

# indeblue

modern & traditional indian cuisine

## restaurant week menu | 35|pp

includes a sample basket of our naans | served traditional Indian family style parties of four or more  
choice of three appetizers and three entrees

### course one

demitasse pumpkin soup with baby cinnamon pumpkin naan

### course two

choice of two each table

crispy spinach chaat

crispy baby spinach | shallots | chopped tomatoes | sweet yogurt | tamarind chutney

nawab e khaas spring roll

shredded paneer | garam masala | turmeric | tomato raisin chutney

aloo makkai tikki

spiced potato patty | corn kernel | housemade chutneys

sali boti poutine

pulled lamb | jiggery | red wine vinegar | apricot | potato sticks | cheese curds

spiced crispy squid with tamarind aioli

### course three

choice of two each table

lamb saagwala grass fed | boneless | spinach | onions | tomatoes | blended spices  
saffron basmati rice

goan paella

shrimp | chicken | wild boar sausage | saffron | cumin | smoked paprika tomatoes | wine  
basmati rice

tandoori duo chicken

kabob chicken lazeez

reshmi chicken

chicken methi malai

free range chicken | fresh fenugreek | cashew paste | cardamom | saffron basmati rice

malai kofta bukhara

paneer | apricots | cashew cream | cardamom | saffron basmati rice

bhindi masaledar

fresh okra | red onion | pepper | garam masala | saffron basmati rice

pao bhaji

seasonal vegetable mash | tomatoes | chili | buttered pao

### course four

sample of our popular desserts