Our name, Indique is derived from India and unique. Indique explores the distinctive regional cuisines of the Indian subcontinent. Small plates, Seafood, regional specialties, and vegetarian dishes are prominently featured. Indique offers a full bar, signature cocktails, wine list (wines by the glass to complement your meal). Our staff will be glad to assist you in any food or wine questions you may have. Relax, and enjoy your meal. Bon appétit!

APERITIFS

Dubonnet 7

Lillet 7

Campari 7

Pernod 7

SHERRY

Dry Sac 7

Tio Pepe 7

Harveys Bristol Cream 7

MARTINI

Mangotini 9
Absolut vodka, mango juice & a splash of Chambord.

Appletini 9
Stoli vodka, sour apple schnapps & lime juice.

Cosmopolitan 9
Stoli-ohranj vodka, grand marnier, cranberry juice, fresh lime.

Almondtini 8
Ketal one vodka, amaretto, fresh lemon juice.

Pink Martini 8
Absolut citron, cointreau, pink lemonade.

Good ol' Martini 9
Bombay gin, dry vermouth, shaken, not stirred.

Chocotini 9
Crème de cacao, Stoli vanilla, Stoli vodka

Kokum Martini 9
Absolut Vodka, triple sec, fresh lime juice and kokum extract.

Pomegranate Martini 9
Stoli, triple sec, pomegranate juice, champagne.

SPECIALTY COCKTAILS

Kamasutra 9
Absolut vodka, apricot brandy & pineapple juice
Chambord.

Tamarind Margarita 9
Tequila gold, triple sec and tamarind– Sour mix

Indique Mary 9
Absolut peppar, Bloody Mary mix, spiced rim.

Belini 9
Peach schnapps, crème de cassis, lime juice & sparkling wine.

Ginger Passion 10
Absolut wild tea vodka, fresh ginger, elder-flower, lychee juice.

Lychee Bubbles 9
A refreshing drink with lychee juice & champagne

BEERS

Budweiser	5
Heineken	6
Amstel lite	6
Miller lite	5
Kingfisher	6
Samuel Smith India Ale	7
Corona	5
St. Pauligirl (Non-alcoholic)	6
Taj Mahal (22oz)	9

Lassi (Yogurt Drinks)

Mango Lassi	5
Sweet Lassi	5
Salted Lassi (With ginger, curry leaves)	5

First Taste (small plates)

Salmon 'Slider' - * new 8
Our version of salmon burger with shallot, ginger, cumin in between savory pancakes "oothapam"

Crab Papad Roll * new 8
Maryland crab with shallots,, green chilies & coconut in a roasted papad shell

Mussels a la Indique 8
Prince Edward Island Mussels stewed in its own juices with garlic, shallots, tomato, coconut milk and curry leaves.

Calamari Ullarthiyathe 8
Tossed with shallots, ginger, hot pepper, mustard seeds & tomato.

Shrimp Varuval 8
Cooked with onions, tomatoes, spices, served with rice.

Achari Chicken 'taco' * new 7
Hot and spicy pickled chicken with fenugreek, mustard, mustard, red chili, vinegar in between 'makki ki roti" (corn tortillas) .

Tandoori Quail 8
Marinated in yogurt, ginger, garlic and freshly ground spices and cooked in our clay oven.

Paneer Shashlik 8
A homemade cheese brochette with onion, tomato and green pepper.

Mini Oothapam 6/7
A mini savory pancake made with ground lentils and rice with your choice of spiced toppings: Veg./Chicken served with assorted chutneys.

Chaat Papri 6
Flour crisps, potato, chick peas, yogurt, cilantro and tamarind chutney. Best had by mixing them together and spooning them on to your plate.

Mini Dosa 6/7
Savory crepe with your choice of stuffing: Veg/ Chicken, served with assorted chutneys.

Bhel Puri 5
Rice puffs and crisp gram flour noodles tossed with cilantro and tamarind chutney.

Vegetable Samosa Chaat 6
The good old Samosa served in our chef's version.

Aloo Tikki 6
Potato patties stuffed with spiced peas, served with assorted chutneys.

Salad

Shrimp salad 8
Tamarind glazed shrimp with seasonal greens and house vinaigrette.

