallions</i>	
Paneer Tikka Kebab D	\$10.99
<i>Cubes of cottage cheese marinated in mild herbed yogurt cooked in tandoor</i>	
Imli Baingan G D	\$6.99
<i>Eggplant seasoned with southern spices & herbs, layered in a tangy tamarind sauce</i>	
Andra Chili Prawn	\$10.99
<i>A shallow-fried spicy prawn dish from Andhra Pradesh</i>	

- Soup -

Mulligatawny Soup	\$3.49
<i>Made with lentils, vegetables and seasoned with black pepper</i>	
Rasam	\$2.99
<i>Aromatic clear tomato and lentil soup</i>	
Cream of Tomato D	\$2.99
<i>Fresh tomato soup mildly spiced and topped with cream</i>	
Hot & Sour Vegetable G	\$3.49
Hot & Sour Chicken G	\$3.99

- Sides -


Raita D	\$1.99
<i>Yogurt, cucumber and carrot relish</i>	
Tandoori Pappad	\$1.99
<i>Thin, crispy lentil roasted in Tandoor</i>	
Pickle	\$1.99
<i>Home made lemon pickle seasoned with mustard</i>	
Desi Salad	\$1.99
<i>Sliced onion, green chili & lemon</i>	
Mango Chutney	\$1.99
<i>Sweet mango relish</i>	
Sambar	\$3.49
<i>Vegetables stew on a broth made with tamarind and lentil</i>	

- IndiGo Tiffin -

All Tiffin items served with sambar, coconut & tomato chutney

Masala Dosa	\$8.99
<i>The classic dosa filled with sautéed spiced onion and potatoes</i>	
Mysore Dosa	\$9.49
<i>Rice & lentil crepe filled with potatoes & onion coated with spicy red chutney</i>	
Idli	\$7.99
<i>Steamed rice and lentil cakes</i>	
Ghee Roast	\$7.99
<i>Thin rice and lentil crepe</i>	
Uthappam	\$7.99
<i>Special South Indian made pancake with your choice of toppings. (Choice of topping \$1 each - masala, chili or onion)</i>	
Spinach Dosa	\$9.49
<i>Crepe roasted with freshly ground spinach</i>	
Mangalorean Vada Sambar	\$7.99
<i>Fried lentil donuts immersed in sambar</i>	

- Seafood -

Kerala Fish Curry	\$15.49
<i>Fish cooked in an aromatic curry, flavored with ginger, mustard seeds and coconut</i>	
Shrimp Malai Curry	\$15.49
<i>Shrimp cooked in a rich onion flavored coconut and ginger sauce</i>	
Shrimp Tikka Masala 	\$15.49
<i>Shrimp barbecued in tandoor oven, then cooked with creamy tomato sauce</i>	
Fish Moilee	\$15.49
<i>Sautéed fish cubes flavored with turmeric, ginger, green chili in coconut sauce</i>	
Tawa Fried Masala Fish	\$15.49
<i>Tawa Fried Fish Fillet marinated with special masala</i>	

- Meat Dishes -**Tikka Masala : Simmered in creamy tomato sauce** D

<i>Chicken</i>	\$12.99
<i>Lamb or Goat</i>	\$15.49

Pepper Fry : Tossed with onion, black pepper and ground spices

<i>Chicken</i>	\$13.99
<i>Lamb / Goat</i>	\$15.99

Chettinad : Sautéed with special chettinad masala, coconut and spices

<i>Chicken</i>	\$12.99
<i>Lamb or Goat</i>	\$15.49

Vindaloo : Cooked in hot and tangy Goan sauce

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

Rogan Josh - Cooked with garam masala, yogurt and tomatoes D

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

**Do Pyaza : Cooked in oven and yogurt sauce, seasoned with
caramelized onion & pepper** D

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

**Kadai : Cooked with peppers, sunripped tomato & onion tempered
with chili and ground spices** D

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

Khorma - Cooked in creamy cashew and almond sauce D

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

Saag - Cooked in mild spinach sauce D

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

IndiGo Curry - Cooked in Chefs own creation

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

Malli Peralan - Cooked with coriander and coconut milk

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

Jalfrezi - Sautéed with exotic Indian spices

<i>Chicken</i>	\$12.99
<i>Lamb / Goat</i>	\$15.49

- Tandoor -

Tandoori Chicken D \$12.49
Chicken marinated in yogurt, seasoned with spices and grilled in tandoor

