
AUTHENTIC PUNJABI HOME COOKING · WASHINGTON, D.C.

Indigo.

Catering Menu

From office lunches to weddings, Nidhi's home cooking, made fresh for your table.

Email your selections to indigowdc@gmail.com and we send a quote and a Square invoice. A 15% service charge applies. Delivery available for a fee.

START HERE

Appetizers & Starters

Mixed Fritters

Onion and spinach fritters.

HALF TRAY \$65 · FULL TRAY \$120

Veggie Samosas

VEG

Potatoes and peas, with sauces.

PER PIECE \$3

Pav Bhaji

Mashed vegetables cooked in butter, with brioche buns.

SINGLE \$9 · HALF, 12-15 \$125 · FULL, 20-25 \$225

Spinach Rolls

Spinach and cheese, breaded and fried.

PER PIECE \$1.50

Paneer Pakora

VEG

Cottage cheese stuffed with spiced potato, with sauces.

PER PIECE \$4

Indirolls

Griddled meat or vegetable wrapped in bread with cilantro, onion, and spinach.

VEG \$11 · CHICKEN \$13 · LAMB \$14

SERVED WITH RICE AND CHICKPEAS

Signature Chicken Entrées

DISH	32 OZ serves 3-4	HALF TRAY serves 10	FULL TRAY serves 20	FULL TRAY serves 30	PLATTER
Butter Chicken Tomato, cream, and honey base.	\$38	\$115	\$220	\$310	\$19
Chicken Tikka Ginger, garlic, and butter.	\$38	\$115	\$220	\$310	\$19
Chicken Tikka Masala SPICY Cream and cashew base with bell peppers.	\$38	\$125	\$235	\$310	\$21
Spicy Saag Chicken POPULAR SPICY Spinach and butter, green and red chillies.	\$38	\$125	\$235	\$310	\$21
Spicy Masala Chicken DAIRY FREE Fenugreek, ginger, garlic, red chillies.	\$38	\$120	\$230	\$300	\$19
Indigo Special DAIRY FREE Bone-in leg and thigh, ginger and garlic.	\$38	\$115	\$220	\$300	\$20
Coconut Chicken Curry Creamy coconut milk with fresh curry leaves.	\$38	\$125	\$235	\$330	\$24

SERVED WITH RICE AND CHICKPEAS

Lamb, Goat & Seafood

DISH	32 OZ serves 3-4	HALF TRAY serves 10	FULL TRAY serves 20	FULL TRAY serves 30	PLATTER
Lamb Curry DAIRY FREE Boneless lamb in a robust ginger-garlic sauce.	\$44	\$145	\$275	\$365	\$24
Goat Curry DAIRY FREE Bone-in goat in a spicy ginger and garlic stew.	\$44	\$145	\$275	\$365	\$24
Spicy Keema Curry DAIRY FREE Ground lamb with peas, onions, and tomatoes.	\$44	\$145	\$275	\$365	\$24
Coconut Shrimp Curry Jumbo shrimp, mustard seeds, curry leaves, coconut milk.	\$46	\$155	\$300	\$410	\$25
Shrimp Tikka Masala Jumbo shrimp in a tomato, cream, and cashew base.	\$46	\$155	\$300	\$410	\$25

BY THE TRAY

Chicken Biryani

Chicken Biryani

Bone-in leg and thigh cooked with aromatic spiced rice.

HALF, 6-7 **\$115** · FULL, 10-12 **\$220** · DEEP TRAY, 20 **\$285**

PICK YOUR DISHES

Vegetarian

Vegan Dishes VEGAN

Gobhi Aaloo, Aaloo Paalak, Chickpeas, Okra, Baingan Bharta, Mushroom do Piazza, Daal Tadka, Bandgobhi Mattar, Mattar Aaloo, Kadhu, Beans Aaloo.

32 OZ **\$34** · HALF **\$85** · FULL **\$165**

Non-Vegan Dishes VEG

Paalak Paneer, Paneer Makhani, Shahi Paneer, Paneer Masala, Daal Makhani, Saag, Kadhi Pakora, Malai Kofta. Contains dairy.

32 OZ **\$36-38** · HALF **\$95-105** · FULL **\$180-200**

Vegetarian Platter VEG

Any two vegetable dishes, served with rice and chickpeas.

PLATTER **\$23**

FROM THE TANDOOR

Breads

Plain Bread

EACH \$2

Stuffed Prantha

Cheese, potato, onion, cauliflower, or black pepper.

EACH \$6

Garlic or Lentil Bread

EACH \$3

Keema Prantha

Ground lamb stuffed.

EACH \$8

ON THE SIDE

Rice & Raita

Basmati Rice

Long grain basmati.

32 OZ \$12 · HALF, 10-12 \$30 · FULL, 20 \$60

Raita

Yogurt-based sauce.

32 OZ \$25 · HALF \$65 · FULL \$110

TO FINISH

Desserts & Beverages

Gulab Jamun

Warm milk dumplings in rose syrup.

3 PIECES \$6

Rasmalai

Cheese discs in sweetened cardamom milk.

3 PIECES \$6

Mango Lassi

House mango yogurt drink.

SINGLE \$5 · 20+, EACH \$4

OUR STORY

Fifteen years, one kitchen.

Indigo began in 2010 as a six-foot food stall outside Union Station. Husband-and-wife team Dinesh Tandon and Nidhi built that small stand into a beloved restaurant, now at 243 K Street NE, home for more than twelve years. Every dish is crafted by Nidhi, rooted in the flavors of her upbringing in Jalandhar, Punjab. It is fresh, honest food made simply and served with care. We would love to cook for your next event.

Dinesh Tandon

OWNER · INDIGO