

Indique

3512-14 Connecticut Ave NW 20008-2401 · +12023186600 · Updated: Jan 14, 2026

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STREET SNACKS 4

Bhel Puri	\$7.00
puffed rice tomato onions chickpea noodles chutneys	
Cauliflower Pecorino Kulcha	\$6.00
cauliflower pecorino romano cashew almond raisins jalapeno leavened bread	
Chaat Papri	\$7.00
flour crisps potatoes chickpeas yogurt chutneys	
Samosa Chaat	\$7.00
puffed pastry peas potatoes chickpeas yogurt tamarind + cilantro chutneys	

SOUP + SALAD 3

Lobster + Shrimp Bisque	\$7.00
lobster shrimp coconut ginger curry leaves	
Seasonal Soup	\$7.00
green peas ginger peppercorns lemongrass coconut	
Green Salad	\$8.00
lettuce romaine mixed baby greens kokum vinaigrette roasted papad basket	

TANDOOR 2

Chicken Cheese Kebab	\$17.00
boneless chicken breasts cream cheese yogurt toasted chickpea flour fenugreek leaves	
Tandoori Chicken Chop	\$17.00
chicken breasts yogurt marinade ginger garlic garam masala	

THE CLASSICS 5

Chicken Curry Indique	\$16.00
boneless chicken coconut milk curry leaves	
Chicken Tikka Makhani	\$17.00
boneless tandoori chicken tomato gravy fenugreek	
Lamb Roganjosh	\$18.00
boneless lamb cardamom cumin cloves	

Lamb Vindaloo	\$18.00
lamb cubes vinegar potatoes spices	
Malabar Fish Curry	\$18.00
onion tomato ginger coriander coconut milk curry leaves	

VEGETARIAN 6

Saag Makai	\$14.00
spinach corn kernels fenugreek leaves spices	
Paneer	\$15.00
spinach corn kernels fenugreek leaves spices	
Paneer Makhani	\$15.00
homemade cheese fenugreek tomato gravy	
Baingan Bartha	\$14.00
tandoor roasted eggplant onions tomatoes	
Punjabi Chole	\$13.00
chickpeas onions tomatoes potatoes	
Aloo Gobhi	\$14.00
potatoes cauliflower florets ginger cumin	

BREADS 8

Naan	\$3.00
leavened white flour	
Garlic Naan	\$4.00
leavened white flour garlic	
Roti	\$3.00
unleavened whole wheat	
Mint Paratha	\$4.00
layered whole wheat mint	
Paratha	\$3.00
layered whole wheat	
Keema Naan	\$5.00
spiced minced lamb leavened white flour	
Onion Kulcha	\$4.00
leavened white flour spiced onions	
Butter Naan	\$3.00
leavened white flour butter	

ACCOMPANIMENTS 5

Dal Makhani **\$10.00**

black lentils | tomatoes | ginger | garlic

Dal Tadka **\$6.00**

yellow lentils | tomatoes | ginger | garlic

Cucumber Raita **\$4.00**

homemade yogurt | cucumber | roasted cumin

Mango Chutney **\$3.00**

mango | asafoetida | curry leaves

Papadam **\$2.00**

lentil wafer

DESSERT 3

Gulab Jamun **\$5.00**

milk solid donut hole | honey

Mango Rice Pudding **\$5.00**

mango | almonds

Shreekandh **\$5.00**

yogurt | pistachio | saffron

DRINKS 3

Mango Lassi **\$6.00**

Sweet Lassi **\$6.00**

Salted Lassi **\$6.00**

ginger | curry leaves

TEA 2

Black Tea **\$3.00**

Masala Chai **\$4.00**

YOGI TEA 4

Mint

Green

Lemon Ginger

Chamomile

COFFEE 3

Regular / Decaf **\$3.00**

Espresso **\$3.00**

Cappuccino **\$5.00**

MAINS 4

Lamb Shank **\$22.00**

braised lamb shanks | cardamom | cinnamon | cloves | onions | tomatoes | chilies

Coconut Cumin Crusted Salmon **\$19.00**

pan roasted salmon | coconut sauce

Shrimp Curry **\$19.00**

shrimp | onion | tomato | ginger | coriander | coconut milk | curry leaves

Masala Grilled Cod **\$19.00**

cod fillet | ginger | garlic | chili - lime paste

FROM MY HOMETOWN 4

Kerala Fish Curry **\$19.00**

ginger | garlic | shallots | coconut | malabar tamarind | curry leaves | brown rice puttu