Green Salad 6
Mixed baby greens with mushrooms, red onion, cucumber, crispy papad & vinaigrette.

Soup

Bisque a la Indique 7
A seafood broth with ginger, curry leaves & coconut.

Mulligatawny Soup 5
All time favorite-traditional curry flavored soup from Madras.

Tandoor
(Charcoal Fired Clay Oven)

Tandoori Salmon 19
Marinated Atlantic salmon charcoal grilled.

Tandoori King Shrimps 22
Jumbo Shrimp marinated with lemon juice, ginger, garlic, 'ajwain' (carom seeds) and charcoal grilled.

Saffron Malai Chicken 16
Succulent breast pieces of chicken marinated in yogurt, cream cheese and saffron.

Tandoori Chicken Chops 16
Chicken breasts marinated in yogurt, ginger, garlic and spices and grilled.

Lamb Chops 23
Lamb Chops marinated with house spices and grilled.

Kebab Indique 16
A Seekh Kebab combination of minced lamb and chicken with ginger & cumin. 2 pieces of each.

Simla Mirch Masala 15
Whole green pepper, tomato stuffed with seasoned homemade cheese, potato, cashew-nuts and raisins and served with tomato gravy.

(All of the items above accompanied with dal and basmati rice)

Appam Corner
6:00-10:00 pm

Appams are hoppers, soft centered spongy rice breads made of fermented rice. It is traditionally served with Ishtew (Stew) made with coconut milk and meat or vegetables.
It can also be had with any of the entrees.

Vegetarian 14
Veg Ishtew (vegetable stew) Mixed vegetable and potato in coconut milk, cooked with onions, ginger, curry leaves and green chilies.

Chicken 15
Chicken Ishtew (chicken stew)
Chicken cooked with onions, ginger, green chilies, curry leaves and coconut milk.

Plain Appam 3

Indique Platters

Chicken Chettinad 17
Not for the faint hearted! An authentic preparation with coriander, toasted telecherry peppercorns, served with lemon rice.

Lamb Shank "Bhuna" 21
Spiced braised lamb shanks with vegetables and basmati rice.

Shrimp & Scallop Masala 21
Gently tossed with onions , tomato and tamarind "masala" served with vegetables & basmati rice.

Meen Pollichathe 18
Fresh fish of the day with shallots, ginger, tomato and spices wrapped in a banana leaf.

Lucknowi Pathar Ka Gosht 18
Marinated stone seared escalope of veal, served on a bed of pepper sauce with orange salsa and basmati rice.

Curry Entrees

Chicken Tikka Makhani 16
Marinated boneless pieces of chicken cooked in tandoor and finished with a flavorful tomato based gravy.

Chicken Curry Indique 15
Boneless chicken curry finished with coconut milk & curry leaves.

Cornish Hen Vepudu 16
A hot and spicy preparation with hot peppers and curry leaves.

Lamb Rogan Josh 17
An exotic lamb curry cooked with an assortment of spices and tomatoes.

Lamb Niligiri Korma 17
Cubes of Lamb cooked in a green masala with cilantro & hot peppers.

Lamb Vindaloo 17
Lamb cooked in a tangy, hot & spicy sauce with potatoes.

Tamilnad Fish Curry 17
Fish fillets cooked with fenugreek, onions, tomato & tamarind.

Malabar Shrimp Curry 18
Cooked with onions, tomatoes, ginger, cumin & coconut milk

Biriyani

A biriyani is a flavorful long grained basmati rice preparation with aromatic herbs & spices cooked with your choice of:

Lamb 17

Chicken 16

Shrimp 17

Vegetable 15

(Served with Kuchumber salad & raita)

Unique Indian Flavors

Vegetarian

Saag Makai 12
Spinach & corn kernels cooked with fenugreek leaves & spices.

Paneer Makhani 13
Cubes of homemade cheese in a flavorful tomato based gravy.

Baingan Bhartha 13
Tandoor roasted eggplant cooked with onions, tomato & spices.

Kadai Paneer 13
Cubes of homemade cheese tossed with onions, green pepper, tomatoes and spices.