Chicken Tikka Kebab D \$12.49
Chicken marinated in mild herbed yogurt and cooked in Tandoor

Jingha Malai Kebab D \$16.49
Shrimps marinated in ground cashew paste with ginger, garlic, herbs, spices and cooked in tandoor

Sheekh Kebab \$15.99
Minced spiced lamb with herbs, cooked in tandoor

IndiGo Vegetable Medley \$14.99
Medley of Vegetable Kebabs
(Mushroom, Pepper, Potato and Paneer D)

- Vegetable -

Paneer Tikka Masala D	\$12.49
<i>Home made cheese cubes grilled in tandoor oven and cooked with aromatic spices and herbs</i>	
Malai Kofta D	\$12.49
<i>Mixed vegetable and cheese dumpling cooked in creamy cashew sauce</i>	
Saag Paneer D	\$12.49
<i>Cottage cheese cubes cooked in mild spinach gravy</i>	
Bhindi Masala	\$10.99
<i>Stir fried okra with tomato, onion and Chef's ground masala</i>	
Channa Masala	\$10.99
<i>Garbanzo beans simmered in tomato onion gravy flavored with fenugreek</i>	
Kadai Paneer D	\$12.49
<i>Cottage cheese with bell pepper, onion and home ground spices</i>	
Vegetable Jalfrezi	\$11.49
<i>Medley of garden fresh vegetables sautéed with exotic Indian spices</i>	
Tadka Dal D	\$9.99
<i>Yellow lentil tempered with cumin, garlic and onion</i>	
Aloo Gobi	\$11.49
<i>A delightful combination of diced potatoes and cauliflower cooked with cumin fresh onions, ginger, chili and tomatoes</i>	
Poori Bhaji G	\$10.99
<i>A puffed unleavened whole wheat bread served with spiced potato</i>	
Dal Makhani D	\$10.99
<i>Medley of lentils simmered with cream, tomatoes and spices</i>	
Aloo Jerra	\$10.99
<i>Stir fried potato tempered with onion and cumin</i>	
Dal Palak	\$10.99
<i>Lentil cooked with spinach</i>	

- Rice -

Lemon / Coconut Rice	\$4.49
Vegetable / Jeera Pulao D	\$4.49
Curd Rice D	\$4.99
Plain Rice	\$3.49
Tamarind Rice	\$4.49

- Speciality Rice -

- Fried Rice or Chowmein G

<i>Vegetable</i>	\$9.99
<i>Egg</i>	\$10.99
<i>Chicken</i>	\$11.99
<i>Shrimp</i>	\$13.99

IndiGo Dum Biryani D

Saffron basmati rice cooked with Chef's own ground spices and dum cooked in Tandoor oven to enhance flavor

<i>Chicken</i>	\$13.99
<i>Vegetable</i>	\$11.99
<i>Lamb or Goat</i>	\$14.99
<i>Shrimp</i>	\$15.99

- Bread - G D

Naan <i>Delicious leavened bread</i>	\$2.49
Garlic Naan <i>Flaky garlic & cilantro flavored</i>	\$2.99
Kerala Paratha <i>Multi layered wheat bread cooked on griddle</i>	\$3.49
Lacha Paratha <i>Multi layered whole wheat bread cooked in tandoor</i>	\$3.49
Chappati Dairy Free <i>Flame grilled whole wheat bread</i>	\$2.99
Onion Kulcha <i>Chopped red onion, cilantro</i>	\$2.99
Aloo Paratha <i>Whole wheat bread stuffed with spiced potatoes</i>	\$3.99
Spinach Paratha <i>whole wheat bread stuffed with spinach</i>	\$3.49
Peshwari Naan <i>Freshly baked Naan with coarsely ground nuts, raisins, honey glazed</i>	\$3.99

- Dessert - D

Gulab Jamun	\$3.99
Rice Kheer	\$3.49
Carrot Halwa	\$3.49