



Indigo

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Offers

ITEM	PRICE
Garlic Hummus Fried garlic mixed with ground chickpeas. Served with roti.	\$20.00
Masala Fizz Pineapple, lime, chaat masala, ginger syrup, club soda.	\$12.00
Papad Thin and crispy fried flatbread.	\$9.00
Mango Lassi Mango pulp, yogurt, milk, sugar.	\$12.00
Samosa Fried pastry dough filled with potatoes, onions, chickpeas, cilantro.	\$20.00
Chilli Cheese Naan Flatbread stuffed with chillies & cheese.	\$10.00
The OG Butter Chicken Grilled chicken cooked in a creamy curry sauce, a secret recipe.	\$35.00
Street Style Fried Rice Basmati rice stir-fried with mixed veggies, green chillies and schezwan chilli sauce.	\$18.00
Street Style Noodles Singapore noodles tossed with mixed veggies, green chillies & schezwan chilli sauce.	\$18.00
Indigo's Special Wings (8) Regular / mango chutney / gochujang / hot honey.	\$15.00

Appetizers

ITEM	PRICE
Samosa (Appetizers) Fried pastry dough filled with potatoes, onions, chickpeas, cilantro.	\$20.00
Spinach Pakora Spinach leaves coated in gram flour, spices and herbs and deep fried.	\$20.00
Crispy Gobi Deep-fried cauliflower tossed with spices, garlic & curry leaves.	\$22.00
Bhel Puri Chaat Puffed rice, onions, cilantro, mint chutney & tamarind sauce tossed together.	\$20.00
Samosa Chaat Samosa crushed and topped with chickpea curry, yogurt & chutneys.	\$22.00
Palak Pakora Chaat Spinach fritters topped with yogurt sauce, tamarind & mint chutneys.	\$22.00
Chicken Pakora Boneless fried chicken tossed with curry leaves, spices, herbs & cashew nuts.	\$24.00
Chilli Chicken Boneless fried chicken tossed with sweet chilli sauce, onions & bell peppers.	\$22.00
Indigo's Special Wings (8) (Appetizers) Regular / mango chutney / gochujang / hot honey.	\$15.00
Tawa Shrimp Shrimp skewer's grilled on a circular griddle with spices and a spring mix.	\$24.00

ITEM	PRICE
Tawa Fish Tilapia fillets grilled on a tawa with spices & herbs.	\$25.00
Chicken Tenders Boneless chicken strips in a crispy breading.	\$20.00
Salads	
Watermelon Mango Salad Watermelon, mango, cucumber, sea salt.	\$18.00
Mango Avocado Salad Mango, avocado, jalapenos, lettuce, cilantro, red peppers, honey, coconut milk, lime and curry powder.	\$18.00
The OG Caesar Salad Romaine, crunchy croutons, shaved Parmesan & classic Caesar dressing.	\$16.00
Simple Greens Salad Mixed salad greens.	\$16.00
Kebabs	
Beetroot Kebab Grated beetroot and boiled potatoes cooked with spices.	\$22.00
Chipotle Chicken Tikka Boneless chicken cooked with-lemon chipotle seasoning & yogurt.	\$30.00
Chicken Seekh Kebab Minced chicken skewers grilled with spices & herbs.	\$28.00
Lamb Seekh Kebab Minced lamb skewers grilled with spices & herbs.	\$32.00
Beef Seekh Kebab Minced beef skewers grilled with spices & herbs.	\$32.00
Tandoori Salmon Salmon fillets grilled with yogurt. Spices & herbs.	\$35.00
Tandoori Chicken (Half) Half chicken marinated with spices & herbs, cooked in a tandoor.	\$26.00
Tandoori Chicken (Full) Chicken marinated in yogurt with spices & herbs, roasted in a tandoor.	\$32.00
Veg Curries - Classic Curry Corner	
Dal Tadka Simple yellow lentils with tomato or spinach.	\$28.00
Dal Fry Lentils cooked with onions, tomatoes & spices.	\$28.00
Aloo Matar Green peas and potatoes cooked in a tomato curry sauce with spices.	\$30.00
Channa Masala Whole chickpeas.cooked in a tomato curry sauce with spices & herbs.	\$30.00

ITEM	PRICE
Channa Tikka Masala Whole chickpeas cooked in a creamy tomato sauce with spices & herbs.	\$30.00
Channa Paneer Masala Cottage cheese & chickpeas cooked in a tomato curry sauce with spices.	\$32.00
Sáag Channa Chickpeas cooked in a spinach curry sauce with spices & herbs.	\$30.00
Paneer Butter Masala Cottage cheese cooked in a creamy tomato sauce with spices & herbs.	\$32.00
Saag Paneer Cottage cheese cooked in a creamy spinach curry sauce with spices.	\$32.00
Malai Kofta Mixed vegetable balls, cooked in a creamy sauce with nuts & spices.	\$30.00
Indigo's Veg Kurma Mixed veggies cooked in a special curry sauce with spices & herbs.	\$32.00

Non-Veg Curries - Classic Curry Corner

ITEM	PRICE
The OG Butter Chicken (Non-Veg Curries - Classic Curry Corner) Grilled chicken cooked in a creamy curry sauce, a secret recipe.	\$35.00
Chilli Chicken (Gravy) Wet. Indo-Chinese style boneless chicken cooked in a sweet chili sauce.	\$33.00
Chicken Tikka Masala Grilled chicken tossed in a creamy tomato sauce with bell peppers, onions & spices.	\$35.00
Chicken Vindaloo Chicken cooked with pearl onions & potatoes in red wine vinegar, jaggery & spices.	\$35.00
Chicken Saag Chicken cooked in a creamy spinach sauce with spices & herbs.	\$35.00
Madrasi Chicken Boneless chicken cooked with red chillies, coconut, curry leaves, mustard & spices.	\$33.00
Chicken Korma Boneless chicken cooked in a rich, creamy curry sauce, a secret recipe.	\$35.00
Lamb Tikka Masala Lamb cooked in a creamy curry sauce with onions, bell peppers & spices.	\$36.00
Lamb Saag Lamb cooked in a creamy spinach sauce with spices and herbs.	\$36.00
Lamb Vindaloo Lamb cooked with pearl onions & potatoes in red wine vinegar, jaggery & spices.	\$36.00
Malabar Fish Curry Tilapia cooked with coconut milk and spices.	\$35.00
Goan Shrimp Curry Shrimp cooked with mild spices & coconut milk in a tangy curry sauce.	\$35.00

