



indigma

INNOVATIVE FLAVORS OF INDIA

NAMASTE!

Evolved from the complexity and enigma of Indian cuisine, Indigma came on the Baltimore scene four years ago.

The history of the restaurant dates back twenty-three years ago, when the owners opened their first location in this same building. With the first Bombay Grill, a 'new Indian-wave' flavored the Maryland/DC/Virginia area. The Baltimore Sun soon gave the region a new mantra: Bombay Grill....the Trend-Setters.

Indigma is carefully crafted for the customer's palate, and the dietary needs of every guest have been considered. The menu spans the realm of Northern Indian - with wok-sautéed Balti and rich Mughlai; to the intricate Southern Indian - with dosas, Chettinad specialties and exotic coconut dishes.

Indigma also features healthy choices of the ever popular Indo-Chinese, Vegan selections, Gluten-free dishes, Vegetarian preparations and freshly squeezed juices. Indigma is here for you and because of you.....Enjoy!

For all the latest on Indigma: updates, specials and promotions, please visit our website www.indigmarestaurant.com

Small Plates

Open Face Samosa

seasoned potato / peas / crisp bowl

4

Mango Paneer

indian cheese / sweet / tangy

5

Himalayan Mamos

vegetarian dumplings / steamed / yogurt sauce

5

Asparagus Pakoras

spiced chickpea-batter dipped / golden fried / ginger-carrot chutney

5

Bombay Chicken Lettuce Cup

minced spiced chicken / green peas / crisp lettuce cups

6

Malai Chicken Kabob

mild marinade / tandoor-roasted / chicken cubes

6

Seekh Kabob

minced lamb / garlic / ginger / onion

6

Grilled Shrimp

grilled gulf shrimp / sautéed onions

7

Soft Shell Crabs

spiced / pan-fried

9

Soups

Malabar Crab Soup

succulent crab meat / kerala spices

6

Chicken Shorba

tomato based broth

4

Daal and Corn Soup

yellow lentils / corn kernel / green herbs

5

Rasam

south indian / lentils / tomato / pepper

3

Salads

Spicy House Salad

chickpeas / onion / tomato / capsicum

4

Garden Salad

cucumber / tomato / onion / cilantro / green lettuce / shredded pepper

4

Calamari Salad

sautéed squid / bed of baby spinach / garlic / shallots

5

Breads

Naan

tandoor-baked / unleavened white flat bread

2

Specialty Naans

Rosemary | Garlic | Garlic and Jalapeno | Kulcha

3

Puri

deep fried / puffed whole wheat

2

Paratha

tandoor-baked / layered whole wheat

3

Chapati

pan-grilled / whole wheat

2

Roti

tandoor-baked / whole wheat

2

Dumpukt

Biriyani packed in a copper pot with your choice of meat, vegetables, or shrimp - slow cooked for several hours with aromatic spices and herbs.

Vegetarian | Chicken

13

14

Lamb | Shrimp

15

16

Combo

17

Our menu is mostly moderately spiced. Spice levels can be increased or decreased. Please specify your preferred level, and we'll make every effort to accommodate your request.

Land

Chicken Tikka Masala

grilled / creamed masala / slow simmer
14

Chicken Cheera

chicken breast / spinach / garlic / cumin
14

Chicken Kadai

capsicum / onion / tomato / indian wok sauteed
14

Almond Chicken

slow cooked chicken breast / wine and herb marinade /
almond / raisin sauce
16

Chettinadu Chicken

south indian specialty / lime / black pepper
16

Kashmiri Rogan Josh

lamb cubes / garam masala sauce
12

Lamb Poriyal

traditional kerala dish / curry leaf / ginger / mustard
14

Lamb Korma

(select one)
south indian / coconut
or
north indian / cream
or
goan xacutti / coconut / coriander
14

Lamb Vindaloo

fiery potatoes / meat masala
14

Indigma Lamb Special

succulent lamb pieces / garden vegetables / home-ground spices
17

Duck Korma

marinated / pan-cooked / black pepper
16

Sea

Shrimp Masala

gulf shrimp / tomato / tamarind / mild chili
15

Shrimp Kovalam

jumbo shrimp / curry leaf / coconut sauce
18

Fish Moilee

kerala style preparation / tangy / red-hot
15

Scallop Vindaloo

jumbo scallops / fiery savory sauce
18

Balti Tuna

sweet peppers / tomato / frontier-spice blend
17

Earth

Paneer Butter Masala

indian cheese / rich tomato sauce
10

Saag Paneer

homemade cheese / spinach / black cardamom / chilis
10

Balti Paneer

sautéed cheese / frontier-spice mix
11

Bengan Makhani

eggplant / creamed tomato gravy
10

Malai Kofta

vegetable dumplings / nutty sauce
9

Navrathan Korma

veggie assortment / delicately spiced / creamy
11

**Consumption of undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Every meal can be enhanced by adding sides and/or condiments - this is a traditional Indian custom.