Mattar Paneer 13
Green peas & cubes of homemade cheese cooked with spices.

Alu Chole 12
Chickpeas cooked with onions, tomatoes, potatoes & spices.

Vegetable Jhalfrezi 12
A medley of fresh vegetables tossed with spices.

Aloo Gobhi 12
Cauliflower and potatoes tossed with fresh ginger, cilantro & cumin.

(All of the above served with sides of dal and basmati rice)

Breads

(All our breads are freshly made to order)

Naan 2
A soft leavened white flour bread

Roti 2
Unleavened whole wheat bread

Paratha 2
A layered whole wheat flour bread

Pudina Paratha 3
A layered whole wheat flour bread with mint

Garlic Naan 3
A soft leavened white flour bread with garlic

Onion Kulcha 3
Spiced onions stuffed in a leavened white flour bread

Ceylon Paratha 3
A stone cooked multi-layered white bread

Accompaniments

Dal Makhani 7
Black lentils cooked with tomatoes, ginger, garlic & spices simmered overnight on a charcoal fire

Cucumber Raita 4
Homemade yogurt with cucumber & roasted cumin, a cooling accompaniment with any dish

Mango Chutney 3
Asafetida & curry flavored sweet mango chutney

Papadam 2
Thin & crispy wafers made from lentil flour

Indique
Unique Indian Flavors

Pre-Theater Menu

Not available on Holidays & Restaurant week

Sun-Thur 5:30-7:00 pm

$22.00 per head

Starters

Green Salad
Mixed baby greens with mushrooms, red onion, cucumber, crispy papad vinaigrette.

Vegetable Samosa Chat
The good old samosa served our chef's version.

Chaat Papri
Flour crisps, potatoes, chic peas mixed in with yogurt, cilantro and tamarind chutney.

Mulligatawny Soup
All time favorite-traditional curry flavored soup from Madras.

Entrées

Select One

Saffron Malai Chicken
Succulent breast pieces of chicken marinated in yogurt, ginger, garlic, cream cheese and saffron.

Chicken Tikka Makhani
Marinated boneless pieces of chicken cooked in tandoor and finished with a flavorful tomato based gravy.

Lamb Nilgiri Khorma
Cubes of lamb cooked in a green masala with cilantro.

Tamilnad Fish Curry ($3 up)
Fish fillets cooked with fenugreek, onions, tomato and tamarind.

Paneer Makhani
Cubes of home made cheese in a flavorful tomato based gravy.

Saag Makai
Spinach and corn kernels cooked with fenugreek leaves and spices.

(Choice of Entrée served with basmati rice, naan, & dal)

Desserts

Select One

Crème Caramel a La Indique
Our own version with cardamom

Pista Badam Kheer
Rice pudding with pistachio and almonds

Mango Ice Cream

Half Bottles (red)

Steele Zinfandel 2007 - California 24
A rich earthy, loamy style, with black cherry and blackberry fruit , spicy, with rich tannins.

Francis Coppola Diamond Merlot 2008 – CA 24
Enticing aromas of ripe blueberry, currant, and spice.