Tellicherry Peppercorn Chicken / Beef **\$19.00**

chicken or beef | coriander | toasted tellicherry peppercorns

Kerala Shepherd's Pie **\$17.00**

lamb | coriander | cardamom | curry leaves | coconut | spiced shallot potatoes

Shallot Potatoes **\$12.00**

shallots | ginger | curry leaves | crushed red pepper | coconut oil

FOR THE TABLE 2

Chicken Biryani **\$24.00**

aromatic chicken | basmati rice | garam masala

Chutney Sampler **\$5.00**

tomato | tamarind-ginger | coriander - chili | assorted papad

HOUSE TONIC X SPIRITS 2

Indique House Tonic

AVAILABLE OPTIONS

\$5.00

With Gin: \$11.00

With Vodka: \$11.00

Garam Masala Tonic

AVAILABLE OPTIONS

\$5.00

With Gin: \$11.00

With Vodka: \$11.00

HOUSE COCKTAILS 4

Mumbai Mule

two indies rum | spicy ginger | lime | fresh curry leaf

A Must Have

tequila blanco | toasted mustard seed | lime | fresh mint

Shantarum

white rum | cardamom | coconut h2o | lime

Tamarind Tales

oloroso sherry | tamarind chutney | lemon

CONTEMPORARY CLASSICS 4

Tellisherry

black pepper + gin | fino sherry | aperol

House of Cardamom

bourbon | roasted cardamom | kokum bitters | angostura bitters

District Martini

green hat spring/summer | capitoline blanc | embitterment orange bitters

Rickshaw Ride

amrut single malt | dolin sweet | averna

LASSI 3

Mango Lassi

\$6.00

Sweet Lassi

\$6.00

Salted Lassi

\$6.00

BRUNCH PLATES 24

Papri Chaat

\$7.00

flour crisps | potatoes | yogurt | tamarind + cilantro chutneys

Samosa Chaat

\$6.00

savory pastry | peas | potatoes | chickpeas | yogurt | tamarind + cilantro chutneys

Breakfast Kathi Roll (Chicken/Veg)

\$8.00

egg | peppers | onions | multi - layered bread | tomato chutney

Tellicherry Peppercorn Beef	\$10.00
beef coriander toasted tellicherry peppercorns	
Chicken Kebab Eggs Benedict	\$9.00
minced chicken garlic ginger poached egg paratha masala hollandaise	
Vegetable Shepherd's Pie	\$9.00
lentils paneer mixed vegetables spiced shallot potatoes	
Chicken Tikka Makhani	\$9.00
boneless tandoori chicken tomato gravy fenugreek	
Achari Chicken Paratha Taco	\$8.00
pickled chicken fenugreek mustard red chili vinegar multi - layered bread	
Bhel Puri	\$7.00
puffed rice tomato onions chickpea noodles tamarind + cilantro chutneys	
Sweet Potato Chaat	\$7.00
salt roasted sweet potato "amchur" mango powder lemon juice	
Vegetable Biryani	\$9.00
flavorful long grained basmati rice aromatic herbs assorted vegetables	
Green Salad	\$8.00
lettuce romaine mixed baby greens kokum vinaigrette roasted papad basket	
Appam Waffle Sundae	\$7.00
rice + coconut milk waffle vanilla ice cream cardamom jaggery syrup	
Cauliflower Pecorino Kulcha	\$5.00
cauliflower pecorino romano cashew almond raisins jalapeno leavened bread	
Masala Veggie Burger	\$9.00
salt roasted sweet potato lentils ginger green chilies	
Vegetable Ishtew	\$10.00
coconut milk ginger garlic green chili curry leaves	
Shreekandh Parfait	\$6.00
yogurt pistachios saffron cardamom granola fresh fruit	
Salmon Sliders	\$8.00
spiced salmon cake green chilies shallots lentil + rice pancake tomato chutney	
Masala Omelette	\$7.00
eggs onions tomato cilantro hot peppers	
Cookie Butter Dosa	\$8.00
lentil + rice savory crepe speculoos cookie butter cream	
Vegetable Mini Dosa	\$7.00
lentil + rice savory crepe spiced potatoes chutney	

