



RESTAURANT WEEK MENU

Three-Course Prix Fixe Dinner

(\$40 per person (plus tax & gratuity))

Course Selections (choose one)

BEGINNINGS

Malabar Crab cake

Chesapeake crab meat / ginger / curry leaves / spiced potatoes

Broccoli Manchurian

Broccoli florets / sundried chilis / spring onion / soy

Jalapeno mustard Chicken

boneless chicken breast / jalapeno / yogurt / tamarind

Indian cheese Stuffed Beef Croquette

angus ground beef / Indian cheese / mint / shallots

MAIN

Garden veg. stuffed Acorn Squash

garden vegetables / coconut milk / roasted cumin / olive oil

Mirchi Mayuri

Indian cheese / sun dried date / makhani sauce

Mughal Chicken breast

rolled chicken breast / cream cheese / crushed black pepper / fennel

Chicken Tikka Masala Classic

yogurt marinated boneless chicken / onions / tomatoes / ground spices / herbs

Indigma lamb special

lamb / garden vegetables / kashmiri spices

Mango shrimp Madras

Gulf shrimp / tomato / mango / spicy

SWEET ENDING

Gulab Jamun

fried dough balls / honey / rose water

Rice Pudding

cardamom / rice / sugar / milk

Award Winning Crème Brûlée (\$5 Additional)

creamy baked custard / caramelized sugar crust

ACCOMPANIMENTS

Fragrant Basmati Rice

Malabar Paratha Bread

\$4 Additional

TO TOAST

La Vostra Prosecco Split

\$12 per bottle

*Not all ingredients are listed on the menu. Please notify Indigma of any food allergies or dietary restrictions.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.