



318-798-2200

<http://shreveport.onthegodelivery.com>

Indigo Indian Bistro

Appetizers

101. Vegetable Samosas \$9.00
Spiced potatoes and peas paste
102. Chicken 65 \$9.00
Spicy and tangy boneless chicken in chili and garlic sauce. A delicacy from Southern India.
103. Chicken Tikka Kabab \$9.56
104. Bhajias \$9.00
Baby spinach leaves, onions, and potatoes. Battered and fried in a chickpea flour.
105. Chaat Papri \$9.00
Whole wheat crisps in spiced yogurt, chickpeas, potatoes, and garnished with chutneys.
106. Chooza Pakora \$9.00
Chicken tenderloins battered with chickpea flour and spices.
107. Lamb Seekh Kabab \$10.37
Ground lamb marinated with whole spices and grilled over charcoal.
108. Murg Maai Kabab \$9.56
Grilled creamy chicken breast.
109. Prawn Balchao \$9.00
Jumbo shrimp sauteed in spicy onion and tomato jelly.
110. Chili Paneer \$9.56
111. Spiced String Beans \$9.00
Beer battered spiced string beans. Indigo Special.

Clay Oven

201. Tandoori Chicken \$13.81
Chicken on the bone marinated in yogurt, herbs, spices, and grilled in a clay oven.
202. Chicken Tikka \$14.88
Boneless breast of chicken marinated in yogurt, spices, and baked in a clay oven.
203. Chicken Malai Kabab \$18.06
Grilled creamy chicken breast.
204. Seekh Kabab \$18.06
Ground lamb mixed with special herbs, spices, onions, and tomatoes in skewers.
205. Tandoori Mix Grill \$28.52
Assortment of tandoori grilled specialty meats.
206. Mahi Mahi \$23.33
Fresh fillet of salmon baked in clay oven with special herbs and spices.
207. Tandoori Prawns \$25.93
Jumbo prawns marinated in herbs, spices, and cooked on skewers.
208. Grilled Lamb Chops \$30.00
Lamb racks marinated in special yogurt sauce and grilled in a clay oven.

Vegetarian

301. Aloo Gobi \$16.00
Garden fresh potatoes and cauliflower florets cooked in spices.
302. Baingan Bharta \$16.00
Roasted eggplant pureed in fresh onions, tomatoes, and spices.
303. Pindi Chole \$16.00
Garbanzo beans cooked in a tangy sauce over slow fire.
304. Vegetable Jalfrazi \$16.00
Matrimony of stir fried fresh garden vegetables and cooked with dry spices.
305. Bhindi Masala \$16.00
Baby fresh cut okra, stir-fried with onions and tomatoes.
306. Saag Paneer \$16.00
Fresh spinach cooked with homemade cheese cubes, herbs, and spices.
307. Malai Kofta \$16.00
Indian cheese dumplings in aromatic tomato gravy.
308. Mutter Paneer \$16.00
Green peas and homemade cheese cubes cooked in mild curry sauce.
309. Paneer Tikka Masala \$16.00
Homemade cheese cubes cooked in a creamy tomato sauce.
310. Navratan Akorma \$16.00
Medley of fresh vegetables cooked in saffron-almond sauce.
311. Chickpeas & Spinach \$16.00
Chickpeas sauteed in spinach and spices.

Seafood

401. Fish Curry \$18.15
Salmon in a special peppery sauce.
402. Shrimp Curry \$24.63
Shrimp cooked with special curry sauce.
403. Coconut Curry \$24.63
Your choice of seafood in a flavorful coconut special mild sauce.
404. Shrimp Jalfrazi \$24.63
Shrimp served with vegetables in a curry sauce.

Chicken

501. Chicken Tikka Masala \$17.00
Grilled chicken cooked in a creamy delight tomato sauce.
502. Chicken Korma \$17.00
Chicken in a mild specialty almond and saffron sauce.
503. Chicken Chettinad \$17.00
Spicy black pepper, curry leaf, and red chili sauce.
504. Chicken Vindaloo \$17.00
Boneless chicken cooked in a spicy curry gravy.
505. Chicken Saag \$17.00
Tender chicken cooked with

Rice

701. Vegetable Biryani \$13.00
Assortment of garden fresh vegetables and rice cooked on a slow fire.
702. Saffron Chicken Biryani \$16.00
Saffron rice, chicken, and whole spices simmered over a slow fire.
703. Dampukt Gosht Biryani \$18.00
Tendered lamb rice and whole spices flavored rice delicacy.
704. Shrimp Biryani \$19.00
Flavored rice delicacy with shrimp.
705. Pullav Rice \$4.00
Basmati rice flavored with saffron and cardamom.

Bread

801. Naan \$3.19
White flour leveled bread. Served plain or garlic.
802. Stuffed Naan \$4.25
803. Plain Paratha \$5.18
Flaky whole wheat bread.
804. Roti \$3.89
Whole wheat tandoori bread. Plain or garlic.

Sides

901. Daal Makhani \$10.37
Creamy black lentils and beans.
902. Dal Tarka \$10.37
Split pea lentils cooked with onions, tomatoes, and spices.
903. Bombay Aloo \$9.07
Potatoes with cumin seeds and garnished with coriander.
904. Mushroom Mutter \$10.37
Mushrooms and fresh green peas in creamy mild sauce.

Condiments

1001. Raita \$3.89
Homemade yogurt with tomatoes, cucumbers, black pepper, and cumin.
1002. Mango Chutney \$2.59
Sweet mango jelly.
1003. Achar \$2.59
Indian spiced pickled vegetables and fruits.
1004. Pappadam \$2.59
(2) Thin lentil wafers.
1005. Indigo's Mixed Green Salad \$5.18
Spiced infused vinaigrette dressed greens.

Desserts

1101. Kulfii \$3.89
Indian ice cream.
1102. Kheer \$3.89
Traditional rice pudding with raisins and nuts.
1103. Gulab Jamun \$3.89
Sweet milk balls soaked in honey syrup.

- spinach in a mild sauce.*
 506. Chicken Jalfrazi \$17.00
Chicken sauteed with garden fresh bell pepper, tomato, onions, and spices.
 507. Chicken Mango \$17.00
Boneless chicken and mango in tangy curry sauce.

Lamb

601. Lamb Korma \$19.45
Lamb cubes in a mild specialty of almond and saffron base sauce.
 602. Lamb Kali Mrich \$19.45
Lamb cooked in a rich spicy black pepper and garam masala curry sauce.
 603. Lamb Saag \$19.45
Lamb cooked with spinach in a mild sauce.
 604. Lamb Rogan Josh \$19.45
Braised lamb in a rich aromatic curry sauce.
 605. Lamb Vindaloo \$20.74
Lamb cooked in a spicy curry gravy.

Beverages

1201. Soda (12 oz.) Can \$2.59
 1202. Mango Lassi \$5.18
Sweet mango yogurt smoothie.
 1203. Lassi \$5.18
Sweet or salted.