Indique
Unique Indian Flavors

White Wines

	Gl	bot
Good Earth Winery "Aarohi" Sauvignon Blanc 2008 - Nashik Valley, India Meaning "ascending" in the context of Indian Classical music, this medium-bodied wine is grassy, herbaceous and mineral but also hints of guava and banana.	9	36
Frog's Leap Sauvignon Blanc 2010 - Napa Valley Remarkable mineral slate-like nuance in the aroma, bright citrus flavors.	12	46
Huber "Hugo" Gruner Veltliner 2010 – Niederosterreich, Austria **Crisp, dry mineral rich with smooth citrus**	8	30
Gewurz, Alexander Valley vineyards,2011 Fresh floral flavors, and nuances of spice with pear and Citrus flavors.	8	30
Sonoma Cutrer Chardonnay 2009 - Russian River, California Very crisp, well balanced between toasty new oak & ripe chardonnay fruit.	11	42
Trefethen Dry Riesling 2010 Napa Valley, California Enticing aromas of jasmine followed by an alluring citrus perfume, wonderfully crisp, dry & refreshing.	9	34
Lagaria Pinot Grigio 2010 Veneto, Italy Light, clean, fruity and tangy. Nice coherent feel in your mouth. Little bit on the sweet side for a pinot grigio, but not too sweet.	8	30
Ponga, Sauvignon Blan 2010, Marlborough, New Zealand Light and juicy with enough grapefruit without over-whelming you with citrus flavors. Fresh flavors of strawberries, ripe pears, honeysuckle & sweet citrus	9	34
Paranga David Hickinbotham Individual vineyard, Chardonnay, 2007 S.Australia An austere style with an orange peel marmalade nose and beautiful length of flavor	8	30
Santa Julia Viognier 2010 Mendoza, Argentina A medium bodied white with great tropical fruit tones. Picture a glass of wine papaya splashes through great un -ripened pear flavor.	9	34
Sula Chenin Blanc 2010 - Nasik Valley, India Dry Tropical fruit aromas, natural notes & good long finish	9	34
Perrin Cote du Rhone Blanc 2010 - Rhone Valley, France Exotic blend of melon, honeysuckle, & lemon of blended white grapes of the Rhone valley. Fragrant with traces of mineral on the palate.	9	34
Louis Latour Pouilly Fuisse 2009 - Burgundy, France Un-oaked chardonnay with crisp acidity, bone dry fruit.		48
Domaine Zind-Humbrecht "Herrenweg" Gewurztraminer 2006 - Alsace, France Powerful & rich with intense complex flavors of apple, spice & minerals. A serious dry white wine.		79
Marc Bredif Vouvray 2006 - Chinon, France Pale gold yellow, very intense fruit forward wine.		42

Indique

Unique Indian Flavors

Red Wines

	Gl	bot
Goats Do Roam 2010 - South Africa Round & ripe with plum & berry flavors & sweet smoke on the finish.	9	34
Angeline, Merlot 2010 Russian river Valley, California Fruit flavored, subtle oak accents, smooth finish	9	34
Marietta "Lot # 56" Old Vine Red Zinfandel - California Mostly zinfandel with small amounts of syrah & Mouvedre, full of ripe berry and loads of spice	9	34
Jim Barry "cover drive" Cabernet Sauvignon, Coonawara, Australia 2009 Intense and elegant with aromatic of black currant And plum, cedar and eucalyptus.	11	42
14 Hands Merlot 2009 - Columbia Valley, Washington Flavors of blackberry & spice are enhanced by a splash of Cabernet Sauvignon for structure &	9	34
Oxford Landing Shiraz 2009 - Southern Australia Deep ruby purple in color, hints of magenta	8	30
Mark West Pinot Noir, California 2009 Smooth pinot noir with flavors of raspberry, cherry pie, cola and caramel flavors.	9	34
Cline Ancient vines Zinfandel, 2009, CA Raspberry, blackberry, white pepper with coffee & Chocolate characters, subtle vanilla quality	10	38
Cline Syrah 2009 - Sonoma County, California Deep red color, black cherry fruitiness and cracked black pepper aromas.	8	30
Altos, Malbec 2010 Mendoza, Argentia Full body, soft tannins and well integrated oak. Beautiful nose of plums, raspberries, mocha, spice and mineral notes.	9	34
Ferrari Carano Merlot 2009 - Sonoma, California Rich supple concentrated flavors of blackberry & cassis. Big like a Cabernet Sauvignon without all the tannins.		58
Foppiano Petite Sirah 2008- Russian River, California Big and bold with HUGE fruit and a dark squid ink color reflective of its intensity	11	42
Nicolis "Ambrosan" Amarone Classico 2005 - Valpolicella Italy This rich wine goes through a secondary filtration of dried grapes to add richness and character!!.		85

CHAMPAGNES

Veuve Cliquot, Yellow Label, Brut NV, France Dry, crisp, full flavors with complex nose of apple, citrus & caramel.		85
Moet et Chandon Very delicate with aromas of flowers, hazelnuts & biscuits. Soft with a fruity finish of peaches.		79
Jean Louis, Charles De Fere, NV Light & crispy, pale gold fresh & fruity, full bodied with a long finish.	8	
Dom Perignon		225

Indique
Unique Indian Flavors