Lamb Dosa	\$8.00
lentil + rice savory crepe spiced lamb ginger green chili chutney	
Egg Dosa	\$7.00
lentil + rice savory crepe egg tomato chutney	
Pickled Pork Belly	\$9.00
braised pork mustard fenugreek coriander cloves vinegar coconut milk + rice pancake	

MAKE IT BOTTOMLESS ²

Fresh Squeezed Mimosas

Free Flowing Brunch Cocktails

BRUNCH COCKTAILS ⁵

Fresh Squeezed Mimosa	\$8.00
Tamarind Margarita	\$9.00
Indique Mary	\$9.00
Rum Lassi	\$10.00
Brunch Punch	\$9.00

COFFEE, TEA + JUICE ⁶

Fresh Squeezed Orange Juice	\$5.00
Mango Lassi	\$5.00
Masala Chai	\$4.00
Coffee / Espresso	\$3.00
Cappuccino	\$5.00
Herbal Tea	\$4.00

SPARKLING ³

Moet et Chandon	\$85.00
Veuve Cliquot, Yellow Label, Brut NV	\$90.00
Dom Perignon	\$225.00

WHITE ¹³

Essay Chenin Blanc Western Cape, South Africa 2014	\$36.00
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Yalumba Pinot Grigio South Australia 2014	\$36.00
Domaine Paul Blanck Pinot Gris Alsace, France 2014	\$44.00
Pewsey Vale Riesling Eden Valley, South Australia 2015	\$39.00
Good Karma Riesling Finger Lakes, New York 2015	\$38.00
Abbazia di Novacella Gewürztraminer Alto Adige Valle, Italy 2014	\$56.00
Martin Ray Chardonnay Russian River Valley, California 2015	\$42.00
Domaine des Hates Chablis Burgundy, France 2013	\$56.00
Cono Sur Bicicleta Viognier Colchagua Valley, Chile 2015	\$36.00
Rainer Wess Gruner Veltliner Wachau, Austria 2015	\$39.00
Le Grand Caillou Sauvignon Blanc Loire, France 2016	\$36.00
Honig Sauvignon Blanc Napa Valley, California 2015	\$42.00
Merry Edwards Sauvignon Blanc Russian River Valley, California 2014	\$95.00

ROSÉ 1

Crios de Susana Balbo, Mendoza Rose Malbec Mendoza, Argentina 2015	\$39.00
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RED 15

Raisins Gaulois Gamay Beaujolais, France 2014	\$39.00
Laura Hartwig Cabernet Sauvignon Colchagua Valley, Chile 2013	\$39.00
Chianti Colli Fiorentini Chianti Tuscany, Italy 2012	\$38.00
Zuccardi Malbec Mendoza, Argentina 2014	\$49.00
Altos Malbec Mendoza, Argentina 2014	\$36.00
Predator Zinfandel St. Helena, California 2014	\$48.00
Temptation Zinfandel Sonoma County, California 2012	\$39.00
Snake Charmer Shiraz McLaren Vale, South Australia 2014	\$44.00
Finca Antigua Crianza Tempranillo/Cabernet Sauvignon/Merlot/Syrah Castilla - La Mancha, Spain 2009	\$44.00
Domaine La Garrigue Grenache/Syrah Cotes du Rhone, France 2014	\$48.00
Block Nine Pinot Noir St. Helena, California 2014	\$38.00
Unconditional Pinot Noir Oregon 2013	\$44.00

La Renjardien Grenache + Syrah Cotes du Rhone, France 2015	\$39.00
Alysian Pinot Noir Russian River Valley, California 2012	\$85.00
Crossbarn Paul Hobbs Cabernet Sauvignon Napa Valley, California 2013	\$95.00

BEER 6

Taj Mahal American Pale Lager United Breweries India	\$10.00
Bengali American IPA Sixpoint Brooklyn, NY	\$7.00
Samuel Smith India Ale English IPA Samuel Smith Old Brewery England	\$9.00
Namaste Witbier Dogfish Head Rehoboth Beach, DE	\$7.00
Ghost White IPA White IPA 3 Stars Brewery Washington, DC	\$7.00
The Public American Pale Ale DC Brau Washington, DC	\$7.00