Vegan & Gluten-Free

Aloo Gobi Mattar

potato / cauliflower / green peas / methi leaves
9

Kumbi Mattar

button mushrooms / green peas / tomatoes
9

Chenna Masala

chickpeas / vinegar / spices
9

Bindi Pyaza

crisp okra / onions / tomatoes
11

Avocado Daal Sek

lentils / cumin / mild spices
10

Bengan Ki Sabji

eggplant / potatoes / semi-dry hot sauce
9

Vegetable Coconut Korma

spiced vegetables / coconut / crushed black pepper
10

Chef's Specials

Gobi Masti

steamed marinated cauliflower / rich spiced gravy
16

Lamb Shank Masala

tender / aromatic spice mix / fragrant basmati rice
21

Cornish Hen Masalam

tandoor-roasted / buttery tomato sauce
18

Clay Oven Pomfret

pompano / slow roasted / malabar spices
Market Price

Pan Fried Tilapia

marinated filet / chili / garlic / ginger
16

Indigma Samudra

shrimp / scallop / crab / fish / mussels / squid / butter / cream medley
22

Please inform your server of any food allergies or special dietary needs.

Grill

Chicken Tikka

boneless white cubes / roasted / garden vegetables
14

Clay Oven Scallops

seafood masala spicing / delicate
18

Malai Tikka

white chicken breast / grilled / pistachio marinade
14

Duck Kabob

premium cut / spice & dijon mustard marinade
18

Lamb Chops

masala spice marinated / tandoor roasted
21

Shrimp Kabob

jumbo prawn / spice rubbed / grilled / lemon
18

Murgh Tandoori

marinated half chicken / roasted in tandoor
10

Lamb Kabob

cubed / tandoori spicing
15

Salmon Tikka

grilled filet / south indian spices / turmeric / chili
18

Seekh Kabob

minced lamb / green herbs / roasted in clay oven
15

Grilled Platter

combination of lamb kabob, malai tikka, reshmi kabob, chicken tikka, seekh kabob, and shrimp kabob
18

Thali

appetizer / entrees / rice / bread / dessert
(Please check with your server for selections.)

Vegetarian

16

Non-vegetarian

18

Indo-Chinese

The introduction of Chinese cuisine into Indian preparations began in the early eighteenth century with the migration of Chinese people into Calcutta. Today, Indo-Chinese food is widespread and incredibly popular in India.

Gobi Manchurian

cauliflower / tomato / soy-based sauce
10

Chili Chicken

fiery blend / jalapenos / garlic
12

Chicken Fried Rice

stir-fried vegetables / spicy mix
8

Pork Chow Mein

noodles / pepper / onions / cabbage
15

Szechuan Beef

thinly sliced beef strips / soy / ginger sauce
14

South Indian Specialties

Uthappam

pancake-like / topped with vegetables
7

Avial

vegetable medley / grated coconut
8

Sambar

slow cooked vegetables / tamarind / lentil sauce
6

Bisi Bella Bath

karnataka preparation / vegetables / sambar
8

Masala Dosa

rice and lentil crepe / potato stuffed / coconut chutney / sambar
9

Mini Dosas

innovative collection / veggie, meat, and seafood-filled
13

Sides

Rice

white or brown
2

Papad

crispy lentil wafer
2

House Condiments

six unique chutneys and pickles
8

Daal Makhani

combination of lentils
8

Daal Thadka

yellow lentils
8

Onion Chutney | Mango Chutney | Cucumber Raita

2

3

3

Sweet Endings

Rasmalai Royale

sweetened indian cheese / vanilla ice cream
5

Rice Pudding

slow simmered rice pearls / raisins / nuts
5

Grand Gulab Jamun

milk based / honey / rose water / grand marnier
5

Gajar Kahlua Halwa

creamed carrot / nuts / touch of kahlua
6

Mango Mystique

caramelized mango / ice cream
6

Kulfi

(assorted flavors)
5

Ice Cream

(assorted flavors)
4

*Please note that 18% gratuity will be added to parties of five and above.