Breads

ITEM	PRICE
Plain Naan Plain baked flatbread.	\$9.00

ITEM	PRICE
Garlic Naan Plain flatbread with garlic.	\$12.00
Butter Naan Plain flatbread with butter.	\$10.00
Onion Chilli Naan Flatbread stuffed with chillies, & onions.	\$10.00
Cheese Naan Flatbread stuffed with cheese.	\$10.00
Chilli Cheese Naan (Breads) Flatbread stuffed with chillies & cheese.	\$10.00
Kashmiri Naan Flatbread stuffed with raisins, cashew nuts & coconut.	\$10.00
Malabar Paratha Flaky, layered flatbread.	\$10.00

Rice / Noodles

ITEM	PRICE
Mixed Veg Biryani Basmati rice layered with spices, mixed veggies and herbs.	\$28.00
Nawabi Style Chicken Biryani Basmati rice layered with spices, boneless chicken and herbs.	\$32.00
Lamb Biryani Basmati rice layered with spices, boneless lamb and herbs.	\$35.00
Street Style Noodles (Rice / Noodles) Singapore noodles tossed with mixed veggies, green chillies & schezwan chilli sauce.	\$18.00
Street Style Fried Rice (Rice / Noodles) Basmati rice stir-fried with mixed veggies, green chillies and schezwan chilli sauce.	\$18.00

Lil Bites

ITEM	PRICE
Garlic Hummus (Lil Bites) Fried garlic mixed with ground chickpeas. Served with roti.	\$20.00
Kashmiri Devilled Eggs Indian-spiced devilled eggs with fried curry leaves.	\$20.00
Creamy Penne Penne tossed with sauteed veggies, fresh cream & parmesan in a bechamel sauce.	\$30.00

Big Bites

ITEM	PRICE
Bacon Cheeseburger American cheese applewood-smoked bacon, LTO and a special sauce in a toasted brioche bun served with classic or spicy fr...	\$30.00
Vineyard's Best Cheeseburger Double patties, special Indian sauce, American cheese, onions & pickles served with classic or spicy fries.	\$28.00
Channa Kathi-Roll Spiced chickpeas in a wholewheat wrap with Bombay chutney and pickled veg slaw. Served with classic or spicy fries.	\$28.00

ITEM	PRICE
Kerala Fried Chicken Sandwich Seared potato roll and chicken with slaw & green chutney mayo. Served with classic or spicy fries.	\$28.00
Grilled Cheese with Tomato Rasam (Soup) Thick-cut bread with amul cheese & green chutney, and a cup of tomato rasam. Served with classic or spicy fries.	\$25.00
Lamb Burger Seared potato roll and spiced, grilled lamb patty with cheese & red onions. Served with classic or spicy fries.	\$30.00
Spaghetti with Cherry Tomato Sauce Spaghetti tossed in tomato concasse with basil, onions & garlic.	\$30.00

Side

ITEM	PRICE
Papad (Side) Thin and crispy fried flatbread.	\$9.00
Raita Yogurt with veggies & herbs.	\$7.00
Plain Rice Plain basmati rice.	\$7.00
Plain Yogurt Plain yogurt.	\$6.00
Chutneys Onion / mint / mango.	\$7.00
French Fries Regular / spicy.	\$10.00

Desserts

ITEM	PRICE
Gulab Jamun Milk-dough pastry balls in a sugary syrup with cardamom.	\$18.00
Gulab Jamun Sundae Vanilla ice cream and gulab jamun with ghee-roasted almond flakes.	\$20.00
Gajar Ka Halwa (Carrot) A rich dessert of carrots, milk, ghee & nuts.	\$20.00

Non-Alcoholic Cocktails

ITEM	PRICE
Nimbu Julep Lime, mint, cumin, black salt, club, soda.	\$12.00
Masala Fizz (Non-Alcoholic Cocktails) Pineapple, lime, chaat masala, ginger syrup, club soda.	\$12.00
Mango Lassi (Non-Alcoholic Cocktails) Mango pulp, yogurt, milk, sugar.	\$12.00
Buttermilk Milk, salt, mint, cilantro, ginger.	\$10.00

Coffee / Tea

ITEM	PRICE
Espresso (Single) Single or double.	\$5.00
Espresso (Double) Single or double.	\$8.00
Americano Espresso topped with hot water.	\$6.00
Cappuccino / Latte Espresso with steamed milk and foam. Choose cappuccino (more foam) or latte (more milk).	\$7.00
Chai Tea Spiced tea blend brewed with aromatic chai spices.	\$7.00
Chamomile Caffeine-free chamomile herbal tea.	\$6.00
Green Tea Brewed green tea.	\$6.00
Earl Grey Black tea with bergamot citrus.	\$6.00
Hibiscus Tea Herbal tea made from hibiscus flowers.	\$6.00

Soups

ITEM	PRICE
Sweet Corn Soup VEG/CHICKEN	\$14.00
Manchow Soup VEG/CHICKEN	\$14.00
Mulligatawny Soup Veg Only	\$14.00