

Indika House

943 Broadway 11206-5918 · +17184843600 · Updated: Jan 14, 2026

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SOUP 4

Mulligatawny Soup	\$5.00
Soup made with lentils & spices	
Sweet Corn Soup (Veg / Chicken)	\$5.00
Mild soup made with sweet corn	
Daal Palak Ka Shorba	\$5.00
Spinach & lentil soup	
Chicken Shorba	\$5.00
Chicken soup with a delightful twist of Indian spices	

SALAD 3

House Salad	\$4.00
Seasonal greens	
Chicken	\$7.00
Chicken tikka with fresh greens	
Lamb	\$9.00
Lamb boti kebab with fresh greens	

BREADS 12

Poori	\$3.00
Bread fried into delightful fluff	
Whole Wheat Roti	\$2.50
Pan seared whole wheat flat bread	
Naan	\$2.50
White flour bread baked in tandoor clay oven	
Garlic Naan	\$3.50
Topped with fresh garlic & cilantro	
Chili Garlic Naan	\$3.50
Spicy garlic naan stuffed with crushed chilies	

Keema Naan	\$4.00
Stuffed with spiced minced meat	
Peshwari Naan	\$5.00
White flour bread stuffed with nuts & dry fruits baked in tandoor oven	
Cheese Tomato Naan	\$4.00
Grilled cheese & tomato	
Onion Kulcha	\$3.00
Stuffed with chopped onions, coriander & mild spices	
Lachha Paratha	\$3.00
Layered flat bread which is crispy & flaky made with ghee	
Spinach Peas Paratha	\$4.00
Crispy Paratha stuffed with Green peas & spinach	
Aloo Paratha	\$4.00
Whole wheat bread stuffed with spiced potatoes and baked in tandoor oven	

VEGETARIAN APPETIZERS 10

Aloo Tikki	\$5.00
Fried Mashed potatoes in various Indian spices	
Vegetable Samosa	\$5.00
Puff pasty stuffed with potatoes & green peas	
Aloo Papri Chaat	\$6.00
Whole wheat flour savories spiced potatoes, yogurt served with mint & tamarind chutney	
Aloo Tikki / Samosa Chaat	\$6.00
Shallow fried potato medallions, spiced chick peas, yogurt served with mint & tamarind chutney	
Eggplant Chaat	\$7.00
Crispy eggplant, raita, tamarind chutney & red onions	
Beetroot Cutlet	\$7.00
Crispy delicious beetroot cutlet made with beetroot, potatoes, rava & spices	
Hara Bara Cutlet	\$7.00
Crispy Spinach, peas, potato patties	
Gobi Manchurian	\$8.00
Cauliflower cooked in sweet, tangy slightly spicy sauce	
Mixed Pakoras	\$7.00
Assorted vegetable fritters	
Kur Kuri Bhindi	\$7.00
Crispy fried okra tossed with onions, spices & fresh coriander	

NON VEGETARIAN APPETIZERS 10

Beef Samosa	\$5.00
Fried pastries stuffed with beef	
Kati Rolls	\$10.00
Chicken or lamb rolled in a thin egg-layered paratha bread with mint chutney & onions	
Chicken Lollipop	\$9.00
Spicy red batter fried chicken wings	
Chicken 65	\$9.00
Spicy fried chicken cooked with a variety of in-house spices	
Chicken 777	\$9.00
Chicken tender strips tossed in southern spicy sauce	
Chicken Seekh Kebab	\$10.00
Minced chicken cooked on skewers seasoned with garlic, ginger, onion & cilantro	
Lamb Chapli Kebab	\$10.00
Minced lamb cooked on skewers seasoned with garlic, ginger, onion & cilantro	
Indika Chicken Chop	\$10.00
Roasted chicken thighs marinated in chef's special blend of spices	
Chili Shrimp	\$12.00
Battered fried shrimp with sauteed onion, bell pepper cooked with chili sauce	
Fish Fried Andra Style	\$10.00
Tilapia fish, fried & sauteed with coriander powder & curry leaves	

TANDOOR 11

Grilled Veggie Tandoori	\$11.00
Assorted veggies grilled delicately, served with chutney	
Tandoori Chicken	\$12.00
Chicken thigh & leg combo marinated in yogurt & spices	
Chicken Tikka	\$12.00
Grilled tender boneless chicken chunks marinated in yogurt & mild spices	
Malai Kebab	\$14.00
Chicken marinated in sour cream based sauce & very mild spices	
Seekh Kebab Entree	\$14.00
Chicken or lamb mixed with spices & grilled onions on a Seekh	
Lamb Boti Kebab	\$15.00
Lamb chunks marinated in yogurt & spices, well roasted in oven	