Martinis

(9)

Amruth

grey goose / chambord / lychee juice

Soul Mate

grey goose / sour mix / passion fruit alize / twist of lime

Karma Indigma

tanqueray ten / guava juice / sour apple

Hot & Dirty

vodka / olive brine / roasted jalapeno

Indigma Connection

vodka / grand marnier / pom juice

Nirvana

rum / banana liqueur / crème de cacao / coco milk

Kamasutra

x rated / lime juice / molasses / pom juice

Mojito Mantra

spiced rum / coco juice / lime / mint / simple syrup

Pink Panther

grey goose / passion fruit alize / sour mix

Peabody

vodka / mango / coconut water

Pama-Rama

rum / pama liqueur / pineapple juice

Avatar

lychee vodka / pineapple juice / guava juice / key lime

Davadasi

grand marnier / chambord / cranberry / pineapple juice

Exotic Flavors

(8)

Mango Guava Colada

rum / mango / coconut / pineapple / guava

Strawberry Tamarind Margarita

tequila / strawberry / tamarind / triple sec

Mumbai Sunset

rum / vanilla ice-cream / mango / grenadine

Indigma Daarua Tea

vodka / gin / tequila / tamarind

Beers

Taj Mahal

650 ml / lager / brewed in india

8

King Fisher

lager light / indian beer / brewed in saratoga springs ny

5

Heineken (holland)

5

Amstel Light (holland)

5

Dos Equis (mexico)

5

Sapporo (japan)

5

Bud Light | Miller Light | Coors Light

4

Beverages

Fiji Still Water

3

Sparkling San Pellegrino

small 3 / large 4

Sodas

Coke | Diet Coke | Sprite | Ginger Ale

2

Mango Lassi

indian classic / fruit and yogurt fusion

4

Juice

Orange | Apple | Pineapple | Cranberry | Mango

3

Freshly Squeezed Juice

(flavors vary daily)

4

Coffee

Madras | House Brewed | Decaffeinated

3

2

2

Tea

Chai | Darjeeling | Herbal | Decaffeinated

3

2

2

2

Red

Three Winds

syrrah / france

8 | 30

Friuli Cesari Duetorri

merlot / italy

8 | 30

Siva Sonoma

cabernet sauvignon / california

10 | 38

De Lyeth

cabernet sauvignon / california

8 | 30

Line 39

petite sirah / california

8 | 30

Sula

shiraz / india

8 | 30

Sangre De Toro

torres / spain

7 | 26

Steeple Jack

shiraz / australia

8 | 30

Bouchard Aîné & Fils

pinot noir / france

9 | 34

Louis Bernard

cotes du rhone / france

8 | 30

Zolo Mendoza

malbec / argentina

8 | 30

White

Oveja Negra

chardonnay / chile

8 | 30

Chateau St. Martin De La

rose / france

8 | 30

Red Tree

pinot grigio / california

8 | 30

Obikwa

sauvignon blanc / south africa

8 | 30

Don Manuel Villafane

chardonnay / argentina

9 | 34

Sula

sauvignon blanc / india

8 | 30

Starling Castle

riesling / germany

8 | 30

Chateau Julien

moscato / california

9 | 34

DeLoach

chardonnay / california

8 | 30

Montinore Estate

gewurtztaminer / oregon

9 | 34

Prix Fixe for Two

Enjoy a three-course meal for two for \$39.95*

Small Plates

(choose two)

- | | |
|----------------------------|--------------------------|
| Mango Paneer | Seekh Kabob |
| Asparagus Pakoras | Open Face Samosa |
| Bombay Chicken Lettuce Cup | Grilled Shrimp (add \$2) |

Entrée

(choose two)

- | | |
|----------------------|------------------------|
| Chicken Tikka Masala | Aloo Chole |
| Chicken Cheera | Malai Kofta |
| Chicken Kadai | Bindi Pyaza |
| Murgh Tandoori | Saag Paneer |
| Lamb Korma | Navrathan Korma |
| Lamb Saag | Shrimp Masala |
| Gobi Manchurian | Salmon Tikka (add \$2) |

Sweet Endings

(choose two)

- Rice Pudding
- Rasmalai Royale
- Grand Gulab Jamun

*Tax and gratuity are not included. Drinks are not included. Dine in only. Not valid with any other offers.

Satisfy your craving during our "Grand Lunch Buffet" six days a week!

North Indian | South Indian | Indo-Chinese

Tuesday-Friday, 11:30pm - 2:30pm (\$9.95)

Saturday & Sunday, 12:00pm - 3:00pm (\$12.95)

Host your event in style in our private grand room!