Lamb Chops	\$17.00
Juicy lamb chops marinated in ginger-garlic sauce & spices	
Tandoori Pomfret Fish	\$16.00
Fresh Pomfret fish marinated & grilled with tandoor spices	
Tandoori Shrimp	\$18.00
Fresh shrimp marinated & grilled with tandoor spices	
Tandoori Salmon	\$17.00
Fresh Salmon marinated & grilled with tandoor spices	
Indika Mix Platter	\$19.00
Marinated lamb, chicken & seafood with sauteed veggies	

SPECIAL BIRYANI 2

Shrimp	\$16.00
Indika Mix	\$18.00

BIRYANI 4

Plain Basmati Rice	\$4.00
Vegetable	\$12.00
Chicken	\$14.00
Lamb	\$15.00

VEGETARIAN ENTREES 20

Daal Makhani	\$10.00
Creamy black lentils cooked with onions & tomato	
Daal Tadka	\$9.00
Lentil cooked with onion, tomato, Cilantro & homemade ghee with aromatic spices	
Vegetable Curry	\$12.00
Vegetable curry cooked in herbs & spices	
Mushroom Saag	\$12.00
Mushroom sautéed in spinach with a hint of spices	
Saag Paneer	\$12.00
Cottage cheese sauteed with delicately spiced spinach	
Navratan Korma	\$12.00
Assortment of vegetables cooked in cream with almonds	

Gongura Potato Curry	\$12.00
Potatoes simmered & sautéed in red sorrel leaves with spices	
Tofu Manchurian	\$12.00
Tofu cooked in sweet tangy slightly spicy sauce	
Paneer Pasanda	\$12.00
Fried stuffed paneer sandwiches in a smooth, creamy onion-tomato gravy	
Mattar Paneer	\$12.00
Cottage cheese & green peas cooked in butter flavored tomato gravy	
Kadai Paneer	\$12.00
Cubes of cottage cheese sautéed with onions bell pepper ginger & garlic	
Paneer Tikka Masala	\$12.00
Paneer skewered in tandoor with creamy tomato sauce	
Chana Masala	\$12.00
Chickpeas cooked in a traditional onion-tomato gravy	
Bhindi Masala	\$12.00
Fresh okra pan fried with onion, pepper & tomato	
Shaam Savera Kofta	\$12.00
Spinach in cottage cheese dumpling in a creamy sauce	
Malai Kofta	\$12.00
Potato & paneer dumplings with nuts & raisin cooked in a mild sauce	
Aloo Mattar Gobi	\$12.00
Authentic Indian dish with potato, cauliflower & peas	
Baigan Bharta	\$12.00
Mashed smoked eggplants & peas sautéed with onion & tomato	
Garlic Cauliflower	\$12.00
Battered fried cauliflower cooked with chili garlic & soy sauce	
Chana Saag	\$12.00
Chickpeas cooked with fresh spinach	

CHICKEN 13

Indika Chicken Curry	\$14.00
Sautéed onion, tomatoes with mild Indian spices	
Chicken Chettinad	\$14.00
Chicken pieces cooked in aromatic chettinad spiced gravy and coconut, delicious & exotic	
Butter Chicken	\$14.00
Very popular tandoori chicken cooked in butter gravy	

Chicken Korma	\$14.00
Creamy sauce prepared with cashews, onions, garlic & ginger	
Chicken Tikka Masala	\$14.00
Boneless pieces of chicken marinated in yogurt, herbs & mild spices grilled in clay oven	
Chicken Saag	\$14.00
Chicken simmered in mildly spiced creamy fresh spinach purée loaded with nutrients	
Chicken Kadai	\$14.00
Authentic sauce with ginger, garlic, bell peppers & onions	
Murgh Methi Chaman	\$14.00
Chicken cooked in authentic onion sauce with fenugreek leaves	
Chicken Sali	\$14.00
Chicken cooked in tangy tomato gravy & topped with crispy fried potato strings	
Chicken Kolhapuri	\$14.00
Spicy chicken cooked in Maharashtra style	
Chicken Jalfrezi	\$14.00
Chicken stir fried prepared with onions & chilies	
Chicken Vindaloo	\$14.00
Chicken cooked in spicy tomato, onion & chili sauce	
Chicken Gassi	\$14.00
Mangalorean style chicken cooked in thick spicy curry, coconut milk, onions, masala paste made of roasted spices & tamarind	

LAMB 9

Lamb Korma	\$15.00
Meat cooked with creamy almond cashew sauce	
Lamb Rogan Josh	\$15.00
Tender lamb flavored with cardamom, cloves, spices in onion, ginger & garlic sauce	
Lamb Saag	\$15.00
Lamb simmered in mildly spiced creamy fresh spinach purée loaded with nutrients	
Lamb Bhuna Adraki	\$15.00
Tender pieces of lamb simmered in a zesty sauce of ginger, garlic, onions & spices	
Lamb Vindaloo	\$15.00
Chunks of meat cooked in spicy tomato onion & chili sauce	
Lamb Sali	\$15.00
Lamb cooked in a tangy tomato gravy & topped with crispy fried potato strings	
Lamb Lalmaas	\$15.00
Rajasthani style meat cooked in a variety of masala with a burst of red chili	

Achari Gosht	\$15.00
Lamb chunks cooked in yogurt and pickled sauce, then garnished with hot peppers	
Indika Lamb Curry (Kerala Style)	\$15.00
Home style lamb curry cooked with chef's special in house sauces and spices	

SEAFOOD 6

Fish Malabar	\$15.00
Fresh Salmon fish cooked in a thick gravy of coconut & mustard paste	
Goan Fish Curry	\$15.00
Tilapia fish cooked with coconut onion tomato sauce & curry leaves	
Konkan Shrimp Masala	\$17.00
Tiger shrimp cooked in a spicy sauce with coconut milk & curry leaves	
Boisaki Shrimp Curry	\$17.00
Shrimp cooked in fiery hot green chili & cilantro sauce	
Shrimp Saag	\$17.00
Shrimp simmered in mildly spiced creamy fresh spinach purée loaded with nutrients	
Shrimp Vindaloo	\$17.00
Shrimp cooked in spicy tomato onion & chili sauce	

INDO-CHINESE 11

Black Pepper Chicken	\$12.00
Juicy caramelized black pepper tender chicken cooked with chili garlic & soy sauce	
Ginger Chicken	\$12.00
Tender chicken cooked with chili sauce, fresh ginger, onion & soy sauce	
Chicken Manchurian Gravy	\$12.00
Boneless chicken marinated and tossed with Manchurian sauce	
Szechwan Fried Chicken	\$12.00
A spicy blend of vegetables or chicken szechwan style	
Lamb Szechwan	\$13.00
Sliced lamb in authentic spicy Szechwan sauce	
Shrimp Hot Garlic	\$14.00
Battered fried shrimp cooked in chili garlic sauce & onion	
Vegetable Fried Rice	\$11.00
Chinese style fried rice made in a wok with veggies and/or egg	
Chicken Fried Rice	\$12.00
Rice stirred fried with boneless chicken	

Vegetable Hakka Noodles	\$10.00
Indo-Chinese style noodles sautéed in a wok with veggies	
Chicken Hakka Noodles	\$11.00
Indo-Chinese style noodles sautéed in a wok with chicken	
Shrimp Hakka Noodles	\$13.00
Indo-Chinese style noodles sautéed in a wok with shrimp	

ACCOMPANIMENTS 7

Papadum	\$2.00
Mango Chutney	\$2.00
Mint Chutney	\$2.00
Tamarind Chutney	\$2.00
Onion Relish	\$2.00
Indian Mixed Pickles	\$2.00
Raita	\$3.00

DESSERT 3

Gulab Jamun	\$5.00
Rasmalai	\$5.00
Kheer	\$4.00

BEVERAGE 10

Coffee	\$2.00
Tea	\$2.00
Soda	\$2.00
Water	\$2.00
Sweet Lassi	\$4.00
Salted Lassi	\$4.00
Rose Lassi	\$4.00
Mango Lassi	\$5.00
Pellegrino	\$6.00

Beer

\$7.00

TAKE OUT DEAL 5

Bread

Naan, Roti, Paratha, Onion Kulcha

Vegetable Appetizers

Samosas, Aloo Tikki, Aloo Papri Chaat Or Pakoras

Non-Veg Appetizers

Chicken Tikka, Fish Tikka, Seekh Kebab

Vegetable Entrees

Saag Paneer, Aloo Gobi, Chana Masala, Baingan Bharta, Malai Kofta

Non-Veg Entrees

Chicken Curry, Chicken Tikka Masala, Lamb Saag, Lamb Rogan Josh, Goan Fish Curry

LUNCH SPECIAL 7

Chicken Tikka Masala

Lamb Curry

Saag Paneer

Aloo Mattar Gobi

Chicken Curry

Lamb Rogan Josh

Chana Masala
